Miss Mabel Knapp

OF NEW YORK WILL GIVE

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Every lover of Art Needlework, should avail themselves of this unusual opportunity to obtain free instruction from a competent professional teacher.

The lessons are absolutely free, the only requirement being the purchase of materials at our store.

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Good Cookery

DOMESTIC SCIENCE IN THE HOUSEHOLD.

What is the pill which will keep us well, serene, contented? Not my or thy great-great-grandfather's, but our Great-Grandmother Nature's universal, vegetable, botanic medicines, by which she has kept herself young always.—Thoreau.

MENU, SUNDAY, MARCH 25, 1906.

BREAKFAST.

Baked Rhubarb.
Cereal.
Corned Beef Hash Omelette
Watercress.
German Wheat Gems.
Coffee.

DINNER.

Sardines with Lemon.
Vegetable Soup.
Radishes. Young Bermuda Onions.
Roast of Lamb.
Mashed Potatoes. Spinach with Egg
Dandelion Salad.
Cheese Biscuit.
Cottage Pudding with Strawberry Sauce.
Black Coffee.

SUPPER.

Broiled Salt Mackerel.
Creamed Potatoes.
Wholewheat Bread and Butter.
Sliced Oranges. Sponge Cake.
Tea.

With a box each of oranges and lemons, a generous basket of apples, grapefruit as often as the finances will permit, plenty of rhubarb and raw onions, spinach and dandelions to draw upon at lib., there will be small call for Mrs. Squeers's time-honored sulphur and treacle or the necessity of helping the owners of flamboyantly placarded "sops" for "tired feelings" to roll up an extra million at our expense. It is a pity that the rank and file of modern American housewives have never learned to appreciate the medicinal and dietetic properties of the star-eyed dandelion. From the tip of its slender root to its golden aureole crowned stem, it is full charged with alkaline salts whose therapeutic properties are well understood and liberally employed by the manufacturers of the various sarsaparilla preparations that come out with the spring.

In grandmother's roster of vegetable "cure alls" dandelion tea, made from the roots and leaves, and administered by the wineglassful three or four times a day was listed as benefiting the liver, and unexcelled for stopping any internal hemorrhage.

A FINE SPRING TONIC.

For a fine spring tonic, wine of dandelion made from the flowers holds the banner. The ingredients called for are three quarts of the blossoms, four quarts boiling water, three pounds sugar, one yeast cake, one orange and one lemon. In measuring the flowers press them down hard into the quart measure so as to be sure you have enough to make the wine good and bitter. If packed in loosely, it will not taste of the dandelion. Cover with the boiling water and stand aside over night. In the morning boil from fifteen to twenty minutes, strain, add the sugar and fruit sliced, boil a few moments longer, then remove from the fire. When cooled to lukewarm, add one yeast cake dissolved in a little water. Let it ferment like other wine for two or three weeks, then bottle when done working.

GOOD TEMPLAR ROOT BEER.

Just here, let me give you an old, old recipe where roots seem thrown together hit or miss, yet with surprisingly good results. "Take," says the old chronicler of "small beer," "a peck of bran, a handful of hops, some tender twigs of spruce, hemlock, or cedar, a little bark of sassafras, with roots, a handful of each, of burdock, plaintain, and dock and two of dandelein. Boil up in a gallon of water, strain, add a spoonful of ginger, a quarter cup molasses, and a cup of yeast. Let it work, then bottle."

DANDELION GREENS.

"Pick the tender green leaves before the flower buds have formed, and in the early morning before the sun has toughened the fibers. Cut a small portion of the root with the leaves to enhance the tonic bitterness of the plant. Wash thoroughly in plenty of water, then soak in lightly salted water for a couple of hours. Drain, throw in saucepan of boiling water and cook twenty minutes. Turn into a colander, drain and dash cold water from a faucet over them. This chills and blanches them, imparting a fresh flavor. Drain again, press to remove all the moisture, then chop, and let them rest until almost ready to serve. Put a tablespoonful of butter in a frying pan, add a tablespoonful of flour, the leaves and salt and pepper to season. Moisten with a little broth if you have it, if not, more butter may be necessary, toss lightly until thoroughly hot, and serve with two or three hard boiled eggs sliced over them, or the yolks of the eggs put through a ricer and the whites cut in rings. This is a far more delicate way of serving dandelein greens, than the old time way of cooking them with a good sized piece of salt pork for flavor, though for those doing heavy manual work the latter is sometimes preferred.

DANDELOIN AND SORREL GREENS.

Wash thoroughly but keep separate, as the dandelein needs longer cooking than the sorrel. Put the dandeloins first into a saucepan of boiling water; stew until the liquor disappears and the leaves are tender. Drain, pressing out all moisture. Beat with a wooden spoon, season liberally with butter, salt and pepper, and serve hot with a garnish of hard-boiled eggs or fried bread points.

DANDELOIN SALAD.

Select the tenderest leaves, wash thoroughly, drain, then lay on ice to crisp. Put into a salad bowl, dress with salt, pepper, oil and lemon juice or vinegar, and garnish with a couple of hard-boiled eggs cut in quarters.

DANDELOIN AND CRESS SALAD.

Take equal parts young dandelein leaves and cress, wash, chill and serve with French dressing.

TO CULTIVATE DANDELOINS FOR SALAD.

In England, where the dandelein is comparatively uncommon, the plants are raised carefully in gardens as a pot herb and salad plant. To grow successive crops of dandelons through the summer, the plants are not allowed to bloom, so that the roots continue sending up successive rounds of leaves until frost.

Market gardners here are now following the example of the English, and dandelons are grown through a depth of sandy soil or under earthen pots. This makes the leaves delightfully white, crisp and tender, and incidentally less bitter.

RHUBARB AND ORANGE JAM.

With rhubarb tender and at its best, and oranges plenty and cheap, it is a good time to put up a supply of jam. Wash three pounds young rhubarb, then cut in half-finger length pieces, without peeling. Scrub three pounds oranges and put in the preserving kettle with plenty of cold water, and simmer three hours. Drain, and cut each orange in four pieces, removing the seeds. Put six pounds good granulated sugar in the preserving kettle with just enough water to prevent its sticking, stir with a wooden spoon until it boils. Add the oranges and rhubarb, stir until boiling, move back from the fire and simmer fifteen minutes, stirring all the time, then turn into jars. When cold cover with paraffine or rounds of brandied paper, and outer covers, and set away in a cool, dry place.

INSTEAD OF HASH.

Do you know what an appetizing salad you can make out of the remains of a boiled dinner, when the family want a change from hash? Cut your beef, potatoes, beets and turnips if you have them in cubes, keeping each separate. Cut the cold cabbage fine. Place on a platter a bottomless wooden mould or pasteboard box with compartments, such as eggs come in, and fill each compartment with a different vegetable and one or more of the meat. When all are arranged set in the icebox until cold, then pull up the frame in which the different things are molded, leaving them all in shape. Serve with French dressing, mayonnaise or a boiled dressing, as preferred. If you have no regular egg compartment box, take any pasteboard box and with strips of pasteboard mark into triangles or squares.

A MAN'S PARTY.

When a man gives an evening party and selects his own refreshments they are apt to be a far cry from those usually chosen by his wife. At a recent suburban function of this sort, the menu selected by the host, who said he was "tired of ice cream and cake and wanted a change," included rye bread sandwiches, baked beans, hot frankfurters, pickles, cheese, with mustard and horse radish for relishes, and coffee and doughnuts to put on the finish. Strange so say, the women guests seemed to relish this hearty evening repast quite as well as the men.

AFTERNOON CARD PARTY.

At an afternoon card party in the same neighborhood, the refreshments were fruit salad, ice cream, plain bread and butter sandwiches, cheese crackers, cake, coffee, nuts, stuffed dates and bonbons.

A NEW GUESSING GAME.

Guessing games are always popular, especially when prizes are offered for the most successful competitor. At a recent neighborhoood evening gathering, a typewritten list of twenty-four "scrambled" words was given to each guest to straighten out, writing the correct word opposite the jumble. The list was taken from objects in the room, all of which were in plain sight. It included such strange appearing words as naoridn, otpyter, eplarecf, dwniwo, okobs, cutiper, kesochoa, gru, tobeak, rutnica, etc., which being rightly interpreted became andiron, pottery, fireplace, window, books, picture, bookcase, and so on. The prize was a pretty bit of Indian pottery. Another game at the same party was the more familiar one of guessing at the number of beans in a bottle.

THE WHOLESOME RAW ONION.

While nearly every one has a natural craving for raw onions in the early spring, many forbear on account of the odor, while others think they cannot eat them without tasting them for a long time afterward. If those who think they cannot eat onions raw, will try this meathod of treatment they will find their objections melting away. Select Spanish, Bermudas or young home grown onions. Peel, slice, cover with boiling water, and let them stand covered half an hour. Then turn off the water, pour on as much more cold and leave another half hour to crisp. Drain, dress with salt and vinegar or a French dressing with oil, and serve. It must be borne in mind that there is a great difference in onions. Old ones are naturally much stronger than new and red ones than white. Both the Spanish and Bermudas are more delicate and less odoriferous than our home grown ones, therefore preferable for eating raw. To relieve the breath from suspicion, a little sugar eaten after the onions will banish the odor, as will also coffee or parsley moistened with vinegar. A prominent physician, who has them often upon his own table, has parsley served in tiny dishes after the onions no matter how they are cooked. Follow the parsley with a thorough rinsing of the mouth and teeth with a few drops of tincture of myrrh in water.

BAKED ONIONS.

The next time you have a roast leg of lamb or mutton, try baked onions prepared in this way as an accompaniment: Take large onions, preferably Spanish or Bermudas, peel, cut a slice from the top of each, and with a small spoon scoop out about half the pulp. Put this in a dish, mix with it an equal quantity of bread crumbs, well flavored with chopped parsley, sweet marjoram, salt and pepper. Moisten the whole lightly with cream and a little melted butter; mix well, fill the onion cavities with the stuffing, crown with a slice of bacon for a cover, put in a pan and bake two hours in a moderate oven. Baste often with hot water and butter until the bacon tries out sufficiently to furnish material for the basting. Sometimes grated cheese is added to the dressing.

CURRANT MINT SAUCE FOR LAMB.

An excellent sauce to serve with lamb is made by lightly separating a glass of currant jelly, then mixing with it two tablespoonful thin shavings of orange peel.

WHEN PEELING ONIONS.

When peeling onions hold them under cold water to keep from smarting the eyes.

GERM WHEAT GEMS.

Stir to a cream two level tablespoonfuls of butter and one-third cup of sugar. Put a cup and a half of sour milk in a bowl and beat into it a level teaspoonful soda. When it stops "purring" add to the creamed butter and sugar, together with a saltspoonful of salt and germ wheat meal or germea, to make about the consistency of griddle cake batter. Bake in heated, well greased pans, in a hot oven about fifteen minutes.

EMMA PADDOCK TELFORD.

PAROID ROOFING GROWS.

Sales on Paroid last year were a third larger than year before. They have increased by jumps since 1901, our first year with it.

The Porter Screen Mfg. Co., Standard Coal & Ice Co., Citizens Coal Co., Vermont Electric Co., Rutland Railroad and many other concerns around Burlington have buildings covered with. The Walker Block corner St. Paul and Main streets is covered with Paroid. It is superior to tin, iron or shingles. Sample free.

Hagar Bros.,

HARDWARE AND PAINT.

Burlington.

RAND TO BE RETIRED.

Native of Vermont to Be Advanced to Rank of Rear Admiral.

Pay Director Stephen Rand, U. S. N., on duty at the general storekeeper's office in Washington, D. C., will be advanced to the rank of a rear admiral and placed on the retired list on May 11, after 40 years of honorable and continuous service.

Captain Rand is well known in this State and other New England points, has spent many of his vacations at Green Mountain resorts. He is the son of Stephen and Rebecca Beard (Turner) Rand, and was born at Norwich, May 11, 1844. His father was a farmer. He fitted for college at Hanover, entered college with his class, left Dartmouth College sophomore year, aged 17, enrolled August 15, 1861, with Berdan's United States Sharpshooters; was honorably discharged April 5, 1862, and for meritorious and faithful service was graduated with his class.

While with Berdan's Sharpshooters he participated in all the following engagements: Peninsular Landing, March, 1862; Battle of Seven Pines and Fair Oaks, Va., May 31st to June 1, seven days' battles in Virginia, from June 26 to July 1, 1862, namely; Mechanicsville, June 26, 1862, Gaines Mills, June 27, 1862, Chickahominy, June 28, 1862 Savage Station, June 29, 1862, White Oak Swamp, June 29 and 30, 1862, Glendale, June 30, 1862, Malvern Hill, July 1, 1862, Popes Bottles between Manassas and Washington, August 28 to September 1, 1862; Groverton, and Bull Run, April 5, 1863, he was honorably discharged.

In October, 1863, he was appointed inspector of arms in the Armory at Springfield. He studied engineering under private instruction. In December 1864, he was appointed third assistant engineer, U. S. navy, and ordered to duty on board the U. S. S. "Merrimac" at the navy yard, Portsmouth, N. H. He sailed for Charleston, S. C., was wrecked at sea, February 11, 1866, off Fernandina, Fla., on the way to blockade the port of Galveston immediately after the surrender of Charleston. He served continually in the engineer corps until August, 1869, when he was transferred to the pay corps and was appointed assistant paymaster of the U. S. Navy, and was stationed at the navy yard, Portsmouth, N. H.

He was paymaster in charge of accounts, etc., of the Tehauntepec surveying expedition in Mexico for the Oceanic canal, 1870 to 1871; in charge of "iron clads," New Orleans, 1872. In 1873 he was promoted to past assistant paymaster and ordered to the U. S. S. "Kearsarge", East Indies, ordered to act as judge advocate of the Asiatic squadron and ordered to Japan. He was at Vladivostok, Siberia, with Transit of Venus party. He was detached from the "Kearsarge" March 1876, and ordered to special duty at Washington, D. C., 1876-1877; 1878 to 1881, on European squadron; 1881 to 1883, at navy department, Washington, D.C. 1883 to 1885, on duty at torpedo station, Newport, R. I.; promoted to paymaster, July, 1884; April 1886, ordered to Panama in charge of accounts and stores of naval and marine force.

On September 21, 1886, he was ordered to take a special course in analytical chemistry, at the Naval Academy, which duty continued until May 1887; ordered to the U. S. S. "Mohican" in the Pacific squadron, which continued from 1887 to 1891; special duty at Navy Department, 1891 to 1893, when he was ordered to the U. S. Battleship "Texas," pay in commission January, 1896; February, 1896, ordered to the U. S. S. "Columbia" from February, 1896, to June, 1897; April 14, 1897, ordered to perform duties of paymaster of the North Atlantic fleet; July, 1897, ordered in charge of navy pay office, Washington, D. C.; promoted to pay inspector in 1899, January 10, 1902, detatched from navy pay office.

In February, 1902, he was ordered to torpedo board to examine accounts and report on prime cost of torpedo destroyers and torpedo boats, visiting Trigg's ship yard, Richmond, Va.; Maryland steel works, Baltimore, Md.; Fore River, Quincy, Mass.; Lawler & Sons, Boston, Mass., etc. He was ordered to New York, June 23, for examination for promotion to rank of pay director, captain, U. S. N.; ordered to report at navy yard, Boston, Mass., July 21 for duty to fit out the U. S. S. "Culgoa" as supply ship of the squadrons to take part in the manoeuvers at Culabria in December, on board when ready. U. S. S. "Culgoa" went into commission October 1, 1902.

May, 1903, ordered to Manila, P. I., for duty in charge of navy pay office; May, 1904, ordered to return to the United States for duty at the navy yard, Washington, D. C., as general storekeeper, where he is on duty.

His ancestors on the Rand side are among the noted men in Massachusetts and New Hampshire. The original ancestor, Francis Rand, came from England and settled in Portsmouth, N. H., known and called Rye, then called Sandy Beach. Lands were laid out to him in 1653.

Deafness Cannot be Cured

by local applications, as they cannot reach the diseased portion of the ear. There is only one way to cure Deafness, and that is by constitutional remedies. Deafness is caused by an inflamed condition of the mucous lining of the Eustachian Tube. When this tube gets inflamed you have a rumbling sound or imperfect hearing, and when it is entirely closed Deafness is the result, and unless the inflammation can be taken out and this tube restored to its normal condition, hearing will be destroyed forever; nine cases out of ten are caused by catarrh which is nothing but an inflamed condition of the mucous surfaces.

We will give One Hundred Dollars for any case of Deafness (caused by catarrh) that cannot be cured by Hall's Catarrh Cure. Send for circulars, free.

F. J. CHENEY & CO., Toledo, O.

Sold by Druggists, 75c.

Hall's Family Pills are the best.

HISTORY OF DRUNKENNESS.

(From the Army and Navy Register.)

In the admirable paper on "Alcohol a Depreciating Factor of Efficiency," by Surgeon G. A. Lung, U. S. navy, in the Journal of the Association of Military Surgeons of the United States, this introductory passage contains some interesting historical facts. He says:

As a matter of principle all clean minded men must condemn drunkenness as they do any other evil that afflicts the race. And if we recognize the principle, we can not escape the duty naturally imposed on us to exert our best influences to further the every day practice of that principle.

It is to the physical bad effects of the use of alcohol that I would direct your attention; alcohol as a depreciating factor of efficiency in the naval and military organizations of our country.

And I have more in mind its application to the officers of these organizations than to the enlisted force, for the question, as applied to the latter is so well defined, promptly recognized, and peremptorily punished, it needs no presentation here except, perhaps, by way of comparison.

It is a sad commentary on the frailty of the human race that drunkenness has always existed, and that "for fifty centuries, punishments have been inflicted on drunkards, and attempts have been made to diminish or abolish the consumption of alcohol, with the result that the use of that poison is now more general and widespread on the globe than at any former period."

In going back in search for the beginning, one is quite ready to fancy that our Edenic ancestors were the first bibbers; that the original sin was drunkenness; that the forbidden fruit was an overripe one which Eve found by chance yeasting in the crevice of some rock.

In all times and among all peoples it has prevailed from the earliest records to the present day. From the time of that most ancient prototype of a sailor—Noah—who, at the end of his notable voyage, planted a vineyard, made wine therefrom, and became drunk, down to the gay roisterer or repulsive debauchee of to-day, drunkenness has been an evil among men. In fact it has been an evil for so long in spite of its condemnation by reformers and has been such a universal habit, that efforts heretofore seem almost to have been futile, and the evil to the present time an incurable one.

The history of drunkenness is as old as literature. We see on the tombs of ancient Egypt erected 3,000 years before Christ, pictures of drunken men being carried home from a feast by their slaves.

Chinese literature tells us that at an equally early date the emperor banished a subject for inventing a new intoxicant from rice. In the same country nearly 500 years before Christ, beheading was the penalty for liquor selling, and 200 years before Christ an anti-treating law was tried which forbade more than three men to drink together. China can not be regarded, however, as having been given to drunkenness, probably always influenced by racial, climatic and religious conditions.

In India drunkenness became so prevalent at one time that both Hindu and Buddhist religions required total abstinence, which in the union of church and state became a religious precept and a civil law.

Mohammed's prohibitory law in the Koran against drunkenness, first applied to Arabia, has spread abstinence among millions in Asia and Africa, which as part of a religious creed is more or less studiously observed to this day.

Early Greece and Rome were founded on a basis of hostility, sentimental and legal, to the use of intoxicating liquors.

Plato taught that one should not drink wine until thirty, and should never allow himself to become intoxicated until after forty.

The early Roman law ranked drunkenness in a wife along with adultery, and permitted the husband to kill his wife if guilty of either.

Libations to the gods were ordinarily with milk. Later wine was used. Finally in the worship of Bacchus drunkenness became so rife it stands among the chief evils that attended the death of the empire.

In Pliny's time it became notorious. Guests at a feast vied with each other in seeing who could drink the most. One man is recorded as having a capacity of three gallons, and later he was surpassed by one who could drink twice as much. The drink of those times was fermented wine, the art of distilling not having been invented.

The early tribes of Germany and Great Britain were given to great excesses in using the fermented drinks made from wheat and barley, the making of which they had learned from the Romans.

In Great Britain the drinking houses became such centers of drunkenness, the clergy were put in charge with the view of their being conducted more properly. But the clergy themselves became addicted to the habit, and it is recorded that a penance lasting three days was imposed on priests who got drunk when about to go on duty at the altar.

Immediately after the Crusades the returning knights, lacking excitement and the diversions they had enjoyed, resorted to intoxicating drinks, and drunkenness became alarmingly common.

Drunkenness is common to the occident rather than to the orient; of the temperate zone than the tropics; of the Caucasian rather than the brown or black races; common with the so-called Christian races; and among the Caucasian, the Anglo-Saxon stands pre-eminent.

Drunkenness was introduced into America by the early colonists who brought the custom from Europe. Here it found a peculiarly fertile field, due as many explain, to climatic and racial conditions. It has come to be one marked expression of the American character, an open folly of the nation's youth, its measure of cerebral excitability, and follows along with intemperance in feeling, intemperance in speculation, and intemperance in display.

The nations most given to drunkenness to-day are the United States, Great Britain, Germany, Russia and France.

Along with this history of excessive drinking there is a correlative history of influences tending to antagonize drunkenness. Men prompted by personal reasons, the good of the state, or to protect morals, have opposed it with every means that human ingenuity could invent. And history shows that their efforts were coeval with the prevalence of the habit. Thus there is on record 300 years before Christ that at least one advocate of temperance lived. He was a teacher and chided his bibulous pupils by saying, "If thy superior forbid thee to go to the taverns. Thou art degraded like the beasts."

From the earliest times laws have been enacted limiting the manufacture, sale and use of intoxicants, and for the punishing of drunkenness, all prompted by the worthy notion of promoting civic welfare. Preachers and reformers have worked zealously for the suppression of the evil that morals might flourish. Philosophers, holding that drunkenness is a disturber of human peace and harmony, have labored unceasingly for its extinction, and yet the evil persists, spreading throughout the world like an infectious disease in locus favorable to its growth.

The history of modern temperance reform is no less interesting than that of the evil which it cries to destroy. To Dr. Benjamin Rush, a skillful physician and highly esteemed citizen of Philadelphia, is given the credit of first making deliberate public protests in this country against the use of distilled liquors. He began his labors in that direction as early as 1785. At that time drunkenness from the use of simple fermented drinks was not as common as to-day. He persuaded his associates of the College of Physicians, that the habitual use of distilled liquors was unnecessary, and they united in an appeal to Congress to impose such heavy duties on distilled spirits as was effective to restrain their intemperate use in this country.

About the same time the sentiment spreading, temperance societies began to be organized. Litchfield, Connecticut, is said to have been first in this movement. Down to 1826, no society did more than urge moderation in the use of intoxicants, hence the use of the word temperance. Beer and wine were held to be temperate drinks.

By 1836 it was held by the various temperance societies that the only effective basis for temperance work was total abstinence from all drinks capable to be temperate drinks.

By 1836 it was held by the various temperance societies that the only effective basis for temperance work was total abstinence from all drinks capable of producing intoxication.

About the same time church societies became interested and temperance was preached as a moral Christian duty. The Rev. Lyman Beecher was a pioneer in this direction.

Then followed rapidly the American Temperance Union, the Washington movement, in which conspicuously figured the eloquent agitator John B. Gough. The Sons of Temperance, the Rechabites, introduced from England, the Good Samaritans, and the Good Templars. All these had for their main purpose the enactment of laws enforcing prohibition.

The Civil War checked the efforts of these organizations, the nation's attention being held by more serious problems, and also a little later by the introduction of German beer which soon came to be the popular drink.

In 1872 came the Woman's Temperance Crusade, carried on in the central and middle western States. Commendable in its aims, it became grotesque because of the methods adopted, and it is questionable whether it accomplished any direct and lasting results. Nevertheless out of the grotesqueness grew the greatest temperance organization the world has ever seen, the Woman's Christian Temperance Union, which has extended its influence in nearly every city of the United States, and nearly every country in the world. Its first work was in reforming drunkards. Later it dealt more with prevention, especially legislation and child training. It is a powerful organization, displaying the labors of many influential and zealous people, and controlling large sums of money for its maintenance and progress. Its aims are unquestionably good. Its efforts are in a large degree matters of experiment thus far, but the results, imperfectly as they can be measured demand our respectful attention and esteem.

It is to this latter organization that we are indebted for some of the restrictions placed on the two services regarding the sale and dispensation of intoxicants.

This society through the efforts of one of its members, succeeded in establishing compulsory scientific education regarding the bad results from the use of alcohol in all the schools of the nation, which has been in force for over thirty years.

In politics we have had the Prohibition party which has had no mean following.

Until lately temperance and abstinence have been little more than negative qualities, a passive virtue gained through abstention from an evil. But during the last few years temperance has come to have a positive quality, a fixed commercial value.

In 1885 the railroads of the country began to require of their employees total abstinence, and many business houses and organizations have adopted the same policy.

The economic aspects of the liquor question is a summary of an investigation by Congress made that same year. More than half of the establishments reporting in this investigation, require in certain occupations, and under certain conditions that employes shall not use intoxicants.

In 1886 Congress passed the first national prohibition law for white men, prohibiting even the sale of light wines and beer in army canteens. Two years later this law was reaffirmed, and in 1901 it was followed by laws excluding intoxicating liquors from the United States immigrant stations, and the capitol, in further development of the policy of prohibiting liquor selling in government buildings.

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PREHISTORIC GAME TRACKS.

Of more than unusual interest are the old prehistoric "bird tracks" of the Connecticut valley to either active sportsmen or students of natural history, and to give some of our sportsmen friends outside the "Valley" some idea what these signs of game, of what it called the "Triassic Period," are like, I have enclosed a photo or two. Just outside the city of Holyoke, Mass., between the Old Road and the New State road to North Hampton, there is a patch about 300 feet which has been cleared of all surface earth by parties interested in geology, and which is now protected by the State. This patch is completely covered with well-defined tracks, such as my photo shows, and most of which will measure 12 to 14 inches in the longest parts, and 8 to 10 inches wide, while in depth they the from 1 to 2½ inches—J. E. Mellwain, in Recreation for March.

SAME OLD TOWN.

A travelling salesman whose "territory" lies in the Southwest was one afternoon in the depot awaiting an East-bound train, when a flashily dressed person covered with cheap jewelry came into the waiting room from the platform, where he had been standing since the coming of the last train.

"Well, this old town hasn't changed a bit since I lived here," said he, by way of general observation to the drummer and two or three natives of the place. "Everything just the same as it was fifteen years ago. Not a particle of change!"

"I reckon that's about it, mister," replied an old fellow who was embracing a stove in the corner. "Your leavin' it don't 'pear to have made much diff'rence in the durned old town."—Harper's Weekly.

AGENTS WANTED.

We want the Calfskins, Hides, Sheep Pelts, Tallow, Bones, etc., collected in your vicinity.

Can't you arrange to purchase these goods for us this spring? We will furnish the cash with which to buy, we will also furnish tags, advice sheets, taking off directions, cloth posters to enable you to advertise the business, etc., etc.

We pay highest cash prices and keep our customers thoroughly posted on the condition of the market and pay the freight.

To any one writing us and mentioning this paper, we will mail full particulars. Address,

CARROLL S. PAGE, Hyde Park, Vt.

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Surplus 625,830.55

Total Assets $10,483,159.33

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Deposits made during the first four business days of the month will draw interest from the first of that month.
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CHAS. P. SMITH, WILLARD CRANE, HENRY GREENE, J. L. BARSTOW, HENRY WELLS, F. W. WARD, ALBERT G. WHITTEMORE.

THIS COMMUNITY HAS ALWAYS APPRECIATED THE VALUE TO IT OF SOUND WELL MANAGED FINANCIAL INSTITUTIONS. THE RECIPROCAL RELATIONS OF THE BANK AND THE BUSINESS MAN DEVELOP A SPIRIT OF CO-OPERATION THAT MAKES FOR THE BEST INTERESTS OF BOTH. THE SUCCESSFUL BANK IS ALWAYS CHARACTERIZED BY A LIST OF CUSTOMERS WHO ARE THE LEADING BUSINESS MEN OF THE COMMUNITY. OUR BUSINESS IS TRANSACTED ON THE SQUARE—NORTH SIDE.

THE BURLINGTON TRUST COMPANY.

WINOOSKI SAVINGS BANK

From careful management has not met with loss from any loan made during the last twenty years.
Deposits made during first five days of month draw interest from first day of that month. Deposits made after fifth day of month draw interest from first day of next month.
Interest credited depositors January 1st and July 1st, compounding semi-annually.
The bank pays all taxes in this State on deposits of two thousand dollars or less.

VERMONT LOANS SOLICITED.

Deposits, December 31, 1905.....$1,213,929.62
Surplus 89,332.33

Deposits and Surplus $1,303,261.95

OFFICERS:
S. H. Weston, President; J. B. Small, 1st Vice-President; S. Bigwood, 2nd Vice-President; Ormond Cole, Treasurer.

TRUSTEES:
S. H. Weston, J. B. Small, Samuel Bigwood, E. C. Mower, Ormond Cole, O. P. Ray, C. H. Shipman, R. J. White.

HOME SAVINGS BANK

City Hall Square, West,

BURLINGTON, VT.

Money to loan on good security.
Open evenings—Mondays and Saturdays.

C. S. ISHAM, President. N. K. BROWN, Treasurer.

The Howard National Bank

Burlington, Vt.

Capital..... $300,000

Surplus & Profits $150,000

JOEL H. GATES, President.
F. E. BURGESS, Vice-President.
H. T. RUTTER, Cashier.
H. S. WEED, Assistant Cashier.

Fountain Pens

at FREE PRESS STORE.

CLUBBING LIST.

The Free Press and Other Periodicals at Low Rates to One Address.

The Weekly FREE PRESS can be obtained in combination with other leading periodicals at low rates. To prevent unnecessary correspondence we will state that after the subscription has begun notice of a change of address, or anything concerning the receipt of the other periodicals, should be sent directly to the office of that periodical. The Weekly FREE PRESS and any one of the following periodicals will be sent to any one address for one year at the prices annexed:

American Fish Culturist	2.10
Arena	$3.15
American Boy	1.60
The Critic	2.25
Caledonian (St. Johnsbury)	2.00
Century Magazine	4.60
Chicago Leader	1.90
Cosmopolitan	1.85
Everywhere	1.25
Forum	3.60
Farm and Fireside	1.25
"American Ill. Magazine, Leslie's Magazine"	1.90
Harper's Bazaar	1.85
Good Housekeeping	1.85
Harper's Magazine	4.35
Harper's Weekly	4.30
Harper's Round Table	1.90
Leslie's Weekly	4.35
Literary Digest (new)	3.50
Ladies' World	1.40
Montreal Weekly Witness	1.60
Montreal Northern Messenger	1.30
Montreal Family Herald and Star	1.75
McClure's Magazine	1.90
Mirror and Farmer	1.40
Munsey's Magazine	1.90
National Magazine	1.65
New York Tribune Farmer	1.30
New York Thrice-a-week Tribune	2.00
New York World	1.75
New England Farmer	2.00
Photographic Times	1.60
Review of Reviews	3.50
Rural New Yorker	1.85
Scientific American	3.60
Saint Nicholas	3.60
Success	1.10
Table Talk	1.50
Vermonter	1.85
Woman's Home Companion	1.60
Country Life in America	4.00
World's Work	3.25

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Subscribers may have more than one paper from this clubbing list. Always send a stamp for reply when asking about this, as we do all this work at no profit in order to accommodate our subscribers.