

MARRIED IN IOWA.

Miss Rose Mildred Owen the Bride of Philip Hazard.

Friends in this city have received the news of the marriage of Miss Rose Mildred Owen, formerly of Burlington, to Philip Hazard of Iowa City, Iowa, in Cedar Rapids, Iowa. Miss Owen was born in this city, the daughter of Mr. and Mrs. F. A. Owen, and was graduated from the local high school in the class of 1908. She lived here until eight years ago when she went to New York, where she studied music for about five years. After a brief stay in Burlington she again went to New York and from there to Iowa City, where she acted as private secretary to Dr. G. P. Howard, State University of Iowa. Her large circle of friends in which she is popular in this city will extend best wishes and congratulations.

Following is a reprint of a clipping from one of the Iowa papers: Philip Hazard, newly returned from Iowa American railroad building, and Miss Mildred Owen, private secretary of Dr. C. P. Howard of S. U. I., were married Saturday evening in Cedar Rapids at the Methodist Church by the Rev. Dr. Lockwood.

The groom goes immediately to New York City to fill a new engineering post, recently tendered him, and his bride, a lifted and winsome young woman, will join him there.

The groom is a splendid young civil engineer, whose host of friends here, though they will be vastly surprised by his departure, will none the less congratulate him with a deluge of congratulations and good wishes. He is the son of Dr. T. L. Hazard, and one of the best liked boys that ever left S. U. I. The bride has made her home here several years, attending the university and acting as Dr. Howard's secretary. She is a talented musician. Mr. Hazard was a member of the Theta Xi fraternity, and graduated from the school of advertising in 1912. Since that time he has been in Chicago, South America, until his fall. Mr. Hazard has gone to New York City, where he has accepted a position, and as soon as he has become settled, Mrs. Hazard will join him there.

CHECKS CROUP INSTANTLY.

You know croup is dangerous. And you ought to know too, the sense of security that comes from having Foley's Honey and Tar Compound in the house. It cuts the thick mucous and clears away the croup, stops the strangling cough and gives easy breathing and quiet sleep. Every user is a friend. J. W. O'Sullivan. (adv.)

WALKED 25 MILES.

John S. Wright Tramped from Antwerp to Holland.

To a friend in this city John S. Wright, who for several years has been in charge of the Bell Telephone Manufacturing Company's plant at Antwerp, has written from Paris concerning his escape from London. "I came to Paris about November 1st after two weeks in London. I stayed in Antwerp until the day before the Germans got in. I enjoyed ten hours of the bombardment and decided that I had had enough, so with my other Americans took a long hike to Holland, 25 miles from Antwerp, on foot, as there were about 75,000 other people doing the same thing at the same time and two or three hundred thousand being from Antwerp by other routes. There is nothing very extraordinary in my stay. It took a week to get to England, there were so many thousand people wanting to go, but I didn't mind waiting a week in Holland after all we had seen through during the last weeks in Antwerp. It was an experience that I could not have missed, but that I am glad to have finished."

ELKS' MEMORIAL.

Services to be held Sunday at the Strong Theatre.

In common with the other lodges throughout the country, Burlington Lodge Elks will observe next Sunday an memorial Sunday and the usual appropriate exercises will be held in the Strong theatre. The address will be made by Judge M. A. Tierney of Troy, N. Y., past exalted ruler of the Troy lodge. The number of deaths in the past year

Water Taxes

WATER METER AND SCHEDULE for the quarter ending November 30, are now due and payable at the Water Department, No. 6, City Hall. Discount allowed on bills paid on or before December 10, 1914. Office hours for the next ten days of December, from 8:00 a. m. to 8:00 p. m., after that from 10 to 12 a. m., and 1:00 to 5:00 p. m. unless prompt payment is made. Five Per Cent. will be added to the bill and the water shut off, as prescribed in Section 38 of the Water Finance.

WM. H. WILSON, Superintendent. 257-124-21

CENTRAL VERMONT RAILWAY

Time Table in Effect Sept. 27, 1914.

TRAINS LEAVE BURLINGTON.

10 a. m. daily, for Montreal and Chicago.

11 a. m. except Sunday, for Boston, Springfield and New York, parlor, cafe or broiler car from Burlington, without change, due Boston 4:30 p. m.

12 a. m. except Sunday, for St. Johnsbury and Portland.

1:00 a. m. except Sunday, for Richmond, Montreal and Ottawa.

2:00 a. m. Sunday only, for St. Albans.

3:00 a. m. daily, for Boston, Springfield and New York; for New London week days only. Through parlor cars and dining cars Essex Junction to Boston and New York.

5:25 p. m. except Sunday, for Rouses Point, Ogdensburg, Richford and Montreal. Also Montpelier and White River Junction.

8:35 p. m. except Sunday, for St. Johnsbury.

9:45 p. m. daily, for Montreal and Chicago. Standard sleeping cars, daily, tourist sleeping cars Mondays, Wednesdays and Fridays to Chicago, without change.

10:45 p. m. Sunday only, for White River Junction.

11:10 p. m. daily, for Boston and New York. Through sleeping cars from Essex Junction, due Boston 8:05 a. m., Springfield 7:40 a. m.

L. H. Hickey, City Passenger Agent, College St., Telephone 318.

BELL IN JAIL.

Charged with the Theft of Property in Shelburne.

Walter Bell, a colored man, was placed under arrest at the Woolworth store by Sheriff Allen Tuesday morning on the charge of having stolen a horse, wagon, harness and a big state of chickens. His offense was committed the night before, and it must have taken the entire night to have completed the operations as the stolen property was taken in Shelburne and brought to this city, where the chickens were sold. The horse and wagon were found and restored to their owner.

About one o'clock Tuesday morning George Eddy of Shelburne was awakened by a noise outside and he saw a horse and wagon leaving his yard. He supposed that the driver was some intoxicated man a little off his reckoning and thought no more of the incident. When he went to his stable at daylight he found, however, that it was his own horse and wagon that had been stolen. He immediately notified Sheriff Allen and came to this city. The sheriff and the police did some investigating and finally ascertained that a man had sold a quantity of chickens to a man named Gardner on Intervale avenue. A description of the fellow was obtained and more searching was done. While the sheriff was talking with Mr. Eddy on Church street about eleven o'clock he saw a man who tallied with the description he had obtained. He was lost sight of for a time among the people in the street and he turned into a doorway but the sheriff followed him up and found him at the ten cent store. He then placed him under arrest. Bell made no particular denial of the theft. When he was searched he had between one and two dollars on his person. He claimed, however, that he had been in possession of \$50 or \$60 the night before but he had no notion as to what had become of it.

Meantime a horse and wagon had been found on the lower road and was reported to the police office by Officer Fraser. This proved to be the rig stolen from the Eddy place. It was also learned later that the horse was stolen from the home of a man named Roberts in Shelburne. They were, with the exception of a rooster, to Harry Gardner of 129 Intervale avenue. The fowls were nicely crated up, weighed 125 pounds and were sold at 10 cents a pound, which made a total of \$12.50 paid by Gardner. Bell told the latter that he had a farm near Essex Center and could get him a lot more chickens at any time. He said also that he had three horses. Subsequent events proved that Bell had sold a rooster to another man.

Bell has been in Burlington only two days, having worked at various places in the vicinity the last summer. A satchel belonging to him was found at a barber shop on Battery street Tuesday afternoon. He has been in the toils before. About four years ago he was arrested on the charge of having entered and robbed the residence of Sylvester Sails on Spear street in South Burlington. For that offense he did time in State's prison.

The offense of chicken stealing has grown enormously of late, thefts from various towns in the county being reported to the officers, but only a few culprits have been brought to justice.

BRADSTREET'S WEEKLY VERMONT TRADE REPORT

Bradstreet's Burlington office reports the month of November has shown several encouraging features in the financial affairs of the State. The latter part of the month finds an increase in the number of employed over what was shown at its commencement. Included in the number of industries that show improved condition are the scale manufacturing plant, machine, furniture, organ and venter plants. Among some of them the increase has not been large but it has been sufficient to relieve the condition of labor to some extent. Granite and marble manufacturers indicate but little change in the general volume of business. Knit goods manufacturers in garments refer to the amount of business on hand as below normal, although there is a good volume of business reported at the hosiery manufacturing plants and there has been some improvement in the demand for knitting machinery. The good sleighing of a week ago which was destroyed by the warm days of the past week resulted in considerable good. It heartened retail merchants trade some and made a brisk business at the shoe stores as was to be expected. Some demand for fur goods was created. It enabled the farmer to bring into town products which were needed into money. The month of November has shown the amount of business done in Christmas trees was large this year and the shipments have been heavier than usual. Apples are reported as below normal and the market rather sluggish. Potatoes demand only a fair price. Generally collections show but little change, tendency being toward slowness. The mercantile failures for the month up to and including November 25, 1914, numbered seven, including five voluntary bankruptcies with total assets of \$15,991, and liabilities of \$22,335. The month of November last year gave nine failures with five voluntary bankruptcies with assets of \$20,181, and liabilities of \$21,716. The fire damage for month just closed included eight fires affecting 18 people, giving an aggregate damage of \$60,000, while the full month last year gave five fires affecting six persons, with aggregate damage of \$136,590. Six domestic corporations were chartered during the month just closed, these have a total capitalization of \$150,000.

RURAL SANITATION.

State Board of Health Makes Plan for Better Conditions.

The December number of the State board of health quarterly bulletin is devoted largely to rural sanitation. "This bulletin," says the editor, "is sent out at this time in the hope that it may stimulate an effort to improve conditions in rural districts during the winter. The cold season of the year is the difficult time for those who would be clean in their surroundings and methods. Dirty milk is very common in winter, but proper care can keep it clean. Accumulations of filth are almost inevitable unless an extra effort is made to prevent them."

"Systematic work, everlastingly keeping at it, is necessary in order to keep our State in a sanitary condition, but the lessening of disease and death, and the additional comfort is worth the small trouble involved."

Although the articles are directed mainly toward the country, city people will find much of interest and instruction in this bulletin. There are papers on "The Citizen and Public Health" by Dr. Charles F. Wentenbaker, surgeon, United States public health service. "The Effect of Cleanliness Upon Public Health" by Dr. Gardner T. Swartz, secretary Rhode Island State board of health; "Sanitation in Rural Districts," Its Bearing on the Spread of Disease" by Dr. F. Thomas Kiddler, treasurer of the Vermont State board of health; "The Dairy Laws of Vermont" by the Hon. B. L. Stafford, State's attorney, Rutland county; "The Rela-

DOMESTIC SCIENCE

Cooking and Serving, Conducted by Lillian Mason.

CHEESE OMELETTE.

Soak a half cup of bread crumbs in three-quarters of a cup of milk until reduced to a soft pulp. Beat five eggs very light, whip into them the milk and crumbs and four tablespoonsful of grated cheese. Season to taste. Turn into a hot frying pan in which a tablespoonful of butter has been melted, and fry to a delicate brown. This omelette must be carefully watched, and cooking, as the bread crumbs render it more likely to scorch.

CHESTNUT AND CELERY SOUP.

Remove the shells from one pint of chestnuts, the large French or Italian variety, blanch them and cook in boiling water, to cover until very soft. Cook with them one cup of sliced celery from the poorest part of the bunch, reserving the best portions for a salad. Add also a bit of bay leaf and a slice of onion. When tender mash the nuts and press the pulp through a puree strainer. Put it over the fire again and add one pint of chicken stock and one pint of milk. Melt two rounded tablespoons of butter in a sauce pan, add one rounded tablespoon of corn starch, mixed with one-half teaspoon of salt and one-eighth a teaspoon of pepper. Add gradually enough of the liquor to swell the starch, and when thick and smooth pour it into the soup. Add more seasoning if desired, and after it has boiled, thin it to the necessary consistency. Garnish with cream, or if that be lacking, use the soft of an egg beaten with a little milk and remove as soon as well mixed. Serve it with tiny shreds of salted almonds, in place of croutons. —MARTY J. LINCOLN.

NOVEMBER WEATHER.

Normal Temperature, Deficient Precipitation and Much Wind during Month.

Local Forecaster John K. Hooper reports that the temperature for November in Burlington was 34 degrees, which is also the normal temperature for the month. The highest temperature was 55 degrees, on the 1st, and the lowest was 7 degrees, on the 24th. The greatest daily range was 31 degrees, on the 27th, and the least daily range was 7 degrees, on the 6th. The precipitation (rain and melted snow) amounted to 1.41 inches the normal for the month being 2.58 inches. The precipitation included 1.41 inches of snow, but only a trace remained on the ground at the end of the month. The prevailing wind was from the south, the total movement 19,025 miles, the average hourly velocity 13.9 miles, and the maximum velocity 46 miles per hour, from the south on the 24th. The month was made up of three clear, nine partly cloudy and 18 cloudy days. Precipitation in quantity sufficient to measure fell on 13 days. Solar halos were noted on the 3d, 24th and 25th, a lunar halo on the 25th and fog on the 16th. Sleet fell on the 3d, and there was a thunderstorm on the 7th. The average daily percentage of sunshine was 31.

MASONIC MEETING.

Annual Gathering of Fifth District in Burlington Tuesday.

The annual meeting of the fifth Masonic district, held with Burlington Lodge No. 190, in this city Tuesday brought together one of the largest gatherings of Masons which ever met in this district. All of the nine lodges in the district were well represented. Burlington lodge opened on the M. M. degree at two o'clock in the afternoon, Ethan Allen Lodge of Essex Junction working the E. A. degree, the first lecture of which was given by members of McDonough Lodge of Jericho and the second by members of Patriot Lodge of Hinesburg. The first section of the M. M. degree was worked by North Star Lodge of Richmond.

Just as was done to a beautiful banquet served in the banquet hall at six o'clock, all of the places at the long tables being filled. The lodge was called for refreshment at 7:30 by Webster Lodge of Winooski. Burlington lodge received the grand lodge officers and worked the second section of the M. M. degree, the first lecture being given by members of Friendship Lodge of Charlotte and the third lecture by members of Washington Lodge of Burlington.

All of the work was reviewed by Grand Lecturer Archie S. Harrington. There were a number of grand lodge officers present and during the evening speeches were made by M. W. Grand Master Charles H. Darlington of this city, R. W. Harry J. Stannard of Barton, R. W. Henry H. Ross of Burlington and W. Irving S. Coburn of Milton.

IN UNKNOWN AMERICA.

Uganda a Vast and Undeveloped Territory.

(From the Baltimore News.)

Nine men in 19, it may safely be guessed, asked to speculate where Uganda was, would feel pretty certain that they had heard of it in interior Africa. If told that it is twice as big as Texas, they might marvel a bit that anything of that size, even in Africa, should have escaped them.

But Uganda isn't in Africa at all. It is one of the big pieces of unknown America, and constitutes, in fact, approximately the north half of the province of Quebec, Can. It was turned over to Quebec a few years ago, and has recently been the subject of a curious report prepared by the provincial government.

It appears that various people have in the last two or three centuries taken the trouble to explore bits of Uganda and write more or less about what they found; but these writings have never till now been gathered together so as to provide a general view of the huge country. This work of collation has been done by provincial authorities.

The Uganda region is in general a vast plateau, 1500 to 2000 feet high. Perhaps a fourth of its area is occupied by lakes. There is a great network of rivers, among which are some of the most wonderful waterfalls in the world. One of these falls is declared to have a sheer drop of 30 feet; its potential water-power development, at lowest stage of the river, is calculated at 130,000.

It is gathered from the authorities that the country's climate is so severe that little of it will ever be useful for agricultural purposes. That, however, will be taken with allowance by people who know what northern Russia and middle Alaska can do agriculturally. The timber has largely been burned over and large trees are now to be found mainly along the rivers only.

"Uganda is almost twice the area of Germany, and in all the world there are few regions so extensive that are so little known."

PUTTING HIS FOOT IN IT.

"I hear it said that your speech has set people thinking," remarked the friend of the statesman.

"I'm sorry," replied the statesman, "it wasn't intended for that."—Philadelphia Ledger.

DOMESTIC SCIENCE

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APPLES.

If apples were as scarce and high priced as peaches and pears they would be gladly welcomed in the homes of rich and poor. But nature has placed within the reach of all a fruit which can be depended upon all the year round, even though it is now at its best, and even whose medicinal properties are vouched for by the medical profession. A raw apple eaten just before retiring is as good as a dose of medicine, toning up the stomach, and sweetening the mouth by its antiseptic qualities. In its cooked forms it possesses a most valuable and reliable means of great variety of treatment. As sauce or jelly it accompanies poultry and some meats. Baked and served with cream and sugar it is used for breakfast and supper or as a simple finish to luncheon or dinner. Combined with rice, tapioca or custard its value as a food is doubled. —MARTHA TAFT WESTWORTH.

APPLES AND RICE.

Peel eight good sized apples, halve them and take out the core. Put them into a steaming pan with three ounces of butter, stew over them until sufficient sugar to sweeten them nicely, and add the rind of half a lemon, minced very fine. Stew the apples very gently until tender, being careful that they do not break. Roll six ounces of rice with a pint and a half of milk, sugar to taste and half a teaspoonful of salt in a double boiler until soft, and when thoroughly done dish it, piled high in the center. Arrange the apples on it, warm six tablespoonsful of apricot jam, pour it over the whole and serve hot.

YELLOW GINGERBREAD.

Cream two-thirds cup of shortening, add slowly two cups sugar, two eggs beaten well and one cup of milk added alternately with the cream. Stir in four cups of flour, one cup of molasses, one cup of baking powder, and a little salt and one tablespoonful of ginger. Bake 15 minutes in quick oven; remove and sprinkle with sugar. Bake in a shallow pan.

FOR THE LAST SCRAP OF THE THANKSGIVING DINNER.

For using the very last scrap of the turkey or any other meat left on hand and even the dressing we find some kind of mince or omelette very handy. As there is not too much left if any of the meat or poultry remnants which will not have been used in some other way we will need to "Patch it out" generously, with egg usually. If enough to use as a plain mince on toast, that will be very nice, but if not we will make, for breakfast, an omelette.

MEAT OMELETTE.

Mince finely all the scraps and scrapings that you can get together, without robbing the frame of bones too much, as we will need them for a shadow soup to-night. Beat light as many eggs as required, thus using the eggs to supplement the turkey, chicken or meat, or the meat to improve the eggs, as relative quantities may dictate. When the omelette has set add the minced meat available, fold in and serve as any other omelette.

SHADOW SOUP.

We will now clean up all those skeletons of chicken, turkey bones, scraps of dressing and turkey leaves, small bits of mashed vegetables and dressing. If any gravy is left it can all go in. Roll the cracked bones for about an hour and then add the cooked vegetables and cook for five minutes longer. Add any little lot of stewed tomato with the vegetables, and cook for five minutes longer, and if too shadowy, thicken with a little rice. The celery, using green stalks and leaves, and the rice if needed should be put in with the bones and meat.

CHOCOLATE ICE.

Beat two cups of milk in a double boiler, add three rounded tablespoons of grated chocolate, and when melted stir in three slightly rounded tablespoons of cornstarch made smooth in a little water and cook 15 minutes. Add the well beaten yolks of four eggs and after cooking a minute stir in a teaspoon of vanilla and set aside to cool. Line two plates with a rich paste and bake. Fill with the chocolate and cover with a meringue made from the whites of the four eggs beaten stiff with one-half cup of powdered sugar. Set in a cool oven to brown slightly.

GOLD AND SILVER CAKE.

(By Mrs. J. G. Erush.)

Gold—one and one-half cups sugar, one-half cup butter, two and one-half cups flour, three-quarters cup milk, one teaspoon cream tartar, one-half teaspoon yolks of six eggs, flavor with vanilla.

Silver—Whites of six eggs, two cups sugar, three-quarters cup milk, one-half cup butter, three cups flour, teaspoon cream tartar, one-half teaspoon soda, flavor with almond. Blanch one-half cup almonds, slice thin, spread on cake, and sprinkle with sugar.

The W. G. Reynolds Co
FURNITURE---CARPETS---LINENS

Your selections for Christmas should be made early and to make your choosing easy our main display floor has been transformed into a parlor beauty spot with hundreds of the most beautiful mahogany pieces that one can conceive of.

Here you will find a handsome array of Solid Mahogany Chairs and Rockers, some in Colonial reproductions, others in the ever popular Sheraton and Chippendale styles, here also will be found over fifty styles in Ladies' and Misses' Desks, including Solid Mahogany, Birdseye Maple, Circassian, Walnut and Quartered Oak. You will find Mahogany Work Tables, Tilt Top Tables, Muffin Stands, Pedestals, Nest Tables, Candlesticks, etc.

Foremost among our holiday showing will be an assortment of over fifty styles of the world famous

"Handle Electric Lamps"

These lamps are the finest made in America and they are distinguishable by their extremely different and substantial construction.

Our Christmas Linen

stocks are at their very best now and although prices have greatly advanced and many lines have been hard to secure we are glad to say that our selling prices have not advanced and we have been particularly fortunate in securing a very complete stock of German, Austrian and Belgian Linens.

Our Handkerchief Stocks

are the largest we have ever shown and we can supply every need for man, woman or child at prices ranging from

5c to 50c each

SPECIAL

1 Oil of Cedar Mop \$1.50
1 Can Oil of Cedar .50

Total value - - \$2.00

Both for \$1.00

An "Eclipse"
Electric Cleaner

would make your wife, mother or sister an ideal Christmas present. Why not let us show you?