

# HAPPENINGS in the CITIES

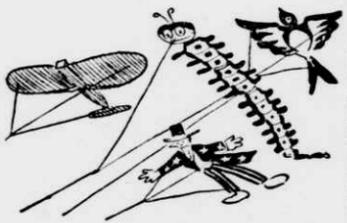
## Novel and Costly Chinese Wedding in New York

NEW YORK.—Take a sip of rice wine together, rise, bow—and you're married. This was the way pretty nineteen-year-old Au Toy and twenty-year-old Toy Yust did it here recently. To begin at the beginning, marriages are supposed to be arranged in heaven, but this one was arranged in the Celestial kingdom. Lee Yik You, father of the bridegroom, and Au Tong, father of the bride, lived near each other in Canton and the children played together. Over their choice golden tea and their long pipes Mr. Lee and Mr. Au one afternoon decided the two little ones would be as happy as two dolls on a china vase, going through life together.

Both families came to America. The youth studied at the Stuyvesant high school in this city. A few months ago he decided it was time to marry. The girl's father is in business in Boston. She made the trip here in an automobile, wearing remarkable robes and a thick red veil, which swathed her from head to foot. Arrived in Mott street, the bride and her parents were welcomed by the father of the bridegroom. The girl was taken to an upper room and seated facing the wall in a stiff chair, with her veil still on. At two o'clock in the morning ten men in long embroidered robes led the bridegroom into the midst of the wedding guests. Several elderly chaperons escorted the bride to him. He drew away the red silk mesh and gazed upon his bride. It was the first time they had met in twelve years. While all present chanted a little hymeneal song wishing them both long lives and many descendants, the young man and the young woman sipped the wine and bowed. They were thenceforth bound for life. But this didn't content them. At noon the next day they were married by a Protestant clergyman and five days later there was a wonderful 300-course wedding breakfast. The whole wedding cost the father of the bridegroom about \$5,000 in American money.

## Chinese Youth Wins in Pittsburgh Kite Contest

PITTSBURGH.—Kites of all descriptions, including models of aeroplanes, a figure of "Uncle Sam" and the outlines of animals, were seen at the first kite day held in Pittsburgh under the auspices of the bureau of recreation, in Schenley park. The contests were held under the direction of William F. Ashe, superintendent of the bureau of recreation. Fifty-four prizes, including gold, silver and bronze medals, were awarded, the judges taking into consideration design, novelty, workmanship and altitude. Over six hundred boys took part in the contests. There were over five thousand persons witnessing the events.



Mayor Joseph G. Armstrong and Councilmen Robert Garland and Enoch Rauh were interested spectators of the boys' fun. Mayor Armstrong apparently enjoyed the fun as much as the boys, and helped several of the lads to get their kites out of bad places. Mayor Armstrong pinned a first prize medal on a Chinese, Y. C. Lo, who won the first prize for novelty. Lo is a graduate of Cornell and is now taking a post-graduate course at the University of Pittsburgh. His kite was 70 feet long, being in several sections, and represented a centipede. It took Lo six weeks to make the kite. Aeroplanes of all kinds were entered and many prizes were awarded for construction of these machines.

An intricate system of figuring the merits of each contestant was used. A boy would enter a contest, give his age, and offer his kite for inspection. He would be given a percentage for his workmanship or novelty and additional percentage for the altitude. The altitude was figured by a group of Carnegie tech students who made their calculations with transits. The total points would be counted and the boy having the highest percentage in his respective class would get a prize.

## Kansas City Lad Like Famous Tom, the Piper's Son

KANSAS CITY.—Everybody knows about Tom, the piper's son, and how, as he ran down the street, the stolen pig tucked under his arm betrayed him by squealing. Well—Jack Darnell, crossing patrolman at Twelfth and Main streets, the other day saw a youth examining an empty motor car drawn up against the curb on Main street. He watched the youth, who, observing he was observed, started up Petticoat lane. Darnell walked to intercept him, and the youth ran. Darnell then pursued. Up Petticoat lane they went and the fleet youth, increasing his pace, began to pump his arms. "Honk! Honk!" came a squawk with each flap of the arms. Darnell followed the squawking as the youth's arms pumped more frantically. Then Darnell caught him. The youth was exhausted. The mystery was explained. Under his coat he bore, wrenched loose from its fastenings, one of those \$15 motor horns with bulb attachment.

## Buster Scouten, Wealthy Chicago Dog, Is Lonely

CHICAGO.—Buster Scouten of 4706 Magnolia avenue is lonely. Being an individual of independent means he cannot understand why a mere matter of law making should deprive him of the company of his best friend and the trustee of his estate when the Illinois legislature is in session. Buster is a cocker spaniel and his plight is particularly irritating, because so far as the known records indicate he is the wealthiest dog in the world. For two years he has been living on the income of \$34,000 worth of 4½ per cent bonds, and this income is to be his for the remainder of his natural life. The bonds are held in trust for Buster, by Thaddeus B. Scouten, chief senate messenger at Springfield. Two years ago "Scout," as he is known to hundreds of politicians and legislators in Springfield and Chicago, was called to Bellingham, Wash., by the death of his mother, Mrs. Marian Gilbert Scouten. Buster was then eleven years old and had been Mrs. Scouten's constant companion since he was a puppy. Before she died Mrs. Scouten had made a will. It created a trust fund of her entire property, to be held for Buster, and devoted to his "proper care" as long as he should live. Thaddeus Scouten was named as trustee of the estate. Buster made the trip from the Pacific coast on a first-class ticket. He occupied an end of the baggage car, which was made up for him in Pullman style. He slept on a rug which was bought for the purpose at a cost of \$7.50.



## WHEN CLEANING THE HOUSE

Renovation of Furniture and Woodwork is One of the Most Important Considerations.

Housecleaning is here. We hear the sound of rug beating, see windows devoid of their hangings, come upon evidences every day that the annual cleaning period is under way.

Of course all furniture must be thoroughly gone over at this time. Furniture, like other woodwork, tends to shrink if it becomes too dry, and should be washed for the sake of moisture as well as of cleanliness. Hence furniture, besides being cleaned when necessary with suitable cleaning compounds, should be sponged occasionally with clear water and wiped dry.

But do not use soap or washing powders on painted or varnished furniture. Remove dirt, dust and stains with other cleansing agents and rinse by sponging with clear water. Wipe dry, oil and polish. Detergents recommended for cleaning furniture, removing finger marks, white spots and stains are olive, sweet, linseed, paraffin and other oils; whiting, fuller's earth, cold tea, kerosene, turpentine, soda, essence of peppermint, camphor, asphaltum, vinegar, various acids and combinations of these.

To wash furniture, use a large sponge, wipe dry as possible with a chamois skin wrung out of clear water, or with a soft flannel cloth. Do not use dry chamois on varnished wood or polished surfaces. Wipe always in one direction, preferably with the grain of the wood.

Wash carved wood with a stiff hair paintbrush dipped in clear water. Or wash with cold tea applied with a sponge or brush, wipe dry, oil and polish.

To keep polished or varnished furniture in good order, each article should be gone over lightly once a week on cleaning day with clear hot (not boiling) water without soap, or with cold tea or any other suitable cleanser.

Or, if there is not time for this, after dusting the furniture rub it over with a cloth moistened with kerosene, turpentine, cold tea or cold-drawn linseed oil, or with a mixture of equal parts of these. This practice will assist in keeping it in good order.

### Housewife's Lore.

If a sprig of parsley is dipped in vinegar and eaten after an onion no unpleasant odor from the breath can be detected.

A teaspoonful of lemon juice in a small cup of black coffee almost always relieves a bilious headache.

A cloth wrung out in very hot water and applied often will remove discoloration from bruised flesh.

Benzoil rubbed freely on the edges of a carpet is a sure preventive of moths.

To shine boots quickly do not blacken, but rub on a piece of orange and let the juice dry in, then polish with soft brush and they will shine like a mirror.

One of the best methods to remove a corn is to use turpentine. Touch the corn every night with a little turpentine. It will come out in a short time. Apply the turpentine with a toothpick.

### Eggs in Tomato Soup.

Open a can of tomato soup and empty into a pan. Take from four to six eggs, according to the number of persons to be served. Drop the eggs into the soup and let them poach. Make a number of thin slices of toast, on which place the eggs. Pour the hot tomato soup over and garnish the plate with thin slices of toast.

### Broiled Mushrooms.

Broiled mushrooms are delicious as an entree. Wash large, perfect specimens, remove the stems and peel the caps, place on a buttered broiler and cook for five minutes, turning as they brown. Serve on rounds of buttered toast, cap side down, and placing a bit of butter, pepper and salt on each.

### Date Suet Pudding.

Stone and cut small one pound of dates. Chop six ounces of fresh beef suet and mix with it three-fourths of a pound of fine bread crumbs. Sprinkle a scant cupful of sugar over the dates and add them to the crumbs and suet. To one well-beaten egg add one-half cupful of milk and stir it into one-half a cupful of flour sifted with a level teaspoonful of baking powder. Mix all well together, turn into a mold and steam three hours. Serve with lemon sauce.

### Potato Omelet.

Take one cup of mashed potatoes, one cupful of sweet milk and two eggs beaten separately until very light. Add a little salt and a little flour. Mix, beat all together and fry in butter until brown.

### Very Rice.

Boil one cupful of rice. Take four slices bacon and two onions and grind them and cook till brown, add to the drained rice with a cupful of tomato and salt and pepper. Bake 20 minutes.

A woman would rather have people think her tailor-made than self-made.

For sores apply Hanford's Balsam lightly. Adv.

The first time a young man falls in love he wonders what struck him.

For bad burns Hanford's Balsam is used to give quick relief. Adv.

### Seems Incredible.

"They are very congenial."  
"A most unusual couple. They can select wall paper without wrangling."

### He Knew.

"I won \$50 at poker last night."  
"So I suppose your wife'll get a \$75 gown on the strength of it."

### To Drive Out Malaria And Build Up The System

Take the Old Standard GROVE'S TASTELESS chill TONIC. You know what you are taking, as the formula is printed on every label, showing it is Quinine and Iron in a tasteless form. The Quinine drives out malaria, the Iron builds up the system. 50 cents. Adv.

Most city folks admire country relatives for visiting purposes only.

Remember, girls, the onion should be omitted from love's menu.

### The Reason.

"That last criminal case in court was railroaded."  
"Exactly; it was a train robbery."

### The Reply Truthful.

Irate Father—How is it, sir, that I find you kissing my daughter? How is it, sir?  
Brave Youth—Great, great!

### Woman Police.

Woman policemen were officially recognized at Brighton recently, when between forty and fifty assembled at the town hall and were addressed by the chief constable and the town clerk. The woman police have been organized by the local branch of the National Union of Woman Workers.—London Times.

### Bishop Jeremy Taylor.

Jeremy Taylor, an eminent English divine and author, was born at Cambridge in 1613. He was the third son of Nathaniel, a barber, of Gloucestershire family. The tradition that he was descended from Dr. Rowland Taylor, Cranmer's chaplain who suffered martyrdom under Queen Mary, is grounded on the untrustworthy evidence of a certain Lady Wray, said to have been a granddaughter of Jeremy Taylor. He was married in 1639 to Phoebe Langdale, and had six children. He was a graduate of Caius college, Cambridge in 1631.

## A Real Source of Health

is the Stomach, but the most reliable barometer of your physical condition is the appetite. If it is poor, you can look for an overworked and overloaded condition of the Stomach, Liver and Bowels, which prevent them from properly performing their daily functions. A trial of

## HOSTETTER'S Stomach Bitters

will help Nature restore normal strength and regularity throughout the entire system and thus help you maintain health. Try a bottle today.

### He Took No Chances.

In a public ward of a hospital two fellows were recovering from operations for appendicitis. A third patient was brought in from the table and placed on a cot between the nearly well boys. Coming out of the ether and recognizing earth again, he turned to the one on his left and said:

"How are you getting on pal?"  
"Fine till yesterday; but the doctor left a spool of cotton in me, and they opened me up again."

The new patient sighed, then turned to the sick one on the right. "Well, how are you, old man?"

"Pretty good until yesterday; but the doctor left his scissors in me, and they opened me up again."

Just then the door opened, and the doctor came in, exclaiming, "Anybody around here seen my hat?"

The new patient jumped out of the window.

Marriage is a lottery in which a blank is a man whose wife has to take in washing to support him.

If a man doesn't repeat the cute things his baby says it's a sign that he has no baby.

You can never tell how successful a man has been by the advice that he gives.

The man who attempts to serve two masters is liable to arrest for bigamy.

And the broad and crooked road is also paved with good intentions.



## Southern Housewives

Skilled—as few others—in the cooking art, appreciate the delightful qualities of

## Post Toasties

Corn—prepared in various forms and ways—has ever been a favorite Southern food. In making Post Toasties—the Superior Corn Flakes—the choicest portions of the kernels of selected white Indian Corn are processed into a wonderfully crisp and tasty food—nourishing and satisfying—morning, noon or night.

Toasties come FRESH-SEALED, triply protected in moisture-proof, germ-proof packages—ready to serve.

Skilful cooks appreciate

## Post Toasties

Sold by Grocers everywhere.