

Local Paragraphs.

How about that wedding present? Our lines of silver and cut glass are complete. Remember all goods engraved free. L. H. Rowe & Co., The Jewelers. Sidney Herbert, of DeLand, was in the city Saturday. Scott Hodgkin, of DeLand, was a Daytona visitor last week. Charlie Schoonmaker, of Cocoa, has been visiting Mr. and Mrs. S. W. O'Brien this week. Norman S. Dayton, lumber and real estate man, made a business trip to Dupont last week. The city horsepower mowing machine has been busy this week cutting the grass and weeds on the street parkages. Don't forget that Geo. H. Clark is still agent for the popular Mallory Line of steamers. Rev. E. W. Butler, of Ormond, was a Daytona visitor Tuesday. He had just returned from a month's vacation in Georgia. W. H. Roberts, night operator at the F. E. C. Ry. depot here, has been transferred to Cocoa and left Thursday to assume his new duties. Charles Singleton, mother and sister, of West Palm Beach, arrived Thursday and will spend some time in C. P. Lund's cottage on the beach. Hadwin Courtney is at present assisting H. B. Yarborough in Anthony Brothers' store. Mr. Courtney, who is an obliging young man, is well known in Daytona. Last Saturday Harry Thompson sold his launch Cornell to Dr. Bly and J. P. Orr, of New Smyrna, the consideration being \$650.00. The new owners took the boat to New Smyrna the same day. Eton Hurlbut's Kara linen paper in pound packages. HANKINS, The Druggist. E. L. Gunn, the new superintendent of the Electric Light Plant, is ably supported by R. S. Messmore, who has been promoted to the position of chief engineer, with Clarence Bracey as first assistant. Mrs. W. Van Dorn arrived home Tuesday from Washington, D. C., where she has been visiting with a sister since last May. Mrs. Van Dorn returns feeling very much improved by her outing. Charles Nusbaum has formed an independent base ball team of which he is both manager and captain and proposes to show the regular team how to play ball. The club bears the name of Bronco-Selters. Bigger and better loaves at the Daytona Bakery. E. D. Anthony, of Anthony Bros., who has been in the city since some time in May, left Tuesday for his home at Palm Beach. Mr. Anthony is a very pleasant gentleman and will be greatly missed from the circle here. Mr. and Mrs. F. Schulz, who own a nice residence on West Volusia avenue are here from Hobe Sound for a few weeks' stay. Mr. Schulz has charge of T. A. Snyder's winter residence at Hobe Sound and is also engaged in the cultivation of plants and flowers. Kara linen paper in pound packages—envelopes to match. HANKINS, The Druggist. M. B. Church, a popular clerk at the Atwood Pharmacy, returned Monday from a several weeks vacation in the state of Maine where he made Winthrop his headquarters. Mr. Church says the weather was quite cool and pleasant during his stay. C. G. Strohm, of the Miller-Strohm Company, who has been looking after business here during Mr. Miller's absence, left Monday for his home at West Palm Beach. Mr. Strohm expected to stay but a few days when he came, but Mr. Miller prevailed on him to remain while he, Mr. Miller, visited the Jamestown Exposition. Remember the Daytona Bakery can supply all your wants in the bakery line. A letter from Miss A. Maude Hobbs to her parents states that she reached Boston during "homecoming week" and the crowds were immense, people coming from all parts of the country to take part in the reunion. Miss Hobbs writes that she is having a very enjoyable time. It is her first visit to her childhood home since coming South.

F. N. Conrad made a business trip to DeLand Monday returning Tuesday afternoon. Leonard Mayberry is now filling position of delivery clerk for the Southern Express Company in place of Eugene Johnson, resigned. Dr. F. H. Houghton, Suite 4, Opera House block, telephone 32, is C. E. Sparber, of Daytona Beach, and J. A. Hutchinson, of this city, left on the early train Thursday on a business trip to Bunnell, Palatka and other points. Prof. A. L. Sulzrie, of DeLand, was a Daytona visitor the forepart of the week. Prof. Sulzrie is traveling over Florida in the interest of Stetson University at DeLand. A. K. Brokaw's mother, Mrs. L. M. Brokaw, arrived Tuesday from DeLand and will spend a few weeks on the beach in company with her sister, Miss Clara Mann, of Oklahoma City. The painters' local union No. 1088 of this city will have an excursion to St. Augustine aboard G. H. Holland's boat, the Wideawake, to join in the celebration of Labor Day in that city on September 2. W. J. Bradshaw, who will have charge of the work on the Ivy Lane Inn addition, started a force of men on the job Monday morning, and under his able direction the work will be pushed to completion. What is Lily Water? Call at the electric light plant. O. A. Hitch on Tuesday rented the W. L. Reynolds cottage on South avenue to W. M. Moore and family for a term of one year. This cottage Mr. Reynolds recently moved from the rear of his residence on First avenue. A letter recently received by S. H. Gove announced the death of G. H. Thiel, of Chicago, not Mrs. Thiel as stated in the Journal. Mr. Thiel was here last winter and purchased the Palmer residence on Ridgewood avenue. His death occurred July 21. One of the best hotel propositions on the East Coast. N. S. Dayton Real Estate Agency, W. H. Edmondson, manager. T. E. Fitzgerald left Stillwater, Minn., last Saturday afternoon for Portland, Seattle and San Francisco, accompanied by his father, M. C. Fitzgerald, of Stillwater. Mrs. Fitzgerald is visiting her brother at McGregor, Minn., during his absence. They expect to return to Daytona about Sept. 1st. H. S. Miller returned Sunday from his visit to the Jamestown Exposition, which he says in some respects was rather disappointing as much of the work was still incomplete. Mr. Miller says that people were complaining of the heat, which was closer and more oppressive than here, and that he was glad to get back to Daytona. WANTED—Ten wood choppers, \$1.10 per cord paid. Apply to Smith & Co., saw mill, city. 10-11 County Commissioner E. L. Potter came down from Cleveland, Ohio, Sunday to attend the meeting of the Commissioners at DeLand Monday. Dr. Potter and his family left Evansville, Ind., in an automobile last week for a tour through the central and eastern states. He will join the party again at Buffalo and go up into the White Mountains. We will receive for you bottom prices on lumber and other building materials. No one receives grafts on your purchase. Norman S. Dayton, Daytona. A letter received by W. H. Edmondson from J. G. Brown, at Monrovia, California, states that Mrs. Brown and he were enjoying their visit very much. Mr. Brown says oranges were still being shipped to the eastern markets, but that Southern California, after several years of booming, is experiencing a quiet spell, and many recent buyers will suffer losses. J. A. Hendricks came over from Sanford last Saturday and left again Tuesday afternoon accompanied by his daughter, Gladys, for New York, via Clyde Line. After spending about a week in New York they will go to Pittsfield, Mass., and other points in the New England States, returning home about the first of September, as Mr. Hendricks feels he cannot be longer away from his celery enterprise at Sanford. No charge for preliminary plans and estimates; supervision of work at actual cost. Norman S. Dayton, Daytona.

W. W. Austin took a party up the Tomoka river yesterday in his boat, The Austin. Mr. and Mrs. W. W. Moore returned to their home at Bartow, Tuesday, after a ten days visit with Mr. and Mrs. W. M. Hankins. S. W. Rowley, the hustling cigar manufacturer of San Mateo, was a Daytona visitor yesterday, and made the Gazette-News a pleasant call. P. C. Cartright, Albatross Hankins and Benford Deacon left Tuesday morning in the latter's boat, Kingfisher, for a fishing trip to Mosquito Lagoon. Mrs. James Carnell, of Ormond, was a visitor in the city Wednesday. Mrs. Carnell is a sister of C. M. Kitchell, of the Daytona Heating and Plumbing Company. A letter from Dr. H. H. Seelye to a friend here states that the doctor is practicing in Bellevue Hospital, New York, but will return to Daytona the latter part of September. A mule team belonging to Titus & Michael, ran away on the South Bridge Wednesday afternoon, but were stopped by the driver on Orange avenue. The tongue of the wagon was broken in the scramble. Miss Marion Thompson returned Saturday, accompanied by Miss Bessie Galloway, of Maitland, and yesterday Miss Baird, of Gainesville, joined them on the beach, where they are with Mr. and Mrs. Graham Thompson. During the thunder storm Wednesday noon, lightning struck the flagstaff on the Halifax Yacht Club and badly shattered the base, completing the work of a former bolt, the pole having been struck once or twice previously. Harry Menard, who has been clerking at Young's Pharmacy, left Tuesday with his wife and infant son for their former home at Macon, Ga., accompanied by his aunt. Mr. Menard's mother and his little daughter, who has been seriously ill for some weeks, preceded them to Macon, leaving here on Sunday. A. B. Kimball, night watchman at the Hotel Ormond, was in Daytona Saturday. He expected to leave this week for Salem, Mass. Apthorp, N. H., points in Vermont and probably Quebec, Canada. Mr. Kimball well deserves his vacation, having been continuously on duty since he assumed the position seven years ago. Mrs. Wm. Wicking is having a bungalow erected on the lot west of her residence on Volusia avenue. S. H. Gove will look after the framework of the building and Geo. J. Vande Vord, who will do the mason work and plastering, broke ground for the foundation Tuesday. The cottage will be of four rooms with a concrete basement. A rifle team, consisting of Sergeant T. O. Melton, Corporals John Dunn and Fred Hawley and privates F. Root and Henry Politz, of the Halifax Rifles, went to St. Augustine Monday morning to take part in the rifle competition for the State Troops. They returned Wednesday afternoon and say though they did not do any prize winning, they were well up from the foot of the line, quite a number of teams falling short of their record. New Books at the Library. During the past year about two hundred books have been added to our Public Library, sixty of which are the latest works of fiction by popular authors. The latest installment was received last week and the list following is certainly of interest to all lovers of good books: The Second Generation—D. G. Phillips; Alice for Short—W. D. Morgan; Through the Eye of the Needle—Hovels; Chronicles of Rebecca—Kate Wiggin; The Giants Strength—Basil King; The Mayor's Wife—Anna K. Green; By Right Divine—William Sage-Bud—Neil Monroe; The Opened Shutters—Clara Burdham; The Diary of Delia—Oto Wautanna; The Princess and the Ploughman; The Resurrection of Miss Cynthia—Nicholson; Florence Morse Kingsley; Cruise of the Shining Light—N. Duncan; The Long Trail—Hamlin Garland; Before Adam—The Call of the Wild—Jack London; His Courtship—Helen R. Martin; The Treasure of Heaven—Marie Corelli; Sophy of Kravonia—Anthony Hope; The Divine Fire—May Sinclair; The Port of Missing Men—Nicholson; The House of a Thousand Candles—Nicholson; The Spoilers—Rex Beach; Silas Strang—Irving Bacheller; The Whirlwind—Eden Philpotts; Lady Baltimore—Owen Wister; Search for the Silver City—James Otis; The Days of Bruce—Grace Aguilar; The Boy Explorers—Harry Prentice.

Clark-Tuttle. The announcement received here last Saturday of the marriage of Neville Hewett Clark, of this city, to Miss Irene Augusta Tuttle, at Summit, N. J., Wednesday, July 31, seems to have been a great surprise to his many friends here, the young lady being a stranger to most of them, although she was a visitor in this city during the winter season a few years ago. The surprise was a pleasant one, however, and the young couple will be heartily received by the friends of the groom who is a popular young business man of this city. They will be at home at 124 South Beach street after September 1. Rawlins-O'Berry. R. W. Rawlins, who lives west of the railroad, was married to Mrs. Lacey O'Berry, at the home of Mr. and Mrs. J. W. Ball, on West Second avenue, Wednesday evening. The marriage ceremony was performed by Squire Titus. The bride was becomingly attired in steel gray silk and was attended by Miss Alice Yelvington, the best man being B. B. Hutson. After the ceremony daily refreshments were served by Mrs. Ball. The newly married couple will take up their residence in Mr. Rawlins home west of the railroad. The Magnolia Changes Hands. The Magnolia, on Ridgewood avenue, the property of E. N. Waldron was sold on Monday, through the agency of O. A. Hitch, to Mrs. Celeste Hinks, who for the past three years has successfully conducted the Surf Crest on the beach at Daytona Beach. Mrs. Hinks bought the house furnished, but will add to the furnishings and make some necessary changes and improvements. The Magnolia is a large house, well located, and Mrs. Hinks, without a doubt, will make it a very popular hostelry. She intends to open it the coming season and may possibly keep it open during the entire year. Caught Crabs. A party consisting of W. M. Hankins, Henry Gardner, Bernard Keller and Percy Rodgers made a crabbing expedition to the Inlet Tuesday in Mr. Rodgers' boat, the Ruth R. They had a fine time and returned with nearly two hundred stone crabs. It seems that Mr. Gardner was the only expert crab catcher in the party, as it requires a certain knack, as well as nerve, to handle the crabs without getting nipped by their powerful claws, and it is necessary to put the hand and arm into the crab holes in a blind search for the occupants. The other members of the party were satisfied to hold the bag. Miami Rifle Team at Daytona. Sergeant J. D. Dill, Corporal W. C. Gibson, Sergeant O. E. Savage and privates Frank Davis and Joe Gleason, members of the rifle team of Company L, Second Infantry, Miami, stopped over here from Wednesday until Thursday on their way home from the rifle contest at St. Augustine. While here Sergeant Dill, who was team captain, was the guest of Sergeant T. O. Melton, at his home on Baker street, and the balance of the team were entertained by J. R. Taylor on South Beach street. The boys expressed a desire to eat shrimp fresh from the Halifax and Mr. Taylor took them, shrimp Wednesday evening and fully satisfied their appetites later with the fine lot captured. They left for home Thursday afternoon well pleased with their visit here. Palmetto Piling. We shall clear 30 acres of fine palmetto hammock at Holly Hill station and offer piling and birds for sale. Address Cornelius Christianey, Lock Box 28, Daytona, or Walter Hawkins, Jacksonville, Fla. 11-11. NOTICE. The people of Daytona, Florida, are hereby notified that on and after Nov. 24, 1907, the wages of the painters of Local Union No. 1088, Brotherhood of Painters, Decorators and Paper Hangers of America will be \$1.50 per day of eight hours. Signed G. H. HOLLAND, Sec. Soc. HERM. SCHREIB, Fin. Sec. E. M. MANFIELD, Pres.

Noah was the founder of indigestion—He forgot to leave the pigs ashore. The American people in consequence have ever since been victims of lard cooked food and indigestion. Lard soaked food is not fit for human stomachs because lard is made from greasy, indigestible hog fat, and is bound, sooner or later, to make trouble for your inner machinery. Cottole is a clean, wholesome product that makes food palatable, nutritious and healthful, and food that any stomach can digest. If American housewives but knew the superiority of Cottole over lard, both from a practical and health standpoint, lard would never again enter any well-regulated kitchen. Cottole is the only rational, national shortening. It is a pure vegetable product and its source (the cotton fields of the Sunny South) is in striking contrast to the source of lard (the pig-sty). Cottole is a clean, wholesome product that makes food palatable, nutritious and healthful, and food that any stomach can digest. 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