

A SONG OF SEMIRAMIS.

By Ethel Talbot.

Who hath loved Queen Semiramis,
 These many years by visions led,
 Who hath desired her mouth to kiss,
 A lotus-blossom, amorous, red;
 He should have love for wine and bread,
 Loving her once in Babylon;
 Her beauty shamed the mounting sun—
 Semiramis the queen is dead.

For wonder of Semiramis

All the brown world bent down with dread,
 She was a glorious queen, I wis,
 Splendid and shameful, all men said;
 Beauty she had in her soul's stead,
 Now is her empery foredone,
 In Babylon the lizards run,
 Semiramis the queen is dead.

The splendor of Semiramis

Is sunken in a shallow bed,
 For sound of lutes the serpents hiss,
 Her clamorous lovers all are fled,
 None sitteth at her shrouded head;
 Of singing girls she hath not one,

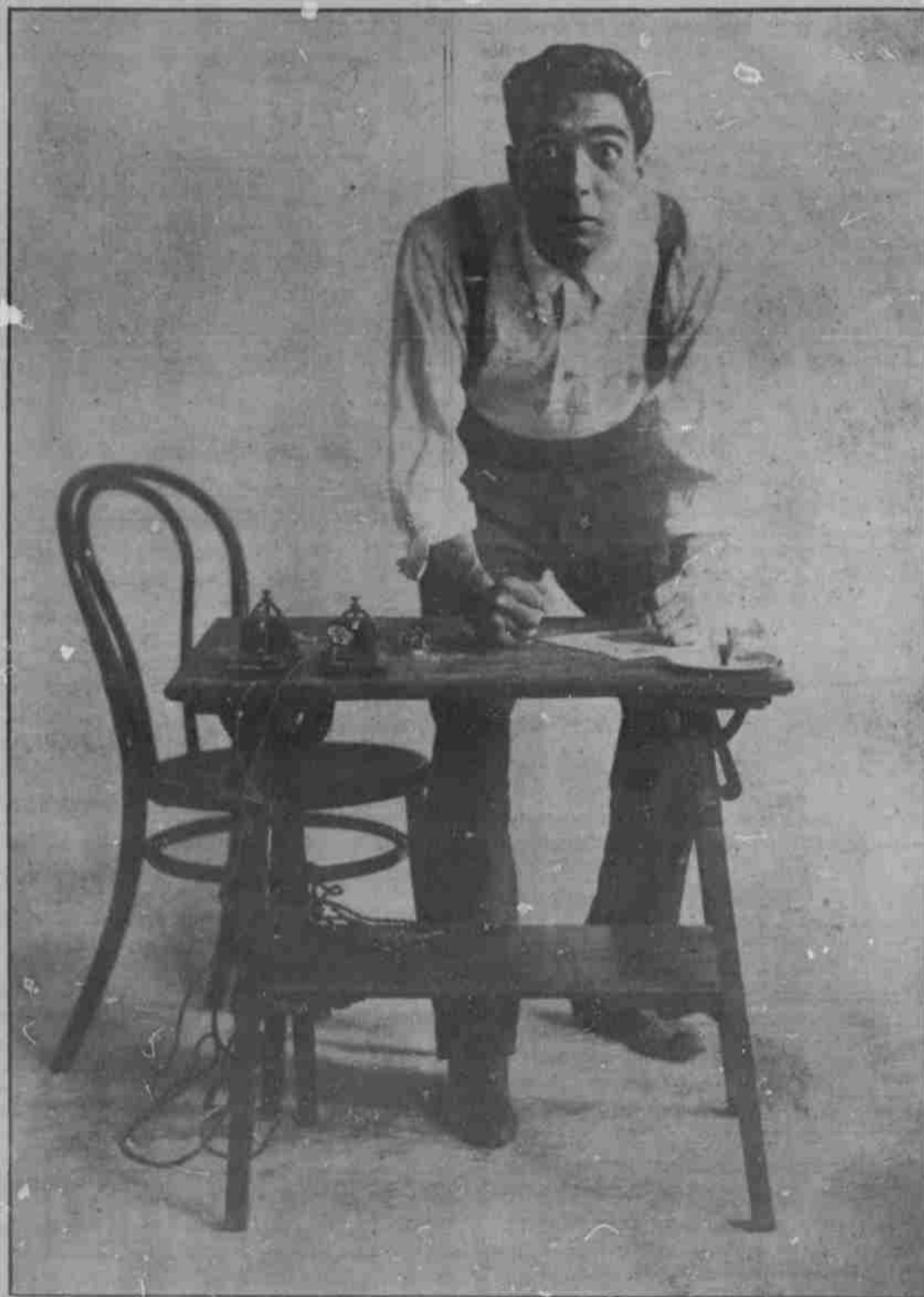
Whispering joy, now joy is none;
 Semiramis the queen is dead.

—From the London Nation.

A widower who was married recently for the third time, and whose bride had been married once before herself, wrote across the bottom of the wedding invitations: "Be sure and come; this is no amateur performance."

Adeline Dunlap heads the new bill at the Orpheum, and if she is in old style form "The Night of the Wedding" ought to be well worth seeing. Frank McCormick is associated with her in the sketch, one of the latest efforts from Richard Duffy's pen.

Eugene and Willie Howard are announced in "The Messenger Boy and the Thesplan." Ida May Chadwick claims to be the champion lady buck dancer of the country, and she is to be seen in a farce, "For Sale—Wiggin's Farm." The Cadets De Gascogne, Ernie and Mildred Potts, McPhee and Hill, in an aerial act, "The Clown and the Tired Man," and Netta Vesta, singing ingenue, will, with the kinodrome, finish out the bill, which opens tomorrow night.



Lyster Chambers in his Orpheum hit "The Operator." He will be seen here in December.

Menu

of Thanksgiving Dinner at
 The Louve

Thursday, November 26th

Toke Points.

SOUP.

Consomme de Volaille a la Royale.
 Potage Tortue a la Francaise

FISH.

Fillet of Bass a la Chambord

RELISHES.

Celery en Branche. Stuffed Mangoes.
 Queen Olives. Salted Almonds.

ENTREES.

Calves' Sweetbreads en Chartreuse.
 Petit Filets de Boeuf aux Champignons

Roman Punch.

ROASTS.

Young Utah Turkey,
 Chestnut Dressing, Cranberry Sauce.
 Prime Beef au Jus, Yorkshire Pudding.
 Young Suckling Pig, Baked Apples.

VEGETABLES.

Steamed Potatoes. Mashed Potatoes.
 Creamed Spinach. New Garden Peas.

SALAD.

Fresh Crab, Mayonnaise.

DESSERT.

English Plum Pudding,
 Hard and Brandy Sauce.
 Pumpkin Pie. Hot Mince Pie
 Tutti-Frutti Ice Cream.
 Macaroons. Lady Fingers.

Neufchatel Cheese, Bent's Water Crackers,
 Assorted Nuts and Raisins.

Cafe Noir.

BLACK BUCK BOOTS

A New York Fad,
 And pretty, too

Napoleon Height \$6.50 Per Pair

Also in London Smoke (gray)
 or Golden Brown

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 the Gentleman's Shoe