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Friday, October 3, 1913.

HANGING GROVE.

Miss Ethel Parker spent Sunday with Mr. and Mrs. Felix Parker and family, near Roselawn.

Oscar Williamson had a very close call to what might have been a very painful accident last week, while helping A. E. Stewart cut corn. They were using a one-horse cutter and had just started to get off the machine when the horse gave a sudden jerk. Oscar's foot came in contact with the knife blade, cutting away one side of his shoe, just missing his foot. The accident gave him such a scare he was unable to work any more that day.

S. B. Snedeker assisted R. M. Jordan with some cement work Tuesday.

John Maxwell moved his tile ditching machine to the John Wuethrich farm Monday, where he has a big job of tiling. His brother, Hugh, and Ira Williamson are helping him.

George Parker is suffering quite a bit with sciatic rheumatism.

Charles Erb and family autoed to Harvey, Ill., Saturday for a short visit with relatives, returning home Monday. They had a very pleasant trip, although encountering some rain and mud.

Elmer Hammerbacker is doing some repair work on his house, where Millard Fross lives.

Wash Lowman came over from Goodland Tuesday for a short stay.

Mr. and Mrs. John Jordan and daughter, Ruth, went to Shadeland Tuesday morning for a visit with Mr. and Mrs. Rollin Stewart and R. S. Drake and family. They returned home Wednesday evening.

Mrs. James Lefler visited at C. A. Lefler's Tuesday. Mr. Lefler expects to start for her home in Wisconsin Friday morning.

About the swellest social function that occurred here for some time was a birthday surprise party given at the home of Mr. and Mrs. Gus Stevens Tuesday evening, in honor of their son, Paul's, 18th birthday. The parents had very carefully planned a whole evening of very interesting entertainment and invited all of Paul's friends. The guests were hidden in an upstairs room and when Paul came in they rushed down upon him in such a turmoil that he hardly knew where he was at for a moment. Refreshments were served at 10 o'clock, at which time the parents of the young man presented to him a beautiful gold ring. It was a lively time from beginning to end.

W. C. Rose is now able to hobble about with the aid of crutches. He has been confined to his bed with sciatic rheumatism for several days.

Mrs. J. R. Phillips visited with Mrs. Ann Rishling Thursday.

Obituary of Alonzo E. Blair.

Alonzo E. Blair was born in Lorain, Ohio, March 15, 1835. He enlisted on the 13th day of May, 1864, as sergeant of Co. K, 138th Ill. Vol. Infantry. Was mustered out at Springfield, Ill., on the 14th day of Oct., 1864. He was married to Rachel E. Connor July 8th, 1855. To this union six children were born, of whom are living, Lucy J. Eggleston, of Fair Oaks; Geo. A. Blair, of Ottawa, Ill.; William A. Blair, Western Springs, Ill.; Linda E. Lemuel, Chicago, Ill.; Fannie K. Bonham, deceased; David W. Blair, of Fair Oaks, Ind.

Mr. Blair and wife moved to Indiana Dec. 3, 1891, south of Fair Oaks, where they resided up to the time of their deaths. He was buried from the M. E. church at Fair Oaks.

The out of town friends and relatives who attended the funeral were in Miss Zola Bonham, Miss Grace Bonham, W. A. Blair, Western Springs, Ill.; Miss Mamie Boyd, Chicago; Mr. and Mrs. L. E. Lemuel, Chicago; George A. Blair, Ottawa, Ill.; Byron Henderson, Streator, Ill.; Wm. Jordan, Indianapolis, Ind.

He was member of Post No. 84, G. A. E., of Rensselaer, Ind. D. H. Yeoman, commander, and A. J. Bellows, chaplain, assisted by J. C. Thompson, of Fair Oaks, read their part of the ceremony at the grave.

Mr. Blair was a splendid citizen, a much liked man by all, and his death brought sorrow to many homes. He had lived a scrupulous and industrious life and possessed a jovial manner that attracted many friends and made him one of the best liked men in the community where he lived.

A Marvelous Escape.

"My little boy had a marvelous escape," writes P. F. Bastiams, of Prince Albert, Cape of Good Hope. "It occurred in the middle of the night. He got a very severe attack of croup. As luck would have it, I had a large bottle of Chamberlain's Cough Remedy in the house. After following the directions for an hour and twenty minutes he was through all danger. Sold by A. F. Long."

Tomato and Cucumber Jelly Salad

Peel and grate four good sized cucumbers and put in a small saucepan with half a cup of water, four tablespoons of vinegar, a teaspoonful of onion juice, half a teaspoonful of salt, and half a dozen whole peppercorns or a dash of white pepper. Simmer five or ten minutes, press through a sieve, and add a few drops of spinach green coloring. Into this stir two tablespoonsfuls of gelatine, which have been previously soaked in half a cup of cold water. Or in adding the gelatine be governed as to quantity by the directions on the box, as different makes vary somewhat. Pour the liquid into a small ring mold. When stiffened, unmold on a small lettuce-covered platter, fill the centre with mayonnaise dressing flavored with onion juice and tarragon vinegar, and surround closely with overlapping slices of small red tomatoes. This will serve about eight persons, and is exceedingly pretty.

Homemade Fly Destroyers

A cheap and reliable fly poison which is not so dangerous to human life is bichromate of potash in solution. Dissolve one dram, which may be bought at any drug store, in two ounces of water, add a little sugar, and place about the house in shallow dishes.

To clear rooms of flies use carbolic acid, heating a shovel and pouring on it twenty drops of the poison. The vapor will kill the flies.

Serving Helps

Watermelon—Let them lie at least four hours on ice, then wipe clean. Cut off a slice at each end, then cut through the center. Stand on end on platter and slice down. Thus you allow each portion a part of the heart.

Muskmelon—Wash, wipe dry, and cut in two. Shake out the seeds lightly and put a lump of ice in each half. Eat with pepper and salt. Use a silver spoon to eat with.

Pineapples—Slice on a slaw cutter or thin with a knife. Mix with finely powdered sugar. Set on ice until ready to serve.

Oranges—Serve whole, the skins quartered and turned down, form a pyramid with bananas and grapes.

Orange and Cocoanut—A layer of sliced oranges, then sugar them. Then a layer of cocoanut crated, then another of oranges, an do so on till dish is full. This is known as "ambrosia."

Sliced peaches—Peel and slice ripe peaches. Lay them in a dish with plenty of sugar, for two hours, till meal time. Eat with cream.

Stewed Peaches—Make a syrup of sugar and water. Halve the peaches. Leave the stone in one-half, drop into syrup; allow all to simmer slowly until fruit is tender. Then remove fruit and let the syrup boil till thick. Then pour over the fruit and serve at once.

Empire Waistline

Don't be afraid of those smart looking little coats with the Empire waistline. One might imagine that they are a new fashioned cut which is way beyond one's own skill as tailor. Actually, some of them are nothing but the ordinary straight-cut coats, and the illustration of the Empire style is produced simply by the addition of a band sewed on flatly above the waistline.

Lemon Cream

Stir two tablespoonsfuls cornstarch wet in a little cold water, into one and one-half cupfuls of boiling water, add beaten yolks of three eggs, juice of one large lemon, one cupful of sugar. Cook five minutes, stir in whites of three eggs beaten stiff, beat until cold, pour into glasses and serve with whipped cream. This makes six good dishes.

Dyeing Hint

If you are going to dye any material at home, dissolve a pinch of bicarbonate of soda in the water in which you mix the dye.

This will prevent the color from cracking and will insure its covering the material evenly.

If you cannot buy the shade you wish, it can easily be mixed. For instance, mix blue with pink to make violet, a little yellow with green to make moss color, black with ecru for yellow smoke, etc.

Be sure to rinse the material very well with cold water before hanging to dry after dyeing. Press while damp.

Floor Hint

Buy an ordinary mop; saturate in crude paraffin oil, purchased at any druggist's. Wrap the mop in cheese-cloth and stand in a draining pan for several days, until the paraffin oil is thoroughly absorbed. You will find it invaluable for hardwood or painted floors and the cheese-cloth excellent for dusting highly polished furniture.

DEVILED EGGS.—Hard boil half a dozen eggs, cooking them for at least half an hour. Remove the shells and cut the eggs in half lengthwise. Carefully remove the yolks so as not to break the whites, dropping them into a bowl. Rub them to a smooth paste and add gradually one-half of a teaspoonful of made mustard, two teaspoonsfuls of olive oil, one heaping tablespoonful of finely chopped ham or tongue and salt and pepper to taste. Fill the hollow whites with this mixture, and serve on lettuce leaves.

VALUABLE SEAWEED.

Put to Many Uses by the Coast Dwellers of Japan.

"A large income is derived by the inhabitants of the coasts of Japan from gathering and selling ordinary seaweed," said Jeremiah King of Atlantic City.

"More than 3,000,000 yen is derived by the harvesters of the deep each year. This does not include the large amount of the product consumed by the natives.

"Certain kinds of seaweed are used for food and its by-products represent thousands of dollars annually. As choice a dessert as I ever have eaten was made from weeds gathered on the southern coast of Japan. This mixed with sugar and sprinkled with rum makes a dessert rarely equalled on this side of the Atlantic.

"There are families on the coast of Japan whose ancestors for hundreds of years have lived entirely from the proceeds of the seaweed gathered from March to November and sold for food. The natives anchor branches of trees at the mouths of the rivers which flow into the ocean. The incoming tide deposits seaweed on the branches. The natives gather it, dry it and after mincing it with huge knives sell it in large quantities."

Where Immense Energy Lies.

Talking before the Institution of Electrical Engineers at Glasgow, on the unknown energy contained in the chemical elements and the prospect of making it available, Mr. F. Soddy said that the forces at our disposal compared with those exhibited when an atom suffers change are of a different and lower order of magnitude.

Suppose, he said, that a way could be found in which uranium, which disintegrates to the extent of a thousand millionth part annually, could be made to disintegrate completely in the course of a year; then from one gram of uranium, 1,000,000,000 calorific could be evolved, which, converted into electric energy, would suffice to keep a 32 candle-power lamp burning continuously through the year. By the expenditure of about one ton of uranium, costing less than \$5,000, more energy would be derived than is supplied by all the electric supply-stations of London put together.

Blind Tom.

"Blind Tom was born near the city of Columbus, Ga., of slave parents, about the year 1846. He belonged to General James N. Bethune, at that time editor and proprietor of the "Corner Stone." Being blind, Tom would stray away from home and was often found in the woods, roaming around and listening to the birds. It was in his whistling imitations of the bird-songs that his wonderful musical ability was first revealed to his master. He could repeat perfectly anything that he heard in the line of music. As to his idiocy, it is generally understood that, his musical ability aside, he was very near being a "natural." Outside of his love for music, he seemed to be quite stupid, and if not an idiot, he was dangerous near being one. Blind Tom is still the standing puzzle of the psychologists.

The "Marseillaise."

It depends upon what you mean by "great." If by great you mean the power of firing the heart and rousing the will, then there is no other "national song" that comes within a thousand miles of the "Marseillaise." "The sound of it," remarks Carlyle, "will make the blood tingle in men's veins, and whole armies and assemblages will sing it with eyes weeping and burning, and hearts defiant of death and desots." It is the greatest soul-awakener ever known on this earth. The famous anthem was composed in 1793, by Rouget de Lisle. The scene of its birth was not, as some suppose, Marseilles, but Strasburg. It took its name from the fact that a force of Marseillais first marched to its inspiring strains.

History of Cotton.

Prior to the middle of the eighteenth century cotton, so far as modern time is concerned, was practically unknown. It was grown only in the flower garden. When eight bags of the staple arrived in Liverpool in 1784 the custom house officers seized on the ground that such could not have been raised in America. In 1787 our first cotton mill was set in motion at Beverly, Mass. In 1792 Whitney invented the cotton gin, which rendered cotton raising profitable, and it soon became the leading crop of the South. The Southern United States produced most of the cotton of the world, and will in all probability continue for all time to hold a monopoly of the staple.

The Habitable Earth.

The entire habitable area of the earth is given at 46,000,000 square miles, of which the extreme fertile lands may be put at 37,000,000 square miles. With the generally accepted sustaining capacity of 200 persons to the square mile, this area could, by systematic tillage, be made to yield subsistence to 7,400,000,000 human beings. It has been calculated that within 200 years the world's population will be swelled to 7,440,000,000 souls. What will happen 300 years hence, when the population of the earth will be 16,000,000,000, remains to be seen.

War of 1812.

The treaty of Ghent between England and the United States, December 24, 1814, ended the War of 1812. Its main provisions were the restoration of all territory, places and possessions taken by either party from the other during the war, except certain islands.

Incubator Mothers

DID YOU KNOW that incubator chickens are of a more confiding nature than the hen-raised chickens?

An incubator chicken being motherless, has no one to warn it that the big creature in a Mother Hubbard, or the larger creature in overalls, that comes out to feed it, is not an angel, as it imagines, but a monster who will some day grab it, wring its little neck and eat it.

Therefore, it trusts the big creature in a Mother Hubbard, and the larger creature in overalls, tags it all over the yard, and jumps on its lap, and feeds out of its hand.

And when the little head of this trusting incubator chicken is under its wing in the brooder at night the heaven of its dreams is peopled with big angels in Mother Hubbards, or larger angels in overalls, carrying ears of corn.

But the little hen-raised chicken is taught the day it breaks its shell to run as fast as its legs will carry it from all big creatures in Mother Hubbards and all larger creatures in overalls, and because of these warnings it lives longer.

The little incubator orphan has no one to warn it of danger, that being the mission of the mother, whether in the barnyard or house, and meets its tragedy earlier in life.

Just two words explain the difference between the hen and the incubator—maternal instinct.

The hen, possessing it in a degree that has made her a model of motherly devotion, warns her chickens against all who make chickens their prey, and this warning is sounded in their ears from the day they are hatched till they reach an age of discretion.

The incubator's interest ends the day the brood is hatched. Its task is ended and some other wooden mother—a brooder—takes it up.

There are mothers like the hen and mothers like the wooden incubator. Which are you?

The mother who lets her daughter trail the streets with a man whose morals are an unknown quantity, is an incubator mother. Her interest in her offspring ended the day it was born, and she turned it over to some other wooden mother—a nurse or the streets!

There are beasts of prey roaming around looking for the sons and daughters of incubator mothers, and when they catch them the mother is not a bit less guilty than they, for the beasts of prey have the pelt that it is their nature, and she violates every law of nature in her neglect.

With motherhood, there should come keen eyes, an instinct of danger, a passion to warn and protect. She knows in what guise and form her children will be tempted, and unless she guards them with her love and protects them with her wisdom, she is of no more use in the progress of the world than a wooden frame, containing an alcohol lamp and warranted to hatch.

Grass Stains.

At this season of the year most mothers of tiny tots are worrying about grass stains on the dainty clothing. Even though they may know that alcohol or lard will remove the stains before they are put into the water, they are fearful lest some article stained with the grass may get into wash unnoticed. They need worry no more. Fill the hollow spot on the top of a cake of white soap with water and let it stand until the soap is soft, then take the grass stained article out of the wash (if it has not been boiled), smear the softened soap on the stain as you would smear on lard, rub and rinse. One application will remove small stains. For larger stains repeat the application until stains disappear.

Heavy Laces are Popular.

Heavy linen laces are far ahead of other kinds in the race for popularity. The designers have turned to history for ideas, and some very antique and charming patterns are shown in Venise lace, or in the broad bands of Irish. By the way, now that the Irish lace manufactured in this country is called Irish, this lovely trimming will be more in demand than ever. Formerly it had to be made in Ireland to win any appreciation, though our American product was every bit as good. JACKETS, hats crowns or brims, are being made of it. Handbags we have had for a long time, but a new and pleasing idea is to combine Irish and Venise in one article.

The Cost of Tents.

A tent large enough and strong enough to shelter two people comfortably can be bought for ten dollars. With care it will last years. Add three or four flies, at an expense of a dollar and a half to five or six dollars each, and you have a summer palace. A fly above the tent makes it rainproof. A fly stretched over the front entrance makes a spacious veranda. Another fly at the back furnishes a luxurious kitchen, and an extra fly to run along the windward side of the kitchen protects the fire from a too enthusiastic breeze. The veranda fly and the side one for the kitchen can be home made, of unbleached muslin. The roof should be of heavy duck.

To Make a Polishing Cloth.

Mix together two quarts gasoline, one pound Spanish whiting and one-fourth ounce oleic acid. Take woolen cloths of the desired size and soak in the mixture then wring and hang to dry.

CUCUMBER FRITTERS.

Peel and grate a number of large cucumbers, press all the juice from the pulp and measure. To each pint allow one tablespoon