

# Points for Consideration

In selection clothing for the coming season there are at least three points worth your consideration. Viz.:

## Fit, Style and Wear

Very few tailors but what emphasize one at the expense of the other. It isn't so in this establishment, we make clothes to fit, that will wear and are styled to the minute.

Suit or Top Coats \$11.90 to \$40.00 Trousers \$4 to \$12

A feature with us and one that contributes largely to our success as tailors is the fact that all patterns are cut on the same day measure is taken. In that way we have the form of the individual well fixed in our minds—we can thus give that nice balance to each point.



## WUNDER, THE TAILOR

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### The Secret of Wealth Lies in the Four Letters

## SAVE

By Saving, dollars will grow, regardless of seasons. From saving comes having. He who saves, finds. If you would be well-to-do, think of saving as well as getting.

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## The East Side Savings Bank

CORNER MAIN AND CLINTON STREETS

and receive four per cent. interest on accounts of two thousand dollars and under. Out-of-town depositors may do their banking by mail.

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## MAKING OUR PERFUMES

Europeans Find Odor Extracting Profitable.

TRIED IN THIS COUNTRY

Oil of Peppermint Only Important Essence Made in the United States—Synthetic Chemistry Has Discovered Perfumes That Do Not Come From Flowers.

About ten years ago some enterprising American did some figuring and discovered that the country was importing over two million dollars' worth of perfumery every year. It was then decided to see what the United States could do toward making her own perfumes, not only to save the \$2,000,000, but to make possible other millions besides. The report on the possibilities of this new industry in America was exceedingly cheerful and encouraging but little has been done to verify the investigators' faith in such a project. The only important essence made in the United States is oil of peppermint manufactured at the rate of about 150,000 pounds a year, an amount that equals just half of Japan's output. Other oils made in small quantities are wormwood, wintergreen, spruce and witchhazel, the value being about \$500,000 a year, which is only one-twelfth in value of the manufacture of the same articles in the little town of Grasse, the perfume center of Southeast France, where ten billion pounds of flowers are converted into extracts and essences every summer.

The climate of this country compares most favorably with that of the flower centers of the Old World. The roses that grow on the southern slopes of the Balkans and between the Maritime Alps and the Mediterranean, are easily rivaled by those of the Southern States in this country. The roses most used for making the celebrated attar of rose are the red damask of Bulgaria and the hybrid leaf or cabbage rose of Provence, in Southern France. An expert on rose culture in Augusta, Ga., declares that the Gloire de France rose has the true odor of attar of rose, is a perfect bloomer, hardy and productive, and could be made the source of a remunerative manufacturing industry. Oil of geranium is made from the three varieties most common in all American gardens, the rose geranium, the skeleton leaved and the nutmeg.

The orange is the most profitable plant to distillers and manufacturers of perfumes. The leaf, the flower and the rind of the fruit are all used in some branch of the art and this tree flourishes on many thousands of American acres. On the San Mateo farm, near Jacksonville, Fla., E. M. Moulie started a perfume farm in 1880 and proved the vast possibilities in that line for America. The products of the orange and lemon were successfully distilled oil was made from lemon verbena, and the process of enfleurage tried with many of the more delicate plants. The orange flowers of the Louisiana coast are declared to be the best in America for perfumers' uses, and among the best in the world.

Lavender is grown generally in the United States, but not for commerce. California and the dry lands of the West could be made to yield a most profitable crop of it. Thyma, used so extensively in the manufacture of soaps has become fairly well naturalized in America. France distills 90,000 pounds a year from her who growth and the United States imports about 45,000 pounds. Eau de cologne cannot be made without rosemary, the stimulating effect in the water being imparted by this plant. It is only a large guest in our gardens, yet can be grown in abundance wherever there are calcareous soils.

The processes of obtaining the oils and extracts are most interesting. The oil from orange and lemon peels is obtained by running the peel through a press, or by rubbing it in a cup studded with sharp needles, or by squeezing the peel between the fingers and collecting the oil in a sponge. The odors from flowers are obtained by distillation, by maceration or enfleurage.

The more delicate flowers, such as violets and jasmynes, give off a most unpleasant odor when bruised, so must be most carefully handled and the odor taken out by the enfleurage process. Sweet lard that has been purified until it is odorless is spread cold on a glass tray and thickly overlaid with violets, rose petals or other delicate flowers, and set away until the odor has been absorbed. This process is repeated until thousands of blossoms have been used, then the alcohol is sent to receive this breath of Araby's perfume for miladi's boudoir.

The annual importation of oil of almonds an essential in the manufacture of the soaps, is about 6,000 pounds, the price from \$1.50 to \$3 a pound. This is made from the bitter almond which grows hardy here from California to Michigan, yet has never been cultivated for this purpose, its California uses being as a stock for sweet almond and as a pollenizer for sweet almond flowers. Fennel grows wild on the Potomac, yet the annual cost of imported caraway and fennel oils exceed \$75,000.

Admire all who are trying to make the world better even though they cannot redeem it in a day.

## SEA WEED AS FOOD

Certain Forms of Marine Growth Which Are Edible.

The harvest of the sea is a phrase which covers a very varied collection of plants, living creatures and inanimate things, useful or ornamental, edible or marketable in one way or another; says the London Globe. A product of the sea little known to townsmen, or even to most English shore folk, is the seaweed which forms an article of food. Seaweed visitors are familiar with many of the marine growths which, for the most part, are so beautiful in their habitats and so devoid of beauty—save in those examples which bear drying and pressing—when drawn therefrom. But probably very few of such visitors are familiar with the purposes to which elsewhere the algae, known to science as ulva latissima, porphyra laciniata, rhodomenia palmata and chondrus crispus, are put. The first named, in more familiar language, is green laver, the second purple laver, the third dulse, and the fourth carrageen, or, correctly, carrageen moss. All are frequently used for food on the Scottish and Irish coasts, and are said, by those strangers who have tasted them, to be by no means unpalatable.

Laver is usually regarded as the best of edible seaweeds. Long ago what was called seaweed bread or laver cake was commonly sold in Swansea market, whither it was brought from the coast of Guver. A periodical writer of sixty years ago said that in the market the cakes were offered at a penny and two pence each. The laver was got close to low-water mark, and had to be washed well in sea water to free it from sand. It was then boiled for twelve hours in the summer and two in the winter—and seasoned with salt. The weed grew rapidly on the Guver coast, except in winter, and was renewed every other spring tide. Laver is, perhaps, one of those things that you have to cultivate a taste for, and tastes vary. Southey writing to his uncle from Keswick in 1827, after recording the very usual event of the arrival of a parcel of books, continued: "A cake of laver is the only other article I have had. Cuthbert (his son) is the only one who will partake of it with me, and we delight in it." But the Kerwick household seem to have had a weakness for the occasional appearance on the table of strange dishes. Southey mentions that one evening they had a rat roasted for supper, and protests that it was very good, although very young, and was more like roasted pig than anything else.

Southey was by no means singular in liking it. Ansey, of the "New Bath Guide" fame, tells us how "fine potted laver, Irish oysters and plaice" were among the good things offered to the fashionable visitors to Bath; and many years before Ansey enhanced the gaiety of English readers, the weed was known to cooks as "sea lettuce." An excellent sauce for mutton used to be made from laver. Mortimer Collins, in one of his many novels—"Equire Silvester"—makes one of his characters remark: "You don't get moor mutton with hot laver sauce every day." To present day cooks—for porphyra laciniata is not unknown even to urban kitchens—laver comes in the form celebrated by Ansey—i. e., as a potted jelly. When Southey talked of a "basket," his assumed grandiloquence probably covered a simple, humble "pot." The potted laver, to be prepared for use, has to be stewed with butter or a little gravy while the squeezing of lemon juice into the mixture is absolutely essential. The professional guide, whose careful directions we have that the dish thus dressed is to be served as hot as possible, adds the significant remark that the taste for laver is an acquired one. The laver, or stoke, as it is more generally called, which is used on Irish and Scottish coasts, does not go through so elaborate a culinary process. There are islands in Lough Strangford, the great arm of the sea that penetrates County Down, on the northeast of Ireland, which are in great repute for the stoke which is gathered there. Many of the people living in that part of the country eat stoke occasionally, not from necessity, but because they like it.

The other edible members of the algae family—dulse and carrageen—are in very common use, especially the former, among Irish folk who live near the shore, and not merely in the more poverty-stricken districts of the West. Many good people consider dulse rather in the light of a delicacy, especially for children; and every one can admire the beauty of its red or purple fronds.

No Chances With Ghosts. There is a large table in one corner of the West Side police station which the police themselves have had to dust off for the last week. Christmas day a negro who was stabbed was carried into the station and died on the table. It is a part of the negro trusty's duties to dust the table every day. The day after Christmas the sergeant noticed that the table had not been dusted and he called the trusty.

The trusty took off his hat and made a low bow. "Dust that table," he said. "Look heah, sergeant," he said. "Ah, always does what you tell me. Now, a nigger done die on dat table, and if Ah mus' take my duties, Ah ready for de rock pile. Ah don't want take no risks wid dem ghosts."



The reputation of our Boys' Department has been earned by fidelity to the interests of the boys as well as those of their parents. The values we are giving this season are easy to appreciate. We have two new specials—\$3.50 and \$5 respectively—that illustrate our determination to stay in the lead. McFarlin Clothing Co.

"If you buy it at Glenn's it's sure to be right." Fair Prices. Good Guaranteed.

## Rosette Irons

A saphyr mixed with dew and a little powdered sugar and fried on a sunbeam—that's how a Rosette Iron is made and tastes. You can make forty Rosettes in a single hour at a cost of ten cents with a set of Rosette Irons which sell, packed in a neat pasteboard box, for \$1.00. For a little book of Rosette recipes, The Rosette Iron is always cool and will not twist in the hand.

Our progressive Basement Department has just received the German blue decorated Baking Dish, which is out of stock for a time, a new measuring glass, a measuring glass and egg beater combined, and other aids to good cookery.

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## GLENN'S

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