

# Republican Nominations



- President  
**William Howard Taft**
- Vice-President  
**James S. Sherman**
- Governor  
**Job E. Hedges**
- Lieut. Governor  
**James W. Wadsworth Jr.**
- Secretary of State  
**Francis M. Hugo**
- Comptroller  
**William D. Cunningham**
- State Treasurer  
**William Archer**
- Attorney General  
**Meier Steinbrink**
- State Engineer and Surveyor  
**Frank M. Williams**
- Associate Judges of the Court of Appeals  
**Frank H. Hiscock**  
**Emory A. Chase**
- Representative in Congress 38th District  
**Thomas B. Dunn**
- Representative in Congress 39th District  
**Henry G. Danforth**
- State Senator 45th District  
**George F. Argetsinger**
- State Senator 46th District  
**Wm. L. Ormrod**
- Member of Assembly 1st Dist.  
**Jared W. Hopkins**
- Member of Assembly 2nd Dist.  
**Simon L. Adler**
- Member of Assembly 3rd Dist.  
**August V. Pappert**
- Member of Assembly 4th Dist.  
**Cyrus W. Phillips**
- Member of Assembly 5th Dist.  
**William T. Keys**
- County Judge  
**John B. M. Stephens**
- Special County Judge  
**John A. Barhite**
- Surrogate  
**Seiden S. Brown**
- County Clerk  
**James L. Hotchkiss**
- County Superintendent of Poor  
**Thos. J. Bridges**
- County Purchasing Agent  
**Frank J. Hughes**
- Supervisor 19th Ward  
**Robt. G. Holden**

## SNAPSHOTS AT CELEBRITIES

### King Nicholas I., Ruler of the Montenegrins,



When King Nicholas I. of Montenegro declared war with Turkey he lighted a torch that has fired the Balkan states into fury against their hereditary enemies. In his proclamation to the people King Nicholas said: "Montenegro had hoped to obtain the liberation of the Serbs in Turkey without the shedding of blood, but peaceful endeavors proved unavailing, and no other recourse was left but to take up the sword on their behalf."

"We are assured in this holy undertaking of the sympathy of the whole civilized world, and we will have the loyal assistance of the kings of Servia, Bulgaria and Greece and their peoples, who in this affair have fanged themselves with the Montenegrins like brothers."

Of the countries named Bulgaria a war establishment of 375,000 men, Servia is believed to be nearly as strong, Greece is rated between 70,000 and 100,000 men, while Montenegro can put upward of 20,000 men into the field. Turkey will probably be able to mobilize 400,000 men to meet her foes in the Balkans.

Montenegro, the state that opened hostilities, was a principality until 1910, in which year it was proclaimed a kingdom by the national parliament on the fiftieth anniversary of the accession of Prince Nicholas. It was formerly a province of the old Serbian Empire, which name it has since 1880, since which date it has always claimed to be independent and was so recognized by the Berlin treaty of 1878. It has an area of 3,486 square miles and a population of about 225,000.

King Nicholas was born in 1841 and succeeded Prince Danilo in 1860. He was proclaimed king in 1910. One of his daughters is queen of Italy, another a Russian grand duchess and a third a princess of Rattenberg. The Montenegrins are a hardy, warlike people, passionately devoted to their independence.

**Federal Judge Anderson.**  
Judge Albert B. Anderson, who presides over the trial of forty-six labor men indicted for complicity in the so-called "dynamite conspiracy" case at Indianapolis, has had a distinguished career on the federal bench. During his judicial career he has tried many big corporation cases involving alleged



violations of the United States laws. One of these was the rearing of the famous \$29,000,000 Standard Oil case. A native of Indiana, Judge Anderson is fifty-five years old. He was educated at Wabash college, where he distinguished himself as an orator and scholar. He studied law in Indianapolis, and after his admission to the bar he practiced his profession with great success, first at Crawfordsville, Ind., and later at Indianapolis. He was appointed judge of the United States court for the district of Indiana in 1902. Judge Anderson's home is in Indianapolis.

## HUMOROUS QUIPS

**A Protest.**  
[The treasury department is considering the advisability of making paper money smaller.]  
Wow! Wow! Wow!  
See what is threatening now!  
Added to all our other ills,  
They're going to chop our dollar bills!  
To pile distress on our troubled souls,  
They're going to mainly our rolls,  
To the end that a chap with a wad of cash  
Won't have such a chance to make a flash!  
They're going to mow  
Our verdant dough,  
Going to plume  
Our sweet maizums,  
Going to trim, those heartless masters,  
The acres small of our green shimplasters,  
And yet, why fret?  
Why excited got?  
There's little of use to cry,  
It's only the way things go today,  
Since a dollar now less will buy  
By twenty per cent than it used to, why  
Shouldn't it then much smaller be?  
It's a logical following, you can see,  
If a dollar is now worth fifty cents  
Why should it bear with full pretense  
To be a dollar in size at all?  
When really it should be much more  
small?  
So trim the money and cut it down;  
Shave it and slice its edges around,  
Gash it and slash it hour by hour  
Till in size it equals its buying power!  
—New York World.

**A Matter of Application.**  
On the marriage of a favorite nephew, reasoning that the couple would receive all sorts of costly presents, an old lady who was a great lover of gardens sent them a fine edition of a book on flowers. She wrote their names therein, together with an inscription. Promptly came a note from the nephew, acknowledging the gift with profuse thanks. "The book is no end jolly, and it's the only book we got, and we both thank you ever so hard; but, confidentially, dear Aunt Martha, Louise was just a little hurt over the inscription. Are we really as bad as all that?"  
Aunt Martha was puzzled for just a minute; then she remembered that the inscription was: "O all ye green things upon the earth, bless ye the Lord; praise him and magnify him forever."  
—Living Church Magazine.

**Betwixt and Between.**  
The lady was talking to the professional chauffeur.  
"Did you ever run over a dog?" she asked.  
"Yessum," he answered cheerfully. "Goodness! Wasn't it awful?"  
"It sure was, ma'am."  
"D-did you ever hit a cow?"  
"Twicet."  
"Ugh! And—did you ever strike a human being?"  
"Meaning a man? Yessum—oncest."  
"Heavens! Didn't you faint?"  
"No'm—I stuck to my wheel."  
"But how did you feel? What was it like? How—what—when—"  
"Well, it made a bigger bump than a dog; but it was lots softer than a cow; otherwise it was sorter betwixt an' between!"—Cleveland Plain Dealer.

**His Bill.**  
The doctor: How is the patient this morning?  
The patient's wife: I think he's better, but he seems to be worrying about something.  
The doctor:—Hum! Yes! Just tell him I won't send it for a month. That ought to freshen him up a bit.—New Orleans Times-Democrat.

**A New Sign.**  
Minister:—I've brought so many separated husbands and wives together that I regard myself as a clerical collaborator.  
Deacon:—That's so, parson. You ought to have a big sign.  
Minister:—What would you suggest?  
Deacon:—Matrimonial Re-Pairing. While You Wait.—Satire.

**Of Course He Liked 'Em.**  
Little Hoosier to little Boston boy who is visiting him:—D'yuh like movin' pitcher shows?  
Little Boston Boy:—If you mean photographic illustrations of animated nature displayed on a screen—why, I have witnessed them with some satisfaction.—Judge.

**Sad Changes.**  
"Investigations are not what they used to be."  
"No," replied Mr. Grafton Grabb: "in the good old days investigations were frequently held for the purpose of convincing the public that something it had discovered wasn't so."—Washington Star.

**The Finishing Touch.**  
Having been formally notified of his nomination, the candidate said:  
"Now, gentlemen, to make the matter thoroughly ridiculous I beg to be excused a moment while I break the news to my wife and children."—St. Louis Post-Dispatch.

**Supreme Confidence.**  
"Billinger seems to have great confidence in his wife."  
"Yes. It's really extraordinary. He would even be willing to stay in the yard while she was manipulating the hose."—Chicago Record-Herald.

**Has Its Advantages.**  
Gibbs:—Wealth doesn't bring happiness.  
Dibbs:—Maybe not, but I'd sooner be unhappy with money than without it.—Boston Transcript.

## IN THE WORLD OF SPORT

### Wendell May Be Back Field Sensation of the Year.



Photo by American Press Association.

Although the Harvard line has not shown up very strongly so far, the Crimson team has one of the best back fields in the east with Brickly and Captain Wendell. Wendell was tried for a time at fullback, but is now back at his old position at half and gives promise of becoming the year's most sensational line plunger, and of duplicating his last year's feat in making the All American team.

**Few Southpaws in Miners.**  
After several weeks spent in observing the work of young players in the minor leagues throughout the country Arthur Irwin, scout for the New York Americans, has come to the conclusion that the left handed pitcher is dying out.  
"I have combed the bushes this year a never before," said Irwin, "and never did I see such a scarcity of southpaws. I cannot account for it, except on the theory that left handed persons are getting rare in all walks of life."  
"In my travels this season I saw few left handed pitchers, fewer than I ever saw in all my years in baseball. I'll venture the prediction that next season there will be fewer new southpaws in the big leagues than in any season in twenty-five years."

**To Revive Seven Mile Walk.**  
Thousands of heal and too enthusiastic will be pleased with the announcement that there is to be a revival of the seven mile walk, which has not been decided in this country for twenty-eight years. It will take place in conjunction with the annual ten mile national championship at the Newark motorrome on Saturday, Oct. 28.  
If this once popular sport is to regain its high place in athletics the younger generation must be impressed with its delights and rewards. Within the last two years many attempts have been made to revive walking, only to meet with reverses because some officials don't take kindly to that style of competition.

**Wood Sets Pitching Record.**  
When Joe Wood, star pitcher of the Red Sox, turned in a season's record of thirty-four victories to five defeats for an average of .872 he set a pitching mark which has never been reached in modern times. Reulbach of the Chicago Nationals came the nearest to it with 323 in 1906, while Mathewson's best was made in 1904 at 514. Mathewson, however, has twice won more than thirty-four victories in a season. He took thirty-five in 1904 and thirty-seven in 1908. In his long career Mathewson has collected 313 victories against 143 defeats, an average of .698.

**Swedes Keep Ernie Hjertberg.**  
Ernie Hjertberg did such a good job preparing the Swedish team for this year's Olympiad that it was a foregone conclusion that he would be asked to retain his position to prepare the Swedes for the Berlin Olympics four years hence. Patriotic Swedes have contributed nearly the full amount required, principally through the generosity of the Johnson brothers, wealthy steamship owners of Stockholm. It is said that the coach's salary will be close to \$5,000 for the four years.

**New Head of Yale's Hockey Team.**  
William Averill Harriman, who recently announced his resignation as manager of the hockey team at Yale, has decided to accept an invitation to coach the Yale freshmen crew again and to devote all his leisure to this till his graduation next June. Alfred Cowles, 2d of Chicago has been elected manager of the hockey team. Cowles is a senior and is the son of the former Yale crew captain of the same name.

**Olympic Stars Join Penn Team.**  
Ted Meredith and Donald Lippincott, Olympic stars, have joined the University of Pennsylvania track team. Lippincott entered Pennsylvania as a freshman.

## FOR THE CHILDREN

### A Cat's Bravery.

Cats show great bravery in protecting their kittens. There is no cruelty that may approach a cat with kitten and remain unattacked.  
Once a cat was playing with her children about a barnyard when suddenly a large hawk appeared on the scene and seizing a kitten, soared away. The mother cat gave a tremendous jump, caught the bird and made it drop its prey. A dreadful battle ensued. The hawk fought with battling wings, sharp talons and crooked beak. Mrs. Fuss used mouth and claws, and though deprived of one eye she struggled until she succeeded in breaking the hawk's wings and finally laying it dead. Nearly exhausted and bleeding, she tore off her adversary's head in great delight and, regardless of her sufferings, ran to the bleeding kitten, licked its wounds that the hawk's talons had made and purred over the kitten with a great feeling of content and happiness.—Philadelphia Ledger.

**Famous Numbers.**  
Each member of the company must have a piece of paper and write a number on it. The papers are then put in a bag and shuffled up and each player draws one. They must now open their papers in turn, give the number written on it, and instantly name something or some one connected with such a number. For instance, say there are five players, this is how they would play the game when they had drawn their numbers:  
1. My number is four—the four seasons.  
2. My number is three—the three graces.  
3. My number is one—the president.  
4. My number is eleven—the world's champion baseball team.  
5. My number is twelve—the twelve months of the year.  
Any one unable to think of a subject in connection with the number drawn pays a forfeit. All forfeits must be redeemed at the end of the game.

**The Queen's Cherries.**  
Sir Francis Carron, once undertook to entertain Queen Elizabeth at his seat at Bedlington, and he had promised the queen that she should have cherries freshly picked from his orchards. Unfortunately the queen announced her intention of paying her visit nearly a month after the ordinary season for ripe cherries. However, Sir Francis was equal to the occasion. He carefully covered one of his cherry trees with a large canvas cover as soon as the fruit began to form. Thus the sun was kept off and the crop ripened very slowly indeed, especially as the cover was kept damp. A few days before the queen was due to arrive the cover was removed, and the brilliant summer sunshine speedily brought the fruit to perfection, so that Queen Elizabeth was delighted to receive at the hands of a duke a dish of the best cherries long past the proper season for such delicacies.

**Always Fairy Tales.**  
There has never been a language spoken that has not been used for telling fairy tales. Whether in hot lands or cold, among savages or the most cultivated nations—why, not a moment passes in which some one, somewhere, is not telling a fairy tale, or listening to one, or reading one, or perhaps writing a new one. Which makes it delightfully probable that we shall always have them with us, however scarce the fairies may have made themselves in these prosaic and practical days.—St. Nicholas.

**Home Life of the Grebe.**  
Unlike most birds, the grebe does not brood her eggs continually, according to a writer in *Oiling*. It is only at night and on cloudy days that you will find them at home. As soon as the sun has risen and warmed the chilly morning air the old bird leaves her nest, and collecting decaying vegetation from the shore or bottom of the lake, she covers the eggs with a thick layer and leaves the sweltering mass of steaming muck to hatch them while she spends the day in idleness or play.

**Origin of a Saying.**  
"A feather in one's cap" is derived from Scotland. Among the woodcraft enthusiasts it was the custom for the individual first to kill a woodcock to pluck out a feather and place it in his cap. Oliver Cromwell conferred dignity upon this expression when, on his refusal of the English crown, he observed: "Royalty is but a feather in a man's cap. Let children enjoy their rattle."

**Jack and the Beans Talk.**  
Jack is the leader and asks a question of each person in the room. The reply must be neither "yes" nor "no," and must invariably begin with some letter in the word "bean."  
Any player failing to answer promptly must take the place of the questioner and become Jack.

**Noble Ninnipis.**  
There once were nine noble ninnipis men who stood up sturdy in a row. They were ready to fall dead with their captain at the head, Only awaiting a ball or so.  
And the captain of all these valiant men was the proudest of all the team town. With a rumble, tumb and a roll, Came the ball and knocked him down.  
And then the nine noble ninnipis men who stood up sturdy in a row, Began to fall all a-spraw, though they were not at the ball, Because the captain pushed them so.

## HINTS FOR THE BUSY HOUSEWIFE

### Combination of Wash Bench and Ironing Board.



A combination ironing table, wash bench and ironing board, is a handy machine. In addition to its usefulness, the legs of this table are up under it, and it can be folded up flat. There are two pairs of legs cross pivoted to one another and pivotally mounted beneath the table top, with rods on one pair of legs to swing over and under the second pair of legs when they are folded in. At one end of the table a shirt board is hinged, and when this is not in use it can be folded in underneath. An auxiliary pair of legs are mounted beneath this end of the table, to be brought out to support it when the shirt board is in use. Thus the housewife is provided with an ironing table and a wash bench in the same article.

**Honeyed Apples.**  
In baking potatoes put a small pan of water in the oven and you will find they bake much quicker.

**Grease on a Wall.**—Can generally be eradicated by covering with clean blotting paper and then passing a warm iron over it.  
Knives which have been used for saloons and small of them can be cleaned by drawing them through a piece of carrot two or three times.

**Salmon on Sausage.** may be removed by applying yolks of egg and vinegar in equal quantities. Leave on this mixture for half an hour and then wash out.

**When using on the machine, if the thread breaks easily, wash spot and all in water for about two minutes. This rule applies to any quality of thread.**

**Apple Ketchup.**  
Wipe off the core and quarter, leaving your apples. Put in a saucepan cover with boiling water, bring to boiling point and let simmer until soft. When nearly all the water should be evaporated, then rub through a sieve. To each quart of apple pulp add the following: Mix one cupful of sugar, one teaspoonful of pepper, one of cloves, one of mustard, two of cinnamon and one tablespoonful of salt. Then add two grated onions and two cupfuls of cider vinegar. Bring the apple pulp to the boiling point and let simmer one hour. Bottle, cork and seal with wax.

**Tomato and Rice Soup.**  
Slice one dozen ripe tomatoes, add one quart of boiling water, cook until soft and rub through a sieve. Add two tablespoonfuls of flour in two or three spoonfuls of bubbling hot water, add the strained tomato gradually, stir until smooth, season with one spoonful of onion juice, two teaspoonfuls of sugar, one teaspoonful of salt, a dash of cayenne and a little white pepper. Add two-thirds of a cupful of cooked rice, let simmer ten minutes, pour into the tureen and sprinkle with one teaspoonful of minced parsley.

**Fish Cakes.**  
Take pieces of boiled ham or smoked shoulder and chop fine. Peel potatoes and mash or use cold potato and chop. Take two-thirds of a pound of fish, clean, wash and drain. Add one egg beaten, enough to make the right consistency to shape into round flat cakes. If too moist add a little flour. Fry in hot fat after draining them with flour. Season with onion, sweetened to suit taste with salt and pepper. Fish cakes made in the same way are very nice.

**Smoked Shoulder.**  
Select one of fair size and not too fat. Wash thoroughly and soak in cold water overnight. In the morning rinse well and put on to boil with water enough to cover. Keep on adding boiling water when water in pot boils away. When tender remove from pot, tear off skin and trim off a little of the fat. Cover shoulder with bread crumbs and stick in a few cloves. Place in moderate oven until a golden brown crust forms.

**Fried Tomatoes.**  
Wash thoroughly and wipe ripe tomatoes. Cut in three or four slices. Dip into flour which has been seasoned with salt and pepper. Fry in fat (bacon fat is best) until brown on both sides. Have a little milk heating, and when the tomatoes have been taken out pour into the fat and when boiling thick with a little new butter add cold water. Pour this over the tomatoes.