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A BEAUTIFUL FROCK.

Deep Shades of Dahlia Are Used to Fashion This Gown.



FOR DRESSY OCCASIONS.

This artistic afternoon frock is made of dahlia colored crepe banded with a deeper shade of taffeta. The long tunic dips at the back and is also banded. The simple bodice has touches of hand embroidery and shadow lace to enliven it, and taffeta buttons are extended down an inset tab. The soft felt hat completing this pretty costume is trimmed with a band of six big velvet dahlias.

AN ULTRA HAT.

This Chapeau is both smart and serviceable for Winter Wear. Black velvet, a beaded bird and an ostrich tip are the materials that fashion this beautiful hat. Over a narrow, fitting brain mount folds of the velvet.



FOR MATRONS.

Intersected by beaded wings, while a jaunty white plume in the rear falls gracefully over the left side. This is the kind of hat that has both wear and style.

Simple Home Remedies.

For Chapped Hands.—Mix table-spoonful of lemon juice, two table-spoonfuls of glycerin and two table-spoonfuls of alcohol.

For Sore Throat.—One teaspoonful each of salt, sugar and turpentine in a pint of water. Use as a gargle.

When giving a sick person an alcohol bath make a mixture for your hand out of an old bath towel. It will hold more moisture and be better for rubbing purposes.

A mustard plaster mixed with the white of an egg or vinegar instead of water will not leave a blister.

Valvet Blouses. Among the dressier blouses those made of velvet are holding a very prominent place. As the material is very heavy, it is usually combined with chiffon, lace or georgette crape. In some instances the velvet is used to form bib effects. Other blouses are all-velvet except for the sleeves. Many chiffon blouses are trimmed with bands of velvet in harmonizing or contrasting color. At any rate, one's wardrobe will not be complete this season unless she has a blouse showing some signs of velvet about it somewhere.

YOUNG FOLKS' CORNER

Double Vision.

My grandma's spectacles are queer; It's almost like a game. She says she has two pairs of them. Although they look the same. One pair makes tiny things seem big—"Enlarged," she says it's called. The other makes big things seem small; I suppose they are enmalled.

I never see her change them, but she always seems to know. Just when to see things pretty small and when to make 'em grow!

Some days folk think I'm 'quiltive And bother round a lot; Her specs just twinkle as she explains, "She's such a little tot!" But when she gives me gingerbread Or cookies for a treat She says, "A great big girl like you Needs lots and lots to eat!"

I saved some choc'lates for her once—Some teeny little ones. She said I was "an angel" an' "They looked 'as big as bananas!" But when I dropped my mug and made A big spot on the mat, She said, "It won't be seen at all, A little thing like that!"

I'm saving all my pennies, and I'm going to buy two pairs Of spectacles for father, the kind my grandma wears. —St. Nicholas.

A Little Girl Heroine. In the outskirts of Chicago lives a little girl, Esther Kuspolor, who recently performed as brave a feat as even the most courageous man might have done. In walking near the railroad tracks the twelve-year-old girl saw three boys crouched on the tracks. They seemed to be digging, and after they jumped and ran she went over to see what they had been up to. There beneath the ties, under one of the rails, were two pieces of dark string sticking up with sparks spitting from them. Knowing that within a few minutes one of the many passenger trains would be coming, this courageous little girl rapidly dug down through the loose earth with which the boys had covered the dynamite, pulled it out, threw it on the grass and then stamped out the sparks. But for the girl's prompt act when she suspected that it was dynamite and her disregard of her own danger the officials say it is very probable scores of passengers would have been killed or hurt.

Game of Croquet. Four croquet wickets are placed side by side. This is the home plate, and the batter stands in front of it. There are three other bases, just as in baseball. The hitter or pitcher stands in a place corresponding to the pitcher's box and hits a ball with a croquet mallet toward a batter, who, if he hits the ball, runs to the base. The other men try to get the ball there ahead of him.

If he lets the ball go by and it passes through one of the wickets it is a strike. If it passes outside it is a ball. Otherwise it is played exactly like baseball, except that every player is equipped with a croquet mallet instead of a glove.

A mallet is also used as a bat. There are supposed to be five boys on a side, but it can be played with fewer. All balls are hit along the ground.

Many Kinds of Goldenrod. Goldenrod, autumn's flower, embraces a more numerous family than is generally supposed. There are, as a matter of fact, no less than eighty distinct varieties to be found in our continent. Every climate, every altitude, every soil, has its own peculiar species, but sometimes a short expedition through the fields along the wayside and over the hills will result in a find of perhaps as many as thirty different varieties. They all belong to the sunflower family and resemble each other in the formation of the flower heads and in color. Although goldenrod is to be found growing wild in almost every country, it reaches its highest development in America. The flowers bloom from the middle of August to November.

"The Steel of Repentance." A very interesting game is "the steel of repentance." One player goes out, and the others then say in turn something personal about her, such as: "Aren't her eyes a horrid color?" "Hasn't she lovely hair?" and "I do admire her new dress."

These remarks are written down by one of the party, and the player is called in and placed on a chair in the middle of the room. The recorder then reads the remarks that she has collected, and the player in the middle has to name the persons who made them. When she guesses correctly, the person who made the remark is "it." A forfeit is demanded for every wrong guess.

Word Medley. 1. A boy's nickname. 2. A foreign coin. 3. A foreign title. 4. A letter signifying yourself. 5. A domestic animal. 6. A very short word. 7. A disposition. 8. What you did to satisfy hunger. These eight words are combined in a word of seven letters defining the purpose of all schools, colleges and universities. They all trail along in order. Answer.—Educate. Words: Edu, duca, doc, u, cat, a, at, ate.

Friday. Friday is named after the Norse goddess Freia, who was the wife of Woden and the mother of Thor. As Father Woden and son Thor each had a day, it was only fair that Mother Freia have a day too. So Freia day is now Friday, or Mother's day. Will you remember? Yes, I am sure you will, for Mother's day should be remembered. —John Martin's Book.

For the Children

Crown Prince Humbert, Heir to Italian Throne.



Photo by American Press Association.

Crown Prince Humbert of Italy, King Victor Emmanuel's son, was eleven years old Sept. 15 last. Recently the prince has been very happy because he was permitted to become a member of the boy scouts. Last July at a fête given to raise money for the Red Cross he was guarded by an escort of boy scouts.

At the close of the afternoon he complained to his mother that he had been made to act just like a girl. He wanted to be a boy, like other boys, and nothing would satisfy him but permission to don the boy scouts' uniform, exchange his handsomely-trimmed sailor cap for their broad-brimmed brown hat and carry the staff.

A few days later the prince was initiated in the gardens of the Villa Savoy when Queen Elena received the chief officers of the scouts and then reviewed a detachment of the boys, her son taking up a proud position in the middle of the first line, his black eyes sparkling over with delight as he gave the salute and "went through the motions." It was explained that his father, Commander Bonaldi, had been training him in the meantime and that the boy had been assiduously practicing so as to be able to show as much skill in the maneuvers as his comrades.

Bay Policemen. America has one city wherein boy policemen are doing real work. The city is New York, and the organization is known as the Junior Police Force of the City of New York. Good results have already come from the police of these 500 or more young men. They have helped to keep the city clean, to maintain order and keep the streets neat and orderly.

"Judge and Jury." An enjoyable game for a party is judge and jury. The players or jury form up two rows facing each other. The judge sits at one end and asks questions. These may be of any description. Perhaps he will say, "Yes, A. do you think it will rain tomorrow?" Now, although the judge addresses Miss A. and looks at her, it is not she who must answer, but the player opposite to her. And he, in his answer, is not allowed to say either "Yes," "No," "Black," "White," or "Gray." If the player who was addressed answers she becomes judge, and the judge takes her seat, or, if the opposite player does not answer before the judge has counted ten, he becomes judge, and the judge takes his seat.

Jumping Letters. Jump the first letter backward to the end of the word. 1. Jump an organ of the body and save the whole world. 2. Jump to succor and have your best and truest friends. 3. Jump a swift bird and have to roll in the mud. 4. Jump to trip and have falls. Answer: 1. heart-earth; 2. another; 3. swallow-wallows; 4. stumble-tumbles.

Riddle. My first natural position is a lowly one, but I rise to great heights. Unable to hold to the higher place, I gradually fall. In that very weakness you discover my strength. I do more good by falling than by rising. All bless me, and yet at times I spoil all pleasure. Answer.—Rain.

The Bumblebee. Last night Jack Frost came round with nips. For Dotty's nose and finger tips, He spotted, with a few short hairs, moth-er's fingers and blackened every bud and blossom. When Dotty went outdoors "to see" she found a "dear dead bumblebee" and took it from the frosty grass. Alas, alas! That "bumblebee" was "playing possum."

The Day and The Bird

Thanksgiving day is a festival for home going, for a reunion of families. It is interesting to have as many old-fashioned dishes as possible, with some modern ones.

In the center of the table place a deep bowl, filled loosely with roses, or if these are not available the bowl may be filled with carnations, which are less expensive. A few pots of chrysanthemums, which are in their prime, arranged in the dining room add much to the pleasure of the guests. A few trailing vines cut from the garden before injured by the frosts can be kept fresh several weeks by putting the ends in deep dishes of water. Use them to decorate the table.

Menu. Raw Oysters on Half Shell. Slices of Brown Bread and Butter. Cream of Asparagus Soup. Olives, Pickles, Salted Almonds. Fish Souffle, Parisienne Potatoes. Roast Turkey, Oyster Dressing. Cranberry Jelly, Celery. Mashed Potatoes. Creamed Onions. Baked Sweet Potatoes. Graham Bread, White Bread. Butter Pastry. Pumpkin Pie, Mince Pie, Cheese Fruit Cakes, Peppermint Coffee, Apples, Grapes, Nuts, Raisins.

Oysters on the Half Shell.—Wash the shells and wipe dry. Just before serving open them carefully and remove the upper shell; serve half a dozen on an oyster plate for each person, with a quarter of a lemon in the center of the plate. Spread this slice of butter, spread with a little butter, cut the slices in fancy shapes and serve with the oysters.

Roast Turkey.—Clean and stuff the turkey with soft bread or cracker crumbs highly seasoned with sage, salt and pepper. Moisten the turkey with half a cupful of melted butter and hot water enough to make it quite moist. Add a beaten egg, a dozen olives and half a cupful of chopped celery. Put the turkey on a rack in a pan, rub well with butter and salt, and when the fire is lowered reduce the heat and add a pint of water. Roast with butter until the turkey is browned, then with the fat in the pan. Baste often and dredge with salt and flour after every basting. Allow three hours for an eight pound turkey. Turn the legs well separate and serve the body. Prepare the gravy and serve the turkey with parsley or lettuce leaves.

Fish Souffle.—Any good fresh fish which will white meat makes a good souffle. Treat as very nice and easy to prepare, as they have no bones. Dress one which weighs about two pounds without the head, wrap in a cloth and cook in butter, about twenty minutes. When done, cut off and set away to cool; then rub the fish into shreds with a fork, remove the skin, and in a cupful of milk add any bones to it. Put half a pint of milk in a double boiler and add a dash of the breadcrumb without any egg, and together with the fish, salt and butter add one and a half cups of cream, stir gently with wire whisk, and smooth until smooth and thick. Add a little salt and a little pepper if you wish, then stir in the milk and the well-beaten yolks of three eggs, lower shells and set them into the double boiler. All done with the mixture, bake in a quick oven twenty-five minutes. —Beverly's Recipes.

Parisienne Potatoes.—Peel and boil the large potatoes in plain water, salted with a teaspoonful of salt, and not with any fat. Drain, fry in a little oil, and fry in a very hot fat drain on a piece of absorbent paper. —Beverly's Recipes.

French Cakes.—Two cupfuls of eggs one cupful of butter, one cupful of sugar, one cupful of milk, one cupful of flour, one cupful of soda, one cupful of yeast, one cupful of cream, one cupful of fruit cake, let it rise, after being put in a greased tin, before baking. These cakes and all which are made of yeast are better after they are a week old.

Decorations.—Build one pint of milk and add two heaping tablespoonfuls of butter, set in a pan of water to heat. When nearly cold add half a cupful of sugar, half a cupful of hot yeast and sifted flour enough to make a batter, but three minutes and pour out in a warm room until thick. The first thing heat these and mix with sugar and add to the batter with four eggs, mix to make a soft dough, set in a warm room until thick. The first thing heat these and mix with sugar and add to the batter with four eggs, mix to make a soft dough, set in a warm room until thick.

When done take out and drain. Cook only a few at one frying. It is not time to leave the room while frying cakes, as the fat is likely to get too hot and scorch the cakes and sometimes cook over. When turning them put the fork through the hole in the center and do not make holes in the cakes.