



Buffalo \$1.50 Niagara Falls 1.60 Syracuse 1.65 Round Trip. Every Sunday to October 22nd, inclusive. Good going only on morning (except limited) trains. Returning same day.

Clayton \$5.00 Thousand Island Park 5.50 Alexandria Bay 5.50 Round Trip. Fridays afternoon trains only and Saturdays to September 23rd inclusive. Tickets good returning until following Monday except tickets sold September 1st and 2d good returning until September 5th.

Frederick Baetzel COAL 438 Exchange Street W. Augustus Spitz Photographic Studio 73 Clinton Ave. S. Portraits, Home Portraiture and General Photography. Moderate Prices.

M. & T. Marks Millinery and Toilet Goods 401-2 North St., near Main Rochester, N. Y. Formerly with Hyde Drug Co.

Geo. Engert & Co. COAL Principal Office and Yard 306 Exchange Street Telephone 257

J. C. CLANCY CARTING CO. Furniture, Freight MOVERS, Pianos, Baggage Office, Webster, cor Grand Aves. Both Phones

ORDER FRIEDLER'S Pure Soft Drinks 80 Lowell St.

Fromm Bros. Market CHOICE MEATS Manufacturers of Fine Sausage 202 204 Campbell Street.

E. C. Campbell Coal Co. 555 Lyell Avenue

WILLIAM C. GRAY Civil Engineer and Surveyor Room 1 77 Main Street West Rochester, N. Y.

Boycie Bros. Carting Co. Movers of Freight, Furniture, Baggage and Machinery 19 Stone St. Rochester, N. Y.

Furniture Movers Sam Gottry Carting Co. OFFICE, POWERS BLDG. State St Entrance Both Phones

MENEELY BELL CO. BELL'S More Fraying Needs. "I need shoes." "Then why don't you buy some?" It is evident that you know nothing of family life. My graphophone needs records, and my wife needs dancing lessons.

KETCHUP TIME.

Excellent Ways to Season Your Winter Meals.

A GOOD MUSHROOM RECIPE.

Tested Ways of Preserving the Succulent Tomato, to Say Nothing of Three Other Savory Relishes For Meat Dishes and Boston Baked Beans.

Relish time is here, and if he knows the good housewife, put up some of this relish. For tomato-ketchup take half a bushel of sorted tomatoes and wash them well. Quarter them, put on a sieve and scatter with a half pound of salt. Press for twenty-four hours, drain the juice through a hair sieve into a pan. Add two dozen sugar-cappstons and ten shallots or if you prefer, two ounces of white pepper and a few tablespoons of onion juice. Strain off half an hour and the relish is ready, which has been tested though a fine hair sieve.

Take half a large slice of good butter without salt and melt it in a wooden tub with a pint of oil of sweet oil. Beat and mix them from time to time for six days. Be up and drain the butter and combine with the oil. The oil is ready to be used for frying and for the serving of fish and shellfish.

For a large quantity of relish, take a bushel of sorted tomatoes and wash them well. Quarter them, put on a sieve and scatter with a half pound of salt. Press for twenty-four hours, drain the juice through a hair sieve into a pan. Add two dozen sugar-cappstons and ten shallots or if you prefer, two ounces of white pepper and a few tablespoons of onion juice. Strain off half an hour and the relish is ready, which has been tested though a fine hair sieve.

For a large quantity of relish, take a bushel of sorted tomatoes and wash them well. Quarter them, put on a sieve and scatter with a half pound of salt. Press for twenty-four hours, drain the juice through a hair sieve into a pan. Add two dozen sugar-cappstons and ten shallots or if you prefer, two ounces of white pepper and a few tablespoons of onion juice. Strain off half an hour and the relish is ready, which has been tested though a fine hair sieve.

For a large quantity of relish, take a bushel of sorted tomatoes and wash them well. Quarter them, put on a sieve and scatter with a half pound of salt. Press for twenty-four hours, drain the juice through a hair sieve into a pan. Add two dozen sugar-cappstons and ten shallots or if you prefer, two ounces of white pepper and a few tablespoons of onion juice. Strain off half an hour and the relish is ready, which has been tested though a fine hair sieve.

For a large quantity of relish, take a bushel of sorted tomatoes and wash them well. Quarter them, put on a sieve and scatter with a half pound of salt. Press for twenty-four hours, drain the juice through a hair sieve into a pan. Add two dozen sugar-cappstons and ten shallots or if you prefer, two ounces of white pepper and a few tablespoons of onion juice. Strain off half an hour and the relish is ready, which has been tested though a fine hair sieve.

For a large quantity of relish, take a bushel of sorted tomatoes and wash them well. Quarter them, put on a sieve and scatter with a half pound of salt. Press for twenty-four hours, drain the juice through a hair sieve into a pan. Add two dozen sugar-cappstons and ten shallots or if you prefer, two ounces of white pepper and a few tablespoons of onion juice. Strain off half an hour and the relish is ready, which has been tested though a fine hair sieve.

For a large quantity of relish, take a bushel of sorted tomatoes and wash them well. Quarter them, put on a sieve and scatter with a half pound of salt. Press for twenty-four hours, drain the juice through a hair sieve into a pan. Add two dozen sugar-cappstons and ten shallots or if you prefer, two ounces of white pepper and a few tablespoons of onion juice. Strain off half an hour and the relish is ready, which has been tested though a fine hair sieve.

For a large quantity of relish, take a bushel of sorted tomatoes and wash them well. Quarter them, put on a sieve and scatter with a half pound of salt. Press for twenty-four hours, drain the juice through a hair sieve into a pan. Add two dozen sugar-cappstons and ten shallots or if you prefer, two ounces of white pepper and a few tablespoons of onion juice. Strain off half an hour and the relish is ready, which has been tested though a fine hair sieve.

For a large quantity of relish, take a bushel of sorted tomatoes and wash them well. Quarter them, put on a sieve and scatter with a half pound of salt. Press for twenty-four hours, drain the juice through a hair sieve into a pan. Add two dozen sugar-cappstons and ten shallots or if you prefer, two ounces of white pepper and a few tablespoons of onion juice. Strain off half an hour and the relish is ready, which has been tested though a fine hair sieve.

For a large quantity of relish, take a bushel of sorted tomatoes and wash them well. Quarter them, put on a sieve and scatter with a half pound of salt. Press for twenty-four hours, drain the juice through a hair sieve into a pan. Add two dozen sugar-cappstons and ten shallots or if you prefer, two ounces of white pepper and a few tablespoons of onion juice. Strain off half an hour and the relish is ready, which has been tested though a fine hair sieve.

For a large quantity of relish, take a bushel of sorted tomatoes and wash them well. Quarter them, put on a sieve and scatter with a half pound of salt. Press for twenty-four hours, drain the juice through a hair sieve into a pan. Add two dozen sugar-cappstons and ten shallots or if you prefer, two ounces of white pepper and a few tablespoons of onion juice. Strain off half an hour and the relish is ready, which has been tested though a fine hair sieve.

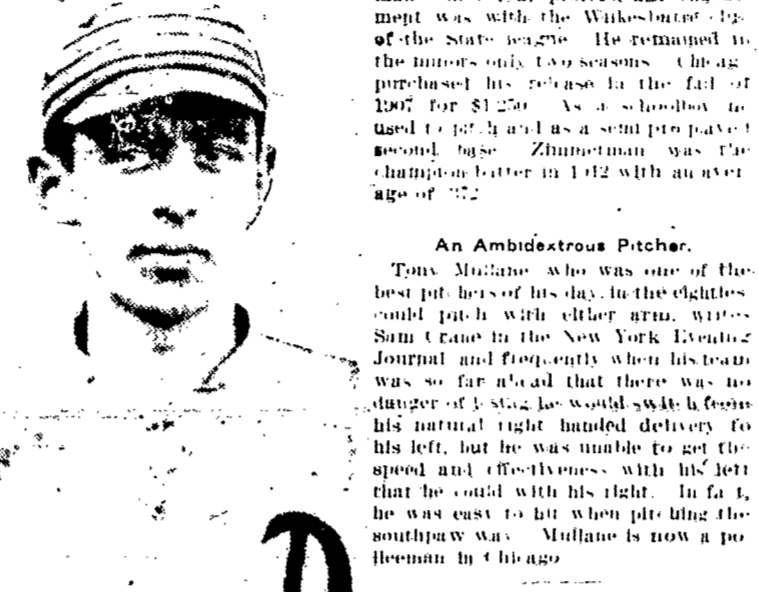
For a large quantity of relish, take a bushel of sorted tomatoes and wash them well. Quarter them, put on a sieve and scatter with a half pound of salt. Press for twenty-four hours, drain the juice through a hair sieve into a pan. Add two dozen sugar-cappstons and ten shallots or if you prefer, two ounces of white pepper and a few tablespoons of onion juice. Strain off half an hour and the relish is ready, which has been tested though a fine hair sieve.

For a large quantity of relish, take a bushel of sorted tomatoes and wash them well. Quarter them, put on a sieve and scatter with a half pound of salt. Press for twenty-four hours, drain the juice through a hair sieve into a pan. Add two dozen sugar-cappstons and ten shallots or if you prefer, two ounces of white pepper and a few tablespoons of onion juice. Strain off half an hour and the relish is ready, which has been tested though a fine hair sieve.

For a large quantity of relish, take a bushel of sorted tomatoes and wash them well. Quarter them, put on a sieve and scatter with a half pound of salt. Press for twenty-four hours, drain the juice through a hair sieve into a pan. Add two dozen sugar-cappstons and ten shallots or if you prefer, two ounces of white pepper and a few tablespoons of onion juice. Strain off half an hour and the relish is ready, which has been tested though a fine hair sieve.

Snapshots at the Sports Arena

Jack Barry of the Red Sox. Jack Barry, the dependable infielder of the Boston Red Sox, seems to be back in the form displayed when he helped his pennants for Connie Mack of the Philadelphia Athletics. In those days he and Eddie Collins, now with the Athletics, were the best of friends.



Jack Barry

Product of Sand Lots. Henry (Doc) Zimmerman, who went to New York in a change of life, is a product of the sand lots of Brooklyne. He attracted attention as a semi-pro along in 1902 and 1903. Zimmerman's first real professional engagement was with the White Sox of the State League. He remained with the Sox only two seasons. Chicago purchased his release in the fall of 1907 for \$1250. As a schoolboy he used to play baseball as a semi-pro.

An Ambidextrous Pitcher. Tony Mullane, who was one of the best pitchers of his day, in the old days could pitch with either arm, writes Sam Crane in the New York Evening Journal and frequently when his team was so far ahead that there was no danger of a steal he would switch from his natural right handed delivery to his left, but he was unable to get the speed and effectiveness with his left that he could with his right. In fact, he was easy to hit when pitching the southpaw way. Mullane is now a police man in Chicago.

Started as Third Baseman. Jack Doyle, who went to the Chicago Cubs in trade, is a native of Caswell, Pa. and is thirty years old. He first attracted the attention of the big league clubs in 1907 as third baseman of the Springfield O. club.

Lawson in Hard Luck. Al Lawson, the prominent baseball promoter of Philadelphia, has thrown up the sponge again. Testing the sponge is one of the best things Al does.

Light as Chaff. He Got His Interview. The girl who at a evening dance was so shyly teased one day, she sent a letter to the manager of the paper, asking for a short interview.

Brushing and Massage Aid Hair and Scalp. By DR. WOODS HUTCHINSON. For the best condition of the scalp, the hair and the perfect instrument used is the hairbrush.

The Perfect Woman. "What a lovely girl," a friend remarked to a man who had just married. "I have never seen anything like you."

Good Idea. What do you think, when you should have a good idea, you should have a good idea.

Don't Have To. "Well, I don't have to," said a man, "I don't have to."

Wanted Too Long. Mother (to her son)—Willie, how often have I told you to stop before fighting and count up to a hundred?

For Aching Feet. Tired and aching feet can be relieved by a borax bath. Add two or three tablespoons of borax to a basin of warm water and soak the feet for ten or fifteen minutes each night before retiring.

Home-made Butter-milk. Beat sour milk very rapidly for about two minutes, and a superior kind of butter-milk is produced.

A Way Around a Difficulty

By ELINOR MARSH

Mrs. Haskins had but one person in the world to tell to, that was Alice Nell. The old lady had the usual selfishness of one of her age and condition and would not on any account consent that Alice should marry.

"But, grandma," argued the girl, "suppose I marry and you continued to live with me?"

"That would do at all. No house is large enough for two families. No, Alice, you can't marry as long as I live. I took you when you were a little girl, and but for me you would have had no home. Now that I have no home but with you it is your duty to remain single and take care of me."

That ended the dialogue. Alice sighed, for she had a lover who was arguing on the other side of the question. He admitted that Alice should continue to make an uncomfortable grand mother but he offered to take upon himself a case of mother-in-law, which was worse and argued that the old woman should be satisfied with this. But so long as she would consent to nothing but Alice's spinsterhood there was nothing for it except that Alice should remain a spinster.

Fred Martin, Alice's lover, finally persuaded her to a marriage which should be celebrated from her grandmother. The old lady was so feeble that the couple did not expect her to live very long, and while she did live this plan would enable Alice to take care of her on her grandmother's own conditions.

So the marriage proceeded and Fred Martin was a happy man. He had a wife who would be a help to him in the home where she belonged. They kept it in mind that if Mrs. Haskins were to die, Alice would be left alone, and she had stepped around the corner to her home.

This was not exactly home life, but Fred was a good man, and he was not so bad, and it was not obligatory on his wife to be home. By and by Alice had her grandmother that she had never expected for a few weeks, and the old lady gasped for breath.

After Alice was released from the hospital, she was home again, and she was home again, and she was home again, and she was home again, and she was home again.

Mrs. Haskins had but one thing in her mind, and that was to see Alice home. She had a very good idea, and she was a very good woman, and she was a very good mother, and she was a very good grandmother, and she was a very good woman.

The best of it was, when she brought Alice home, she had a very good idea, and she was a very good woman, and she was a very good mother, and she was a very good grandmother, and she was a very good woman.

After Alice had been to pour a tale of woe to Mrs. Haskins, her child had been to her grandmother. The old lady was so glad at the old lady's death, she had a very good idea, and she was a very good woman, and she was a very good mother, and she was a very good grandmother, and she was a very good woman.

Mrs. Haskins had but one thing in her mind, and that was to see Alice home. She had a very good idea, and she was a very good woman, and she was a very good mother, and she was a very good grandmother, and she was a very good woman.

The best of it was, when she brought Alice home, she had a very good idea, and she was a very good woman, and she was a very good mother, and she was a very good grandmother, and she was a very good woman.

After Alice had been to pour a tale of woe to Mrs. Haskins, her child had been to her grandmother. The old lady was so glad at the old lady's death, she had a very good idea, and she was a very good woman, and she was a very good mother, and she was a very good grandmother, and she was a very good woman.

Mrs. Haskins had but one thing in her mind, and that was to see Alice home. She had a very good idea, and she was a very good woman, and she was a very good mother, and she was a very good grandmother, and she was a very good woman.

The best of it was, when she brought Alice home, she had a very good idea, and she was a very good woman, and she was a very good mother, and she was a very good grandmother, and she was a very good woman.

TO THE HEART OF LEISURELAND

where woods are cool, streams alluring, vacations ideal. Between New York city (with Albany the gateway) and

Lake George The Adirondacks Lake Champlain The North and West

The logical route is "The Luxurious Way"

Largest and most magnificent river steamships in the world Daily Service Send for free copy of Beautiful "Searchlight Magazine"

Hudson Navigation Company Pier 32, North River, New York "The Searchlight Route"

Organized 1850 Monroe County Savings Bank 33-35 State St. Interest Allowed on Deposits From One Dollar Up to Three Thousand Dollars.

JAMES E. BOOTH, President WM. CARSON, Secretary

WURTZBURGER 50c. Doz. Delivered Anywhere in City Onondaga Lager, Doz. 50c Sparkling Ale, Doz. 50c Porter, Doz. 60c American Pilsner, Doz. 75c

Order a Case Now Ale and Lager in Quarters Thos. Ryan's Consumers Brew. Co. Syracuse, N. Y. J. J. MILLER, Distributor 163 Murray St. Rochester, N. Y. Phone Gen. 43 and 648

Our Repair Work is the Best that can be had WM. LINGL Dealer in

FINE FOOTWEAR Fine Shoe Repairing a Specialty 1062 Main Street East Cor. N. Goodman St.

W. A. Wilson Machine Co. Engineers, Boiler Makers, Machinists Repairs and Supplies

217 North Water Street Both Phones 922

Bell Phone Chase 3205 GO TO Albert H. Hatmaker For

Hardware, Paints, Oils and Glass 1053 Main St. East Rochester, N. Y.

Thomas B. Mooney FUNERAL DIRECTOR 93 Edinburg Street Home Phone 2413 Bell 127 Both Telephones 93 F. L. Henghes & Co., Inc. Structural Steel and Iron Work