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NO. 41

Entire
Wheat

OR

Gluten
Flour

Makes the sweetest and
most wholesome Bread.

Invalids and Dyspeptics
may eat with impunity,
without fear of
consequences.

Frank E. Roberts,
the Grocer,
can supply you.

Full Line of
Groceries,
Provisions,
Flour,
Feed,
Hay,
&c.

AT
P. S. TILTON & Co's
Hammonton.

Orders called for,
Carefully filled, and
Promptly delivered
We solicit your patronage.

Henry Kramer,
Manufacturer and Dealer in
FANCY SHINGLES
Posts, Pickets, etc.
BERRY CRATES,
Folsom, N. J.

Lumber sawed to order.
Orders received by mail promptly filled,
Prices Low.

JOHN ATKINSON,
Tailor,
Second Street and Bellevue Ave.,
Hammonton.
Garments made in the best manner.
Dyeing and Repairing promptly done.
Rates reasonable. Satisfaction guar-
anteed in every case.

Blankets

and

Quilts

in good variety
now in stock.

We are selling
Flour
that is made entirely
from old wheat,
and
the price is low.

Call and see

GEORGE ELVINS,
Bellevue Ave. & Main Road.

Bring us your orders
for Job Printing.

Wm. G. HOOD
Successor to Alex. Aitken
Hammonton Hotel

Livery and Boarding
Stable.

Carting and Delivering of all kinds
done promptly, on short notice.
Single and Double Carriages to hire,
by the day or hour.

GO TO
Wm. Bernshouse's
Lumb'r Yard

For all kinds of
Lumber, Mill-work,
Window-glass,
Brick, Lime, Cement,
Plaster, Hair, Lath, etc.

Light Fire Woods
For Summer use.
We manufacture
Berry Crates & Chests
Of all kinds. Also,
Cedar Shingles.

We have just received our Spring
stock of goods.
Can furnish very nice
Pennsylvania Hemlock
At Bottom Prices. Manufacture our
own Flooring. Satisfaction
Guaranteed.

Our specialty, this Spring, will
be full frame orders.

Your patronage solicited.



We present above a likeness of our
candidate for Governor. He is known
everywhere as a "straight" man,—pure
in private and public life, a man who
can be trusted. We expect to see a
handsome majority for him in Atlantic
County.

THE TICKET.

LEWIS P. SCOTT, Republican candi-
date for County Clerk, is not well known
in Hammonton; is a member of the
firm of Bell & Scott, furniture dealers in
Atlantic City, a successful business man,
well spoken of by those who know him.

HON. S. D. HOFFMAN, re-nominated
for State Senator, has served three years;
his record has been made; he needs no
introduction to our readers.

M. L. JACKSON, for Assemblyman,
makes friends everywhere. For many
years proprietor of a market in Ham-
monton, successful, he has gradually
increased his business until he now
owns the finest business block in town,
besides other real estate; is Vice-Presi-
dent of the Bank; was until this year
President of the Workingmen's Loan
and Building Association; has been for
eight or ten years our member of the
County Board of Freeholders, and since
his first year has never had an opposing
candidate in either party. A man of
education and experience, he will honor
Atlantic County in the State Legislature.

WM. McLAUGHLIN, candidate for
Coroner, is publisher of the *Sunday
Gazette*, at Atlantic City; is esteemed
highly by those who know him best.

If you care to aid in the praiseworthy
project of redeeming New Jersey from
Democratic mis-rule, the opportunity is
offered you. Elect a worthy Republican
like HON. JOHN W. GRIGGS, Governor,
keep both branches of the Legislature
Republican, and a change for the better
will be quickly seen in all departments
of the State government.

CASTILE SOAP

There is more than one
good kind

of Castile Soap, but there is
only one best kind
that is LAVINO'S,

made in Smyrna, Turkey,
and guaranteed to be absolute-
ly pure,—at

Croft's Pharmacy.

The Discovery Saved His Life.

Mr. G. Caillouette, druggist, Beavers-
ville, Ill., says: "To Dr. King's New
Discovery I owe my life. Was taken
with la grippe and tried all the physi-
cians for miles about, but of no
avail, and was given up and told I could
not live. Having Dr. King's New Dis-
covery in my store, I sent for a bottle
and began its use, and from the first dose
began to get better, and after using three
bottles was up and about again. It is
worth its weight in gold. We won't
keep house or store without it." Get a
free trial at Croft's Pharmacy.

Wm. Ruthertford,
Commissioner of Deeds, Notary
Public, Real Estate and Insurance,
Hammonton, N. J.

Pork Eaters, Attention!

If you want Pork Chops, we have them.

Lovers of Veal and Mutton can have their choice
of either, or both.

If you want Half-Smoked or Bologne, we have
them, and Boneless Ham.

If you want Dried Beef, don't forget that it can
be had at

ECKHARDT'S Market

Best Creamery Print Butter, 28 cents.

Big Reduction in Underwear!

Natural Wool
Shirts and Drawers, 39 c.
Pleece lined, 49 c.
Fine all-wool grey Flannel
at 98 cents.

Also, Big Bargains in
Ladies' Capes and Coats.

J. GOODMAN

It is a Fact

And worthy your
attention, that CASH will buy
the best good for the least
money.

A trial will convince you
that I am right.

Just a few more of those
quart Mason Jars left at that
extremely low price.

Remember the place.

E. Stockwell,
Opposite the Post Office

Fall Underwear.

We have just received a large
lot of Ladies', Men's, and
Children's Fall Underwear.
We are putting in a full line of
Dry Goods, Clothing
for Men, Boys and Children,
Boots, Shoes, Rubbers.
Boys' Knee Pants from 35 cts.
up, and a good assortment
of School Suits.

WIN & SON,
Hammonton, N. J.

BOOTS SHOES RUBBERS.

If you want a good reliable
article of foot-wear, at a
reasonable price, you can
get it by going to

D. C. HERBERT'S.

P. RANERE,
The Hammonton Steam
Macaroni Works

(Established in 1889)

The best Macaroni made in the
United States. Try them.
Sold Wholesale and Retail.

Dealer in Imported & Domestic
GROCERIES.

Just received a new lot of Im-
ported Olive Oil.



D. D. FEO
STEAM

Manufacturer of the Finest
MACCARONI,
VERMICELLI,
And Fancy Paste,
And dealer in

Imported Groceries

SHOES.

Always a Good Stock

Only the Best!

Shoes made to Order is my
Specialty, and full
satisfaction is guaranteed.

Repairing done.

J. MURDOCH,

Bellevue Avenue,
Hammonton, : : N. J.

Joseph Mulhaddon seems to be enjoying his vacation in New York. Chicago Tribune the other day carried one of the colored gems which were in his collection. It was a little history. His "upside down" gives an account of the wonderful work done by a big lion which recently came to a big fight, and concludes by saying that the "nobility" of the life of an old pig peddler who had been attacked by a savage mastiff. Here is the picture: "Suddenly the sympathy of the gallant lion was aroused. It had seen the one-sided battle. It sprang over the gate and made a bold dash on the mastiff until the dog ran down the street yelping with pain. The small boys climbed up trees and crept into drain pipes in their terror. When the dog was gone the lion stood up on its hind legs, washed its face, and roared with elation. The old pig man held out his hand and the wild beast licked it. It turned out that the peddler once gave the lion an egg, and the creature had of gratitude saved his life to-day. The old man said he was sure if the lion had not interfered he would have been a dead peddler." This certainly is a lynx extraordinary.

A DINNER FROM CANS.

How People May Now Live Without the Use of Cooks.

Such an advance has been made in the art of canning in the last few years that one can now obtain a whole course dinner, from soup to dessert in tin. The variety of soups that are now canned so as to be ready for consumption with the least of trouble is heating is remarkable. One may select from this list: Tomato, mock turtle, ox-tail, consommé, chicken, corn, gumbo, green turtle, chicken, macaroni, bouillabaisse, maggot, vermicelli, mulligatawny, clam broth and clam chowder. All these soups come in cans, and with nothing more to be done than a little heating, are ready for the table.

If one does not care to begin his dinner with soup, he may do so with oysters. These, in cans, and with one may have either Saddle Rock or Blue Points, as he pleases, or both. If he prefers clams to oysters, he can have them, for little necks are now done up in cans, so that they may be had always. For fish, one may choose from bluefish, fresh mackerel, fresh salmon, white fish and brook trout. Incidentally for relishes, one may have olives, radishes and even celery. When it comes to meat, one can find a vast variety. Roast chicken, roast turkey, roast beef, ham, roast lamb, roast mutton and roast duck, all are canned. The vegetable list comprises asparagus in a neat-down can, corn, tomatoes, peas, succotash, spinach, squash, potatoes, Boston baked beans, lima beans and string beans. For game he may have pheasant, partridge, grouse, woodcock, snipe and wild duck. By this time he may be ready for his dessert, and for that he may choose from all kinds of fruits, jellies, marmalades, or custards, or pudding. The last not only comes in cans, but is even accompanied by the necessary sauce. Other things that are canned and that may be made at home are, for instance, a dinner of lobsters, chicken and shrimp salad, sardines and deviled crabs, that are not only canned, but are sold with the necessary dressing, so that the deviled crab may be served just as though it had been picked out and especially prepared for the occasion.

In addition to this list there are a host of other things that are canned, such as codfish, herring, turtle, herring, smelts, lamb's tongues, boned turkey, boned chicken, boned beef, boned mutton, boned lamb, boned pork, boned veal, boned ham, boned tongue, and turkey. Boston brown bread and evaporated vegetables of all kinds.

The list of canned fruits includes apples, apricots, blackberries, blueberries, cherries, cranberry sauce, figs, grapes, gooseberries, peaches, pears, pineapple, plums, quinces, raspberries, strawberries, and even preserved roses. There is also fruit jellies of every kind, and fruit preserves, jams and butter. Mince meat and desiccated coconut likewise comes in cans. With the extension of the food stuffs cannot there be also some improvement in the cans used. Whereas it formerly required a great deal of trouble to open a tin can of any sort, this difficulty has been overcome by simple though curious devices. Around the can is soldered a strip of tin one end of which may be fitted in a key, by turning this key the necessary pressure is twisted off without the least trouble and the can is open for use. Many people may not like a tin-can dinner, but those who eat such a dinner, either from lack of money, or from inability to complain of the variety or quantity of the food at their service.—American Analyst.

Itch and Miserable.

Despite his enormous wealth, his palaces, his countless orders, his power, the late Herr von Hiethebroeder, the Jewish banker of Berlin, was an unhappy man. He had the misfortune to live in a country where his religion and race debared him from society. Emperor William and Bismarck tried to overcome the prejudice in his case but in vain.

Many who were in the German capital at the time remember the sensation produced by the treatment of Frau von Hiethebroeder at the first of his town lent strictly moral lives. "My, my! To what lengths influence do you ascribe that remarkable condition?" "They are all saving up money for 1895 pneumatic."—Good News.

Reported Verbatim. "Wood—I didn't take any vacation this year; I didn't need one. Van't—But you worked hard, didn't you? Wood—Yes, but you see I saved myself a good deal by not taking any last year.—Kate Field's Washington.

Repatriate in the Country.

On the eventful evening, the Colonel and his aides moved up to the palace in the Belton. The Baron, wishing to do them some special honor, appeared at the door to welcome them.

By order of his Majesty Emperor William the First, said the Colonel, declining the proffered hand, "we appear here to dine."

The meal was eaten in silence on the part of the guests, with total disregard of the host and his family. When the coffee, liqueurs, and cigars had been served, the regiment's leader sprang to his feet, turned to the host, and brutally remarked:

"Having fulfilled the command of his Majesty Emperor William the First, we bid you good evening," and the "sons of Mars" left the house.

The Moonshiners.

It was known in the United States, the office at Nashville, that a wildcat, whisky was coming down the Cumberland River. The Marshal was new in office, said Ople Reed, and therefore was determined to do his duty. He had a number of men with him, and they were determined to catch the illicit distillers, no matter how remote, should be destroyed, and that the distillers should be brought to justice. His predecessor in office had been killed by a party of moonshiners, but whisky had continued to come down the Cumberland River.

The present Marshal, Capt. Hayes, was a Confederate officer, and he thought that when the boys found out that he really wanted to quit they would do so. He understood them; he knew their disposition to yield to persuasion. So he sent a deputy and four men to tell the boys to quit. One night about a week later some one rang the door bell and the Marshal himself went to the door.

"Why," said he, "have you got back, Casey?"

Casey answered: "Yes, just about."

"Where is the Deputy Marshal?" "Well, he's back too."

"Why didn't he come round?" "Well, I don't mean that he's back, but he's not here yet. He's dead at present. I'm the only one that got back whole."

"Well, I declare. Didn't you tell those boys that I wanted them to quit their foolishness?"

"Yes, and they must have been hard of hearing, for they kept on a shooting."—New York Advertiser.

Some people become so busy that they have no time to do anything.

At the Summer Resort. "This is a dreadful place. I haven't seen a man yet. Madge—It's as bad as looking under the bed for a snake.—Judge.

A Natural Intuition. "Van Paddle—I expect to win some of the canoe prizes. Madge—Yes, I saw you this morning. You seemed by practicing for the upset race.—Judge.

Nothing New. "Righteous (at breakfast)—Henry, will you ask a blessing for Henry (examining hands)—We've blessed everything here before, dear Life.

The Other Was Lacking. "Have you sufficient confidence in me to lend me \$5?" "Yes, certainly, I have the confidence. But I haven't the \$5."—Truth.

After a pastorate of forty years Rev. Thomas K. Beecher retires from the active duties as pastor of the Park church, Elmira, although as long as he likes the congregation will never have any other head.

SPRINKLES OF SPICE.

HUMOROUS SELECTIONS FROM OUR EXCHANGES.

Notes of Preachers, Lawyers, Doctors, and Editors—Some of Them Very Dry and Others Somewhat Juicy—They Will Aid Digestion if Perused After Meals.

"News of the Millinery."

Missionary—I think of getting up a series of revival meetings for young men. Villager—Waste of time. Not needed at all, sir. The young men of this town lead strictly moral lives. "My, my! To what lengths influence do you ascribe that remarkable condition?" "They are all saving up money for 1895 pneumatic."—Good News.

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WORDS OF WISDOM.

Shooting Deer From Trees.

In the apple-growing regions of Arkansas the natives have a way of deer-shooting entirely original with themselves. Deer love apples, and in the vast orchards they go to feed. Not only do they do this, but when the fruit is all gathered they turn their attention to the bark on the young trees and the branches of the older ones. In the fall, when the apples are plentiful, the natives watch for deer signs, and when he locates the trees which the deer frequent he goes to work gathering the fruit, always leaving two or three trees unpecked that bear the favorite apple of the deer.

After the fruit gathering is over he turns his attention to harvesting venison. The deer come to the orchards to feed in the night, and get caught in the branches of the unpecked hollow and sleep. When the moon is in the first quarter the natives take his gun and go out in the early evening to lay for the deer. Generally two or three hunters scatter out about the apple trees that are left full of fruit to lure the deer to destruction. They climbed into the branches of the trees a short distance from the ones that still bear the fruit, and remain silent and motionless to await the coming of the game. Shotgunners are the weapons and buckshot the ammunition used. Usually the hunters do not have long to wait before they can hear the deer approaching. The game comes cautiously, and it is sometimes an hour after the game has been sighted or heard before he presents himself at the apple tree where he feeds. From a station a tree the hunter watched once or twice for an hour and a half, and during all that time deer was in sight, but not close enough to shoot. At last a splendid buck came up on the opposite side of the tree and began reaching up and picking the apples. Presently a doe put in an appearance. I sat there admiring the pair, waiting for them to move around a little to give me a better shot, when, "bang!" a rapid succession of my companion's gun sounded, about 100 yards from where I was stationed, startling the beauties that I had considered as good as dead, and as they started off I tried to get my gun in position to shoot as they ran, my foot slipped, and down I went in a heap on the ground. My companion, however, who had fired the shot, was not a success. When he reached him he was a buck and doe lying beside the apple tree, and was just in the act of cutting their throats. He said there was no use remaining as the deer would not come back again until next morning, and maybe not that night.

War is a game, which, were their subjects wise, kings would not play at.—Cower.

Don't put too fine a point to your wit for fear it should get blunted.—Cervantes.

To be a man's own fool is bad enough; to be the vain man is everybody's.—Ponny.

Our greatest glory is not in never falling, but in rising every time we fall.—Confucius.

Strength is incomprehensible by weakness, and, therefore, the more terrible.—Havard.

The tones of human voices are mightier than strings of brass to move the soul.—Klopstock.

Every duty which is bidden to wait returns with seven fresh duties at its back.—C. Kingsley.

To mourn a mischief that is past and gone is the next best way to draw new mischief on.—Shakespeare.

High stations tumult, not bliss create. None think the great unhappy to the great.—Young.

Memory sometimes acts like an old flint gun; it hangs fire, yet ends by going off.—Charles Reade.

It is not from nature, but from education and habit that our wants are chiefly derived.—Fielding.

Self-conceit magnifies a fault beyond proportion and swells every omission into an outrage.—Jeremy Collier.

Before you can be said to know a man you must have seen forty pounds of salt in his company.—Eastern Proverb.

Tissue-Like Iron. One of the iron manufacturers of Swansea, Wales, succeeded in making a sheet of iron so thin that it required a sheet of paper to make one inch in thickness. Tissue paper is 1/300th of an inch thick, while this sheet was 1/4800th of an inch in thickness. It measured 10 inches by 54 inches, and weighed 30 grains, being, in fact, a sort of iron tissue. Many years ago there was sent to England from Pittsburgh, in the United States, a letter written on a sheet made from iron, only one made one inch in thickness; the dimensions being 8 inches by 54 inches, and weighing 69 grains. Since then Wales surpassed America, and the one made one inch in thickness and at length Swansea carried off the palm by making the sheet of iron first described of the finest appearance and the thinnest that has been seen by mortals.

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For a New Line of Ingrain and Brussels Carpets and Matting

CALL AT
M. STOCKWELL'S.

Also, New Process Gasoline Stoves
AND FINE OIL STOVES.

THE OLD RELIABLE
DEPENDABLE **East End**
EVER IN THE LEAD

Never ceasing effort to do better and best for our customers
Men's Venitian Fall Overcoats, \$5.50
One year ago this quality, made and trimmed in exactly
the same way, sold for \$10

F. S. GIBSON & CO.,
S. E. Cor. 2nd and Spruce Streets, Philadelphia.

The Philadelphia weekly Press
and the Republican, both a year
for \$1.25, cash.

Show Beef At People's Market

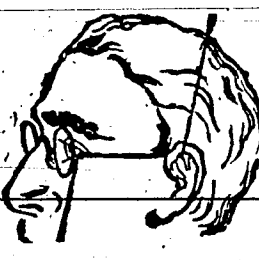
We handle nothing but the best of meats.

Also a full line of Poultry. Leave your order, and
we will fill it promptly.

Have you tried our 25 cent Creamery Butter?
It can't be beat for the money.

Our Best Creamery Butter is 28 cents per pound.

H. L. McIntyre.



T. E. LEECH, of Leech, Stiles & Co.,
The Philadelphia Eye Specialists,
441 Chestnut Street,
Friday, Oct. 25, 1895.

There is no safer, surer or cheaper method of obtaining proper
relief for overstrained and defective eyesight, headache, and so
forth, than to consult Leech, Stiles & Co.'s Specialists. The
happy results from correctly fitted glasses are a great surprise
to persons who have not before known the real profit to them-
selves in wearing good glasses. No charge to examine your
eyes. All glasses guaranteed by LEECH, STILES & CO.

For Meat and Vegetables

go to

Geo. M. Bowles' Market,

Egg Harbor Road and Cherry Street, Hammonon.

The Republican.

[Entered as second class matter.]

SATURDAY, OCT. 12, 1895.

Republican Nominations.

For Governor,
John W. Griggs.

County Convention.

The Republican County Convention
was held in Ertell's Hall, Egg Harbor
City, on Saturday last. Called to order
by T. L. McConnell, Chairman of last
Convention, who was chosen to pre-
side this year, with Frank Barnett, of At-
lantic, and Dr. R. M. Soy, of Pleasant-
ville, Secretaries.

Committees were appointed, as usual,
and a recess of ten minutes taken, after
which these committees reported, as follows:
Credentialed.—Delegations all full, and
no contests.
Rules.—as follows:
1. The towns, townships, boroughs, and
wards shall be called in alphabetical order
for nominations.

2. The nomination for County Clerk, Sen-
ator, Assemblyman, and Coroner, shall be
made in the order named.
3. The delegates present from each town,
township, ward or borough shall cast the
vote which said town, township, ward, or
borough is entitled to, which vote shall be
announced by the chairman of the dele-
gation; provided that any city, town, town-
ship, ward or borough not represented, the
representative for such city, town, town-
ship, ward, or borough shall be elected by vote
of the convention, the vote to be taken by call-
ing the roll of the several cities, towns,
townships, wards and boroughs.

4. The basis of representation to which
each town, township, ward, and borough
shall be entitled, in the next convention shall
be one for every fifty Republican votes or
fraction over twenty-five cast for Coroner
at this election; also, every town, town-
ship, ward and borough casting thirty Republican
votes or over shall be entitled to two dele-
gates at large; provided, that each township,
ward, borough, or ward shall have at least
one vote.

5. After the second ballot the candidates
receiving the lowest number of votes shall be
dropped, until the majority is made; the
candidate receiving the majority of votes in
the convention to be the nominee.

6. The Chairman of the Convention shall
appoint the County Executive Committee on
or before May 1st of next year.

Resolutions.—(The Secretary refused to
allow reporters to see the only copy,—
but we will endeavor to secure it in some
way.)

A special resolution was adopted,
under which Atlantic City will hereafter
elect delegates to the Convention in the
same manner as provided by law for
city conventions.

7. A. Wilson, of Absecon, then, in
an excellent speech, nominated Lewis
P. Scott for County Clerk; Lewis
Evans was named by a delegate for the
First Ward of Atlantic; Capt. S. S.
Hudson by a Hamilton delegate, and
after one ballot Mr. Scott's nomination
was made unanimous.

For State Senator, Hon. S. D. Hoff-
man was named by Mr. Lutz, of Abse-
con; no other name being mentioned,
he was nominated by acclamation.

For Assemblyman, M. L. Jackson,
of Hammonon, and Geo. F. Breder, of
Egg Harbor City, named. After ballot,
Mr. Jackson was declared unanimously
nominated.

Four Atlantic City men were named
for Coroner; William McLaughlin, of
the Sunday Gazette, being nominated on
the second ballot.

Speeches were then in order, Con-
gressman Gardner making an interesting
address, as usual.

The ballots were as follows:

	CLERK	SENATOR	ASSEMBLYMAN	CORONER
Absecon	3	3	3	3
Atlantic City, 1st ward	1	1	1	1
" 2nd ward	1	1	1	1
" 3rd ward	1	1	1	1
Buena Vista	1	1	1	1
Egg Harbor City	1	1	1	1
Egg Harbor Township	1	1	1	1
Galloway	1	1	1	1
Hammonon	1	1	1	1
Livewood	1	1	1	1
Mullica	1	1	1	1
Pleasantville	1	1	1	1
South Atlantic City	1	1	1	1
Weymouth	1	1	1	1
Total	28	28	28	28

On the Camden & Atlantic Rail-
road a change of time took effect on
Sept. 30. Trains now leave Hammonon
as follows: Up—8:05, 7:34 and
9:40 (exp.) a. m.; 12:30 and 3:43 (p. m.).
Down—9:25 a. m.; 5:33 and 6:47 (ex-
press) p. m.

Also on the Reading. Up trains
leave 5:10, 7:31, 8:09 (exp.), 9:00 and
9:37 (exp.) a. m.; 6:30 and 6:07 (exp.)
p. m. Down—9:19 a. m.; 2:49 (exp.),
5:30, 5:49 (exp.), 7:06 and 7:45 p. m.

HAMMONTON Directory.

RELIGIOUS.

Baptist. Rev. J. C. Kilham, pastor; Sun-
day services: preaching 10:30, Sunday-school
11:45, Junior C. E. 3:00 p. m., Christian En-
deavor 6:00, preaching 7:30. Weekday prayer
meeting Thursday evening 7:30.

Catholic. St. Joseph's. Rev. Spigard
rector. Sunday mass 10:30 a. m., vespers at
7:30 p. m.

CHRISTIAN ALLIANCE. Mrs. M. S. Hoffman,
president; Miss M. E. Olney, sec'y. Meet-
ing every Friday afternoon at three o'clock at
the residence of Mrs. Olney on Third Street.

Episcopal. St. Mark's. Rev. A. C. Pres-
cott, rector. Sunday: morning prayer 10:30,
a. m., second and fourth Sundays celebra-
tion of the Holy Eucharist 7:30 a. m.; Sun-
day-school 12:00 noon, Evensong 7:30 p. m.
Friday eve Evensong, 7:30.

METHODIST EPISCOPAL. Rev. Alfred Waga
pastor. Sunday services: class 9:30, a. m.,
preaching 10:30, Sunday-school 12:00 noon,
Evensong 7:30 p. m., preaching 7:30 p. m.
Class Tuesday and Wednesday evenings 7:45.
Prayer meeting Thursday 7:30 p. m.
Mission at Pine Road.

PROTESTANT. Rev. H. R. Randall pastor.
Sunday services: preaching 10:30 a. m., Sun-
day-school 12:00 noon, preaching 7:30 p. m.
C. E. prayer meeting Wednesday 7:30 p. m.
Church prayer meeting Thursday 7:30 p. m.
Mission at Folson and Magnolia.

SPIRITUALIST. J. O. Ransom president, A. J.
King secretary. Regular meetings Sunday
afternoon at 3 o'clock.

Universalist. Rev. Castello Weston pas-
tor. Sunday services: preaching 10:30 a. m.,
Sunday-school 12:00 noon, preaching 7:30
p. m. Suitable alternate Thursday evenings.

WOMAN'S CHRISTIAN TEMPERANCE UNION.
Mrs. Chas. E. Roberts president, Mrs. S. E.
Brown secretary, Mrs. Wm. Rutherford cor-
responding secretary.

YOUNG WOMAN'S CHRISTIAN TEMPERANCE UNION.
Miss Minnie B. Newcomb president, Mrs. J. R.
Moore secretary, Miss M. E. Olney cor. sec'y.

MUNICIPAL.
CLERK. J. L. O'Donnell.
COLLECTOR & TREASURER. A. B. Davis.
COMMISSIONERS. Geo. Bernhouse, W. B. Wells,
J. B. Ryan, J. D. Falschold.

OVERSEER OF HIGHWAYS. W. H. Burgess.
OVERSEER OF THE POOR. Geo. Bernhouse.
NIGHT POLICE. J. H. Garton.
FIRE MARSHAL. S. E. Brown.

BOARD OF EDUCATION. C. F. Osgood, presi-
dent; P. H. Jacobs, clerk; Edwin Adams, L.
Monfort, Dr. Edwin North, Wm. Rutherford,
Mrs. S. E. Packard, Mrs. M. M. Beveridge, Miss
Anna Pressey.

Meets monthly, March, June, September and
December, Tuesday after 1st Monday, other
months, 1st Tuesday.

Volunteer Fire Co. John M. Austin,
president; Chas. W. Austin, secretary. Meets
3rd Monday evening of each month.

Town Council. Wm. Bernhouse, Pres't,
Harry Malt, 1st Lieut., E. A. Jolin, Wm. Cun-
ningham, J. P. Patten, Alvin Adams. Meets
last Saturday eve each month.

FRATERNAL.
ARTISANS ORDER OF MUTUAL PROTECTION.
A. P. Simpson, M. A. A. B. Davis, Secretary.
Meets first Thursday evening in each month in
Mechanics' Hall.

Winslow Lodge I. O. O. F. J. L. O'Donnell
N. G.; William H. Bernhouse, Secretary.
Meets every Wednesday evening in Odd Fel-
lows' Hall.

SHAWMUTTERS TRIBE I. O. R. M. Charles
Harber, Subcom; Chas. W. Austin, Chief of
Records. Meets every Tuesday's sleep in Red
Men's Hall.

M. B. TAYLOR LODGE, F. & A. M.—Dr.
Edw. North, Master; D. Cunningham, Sec'y.
2nd and 4th Friday nights in Masonic
Hall.

IN ORDER UNITED AMERICAN MECHANICS.
L. A. Hoyt, Commander; L. W. Purdy, R. S.
A. T. Lohry, P. S. Meets every Saturday
evening in Mechanics' Hall.

Geo. D. A. Russell, Post, G. A. R. Orville
E. Hoyt, Commander; W. H. H. Bradbury,
Adjutant; L. Beveridge, G. M. Meets 1st and
4th Saturday nights in Red Men's Hall.

THE HAMMONTON ATHLETIC ASSOCIATION.
Harry Smith, president; A. K. Bernhouse,
secretary; M. S. Whitler, captain. Meets 2nd
and 4th Monday at Wm. Bernhouse's office.

Business Organizations.
Fruit Growers' Union, H. J. Monfort secretary,
shippers of fruit and produce.
Fruit Growers' Association, G. W. Rybins se-
cretary, shippers of fruit and produce.

Hammonon Loan and Building Association,
W. R. Tilton secretary.
Workmen's Loan and Building Association,
W. H. Bernhouse, secretary.

People's Bank, W. R. Tilton cashier.
Hammonon Improvement Association, M. L.
Jackson president, W. H. Bernhouse sec'y,
G. W. Pressey treasurer.

LOCAL BUSINESS HOUSES.
Reliable and enterprising parties, in their
respective lines, whom we can recommend.
For details, see their advertisements.

Monfort Cycle Co., bicycles and supplies.
Robert Steel, Jeweler.
M. L. Jackson, meat and produce.
L. W. Cogley, harness.
G. W. Pressey, justice.
W. H. Bernhouse, const.

Dr. J. A. Waga, dentist.
John Atkinson, Justice and tailor.
John Murdoch, chef.
G. W. Swank, oysters and fish.
Wm. Rutherford, real estate and insurance.
John Murdoch, real estate and insurance.
J. S. Thayer, musical instruments.
Leech, Stiles & Co., eye specialists.
Henry Kramer, (Polish), cedar lumber.
George Steelman, tailor.
D. C. Herbert, shoe.

George Birks, dry goods, groceries, etc.
P. S. Tilton & Co., general merchandise.
Frank E. Roberts, groceries.
M. Stockwell, hardware, groceries, furniture.
Jacob Eckhardt, meat and produce.
Fruit Growers' Union, general merchandise.
R. Albert & Co., real estate.
Chas. Cunningham, Physician and Surgeon.
Geo. M. Bowles, meat and produce.
J. E. Small, baker and confectioner.
J. Goodman, clothing and notions.
W. H. Ellis, bicycles and supplies.
H. L. McIntyre, meat and produce.
Wm. G. Hood, livery and boarding stables.
Wm. L. Black, dry goods, groceries, etc.
Wm. & Son, dry goods, shoes, etc.
Eliam Stockwell, cash store.

Fruit Growers' Union

And Co-Operative Soc'y, Ltd.

Hammonon, Oct. 6, 1895.

IT IS

Something new to have an
opportunity to buy

BLACK

Dress Goods for 13-cts. a yard.
Makes a really handsome
skirt to wear with shirt
or fancy waists.

Changeable Suiting
at the same price.

Ladies' Undervests—
Ribbed, shaped, satin ribbon
in neck, long sleeves, 25 c.

Sewing Silk—
Black and Colors, 3 c. spool.

Handkerchiefs—
A nice assortment of colored
border, 5 c. each.

Blankets—
Ranging in price from 65 c.
to \$5. Everything in color
to choose from—white,
every shade of grey, and
a novelty in dainty pink and
white, blue and white, and
tan and white stripes.

Quilts—
A good variety to select
from—thick, heavy, warm,
and cheaper than you can
make them.

New Buckwheat
New Maple Syrup
New Mackerel
New Honey

Butter—
5 lb pkgs., 25 c. pr pound.

Fruit Growers' Union

Fall and Winter
Suitings.

New Fashion Plates
on exhibition.

Gents' Clothing
made to order
satisfaction guaranteed.

Dyeing and Scouring.

GEO. STEELMAN,
Merchant Tailor,
Black's Building, Hammonon.

**A. H. CROWELL,
FLORIST**
Funeral Designs a Specialty.
Order by mail or telegram,
1612 Pacific Avenue
Atlantic City.

GEO. W. PRESSEY,
Hammonon, N. J.,
Justice of the Peace.
Office, Second and Cherry Sts.

The Republican.

SATURDAY, OCT. 12, 1895.

LOCAL MISCELLANY.

Listen for the wedding bells, to-
morrow.

Firemen's monthly meeting next
Monday evening.

Samuel Gravatt is home from
Tom's River for a week.

PICTURES at 21 per dozen—good ones,
at AL. COUNTRIGHT'S,
in the Rutherford Building, Hammonon.

Harry Jacobs has resigned his
situation in Philadelphia.

Louis Colwell has been seriously
ill with typhoid fever, but is better.

Don't trust our railroad time
tables. They'll be right next week.

The Universalist Sunday School
had a picnic at Batsto last Saturday.

Allice, the fifteen-year-old daugh-
ter of Henry Cloud, died on Thurs-
day.

ROADERS WANTED.
Mrs. C. W. GILLINGHAM,
Horton Street, Hammonon.

Born, on Sunday, Oct. 6, 1895,
to Mr. and Mrs. George B. Wood, a
son.

Chas. F. Crowell will leave for
Maine and Christmas trees on Tuesday
next.

The Misses Nellie DePue and
Martha Saxton, have secured positions
in Philadelphia.

SEE Courtship's adv. by handbills and
otherwise. Best Cabinet, \$2 per dozen.
You should heed this.

L. H. Parkhurst and his son
George are visiting in Boston and its
vicinity.

S. E. Brown & Co. have erected
a windmill on Capt. Rider's place,
Third Street.

Frank E. Roberts' store and resi-
dence is being treated to a new over-
coat—of paint.

Mr. and Mrs. Edward Bates, at
the Lake, are entertaining their mother
Mrs. J. C. Bates.

BARGAIN. Gen's Bicycle, pneumatic
tires, a good condition. Call on
MONFORT CYCLE CO.

The W. C. T. U. will meet with
Mrs. T. B. Brown, Tuesday afternoon
next, at 3 o'clock.

John Miller has sold a portion of
his Myrtle Street farm to Frank Malino
and Joseph Basinato.

Good progress is being made on
the new church. Those Winslow pre-
sented brick are beautiful.

P. H. Jacobs and family have
reconsidered the matter, and will not
move to this Fall.

CARPET WEAVING. I am now open for
business. If you have any rag ready
for weaving, drop me a postal card and I will
call for the bails and show you samples of my
work. J. H. WOLFSTEN.

Miss Fannie Bernhouse has received
a third grade teacher's certificate from
our County Superintendent.

New advertisements this week:
W. L. Black, M. L. Jackson, W. K.
Croft, F. E. Roberts, J. Goodman.

Notwithstanding the drought, so
widespread, our beautiful Lake still
holds its own, being fed by living springs.

ANNUAL MEETING. Every lot owner in
Green Mount Cemetery is requested to
be present at the annual meeting of the
Association, to be held at Wm. Rutherford's
office this evening, J. H. WOLFSTEN.

We had a little rain on Tuesday,
—just enough to lay the dust. Since
then the weather has been decidedly
cold.

The C. E. Societies held their
State Convention at Atlantic City on
Thursday and Friday, with thousands
of delegates.

New members will be admitted
to the Sisterhood Branch of Iron Hall
during October and November without
initiation fee.

Mrs. Lewis Langham died on
Wednesday, aged 38 years, after long
illness, of consumption. Funeral services
at eight o'clock this morning; burial at
Elwood.

Hammonon is honored with
four candidates for public offices, viz.,
two senators, one assemblyman and one
county clerk. And, by the way, an ex-
Hammononite for Governor.

STORE, HOUSE, and BARN TO RENT
on Bellevue Avenue, Hammonon. For
particulars inquire on the premises, or at the
residence of John Goshaker.

MRS. N. M. FAIRCHILD.
Frank Dayton is in State Prison
for two years, for cutting a man with a
knife in a fight at Egg Harbor City. It
was a mixed up affair, the first jury
disagreed, but the right man is up.

Constable "Bo" Bates caught
the thief who stole one of Mr. Whit-
ton's horses from the stable at Batsto.
Bates got on track of his man and fol-
lowed up for three weeks, locating him
in Elizabethtown, Pa.

BOARDERS. Two gentlemen or two lady
boarders wanted, who will room to-
gether, or man and wife. E. J. ESTABROOK.

The Baptists will celebrate "New
Jersey Day" to-morrow. Exercises in
the morning in charge of the Sunday
School. Pastor's evening topic: "The
Remaining Guest, or the Mearest Man
in the World." All invited.

II. K. Spear formerly a resident
of Hammonon, died at his residence in
Atlantic City on Saturday last, aged
65 years. Mr. Spear had been ill for a
long time, with kidney disease, suffer-
ing intensely. Funeral services on
Tuesday,—bearers from Joe Hooker
Post, G. A. R.

FOR RENT. A room house, with heater,
apply on this office.

The Board of Registration made
their canvass this week, completing it
yesterday. Next Tuesday, they will
meet in Council Room, 10 a. m. to 9 p.
m., to make up their registers. On
Wednesday, Oct. 16th, copies of the
registration will be posted. See if your
name is included.

The Prohibitionists held their
"rally" on Tuesday evening. The at-
tendance was estimated at about fifty.
Some of the faithful ones were made
conspicuous by their absence.—A male
quartette sang two selections; Dr. Bird
sang a solo; Rev. Mr. Randall spoke
commendatory of his party candidates;

H. W. Wilber, nominee for Governor,
made an excellent address,—paying ju-
dicial compliments to Mr. Griggs,
Republican candidate.

YOUNG people want
SENIOR. RICHARD'S place,
Central Avenue, near the Lake.

Samuel Gross, Landville, leased
his farm to an Italian, on shares. The
tenant is neglecting the crops, and when
remonstrated with became insolent, and
himself and family to threaten in
manners and language, that Mr. Gross
and his sister fear their lives were in
danger. On Thursday a warrant was
placed in Constable Bernhouse's hands
and the Italian with his wife and son
brought before Squire Atkinson, who,
after hearing of the evidence, bound the
three in \$500 each to keep the peace.

FOR SALE—on Ninth Street, near
First Road, 27 acres, 8 acres improved,
small house and barn. Some fruit, 200 grape
vines. Inquire of JOHN ATKINSON.

Well, the post-office has been re-
moved to its new location in Jackson's
block. The fixtures came Saturday
morning, were at once put in position,
and Tuesday morning's early mail was
distributed there. Though we did what
we could to prevent the removal, we
can but admire the new office and its
features.

There are six hundred call
boxes and ninety-six lock boxes. The
latter are without keys, having combi-
nation locks with two knobs and catch.
Most people are having trouble with
these combinations, but the system will
no doubt be popular when all become
accustomed to it. You make no de-
posit for your key, and you never lose
forget to bring the key, when you call
for mail.

Coroner Senf held an inquest on
Monday in the case of Charles Roller,
who died Friday last. The jurors were
Henry E. Andrews, Chas. Monfort,
Wm. Bourillion, D. P. Crowley, Alex.
Atkin, J. W. Logan. A number of
witnesses were examined, among them
two who saw the shooting, and knew
the man who did it. Their verdict was
in substance, that Roller was shot by an
Italian named Savaril Splinella. The
murder was traced to Norristown,
Pa., by Robt. H. Anderson, acting
under orders from Sheriff Johnson, and
was held by the authorities there to
await a requisition. We presume he is
by this time in jail at May's Landing.
The prisoner acknowledges that he shot
Roller, claiming that it was in self de-
fence; but the evidence already secured
will disprove that claim.

HE WAS EXPERIENCED.

And His Bride Wished to Thank the Girl Who Broke Him In.

What wonder that Harold Hueston was proud and happy. He had just won the heart and hand of the fairest and loveliest girl in the whole town. Harold could scarcely believe in his good luck. And as he sat by her side and watched the evening stars glimmer faintly above the orange shadow which marked where the sun had sunk behind the hills he felt moved to ask her the fourteen question of the lover's catechism, 1. a. "How had it happened that she had chosen him out of all the men in her wide circle of acquaintances to be responsible for her future happiness?"

"Surely she must have known better fellows than he was," he urged, "richer and handsomer and more athletic. Why had she chosen him?"

"Oh, Harold, you must be too modest," replied Ada, as she gently pushed back the hair from his forehead. "You have a great many traits which none of my other friends possess. You are so thoughtful of my welfare, so tender and so considerate, so obedient to my slightest wish. I think it was these things which first won me to you, and I have never regretted it; for, Harold, you are simply an ideal lover."

"Oh, my darling, you don't know how glad to hear you say so," he exclaimed as he drew her near to him and kissed her tenderly.

"Yes, dear, and some day you must let me meet her and thank her for making you what you are," continued Ada.

"Meet whom? My mother?" asked Harold.

"No, Harold, not your mother," she said, sweetly. "I want to thank the girl who broke you in!"—Boston Traveler.

FOR RAISING SUNKEN VESSELS.

A Contrivance that Has Just Been Perfected and Patented.

The accompanying picture shows a new and useful means of raising a sunken vessel. The arrangement consists of a hull-in-two parts connected with each other by a overhead frame.

The grappling arms are held extended while being lowered, but on contact with the vessel they are unlocked, and the hooks approach each other and engage the hull. The chains are drawn up by windlasses on the cranes.

IS THIS PERPETUAL MOTION.

A Well-Known Newspaper Man of New York, according to the Morning Journal of New York, the late David M. Stone, of the Journal of Commerce, believed perpetual motion to be a possibility, and he cited as one evidence of it a contrivance that an inventor left with him for three months, which ran all that time, and was still running when the inventor took it away.

The accompanying illustration is said to be a fair reproduction of the sketch Mr. Stone made of the device. It consists of a wheel with four arms, which revolved about the axis with the least possible friction. The arms were hollow, and inside of them were the globular weights, which ran freely by their own gravity to the lowest point of the arms in which they were contained.

Mr. Stone did not know whether it was "scientifically" possible for the weights to keep the arms revolving, but he did know that they kept revolving. He attributed their motion to the fact that the weights on one side were all the time further away from the center than those on the other side, and that way they exerted a leverage that kept them in motion. The device deserves attention for its ingenuity, if for nothing else.

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There are sixty-four counties in Texas in which no papers are published.

HOUSEHOLD MATTERS.

To Keep the Lips from Chapping with Salvo.

Mix three ounces of oil of almonds and half an ounce of oil of lemon. Let them stand in a warm place and strain. Let one ounce and a half of white wax and half an ounce of spermaceti with the oil, stir till it begins to thicken and add twelve drops of oil of rose.

Many women who are fond of wearing white cloth garments are not aware that they can be very easily cleaned with pipe clay. The pipe clay in the British army kept the white in their uniforms spotlessly clean by the use of pipe clay. This is rubbed thoroughly into the fabric then brushed and dusted out until all stains and spots are removed. In some instances it is necessary to wet it. If stains are very bad it may be made into a sort of paste, laid on and allowed to become almost dry, when it will rub and brush out very readily. White shoes of undressed kid are easily cleaned in this way, and this, indeed, is almost the only method by which they can be made to look well.—New York World.

Any woman can make these table and bodor dainties at home, if she has a little skill and a few common household articles.

Save a quantity of the perfect petals from roses which you know have not had any bellows or anything poisonous. Spread them on a piece of brown paper in a light room for two hours.

Add half a pint of water to half a pound of granulated sugar, boil to a syrup until the sugar spins a thread. Then take it from the fire and set in a pan of cold water. When cool, beat rapidly until it is partly crystallized. Then drop in a few petals at a time, and with wire tongs take them out and lay them on oiled paper to get dry. Separate them with a fork or penknife, or a wire. There are many elaborate methods of candying rose leaves, which call for a deal of labor, minute painstaking, but the little perfume petals are just as good made this way. Many making them at home without knowledge, have failed because they have simply dipped the petals in hot syrup and dried them. The strip must be cooled and beaten until the crystallization has well set in.—St. Louis Republic.

Vegetable salads are among the most agreeable dishes that can be prepared for a light summer repast, and as they are very economical and easy to prepare, writes Mrs. E. R. Parker in the Courier-Journal, they should be served on the family table at least once a day. Lettuce, cucumbers, asparagus, escarole, spinach, celery, beans, tomatoes, beets, cauliflower, cabbage, kale and potatoes are the most suitable vegetables for salads. They should all be washed and cooled and beaten until the crystallization has well set in.—St. Louis Republic.

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GOLD LEAF.

The Thinnest Material Made by Man.

There is probably nothing made by man that is as thin as a sheet of gold leaf. It is nothing more than a film, and is almost as light as air. The softness and tenacity of the metal, together with its malleability, which it possesses to a remarkable degree, render possible an operation that would reduce any other metal to powder. The thickness of the leaves varies. Some are as thin as the thinnest hair, the thickness of but 1-250,000 of an inch. So thin is the film of metal in the leaves that they are transparent. But instead of the beautiful golden-yellow color which gold is believed to possess, when held to the light they appear to be of a rich deep green. Every one of the thin square inches of gold that the beater begins to make is a square piece of gold leaf. Including the waste, each inch is beaten out into leaves sufficient to cover an area of 400 square inches, laid on and allowed to become almost dry, when it will rub and brush out very readily. White shoes of undressed kid are easily cleaned in this way, and this, indeed, is almost the only method by which they can be made to look well.—New York World.

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ALL SHOULD WORK.

What Theodore Roosevelt Says of the Duties of Young Men.

When asked what he would say to the young men of New York if he had power to speak to them commanding, Theodore Roosevelt, the courageous president of the Board of Police Commissioners, replied: "I'd order them to work. I'd try to develop and work out an ideal of mine—the theory of the duty of the leisure class to the community. I have tried to do it by example, and it is what I have preached. I should like to see every young man, first and foremost, to be American, heart and soul, and to go in with any person, homeless of anything but that person's qualifications. For myself, I'd work as quick beside Pat Dugan as I could, with the least descendant of a pauper. It literally makes no difference to me so long as the work is good and the man is in earnest. One other thing I'd like to teach the young man of wealth, and that is, who has not got wealth owes his first duty to his family, but he who has means owes his first duty to the state."

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A Useful Waste Material.

Mineral wool is being put to new uses day by day, it being found adapted to purposes not thought of hitherto. It is, however, especially valuable, as applied to dwellings, cold storage houses, railroad cars, steam pipes and boilers, and other places where insulation is desirable. Mineral wool is a product of the refuse iron slag from iron furnaces manipulated with steam. The analysis of mineral wool shows it to be a silicate of magnesia, lime, alumina, potash, and soda. It is plain, there is nothing organic in the material to decay or become musty, or to furnish food and comfort to insects or vermin. On the other hand, the fine, glassy fibers are irritating to anything which attempts to burrow in them. All past experience shows that houses lined with mineral wool will not become infested with animal life. All vermin, earth, mortar, felt and sheathing papers contain organic matter such as hair and a vegetable fiber, which, after a time, undergo decomposition and furnish a variety of disease germs. This never occurs in connection with the use of mineral wool. The non-conducting properties of mineral wool are greater than that of any material for cold storage or refrigerator work, and has consequently been adopted by those who keep abreast with the times. Some of the largest packing houses and many of the cold storage houses have been erected in about your locality or your vicinity. This in connection with its use for insulating and fire-proofing in business blocks, hotels, and private residences, has caused a large demand for the material, which, a few years since, was practically unknown.—American Analyst.

Any woman can make these table and bodor dainties at home, if she has a little skill and a few common household articles.

Save a quantity of the perfect petals from roses which you know have not had any bellows or anything poisonous. Spread them on a piece of brown paper in a light room for two hours.

Add half a pint of water to half a pound of granulated sugar, boil to a syrup until the sugar spins a thread. Then take it from the fire and set in a pan of cold water. When cool, beat rapidly until it is partly crystallized. Then drop in a few petals at a time, and with wire tongs take them out and lay them on oiled paper to get dry. Separate them with a fork or penknife, or a wire. There are many elaborate methods of candying rose leaves, which call for a deal of labor, minute painstaking, but the little perfume petals are just as good made this way. Many making them at home without knowledge, have failed because they have simply dipped the petals in hot syrup and dried them. The strip must be cooled and beaten until the crystallization has well set in.—St. Louis Republic.

Vegetable salads are among the most agreeable dishes that can be prepared for a light summer repast, and as they are very economical and easy to prepare, writes Mrs. E. R. Parker in the Courier-Journal, they should be served on the family table at least once a day. Lettuce, cucumbers, asparagus, escarole, spinach, celery, beans, tomatoes, beets, cauliflower, cabbage, kale and potatoes are the most suitable vegetables for salads. They should all be washed and cooled and beaten until the crystallization has well set in.—St. Louis Republic.

French Dressing—Put a teaspoonful of salt and half a teaspoonful of pepper in a bowl, add gradually a teaspoonful of oil, stirring rapidly, thin with two tablespoonfuls of vinegar, and use at once.

Plain Salad Dressing—Put a teaspoonful of salt and half a teaspoonful of pepper in a bowl, add gradually a teaspoonful of oil, stirring rapidly, thin with two tablespoonfuls of vinegar, and use at once.

French Dressing—Put a teaspoonful of salt and half a teaspoonful of pepper in a bowl, add gradually a teaspoonful of oil, stirring rapidly, thin with two tablespoonfuls of vinegar, and use at once.

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Plain Salad Dressing—Put a teaspoonful of salt and half a teaspoonful of pepper

RIAR PIPE GIVEN AWAY



**DUKES
MIXTURE**
for 35 cents
Every pipe stamped
DUKES MIXTURE OF

2oz. PACKAGES 5¢

PEIRCE SCHOOL

A representative American
Business School for both
sexes.
SECOND, THIRD AND FOURTH FLOORS
OF RECORD BUILDING...
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PHILADELPHIA

THOMAS MAY PEIRCE, A. M., Ph. D.
Founder and Principal.

A Commercial School of high grade, which
describes a good English education with a system-
atic business training.

31ST YEAR
under the same Principal.

A complete all-around equipment for business
teaching, including the English branches, with Book-
keeping, Shorthand, Correspondence, Mercantile
Customs and Forms, Commercial Law and Geo-
graphy, Banking, Finance, Economics and Civics.

Entrance examinations held daily throughout
the year. Enrollment blanks on application.
Day Sessions '95-'96 begin Monday, September
10, 1895. Night Sessions, September 20, 1895.
School literature, including addresses of Ex-
ecutive Board and Max O'Rell on last Graduation
Day, free.

Graduates are successfully
Assisted to Positions.

A. H. Phillips. W. A. Faunce.

A. H. Phillips & Co.

Fire Insurance.

MONEY
FOR
Mortgage Loans.

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1828 Atlantic Avenue,
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Attorney at Law.

Master in Chancery,
Notary Public.

Atlantic City, N. J.

Hammonon office over Atkinson's

Real Estate Office.

In the Brick Fay building,
at Hammonon, Station.

We offer for sale

Several Improved Farms,

Nice Homes in Town,

Wild Land by the acre.

Building Lots.

Also, Properties for Rent.

Come and see us, and learn particulars.
English, German, French, and Italian
spoken and written.

B. Albrici & Co.

Chas. Cunningham, M.D.

Physician and Surgeon.

Hill's Block, Hammonon.

Office Hours, 7:30 to 10:00 A.M.
1:00 to 3:00 and 7:00 to 9:00 P.M.

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Anything you want.

Maurice River Cove Oysters

AT

Swank's Oyster Bay.

Bellevue Ave. and Second St.

WRIGHT'S

For all Bilious and Nervous
Diseases. They purify the
blood and give healthy
action to the entire system.
Cure DYSPEPSIA, HEADACHE,
CONSTIPATION and PIMPLES.

Chancellor McGill is a high-minded,
honorable man, but he will have to de-
pend upon the old "machine" to elect
him. The old crowd has the throttle
and Mr. McGill's train must run on
their track.

Bucklin's Arnica Salve

The best salve in the world for cuts,
bruises, sores, ulcers, salt rheum, fever
sores, tetter, chapped hands, chilblains,
corns, and all skin eruptions, and pos-
itively cures piles, or no pay required.
It is guaranteed to give perfect satisfac-
tion or money refunded. Price, 25 cents
per box. For sale at Croft's.

NOTICE OF REGISTRATION AND ELECTION.

Notice is hereby given that the several
Boards of Registry and Election of Atlantic
County will meet on

Tuesday, Oct. 15, 1895.

At the place where the next election in their
district will be held, at ten o'clock in the mor-
ning, and remain in session (recess from one
to two o'clock) until nine o'clock in the even-
ing for the purpose of making up from the canvass-
ing books two lists or registers of names,
residences and street numbers, if any, of all
persons in their respective election districts
entitled to the right of suffrage therein at the
next election, or who shall personally appear
before them for that purpose, or who shall
be shown to the satisfaction of such Board
of Registry and Election to have legally vot-
ed in that election district at the last pre-
ceding election therein for a member of the
General Assembly, or who shall be shown by
the affidavit in writing of some voter in that
election district to be a legal voter therein.

And notice is hereby further given that the
said Board of Registry and Election will also
meet on Tuesday, Oct. 29, 1895, at the place
of their former meeting, at the hour of one
o'clock in the afternoon, and remain in ses-
sion until nine o'clock in the evening, for
the purpose of revising and correcting the
original registers, of adding thereto names
of all persons entitled to the right of suf-
frage in that election district at next election
who shall appear in person before them or
who shall be shown by the written affidavit
of some voter in said election district to be a
legal voter therein, and of erasing therefrom
the name of any person who, after a fair
opportunity to be heard, shall be shown not
to be entitled to vote therein by reason of
non-residence or otherwise.

And notice is hereby further given that the
County Board of Elections will be in session
in the Court House at May's Landing on
Saturday, Nov. 2, 1895, for the purpose of
revising and correcting the aforesaid register
of voters, by ordering erased therefrom the
name of any person who shall be shown to
the satisfaction of said Board, for any cause,
not to be entitled to vote at the next election
in the election district where he is registered,
and of adding to said registers the names of
any person or persons who shall prove to the
satisfaction of said Board, by affidavit or oth-
erwise, his right to vote at said election.

And notice is hereby further given that the
next General Election will be held on Tuesday
Nov. 5, 1895, commencing at six o'clock in the
morning and closing at seven o'clock in the
evening.

And notice is hereby further given that on
the aforesaid day of the general election, Nov.
5, 1895, the County Board of Election will be
in session at the County Court House in May's
Landing, from eight o'clock in the forenoon to
five o'clock in the afternoon, for the purpose
of ordering added to the registration lists the
names of such persons as shall then satisfy the
Board of their right to vote on that day.

Done in accordance with an act of the Leg-
islature of the State of New Jersey, entitled
"A further supplement to an act to regulate
elections," approved May 27, 1890, and the
amendments thereto.

LEWIS EVANS, County Clerk.

County Clerk's Office,
May's Landing, N. J., Sept. 27, 1895.
Pr. fee, \$15.74

J. S. Thayer

Teacher of Guitar

Agent for Guitars, Mandolins, Banjos,
and other instruments. Also, Music,
both vocal and instrumental. Repairing
promptly attended to. For terms and
prices apply at residence in the evening,
or at Herman Fiedler's Cigar Store.

Hammonon, N. J.

Real Estate FOR SALE.

1. A large and handsome house on
Pleasant Street, only a few rods from the
railroad, very convenient, with heater,
conservatory; good barn, two lots.

2. A neat 7-room house on Second St.,
very convenient, beautifully finished,
heated; one lot.

3. Good house and lot on Second St.,
very desirable.

12. Farm on Pleasant Mills Road, five
miles from Hammonon post-office. 20
acres, partly in fruit; good house. A
bargain.

14. The Lawson house, Orchard St.
Fine house, 9 rooms, heater, easy terms.

15. A large house on Grape Street, 7
rooms, nearly new. Two acres.

16. Ten acres on First Road, four in
berries. Cheap.

17. An attractive and very comfortable
house on Central Avenue, seven rooms,
halls, pantry, bath, hot and cold water,
windmill; two acres, apples and other
fruit. Fair terms.

18. Thirty acres on Seventh St., partly
cranberry bog.

19. Forty acres on Oak Road, good
house, barn, etc. Nearly all land in
in profit, including small cranberry bog.
Reasonable price.

20. A house and large lot on Egg
Harbor Road; six rooms, halls, attic;
heated. A bargain.

21. Eight room house and two lots on
Third Street; very convenient; heated
throughout.

For any desired informa-
tion in regard to the above,
call upon or address Editor
of *South Jersey Republican*,
Hammonon, N. J.

That CANNING FACTORY.

MR. EDITOR:

Through the kindness of Mr. M. L.
Jackson, who will grant the use of his
new hall for the purpose, I propose to
call a meeting on Saturday evening,
Oct. 19, at 8 o'clock, unless change of
date is announced, of those interested
in a canning factory in Hammonon.
The object is to learn how many are
willing to produce the vegetables. Mr.
Zolley, who is experienced in prices
paid, will give facts of importance. Per-
sonally, I have no interest in the matter,
and no one will be asked to "take
stock." If the people are not sufficient-
ly interested to come out in force to the
meeting, the whole matter will end, as
as I do not propose to waste any time
supplicating persons to look after their
own interests. If each one stays at
home expecting all others to attend the
meeting, the house will be empty. I
am not going to Philadelphia to live
(nor to Trenton), and am interested in
the matter as a citizen, asking only for
encouragement. Parties are interested
in supplying capital for a canning fac-
tory, and I am desirous of giving them
a favorable response from our people.

P. H. JACOBS.

Bernshouse and Cordery ended
their racing for the season with the
meet at Mount Holly Thursday after-
noon. The bicycle racing was almost a
fizzle, owing to the imposition of the
horse trotting association. The mile
handicap had to be run in one heat, in
which forty-two men actually started
and but seventeen crossed the tape at
the finish,—there being several spills,
one of which took down nearly twenty
riders. Eighteen and twenty started
in the half mile open trial heats. Berns-
house finished sixth, Cordery eighth, in
their trial heats,—five qualifying. The
same number started in the heats of the
mile open. Bernshouse finished fifth,
Cordery sixth in their heat, five qual-
ifying. They could not stay to ride in
the three mile handicap, nor Bernshouse
in the final of the mile open, as horse
racing made these races come after
train time.

The Populists held their County
Convention in Hammonon in Hammon-
ton, last Saturday evening. The dele-
gates numbered less than a thousand;
but they nominated this ticket:

For Senator, P. Henry Jacobs, Ham-
monon.

For Assemblyman, J. C. Hammon,
Elwood.

For County Clerk, Endorsed the Pro-
hibition candidate, Wilber B. Tilton.

Recent arrivals at our hotels:

HAMMONTON HOUSE
Samuel E. Perry, J. R. Leeds and daughter,
Atlantic. George W. Senft, Egg Harbor City.
F. Schenkel, Mt. Vernon. H. W. Salinger, New
York. Edward, Philada. Arthur Van Horn, New
York. Anderson Bourgeois, Estellville. Jas.
W. Goodrich and family, and attaches of his
circus.

COLUMBIA
Wm. Horlick, Berlin, N. J.

List of uncalled-for letters in the
Hammonon Post-Office, on Saturday,
Oct. 12, 1895:

Biaz Pinto. Editor of Mirror.

Wm. Stauleup.

FOREIGN.
Camille Di Heortu, Mourssra Cono.

Persons calling for any of the above
letters will please state that it has been
advertised.

JOHN T. FRENCH, P. M.

The record of the Republican party
as expressed in the Legislature during
the past two years is proof of what the
party stands ready to do in purging the
State services of the dishonesty and
abuse that have made the people indig-
nant over the outrages that have been
expended. Vote for the purifying process
to go on by electing a Republican Gov-
ernor and Legislature.

One reason why some men swear is
because it does not take any courage or
manliness to do it.

Cure for Headache.

As a remedy for all forms of headache,
Electric Bitters has proved to be the
very best. It effects a permanent cure
and the most dreaded habitual sick
headaches yield to its influence. We
urge all who are afflicted to procure a
bottle, and give this remedy a fair trial.
In cases of habitual constipation Electric
Bitters cures by giving the needed tone
to the bowels, and few cases long resist
the use of this medicine. Try it once.
Large bottles only fifty cents, at Croft's
Pharmacy.

Dr. J. A. Waas,

RESIDENT

DENTIST,

HAMMONTON, N. J.

Office Days,—Every week-day.

GAS ADMINISTERED.

No charge for extracting with gas, when
teeth are ordered.

HARNESSES.

A full assortment of hand and machin
made,—for work or driving.

**Trunks, Valises, Whips,
Riding Saddles, Nets, etc.**

L. W. COGLEY,

Hammonon, N. J.

R-I-P-A-N-S

The modern stand-
ard Family Medi-
cine: Cures the
common every-day
ills of humanity.

Bring your orders for Job Printing of every kind to
the South Jersey Republican office.

Atlantic City R. R.

June 28th, 1895.

DOWN TRAINS.						UP TRAINS.					
Acco.	Exp.	Acco.	Exp.	Acco.	Exp.	Acco.	Exp.	Acco.	Exp.	Acco.	Exp.
p.m.	p.m.	p.m.	p.m.	p.m.	p.m.	p.m.	p.m.	p.m.	p.m.	p.m.	p.m.
6:30	4:30	4:30	3:00	10:45	8:00	7:55	8:20	10:10	10:25	6:40	6:55
6:45	4:45	4:45	3:15	10:57	8:15	7:43	8:08	9:58	10:13	6:30	6:43
7:00	5:00	5:00	3:30	11:12	8:30	7:30	8:00	9:50	10:05	6:20	6:30
7:15	5:15	5:15	3:45	11:27	8:45	7:20	7:50	9:40	9:55	6:10	6:20
7:30	5:30	5:30	4:00	11:42	9:00	7:10	7:40	9:30	9:45	6:00	6:10
7:45	5:45	5:45	4:15	11:57	9:15	7:00	7:30	9:20	9:35	5:50	6:00
8:00	6:00	6:00	4:30	12:12	9:30	6:50	7:20	9:10	9:25	5:40	5:50
8:15	6:15	6:15	4:45	12:27	9:45	6:40	7:10	9:00	9:15	5:30	5:40
8:30	6:30	6:30	5:00	12:42	10:00	6:30	7:00	8:50	9:05	5:20	5:30

Camden and Atlantic Railroad.

Saturday, July 6th, 1895.

DOWN TRAINS.											
STATIONS.	Mail.	Exp.	Exp.	Acco.	Exp.	Acco.	Exp.	Acco.	Exp.	Acco.	Exp.
	a.m.	p.m.	p.m.	p.m.	p.m.	p.m.	p.m.	p.m.	p.m.	p.m.	p.m.
Philadelphia	8:00	2:00	4:00	4:20	5:00	8:30	8:00	3:30	4:30	8:30	4:30
Camden	8:10	2:07	4:06	4:30	5:06	8:41	8:10	3:39	4:38	8:41	4:38
Haddonfield	8:20	2:17	4:16	4:40	5:16	8:51	8:20	3:49	4:48	8:51	4:48
Berlin	8:30	2:27	4:26	4:50	5:26	9:01	8:30	3:59	4:58	9:01	4:58
Atco	8:40	2:37	4:36	5:00	5:36	9:11	8:40	4:09	5:08	9:11	5:08
Waterford	8:50	2:47	4:46	5:10	5:46	9:21	8:50	4:19	5:18	9:21	5:18
Winslow	9:00	2:57	4:56	5:20	5:56	9:31	9:00	4:29	5:28	9:31	5:28
Hammonon	9:10	3:07	5:06	5:30	6:06	9:41	9:10	4:39	5:38	9:41	5:38
Da Costa	9:20	3:17	5:16	5:40	6:16	9:51	9:20	4:49	5:48	9:51	5:48
Elwood	9:30	3:27	5:26	5:50	6:26	10:01	9:30	4:59	5:58	10:01	5:58
Egg Harbor City	9:40	3:37	5:36	6:00	6:36	10:11	9:40	5:09	6:08	10:11	6:08
Absecon	9:50	3:47	5:46	6:10	6:46	10:21	9:50	5:19	6:18	10:21	6:18
Atlantic City	10:00	3:57	5:56	6:20	6:56	10:31	10:00	5:29	6:28	10:31	6:28

UP TRAINS.											
STATIONS.	At.A. a.m.	Exp. a.m.	Expr. a.m.	Exp. a.m.	Exp. p.m.	Acco. p.m.	Su.A. a.m.	Sunday p.m.	Expr. p.m.	Exp. p.m.	
Philadelphia	8 40	8 15	8 50	10 30	11 55	7 50	8 30	7 10	8 50	11 20	
Camden	8 52	8 07	8 43	10 22	11 47	7 42	8 22	7 03	8 42	11 12	
Haddonfield	8 14	—	—	—	—	7 25	8 07	6 45	—	—	
Berlin	7 50	—	—	—	—	7 03	7 38	6 18	—	—	
Atco	7 41	—	—	—	—	7 01	7 24	6 12	—	—	
Waterford	7 28	—	—	—	—	6 55	7 28	6 05	—	—	
Winslow	7 10	—	—	—	—	6 43	7 18	5 56	—	—	
Hammononton	7 06	—	—	9 40	—	6 37	7 11	5 50	—	—	
DaCosta	7 10	—	—	—	—	6 31	7 04	5 45	—	—	
Elwood	7 08	—	—	—	—	6 24	6 59	5 27	—	—	
Egg Harbor City	6 53	—	—	9 24	—	6 03	6 46	5 20	—	—	
Absecon	6 30	—	—	—	—	5 20	6 30	5 04	—	10 15	
Atlantic City	6 25	7 00	7 50	9 00	10 35	5 12	6 20	4 58	5 50	9 55	