

South Jersey Republican

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HAMMONTON, N. J., DECEMBER 13, 1902.

NO. 50

HAMMONTON BRANCH

OF THE

Harrison Mutual Burial Association

Copyrighted Dec. 18, 1899

Any person of good health, between the ages of one and sixty-four, may become a member of this Association, by paying an initiation fee of 25 cents for those over ten years of age, and 10 cents for those under ten years old. All over ten years of age are entitled to \$100 for funeral expenses. Those under ten years old are entitled to \$50 for funeral expenses. Drop us a postal card to call at your house, or stop at the office, and an agent will explain the workings of this Association.

Any infringement upon the rights of this Association will be prosecuted to the full extent of the law.

W. G. HOOD & CO., Association Undertakers.

Main Office, Moore's Building, 12th St. and Railroad Ave.
Hammonton, N. J.

Telephone (No. 3-4) and telegraph messages given prompt attention,
day and night.

Having purchased a new hearse and dead wagon, we are prepared to give as fine a funeral as any one.

12-Gauge- Nitro-Powder Loaded Shells

We believe we have
the best stock of
the best loads of
12-gauge Nitro-Pow-
der Loaded Shells
in town.

When in need of these
goods, call to
examine our stock.

GEORGE ELVINS.

Confectionery

Only the choicest.

Bread & Cakes

Always the best

J. B. SMALL,

Cor. Second and Bellevue,
Hammonton.

Song of Christmas Shoppers.

We are shoppers, and you'll find us
Everywhere about the town,
And we always leave behind us
Clerks with smiles and clerks with frowns.
Bundles in our arms we carry,
Though we sometimes have them sent,
While about the stores we tarry
Till our money is all spent.

Longest way to us is quickest,
If it leads by bargain stores;
And you'll find us in the thickest
Of the crowds before the doors
Where they sell at slaughter prices.
Advertise big mark-down sales
At tremendous sacrifices,
Of some big concerns that fails.

We make business for all mortals,
And, if we should cease to shop,
Factories would close their portals,
And the wheels of trade would stop.
But we keep the money flowing,
Buying goods from every clime;
Thus we keep the world a-going,
Buying, buying all the time.

We go shopping, we go shopping;
We shop on from morn till night,
Never stopping, never stopping
Till the shops are closed up tight;
Sometimes trying, sometimes trying
To buy at a sacrifice,
Ofttimes buying, ofttimes buying
Everything, at every price.

ELWOOD NOTES.

Miss Jennie McDermott spent two days of this week in Camden and Philadelphia.

Rev. M. S. Morgan has been away part of this week. He has secured an organ for our new Sunday School room, and is looking out for the interests of the church generally.

Rev. Mr. Graves preached in the Presbyterian Church last Sunday, and was much appreciated by all.

The debate this week was a rousing one, lasting two hours. The affirmative side won the day. Subject for this week,—"Resolved, That the government of the republic is better than the government of the kingdom." One new member was added this week.

Mrs. L. L. Holden and her little daughter spent most of the week in Philadelphia, returning home on Friday evening, with her husband.

The station agent at Magnolia found his way to Elwood last Monday even'g, and brought some one with him, for company.

There has been skating this week.

Coal oil is an excellent thing to clean floors and make them slippery. If you don't believe it, ask W. R. B. U.

For the average person, there would seem to be no need of going to the city to do Christmas shopping. Note our advertising columns; you'll find the useful, the ornamental, and the amusing for sale right here in town;—from watches and jewelry, furniture and carpets, dry goods and garments, right on down through mechanical toys and dolls, to penny goods. Look over Hammonton's offerings before spending money for railroad fares. We heard a lady, who had been to the city, say: "I saw a handsomer . . . on exhibition in Hammonton than any that I saw in Philadelphia." It often happens.

PINE BLANKETS, robes, etc., suitable for Christmas presents, at the Hammonton store. L. W. COLLEY.

Church Notices.

Topics in the various Churches tomorrow will be as follows:

Baptist Church.—Rev. H. F. Loomis, Pastor. 10.30 A. M., "The first disciples of Jesus." 7.15 P. M., "A remarkable contrast and a choice." At Thursday evening prayer meeting, a question box, on "Christian living."

M. E. Church.—Rev. F. J. Jowett, Pastor. 10.30 A. M., "The power of God." Psalms 53 and 54. 7.15 P. M., "Three Physicians."

St. Mark's Church.—Rev. Edwin O. Aloor, Rector. 7.30 A. M., Holy Communion. 10.30, Morning Prayer, Litany and Sermon. 7.30 P. M., Evening Prayer and Sermon. Sunday School at 3.00. Saturday (an "Ember Day"), Evening Prayer and Litany at 4.30 P. M.

S. J. R. THREE MONTHS 25 Cts

Are you barking?

This is the time of year
when you will; and if you find
you have a severe cold and
cough, and have tried all the
remedies you know and
received no results,

stop in and try

Dr. Note's Pine Balsam.

It gives you immediate results,

—not only relieves, but cures.

25 cents per bottle.

LEIB, the Druggist.

Second and Bellevue Ave., Hammonton.

Electric Light, Heat & Power Co.

On and after August 1st, 1902, we will supply all our meter customers with new lamps free of charge when old ones need replacing.

The company, at an outlay of nearly one hundred dollars in appliances, is going to test and regulate every meter in town, and when replaced they will be absolutely correct.

S. L. PANCOAST, JR., Manager.

We have received a

Fine Drove of Steers

and are now serving our customers home-dressed beef.

On and after Monday, Sept. 15th we are going to cut the prices of Sirloin, Rump, and Round Steak two cents per pound,—Sirloin, 22c; Rump, 20 c; Top of Round, 20 c.

Eckhardt's Market,

240 Bellevue Avenue.

Our Annual Subscription Offer:

To introduce the SOUTH JERSEY
REPUBLICAN to those who are
not on our list, we make this
trial offer:

We will send the REPUBLICAN to any
address, from this date to January
1st, 1904, for the sum of

ONE DOLLAR

Cash in advance. This is but one and two-thirds
cents per week,—fifty-five weeks.

Come early and avoid the rush—

Others are doing so right along.

HOYT & SON, Publishers

HAMMONTON, N. J.

W. C. T. U.

The ladies have taken this space by the year, and are responsible for all that it may contain.

At the afternoon meeting held in Odd Fellows' Hall, Atlantic City, on Dec. 3rd, Mrs. Elinor Maurer, from Elwood, the County President, read a most interesting report on the National Convention held recently in Portland, Maine.

In her talk, she narrated many experiences of the temperance workers, who found the liquor traffic thriving even in the midst of prohibition.

The County Executive Committee of the W. C. T. U. spent a busy day in the interests of the association. They are arranging to hold a school of methods of temperance work, to be convened in the early part of May, for one day, besides asking the Rev. Ernest A. Boom, famous in temperance circles, to lecture throughout the county in the interests of temperance.

PRESS SUPP.

Young People's Societies.

This space is devoted to the interests of the Young Peoples Societies of the various Churches. Special items of interest, and announcements are solicited.

Y. P. S. O. E.,—Presbyterian Church:
Meets Sunday evening, at 6:30.
Topic, "Our fellowship." Ps. 133:
1-3; 1 Cor. 12: 12-27. Leader,
Miss Jessie Rogers.

Y. P. S. O. E.,—Baptist Church:
Meets Sunday evening, at 6:15.
Topic, "Our fellowship." Psalms
133: 1-3; 1 Cor. 12: 12-27. Leader,
N. C. Holdridge.

Jr. C. E., Sunday afternoon at 3:00:
Topic, "Old Testament miracles,
VII. Lessons from the furnace."
Dan. 3: 10-27. Leader, Bert
Fitting.

Epworth League,—M. E. Church:
Meets Sunday evening, at 6:30.
Topic, "Our fellowship." Ps. 133:
1-3; 1 Cor. 12: 12-27. Leader,
Miss Ethel Jacobs.

Junior League on Sunday afternoon,
at 3 o'clock.

Y. P. O. U.,—Universalist Church:
Meets Sunday evening, at 6:30.
Topic, "The power of cheerfulness."
Prov. 15: 13.

A cordial invitation is extended to all
to attend these meetings.

John Walther The BLACKSMITH AND WHEELWRIGHT

Has removed to the shop lately occupied
by Al. Helmscoke, on the County
Road, and is ready to do

Any Work in His Line.

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OVER THE HILLS.

"Where's the valley of perfect rest?"
Over the hills, my dear.
The dew falls bright on the daisy's breast
The dawn is cloudless, the dark is blest;
Where—in the valley of perfect rest,
Over the hills, my dear.

The summer is long and the winter is brief
Over the hills, my dear.
The grassy alfalfa swart to the golden sheaf,
The laurels and crowns for the dews of grief,
Where in a few years days down sweet relief—
Over the hills, my dear.

But long the journey and dim the way
Over the hills, my dear.
You'll never hear me say I bid you stay
For one dream from life's sad to-day.
Then—drift more in life, like a dromedary,
Over the hills, my dear.

—Atlanta Constitution.

IN DEFENSE OF OLIVIA

JACK," observed the Colonel, letting his hand hover irresolutely above Olivia's head, "I have been thinking—accurred to you that it would be an extremely nice arrangement if those two children of ours would fall in love with each other? You and I are feeling about as much each other right now, and I'd like to see Lila settled in a home of her own before the orders come for us there. There is no one in the world I would rather give my daughter than you. These little boys and girls grow up so fast! They're different, though, and his father's son. I can't imagine why they don't," continued the Colonel, argumentatively, "about like each other all right, and always together—riding, playing golf or something—but never a thought of building a nest of their own. Just listen to that; will you?" he broke off.

"About like each other all right, and always together—riding, playing golf or something—but never a thought of building a nest of their own. Just listen to that; will you?" he broke off.

The blithe notes of a rollicking ditty, sung by two happy, care-free young voices. A tender smile blossomed on Lawyer Rector's clean-shaven lips.

"Nothing would give me greater satisfaction or happiness, Phil, than to have what you mentioned come to pass. I've had the same thoughts myself, and hinted at meeting of the kind to Lila once."

"Well," said Col. Bradlee, tentatively.

"Young Rachel laughed at me; said she was too old for him, and that she and I were the best of chums, and all that. There was no thought of any nonsense of that sort between them. But," he hinted, "went on the lawyer, ruefully.

"Lola and I are miles to chess, and hot match-making alone."

"Lila appears to be of about the same opinion," remarked the Colonel, dryly.

"She called me an old goose to be sure, but she has a sense of duty in the face of Providence"—blockading an unexpected onslaught on his queen—"for if ever two people were made for each other, it was those two, and I'm going to make it so."

"John Reed nodded, then all at once snote his knee softly with his hand.

"Phil," he said, lowering his voice, "do you remember that white mule we used to ride on in our early days?"

"Ben Johnson's mule!" replied the Colonel, with a reminiscent grin. "Of course I do. The boys used to say that when Ben wanted that mule to go anywhere he'd lead him in the opposite direction, yell 'Oh up!' at him, and old Ben would wheel and run the other way like a deer."

"Young man nature and truer sometimes," remarked the lawyer, significantly, leaning back in his chair.

Vague comprehension began to dawn on Colonel Bradlee's mind as he studied the lawyer's face.

"I don't think I know anything of the sort, Jack," he queried, eagerly.

"I'd do most anything to bring it about, except of putting my girl on bread and water—and I don't mean in '09!"

"And Rose rose to his feet, "Philly!"

"Trades," he said, in a serious voice, "prepare to have your innocent feelings outraged. I am going to insult you!"

"Lola," he said, smiling at her, "whispered as he perceived a look of blank astonishment sweep over his friend's face. 'Don't look like that; it's only a bluff. Play poor man, and, and—'"

"He swept the chess board off the table with a bang. 'Colonel! Trades,' he cried hoarsely, angrily, 'this is no time to play fair! You're in the matter, and you'll get an unfair advantage. But it's the last game I'll play with a—a—'"

Something checked his speech, but the Colonel rose to the situation like a hero.

"You're a scoundrel, or a pot-potter!" he wound up, triumphantly.

There was a sudden rush into the hall, a cry, and a dizzying chorus, "Father!"

"You, too, nie!" yelled the Colonel, who had just finished his first round.

"Don't you dare set foot in my house again till I know of your leaving nothing more to be said!"

Lola and Rose slipped to the door, and then returned, looking pale.

"They're a pair of—"

Mills heard glancing his father's arm around his neck, and said, proudly, "Col. Bradlee has forgotten that he is a gentleman!"

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FORTUNES IN SAMPLES.

Amount of Money Generated in
Way for Great Retail Stores.

Few people realize the extent of sample department of the modern store. It is a fact, however, that to realize that when a ball of dress goods comes into the house and is unpacked the first thing done with it is to cut a full yard for samples. As the sample department grows, the quantity of goods, sized to the bolt is less, the price, fixed at 75 cents. A week in the Chicago Tribune makes the following estimates as to the cost of the sample department of a store.

Ten-bolt retail dry goods store every \$20,000 yards of woolen dress goods representing a retail price of 75 cents cost the store \$15,000. If the store is doing better, it may easily be as low as \$10,000, but the may order a dress pattern for one of these samples.

Large department store, 100 to 150,000 yards of all kinds of dress materials, meaning a retail loss of \$80,000 a year to these ten stores. On top of this, nearly every line of goods has a sample department, and the loss of the sample-cutting department, aggregating in these ten stores more to \$150,000 a year.

In one of the largest retail stores in the city, the sample department sets in about the middle of February for summer goods, and about the end of September for winter goods. At such times 600 letters a day is a fair average. The letters are answered, and the goods generally are cut at several retail centers, and cut at our order. For this purpose sample blanks are sent down to the salesman and if other samples are asked for, the sample-cutting man goes and secures them. From pigeonholes boxes are mailed as soon as the list is completed.

"No one not in the business knows that these letters, it is most interesting to observe, are not answered by one of the large departments for a sample-cutting. "It would take an enormous staff, working in conjunction with the owner of the house, to furnish all the samples that are asked for. We cut and send in stock in this business, but we are not asked to cut samples for free. Calls for carpet samples are frequent, and many times a large place has been taken from the roll in order to give an idea of the pattern.

"Looking at the seeming waste of cloth, it seems to be almost too heavy to be considered, but every year the sample department of the store is enlarging, until it has become one of the great factors in the trade of every big retail house. Considered as an established department that must be kept up, it is one of the smallest, but is as important as advertising content. Regarding the ordinary new goods patterns, the business country towns, we might estimate, that at least half a dozen samples are sent to each store. The retail trade through mail orders is so multiplied, we may suppose that many a country merchant is reminded of the clothing department by these slender bits of sample."

HOUSEHOLD.

Yankee Chicken Pie.—Cut up two young chickens, boil the tender, lay in a stewing pan, add a quart of water, a chicken, three sliced potatoes, and one egg, a few salted onions, one onion, onion, pepper and salt, pour in a quart of milk, and a good-size piece of butter. Season the chicken, and serve in a gravy-bait.

Maashed Potatoes.—Boil the potatoes in a stewing pan, add a quart of water, break with a crusher, and add a good-size piece of butter, a little milk or cream, and season with salt.

Boiled Hominy.—Wash in two waters, add cold water, salt, and boil for an hour. Stir and cut into small pieces. Have ready in a saucepan a quart of water, four tablespoons of lard, and two tablespoons of butter, and lay the hominy in it, and shake over the fire until it mashes to a pulp. Store for use in a buttered dish.

Sweet Potato Croquettes.—Boil the potatoes in a stewing pan, add a quart of water, break with a crusher, and add a good-size piece of butter, a little milk or cream, and season with salt.

Buttered Parauts.—Wash and boil the parauts in a stewing pan, add a quart of water, salt, and boil for an hour. Stir and cut into small pieces. Have ready in a saucepan a quart of water, four tablespoons of lard, and two tablespoons of butter, and lay the parauts in it, and shake over the fire until it mashes to a pulp. Store for use in a buttered dish.

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In one of the largest retail stores in the city, the sample department sets in about the middle of February for summer goods, and about the end of September for winter goods. At such times 600 letters a day is a fair average. The letters are answered, and the goods generally are cut at several retail centers, and cut at our order. For this purpose sample blanks are sent down to the salesman and if other samples are asked for, the sample-cutting man goes and secures them. From pigeonholes boxes are mailed as soon as the list is completed.

"No one not in the business knows that these letters, it is most interesting to observe, are not answered by one of the large departments for a sample-cutting. "It would take an experienced worker, working in conjunction with the owner of the house, to figure out the value of the goods sent out. We are not asked to cut samples free of charge, but the cost of the paper and calls for carpet samples are frequent, and many times a large place has been taken from the bill in order to give the idea of the pattern.

"Looking at the seeming waste of cloth, it seems to be almost too heavy to be considered, but every year the sample department of the store is enlarging, until it has become one of the great factors in the trade of every big retail house. Considered as an established department that must be kept up, it is one of the smallest, but is as important as an advertising column. Because of the new goods patterns, the ordinary country town, we might estimate, that at least half a dozen yards of cloth are sent out to each town. If the trade through mail orders is so multiplied, we may suppose that many a country merchant is reminded of the clothing department by these slender bits of samples."

HOUSEHOLD.

Yankee Chicken Pie.—Cut up two young chickens, boil the tender, lay in a stewing pan, add a quart of water, a chicken, three sliced potatoes, and one egg, a few salted onions, one onion, onion, pepper and salt, pour in a quart of milk, add a good-size piece of butter, season the chicken, and serve in a gravy-bait.

Maashed Potatoes.—Boil the potatoes in a stewing pan, add a quart of water, break with a crusher, and add a quart of milk, a good-size piece of butter, a little milk or cream, and season with salt.

Boiled Hominy.—Wash in two waters, add cold water, salted, until it is well boiled, add a quart of water, and boil twenty, add a tablespoonful of lard, and boil from 30 to 60 minutes. Serve with milk, butter, and sugar or with milk.

Buttered Partridge.—Wash and boil in cold water, salted, until it is well boiled, add a quart of water, and boil to an hour. Skin and cut into small slices. Have ready in a saucepan a quart of water, a quart of milk, a quart of cream, and a quart of butter, and two tablespoonfuls of lard, and boil for half an hour. Pour the partridge and shake over it until it mingles with the butter. Heat the butter, and serve in a gravy-bait.

Stewed Potato Croquettes.—Boil the potatoes in a stewing pan, add a quart of water, salted, until it is well boiled, add a quart of water, and boil to an hour. Skin and cut into small slices. Have ready in a saucepan a quart of water, a quart of milk, a quart of cream, and a quart of butter, and two tablespoonfuls of lard, and boil for half an hour. Pour the partridge and shake over it until it mingles with the butter. Heat the butter, and serve in a gravy-bait.

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Stewed Potato Croquettes.—Boil

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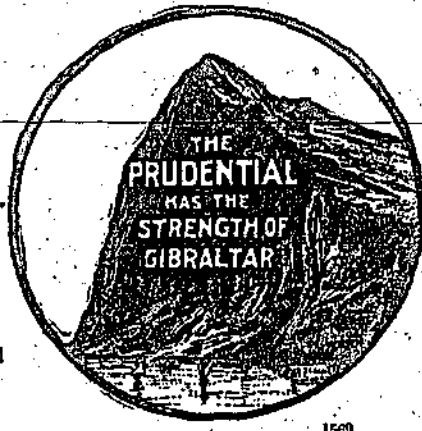
ESTABLISH YOUR CREDIT

upon a sound basis. Life Insurance in The Prudential is a firm foundation upon which to build up your credit, and at the same time protect your family.

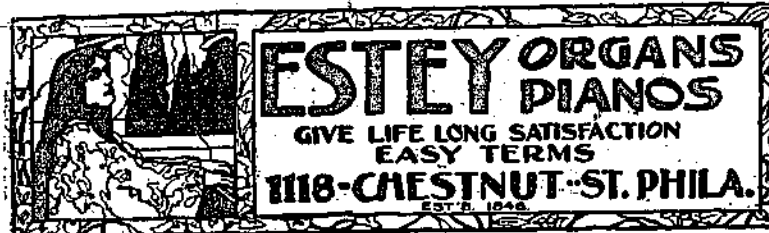
THE Prudential

Insurance Co. of America.
Home Office, Newark, N. J.

JOHN F. DRYDEN, Pres.
LESLIE D. WARD, V-Pres.
E. B. WARD, 2d V-P.
FORREST F. DRYDEN, Sec.



GEO. S. TRUNCER, Asst. Supt., Williamstown, N. J.



Carfare to Philadelphia

We bring Philadelphia and its best Clothing Store to your very door. This is how: You pay excursion railroad or trolley fare. Come to our store; buy your clothes, your boy's, your girl's, your wife's. Same price to everybody. Show your railroad ticket for fare paid. We pay you exactly its cost if you buy a certain amount. How much? Can't tell—depends upon your carfare.

Wanamaker & Brown

Outfitters to Men, Women, Boys and Girls.
Oak Hall, Sixth and Market Sts., Philadelphia

In placing your advertising for 1903, it will not be an experiment if inserted in the

SOUTH JERSEY REPUBLICAN.

Are you Lucky?

in obtaining a **FLOUR** that will make good bread, IF NOT it is because you have failed to try

The Golden Beauty
Made from the famous Minnesota hard wheat.

For sale by all Grocers and Feed Merchants.

SITLEY & SON, Inc., Gen. Agts., Camden, N. J.
Awarded First Prize at the Mt. Holly Fair.

Herbert G. Henson
ALL THE
DAILY PAPERS
AND
PERIODICALS.
Stationery & Confectionery.
217 Bellevue Avenue,
Hammononton, N. J.

25 Cents will pay for a three months' trial subscription to the **Republican**. It has all the news. Send in your name now.

The Lakeview Greenhouse
Central Avenue, Hammononton.
Watkins & Nicholson, Proprietors.
A general assortment of bedding and decorative plants always on hand.

RESTAURANT.

Capt. John S. Olark
Successor to H. O. Hobart

Meals served as you like them, a luncheon or a square meal.
Oysters in every style.

We keep on hand a full line of **PASTRY AND CANDY**
Special table for ladies.

F. L. SAUNDERS
PRACTICAL
HOUSE PAINTER.
All work promptly attended to.
Bellevue Avenue, Hammononton

The Republican.

[Entered as second class matter.]

SATURDAY, DEC. 13, 1902.

Annual Farmers' Institute.

The Institute will be held Saturday, Dec. 20th, in Firemen's Hall, Hammononton. To this meeting every person interested in any branch of farming is invited. It is absolutely free to all, and the discussions will be open. You are further requested to write and pass in questions on any agricultural topic, which will be answered or discussed.

The programme will be as follows:
10.30 a.m. County Board meeting.
11.15 "Conservation of Soil Moisture, and Natural Methods of soil improvement."
By Alva Agee, Ohio.
1.15 p.m. "Orchard Orchard Insects." By Dr. John B. Smith, State Entomologist.
2.45 "Front in Poultry." By Henry Van Dresser, New York.
3.30 Discussion by Secretary Drye, on "Fruit and Vegetable Insects of Atlantic County. Most profitable kinds and varieties to grow."
"Signs of the Outlook to Success: how to overcome them." By V. P. Hoffmann, L. H. Parkhurst, Jesse H. Abbott, J. E. Holman, L. Monfort, Chas. Krasa, and others.
General discussion.
"Our Progress" by Mr. Agee.

Ladies and young people especially invited. It would prove interesting if choice products of garden and field were placed on exhibition.

BOARD OF TRADE.

Regular meeting on Tuesday evening. Fourteen members present.

Committee on incorporation reported no progress. Printing committee reported advertising ordered, as agreed upon, and presented copies of the *Rural New Yorker* of Dec. 6th, containing the advertisement from which twenty-five replies had already been received.

Committee on the Stock Bros. cut glass factory reported their inability to make any favorable arrangement for locating here; but they have not yet abandoned the project.

The committee on "Water Day" stated that they had concluded to make no definite arrangements for a celebration until the water-works are more nearly completed.

President Drye and H. M. Phillips reported that they are in communication with a textile manufacturer in Philadelphia, who desires to locate here in Hammononton. We cannot give his proposition in full; but it contemplates the formation of a company with a nominal capital of \$100,000, who will erect a brick building 60 x 200 feet, which will accommodate the machinery already on hand, and employ about seventy skilled weavers. The negotiations will be continued.

There was a free discussion in several lines, and a number of new members admitted. At the next meeting, Jan. 13th, there will be nomination and election of officers.

We have a copy of the registry of voters, first precinct, and have promised the same from the second precinct. These can be consulted at this office, at any time, for any legitimate purpose.

Christmas exercises will be held in the Hammononton Sunday Schools as follows: Methodist, Presbyterian, and Universalist on Christmas (Thursday) evening; Baptist, on Friday evening; Episcopalians, Thursday or Friday evening—not yet decided.

Mr. Wm. A. Hood requested us to tender his sincere thanks to the firemen and others who saved his property from destruction on Tuesday afternoon. He hopes that each may find as willing workers, should a like danger ever threaten them.

We were not privileged to hear Dr. Joseph S. Conwell's lecture, last week Friday evening, in the Methodist Church, but we hear the speaker and his address very highly commended. It was regretted that more young people were not present.

Mr. Imhoff, of Winslow, has bought a large tract of pine and cedar timber, about two miles west of Weymouth, and built and equipped a steam saw-mill there, with house and barn to accommodate men and teams. They call the place "Good Luck Mills."

There is to be a concert—of local talent—in Union Hall, on Wednesday evening next, 17th inst. Proceeds for the benefit of the James A. O. Basketball Team. Some of our best young men are connected with it. Programs are to be distributed on Monday, and then you'll know all about it.

Have You made out Your List for Christmas Gifts?

Are you ready to select?

We are better stocked than ever before with new and useful presents. Our line has been carefully selected and is in every way worthy of your inspection and comparison.

In our **Jewelry** we can show you Lace Pins in unique designs, 50 c. to \$1.00; pretty Stick Pins, fine gold-plated, 25 to 75 c., solid gold \$1 to \$3; nobby Cuff Links, a very large assortment, 35 c. to \$5; our popular fully guaranteed Links, \$1.75. The latest patterns in Chains, Ladies' Watch Chains \$3 to 6.50; Gents' single and double chains \$1.50 to 6.00. Complete assortment of Charms and Lockets, something that will please at 75 c. to \$3.50; handy article Cuff Pins, 35 c. to \$1.75; something choice at 85 c.

Rings, and Rings, and Rings, always an acceptable gift. We have them suitable for everybody, both in design and price.

Watches of the reliable kind. For the ladies, silver American chateauxes, \$5.50, something we can recommend, (not the cheap Swiss watch), in gold-filled and solid gold, at \$8 to \$30. Gents' gold-filled 12.50 to \$25. Boys' watches, nickel and silver, 2.00 to \$6. Neat dressy Studs, single and in sets 75 cts. to 2.50. A line of choice Hat Pins that cannot be surpassed, 25 c. to 1.50.

In our **Silverware** you will find everything for table use, both in Sterling silver and silver-plate.

Among our **Novelties**—everything imaginable for desk, toilet, and individual use, both in sterling and genuine ebony. You can suit your purse from these goods.

New line of Leather Goods, comprising Purse, Wallets, Bill Books, Card Cases, and Hand Bags. Buying direct from the factory, our prices are right.

An **assorted stock of Cutlery**—something good and reliable. Carving Sets, Table Knives and Forks, Pocket knives, Scissors of all kinds, Razors that shave.

Pretty inexpensive Clocks,—enameled wood, porcelain, nickel, Dresden, gilt,—\$1 to \$8.50.

Fountain Pens at \$1, fully guaranteed, to \$2.50. Ladies' pearl handle Pens, \$1.50 to \$2.60. Pencils in Sterling and gold-plate, 25 cents to \$1.50.

We are headquarters for Christmas Gifts. Come and see our Christmas Window, our Christmas Store, and our Christmas Stock.

ROBERT STEEL, Jeweler and Optician,
215 Bellevue Ave., Hammononton.

Eyes examined.

Established 1893

Look at these Prices.

We are doing our best to try and convince the public that we can sell good Guns cheap.

Remington Hammer Guns,
decarbonized steel barrels, \$20.
Twist barrels, \$25.
Remington Hammerless Guns,
blue steel barrels, \$25.
Single Barrel Guns, \$5 up.

CORDEY of course.

We handle a strictly

High Grade of City-dressed Meats
Beef, Mutton, Lamb, Veal, Fresh Pork.

Fruit, Vegetables, Eggs, Butter, Poultry.

All orders receive prompt attention.

Goods delivered

At McINTYRE'S Meat Market.

The Republican.

[Entered as second class matter.]

SATURDAY, DEC. 13, 1902.

Mail Time.

Mails will close at the Hammononton Post Office as follows:

—LEAVE—
DOWN 7:10 A.M.
9:07 A.M.
5:33 P.M.
—ARRIVE—
5:40 A.M.
9:17
5:48 P.M.

Basket-ball concert, Wednesday evening.

Only nine more shopping days before Christmas.

Raymond Wilde was in Hammononton over Sunday.

Porter night. Strictly inviting eight-room houses, including piano. Inquire at this office.

Edwin Thayer spent Sunday last with his parents.

Miss Ella Horton has taken the agency for a Rochester grocery.

Monthly meeting of Volunteer Fire Company next Monday evening.

Two, three, and four place Tea Sets, Bread Trays, Fruit and Cake Baskets, Rogers' Silver Ware.

They say that our ice men have been looking over their tools this week.

Mr. H. N. Rainier will remain in Hammononton, at least for the present.

Farmers' Institute in Firemen's Hall next Saturday morning and afternoon.

Mr. and Mrs. G. E. Bennett spent some days with her mother, Mrs. Carlaw.

Wm. L. Galbraith, from Hadfield, was in town yesterday, on business.

Bedroom and kitchen, comfortably furnished, for rent, to one or two ladies. Inquire at this office.

Work is very dull in both shoe factories, as is usual at this season of the year.

Miss A. L. Hoyt spent most of the week with her brother, in West Philadelphia.

One of the necessities at Christmas is candy, and we have a fine assortment at the Candy Kitchen, from 10 cents a pound to three pounds for \$1.00.

Changed advertisements in this issue are: W. J. Leib, W. G. Hood & Co., W. L. Black.

Mr. and Mrs. M. L. Jackson started for Malaga, Tuesday, to attend the funeral of his sister.

It is none too early to think of fish. I am now taking orders for per cent amounts and 7 per cent phosphorus and Guano, for spring delivery, and would be pleased to have you order.

L. M. PARKHURST.

W. J. Leib's drug store presents a decided improvement in appearance, since its recent ownership.

Cold weather for South Jersey, the first half of the week—mercury dropping to seventeen above.

Young PLAINS, Palms, and Decorative Plants, for Christmas, at the Lakeview Greenhouse.

Members of the Independent Fire Company have painted the interior (first story) of their building.

The express companies raised their rates Dec. 1st. That's why you have paid more since that date.

SIX ROOM FURNISHED house for rent. Terms reasonable. Address: W. L. Black, 215 Bellevue Ave., Hammononton.

We were near a coal famine this week, there being but a few tons for sale in town, and that of egg size.

Mr. and Mrs. Horton Jones, of Woodstown, are entertaining a little son, Master Samuel Horton Jones.

D. E. LAWSON PROPERTY, on Orchard Street, for sale cheap. Inquire of W. L. Black, 215 Bellevue Ave.

The Presbyterian Ladies' fancy goods sale attracted many customers yesterday, and is continuing to-day.

These are the days when inquisitive eyes must abstain from peering into mysterious packages and boxes.

LET HIRSH, Canaries, Parrots, and pet animals, stuffed and mounted. Inquire of ROBERT KAHN, taxidermist, 12th st., opposite the Standpipe.

Rey. H. F. Loomis expected his father and mother, from Maryland, yesterday afternoon. They are welcome visitors.

W. L. Black has built storm doors at the entrance to his store, which are doubtless appreciated by employees and patrons.

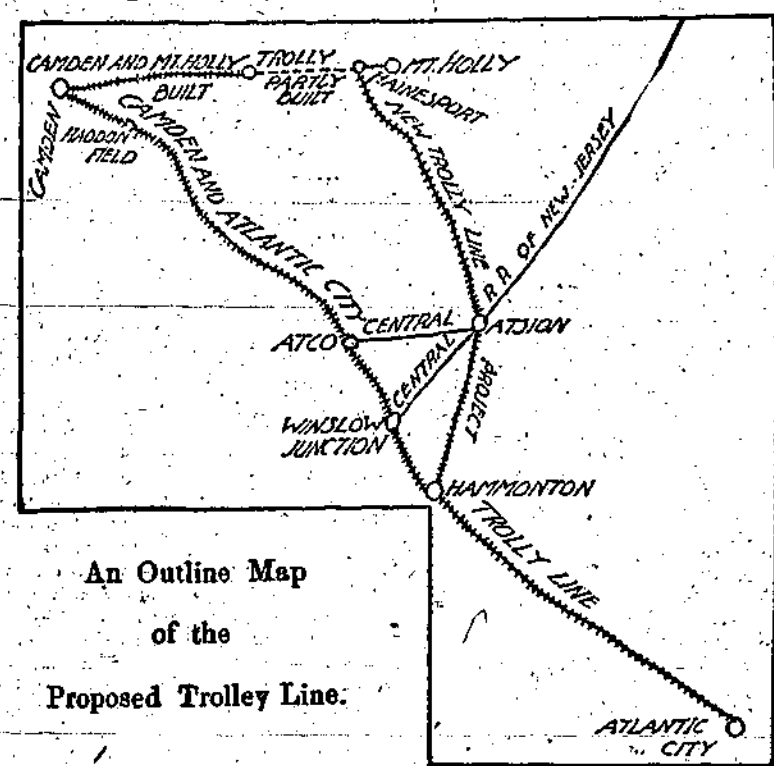
H. N. Rainier sold his grocery business to J. S. Connor, of Greenwich, who has packed the entire stock and shipped it away.

Tax Collector Davis will be in his office Dec. 17th, 18th, and 19th, to receive taxes. Pay promptly, and save interest and costs.

The Hammononton-Hainesport Trolley

Surveys are being made for a trolley line from Hainesport to Hammononton, and rumor states that the road is certainly to be built in the near future.

Through the courtesy of the *North American*, we publish this map:



An Outline Map of the Proposed Trolley Line.

It will pass through Lumberton, Bayersstown, Vincentown, Red Lion, Tabernacle, Oriental, Indian Mills, Chemung, and Atsion, twenty-five miles, and at Hammononton connect with the proposed trolley line from Camden to Atlantic City. At the upper end it will connect with lines to Camden and other points.

The Volunteer Fire Company have built a very convenient closet for the safe keeping of bottles of acid used in the chemical engine.

We have not heard of an arrest for leaving horses unattended. People here are disposed to do right, when they know what is required.

Mrs. Ratigan had an attack of vertigo, one day last week, and fell, injuring her spine, which caused severe suffering, physical and mental.

Mrs. Sophie Lulewicz, sister of Mrs. C. Calabrese, of Hammononton, died November 23rd, at her home in Alico. After long illness, rest.

The Egg Harbor Basket-ball Team defeated our Shield of Honor last Saturday night. This is a sore disappointment to Hammononton boys.

A FARM FOR SALE, at English Creek. Forty acres cleared, good house and barn. Six hundred dollar cash. Inquire of Mrs. A. WOOD LEE, May Landing, N. J.

Also, a house and lot at May Landing.

Wm. H. Burgess was Hammononton's only grand jurymen, this week. They completed their work Thursday, returning twenty-nine indictments.

The union temperance meeting which was announced for to-morrow evening, has been postponed because of the speaker's previous engagements.

A resident on the Lake shore said, on Tuesday, "The Lake is rapidly freezing over." We imagine that the freezing process has since been halted.

We are told that Mr. E. T. Crowley has leased the "Winslow Inn," and that men are now at work building additional barns and sheds for his use.

Kirk Spear has several great piles of brick and stone on the ground, a tool house enclosed, and part of the foundation laid for the water pumping station.

ANNUAL MEETING. The annual meeting of the Green Mount Cemetery Association, the election of two trustees and other business properly coming before the Association, will be held on Saturday evening, Dec. 13th, in the office of Hammononton Blue Company, K. H. GUNNINGHAM, Sec'y.

Wm. H. Burnhouse has finally succeeded in buying a lot of coal, and is expecting it any day. He had to pay a good round price, but Hammononton must have it.

The machinery in the history factory is humming every day, with about thirty operators. The force will be gradually increased as those learners become more proficient.

The great stand-pipe was seventy five feet high, on Wednesday morning, and still growing. It now contains about 75,000 gallons of water, which would prove valuable in case of fire—provided we could connect our hose with the hydrant. And by the way, we overheard a man questioning whether said stand-pipe is plumb. He doubted it.

Inquire with the A. H. Phillips Co., 1815 Atlantic Ave., Atlantic City.

Watches, Clocks, Silverware, China, Brackets, Silverware, and Novelties, Bracelets, Pins, Cuff Buttons, Hyacinths, Fountain Pens, Prices Right.

Holiday Gifts.

W. O. JONES.

H. L. MONFORT

COAL AND BIOYULES.
BYLAURE, the famous orlonum rim, #20.
Greencroft, #25. 209 Orchard Street.

WOOD

FOR SALE.

A. L. Patten.

Can't you find

your little one anywhere about the house? Then look down at Black's store, near the Toy Tables. That's where the little ones love to linger. They are made happy with the pretty toys, which cost so little.

Make them happier at Christmas time, by letting them own a toy selected from our large stock.

We can please them all with Drums, Horns, Guns, Velocipedes, Games, Dolls, Swings, Go-Carts, Tricycles, Cradles, Chairs, Toy Pianos, Rabbits, Jumping-Jacks, Dishes, Stoves, and hundreds of other similar articles.

W. L. BLACK.

What can I buy for

CHRISTMAS?

What would be more appropriate than

a Pocket Knife a Razor

a Set of Knives and Forks

a wagon for the youngsters

or, a rocking chair.

H. McD. LITTLE.

SAGE CHEESE.

Just Received.

M. L. JACKSON & SON.

THE SOUTH JERSEY REPUBLICAN

The only newspaper printed in Hammonton \$1.25 a year, post-paid \$1.00 in the county.

Watch for special offer to new subscribers.

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Well equipped for

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in all branches—

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Business Cards

Posters

Dodgers

Bill-Heads

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Letter-heads

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Reasonable

prices charged, always. We will not do cheap work, and can't afford to do good work for nothing

Promptness

a specialty. If we cannot do your work when you want it done we'll tell you so, and finish it when we promise to

The Tribune Farmer

New York, the weekly edition, and the Republican, for \$1.50 A pile of good reading for a little money

The Press

Philadelphia, weekly, and the Republican, a year for \$1.50

HOYT & SON,

Publishers,

222-2 Delaware Ave., Hammonton.

C. A. CAMPBELL H. SOULL

C. A. Campbell & Co.

Real Estate & Insurance. Money to loan on mortgage. Parties having houses to rent, or properties for sale or exchange, will do well to call, or write us. Office, 1803 Atlantic Ave., Atlantic City.

Oil Stoves

Repaired

by

WILLIAM BAKER.

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Have your Horses Shod

AT

F. A. LEHMAN'S

For Time is Money.

You will not have to wait three or four hours, having put on another good smith, making three of us. We can get you out soon.

Call and see his new 8-spring wagon gear for light or heavy business wagons. Two being built at the shop now for customers. Also examine his one-horse and two-horse wagons. They cannot be beat. See them now, in the white, all ready for painting.

F. A. LEHMAN,

Wagon Factory and Shoeing Shop

Second St., near Orchard, Hammonton.

HARNESS.

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

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

L. W. GOGLEY, Hammonton, N. J.

ELI H. CHANDLER, Attorney & Counselor At Law

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Official Town Attorney. In Hammonton every Friday Practice in all Courts of the State.

Money for first mortgage loans

W. H. BERNHOUSE Insurance Agent

Notary Public, Commissioner of Deeds, Office, 101 Railroad Ave. Hammonton.

FRESH FISH

Every Friday!

Orders taken before 10 a. m., Monday and Thursday

At Baker's Market.

In Chancery of New Jersey.

To George E. Brett and Benjamin F. Small (Benjamin being a fictitious name): By virtue of an order of the Court of Chancery of New Jersey, made on the twenty-eighth day of November, nineteen hundred and two, wherein the Hammonton Electric Light, Heat and Power Company, et al, are complainants, and you are defendants, you are required to appear, plead, answer, or demur to the complainant's bill, on or before the tenth day of January next, or in default such decree will be taken against you as the Chancellor shall think equitable and just. The said bill is filed against you to secure a decree from said Court for the surrender or cancellation of ten first mortgage bonds of one hundred dollars each of the Hammonton Electric Light, Heat and Power Company, the proceeds of which, it is alleged in said bill, have not been properly accounted for to said Company. ELI H. CHANDLER, Solicitor for Complainants. Rooms 1 to 4 Blackstone Building, Atlantic City, N. J. Dated December 3, 1902.

Among those who assisted in hauling out the chemical engine, Tuesday, was Justice Kaufman, an old fire veteran, who "ran with the machine" forty years ago, in Philadelphia. With him was our friend John H. Marshall, who seems to be renewing his youth.

George Elmer, a carpenter, employed by Henry Nicolai, fell from the roof of F. N. Thomas' house, Third and Pleasant Streets, Tuesday, and was badly injured. He was taken into a neighboring house for first attention, and then removed to his home. We understand that he stepped upon some loose shingles, which gave way, causing his fall.

We bear much unfavorable comment in regard to Sunday work on the stand-pipe. The sound of the sledge and riveting hammer on those great iron plates is carried all over town in the quiet of the holy day. It is said that the contractor needs to work on Sunday to complete the structure within contract time, because of accidents and other delays; but we are assured that the Commissioners are willing to grant an extension of time sufficient to make a violation of human and divine law unnecessary.

List of uncalled-for letters in the Hammonton Post Office on Wednesday, Dec. 10, 1902:

E. W. Richardson (Estate)
W. H. Hunt
Miss Eva Worth
Chris Knell
J. Gemark
Miss May Foster
Miss C. L. Sott

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

M. L. JACKSON, P. M.

Lyford Beverage Notary Public

for New Jersey, tenders his services. Pension vouchers executed. Hammonton, N. J.

I wish to announce that I have

Opened a Shooting Gallery

in the rear of my shoe store.

GEO. W. DODD.

REPORT OF THE CONDITION OF THE People's Bank of Hammonton

At the close of business on Tuesday, Nov. 25th, 1902

RESOURCES:		
Loans and Discounts	\$148,716.63	
Overdrafts	1.99	
Stocks, securities, etc.	73,039.00	
Banking House, Furniture and Fixtures	5,000.00	
Other Real Estate	4,280.42	
Bonds and Mortgages	17,235.80	
Due from other Banks, etc.	7,877.71	
Checks and cash items	94.56	
Cash on hand	8,804.08	
	\$209,710.78	
LIABILITIES:		
Capital Stock paid in	\$30,000.00	
Surplus	20,000.00	
Undivided profits, less current expenses and taxes paid	7,882.23	
Due to other Banks, etc.	8,703.61	
Dividends unpaid	70.08	
Individual deposits, sub. to check	122,101.74	
Demand certificates of deposit	597.00	
Time deposits	8,503.87	
Certified checks	12.00	
Cashier's checks outstanding	4.83	
	\$209,710.78	

STATE OF NEW JERSEY, ss. County of Atlantic,) ss. R. J. Hyman, President, and Wilber R. Tilton, Cashier of the above named Bank, being severally duly sworn, each for himself says that the above statement is true, to the best of his knowledge and belief. R. J. HYMAN, President. WILBER R. TILTON, Cashier. Subscribed and sworn to before me, this 25th day of Nov. A. D., 1902. J. L. O'DONNELL, Notary Public. Correct. Attest: WM. J. SMITH, M. L. JACKSON, WM. L. BLACK, Directors.

Schwarz's Greenhouse 12th St. and Chow Road. Designs made up at shortest notice. Funeral designs a specialty. Baskets and designs for balls, parties, weddings, etc.



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Hammonton, N. J.

All arrangements for burials made and carefully executed.

Chas. Cunningham, M.D. Physician and Surgeon.

W. Second St., Hammonton.

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

WEST JERSEY & SEASHORE R. R.

Schedule in effect Oct. 1, 1902

Subject to change.

DOWN TRAINS.

UP TRAINS.

Sta.	Acc.	Ex.	Acc.	Ex.	Acc.	Ex.	Acc.	Ex.	STATION	Acc.	Ex.	Acc.	Ex.	Acc.	Ex.
Phila.	8:10	8:10	8:10	8:10	8:10	8:10	8:10	8:10	Phila.	7:31	8:33	7:31	8:33	7:31	8:33
Camden	8:18	8:18	8:18	8:18	8:18	8:18	8:18	8:18	Camden	7:38	8:40	7:38	8:40	7:38	8:40
Collingswood	8:25	8:25	8:25	8:25	8:25	8:25	8:25	8:25	Collingswood	7:45	8:47	7:45	8:47	7:45	8:47
Haddonfield	8:32	8:32	8:32	8:32	8:32	8:32	8:32	8:32	Haddonfield	7:52	8:54	7:52	8:54	7:52	8:54
Hewitt	8:39	8:39	8:39	8:39	8:39	8:39	8:39	8:39	Hewitt	7:59	9:01	7:59	9:01	7:59	9:01
Atco	8:46	8:46	8:46	8:46	8:46	8:46	8:46	8:46	Atco	8:06	9:08	8:06	9:08	8:06	9:08
Waterford	8:53	8:53	8:53	8:53	8:53	8:53	8:53	8:53	Waterford	8:13	9:15	8:13	9:15	8:13	9:15
Winslow Jc. (Pv)	9:00	9:00	9:00	9:00	9:00	9:00	9:00	9:00	Winslow Jc. (Pv)	8:20	9:22	8:20	9:22	8:20	9:22
Hammonton	9:07	9:07	9:07	9:07	9:07	9:07	9:07	9:07	Hammonton	8:27	9:29	8:27	9:29	8:27	9:29
Egg Harbor	9:14	9:14	9:14	9:14	9:14	9:14	9:14	9:14	Egg Harbor	8:34	9:36	8:34	9:36	8:34	9:36
Absecon	9:21	9:21	9:21	9:21	9:21	9:21	9:21	9:21	Absecon	8:41	9:43	8:41	9:43	8:41	9:43
Atlantic City	9:28	9:28	9:28	9:28	9:28	9:28	9:28	9:28	Atlantic City	8:48	9:50	8:48	9:50	8:48	9:50

* Stops only on notice to conductor or agent, or on signal.

J. B. HUTCHINSON, Gen'l Manager.

J. R. WOOD, Gen'l Pass'r Agt.

Atlantic City R. R.

Wednesday, Oct. 1, 1902.

DOWN TRAINS.

UP TRAINS.

Sta.	Acc.	Ex.	Acc.	Ex.	Acc.	Ex.	Acc.	Ex.	STATIONS.	Acc.	Ex.	Acc.	Ex.	Acc.	Ex.
Phila.	8:00	8:00	8:00	8:00	8:00	8:00	8:00	8:00	Phila.	8:25	8:25	8:25	8:25	8:25	8:25
Camden	8:07	8:07	8:07	8:07	8:07	8:07	8:07	8:07	Camden	8:32	8:32	8:32	8:32	8:32	8:32
Collingswood	8:14	8:14	8:14	8:14	8:14	8:14	8:14	8:14	Collingswood	8:39	8:39	8:39	8:39	8:39	8:39
Haddonfield	8:21	8:21	8:21	8:21	8:21	8:21	8:21	8:21	Haddonfield	8:46	8:46	8:46	8:46	8:46	8:46
Atco	8:28	8:28	8:28	8:28	8:28	8:28	8:28	8:28	Atco	8:53	8:53	8:53	8:53	8:53	8:53
Winslow Jc. (Pv)	8:35	8:35	8:35	8:35	8:35	8:35	8:35	8:35	Winslow Jc. (Pv)	9:00	9:00	9:00	9:00	9:00	9:00
Hammonton	8:42	8:42	8:42	8:42	8:42	8:42	8:42	8:42	Hammonton	9:07	9:07	9:07	9:07	9:07	9:07
Egg Harbor	8:49	8:49	8:49	8:49	8:49	8:49	8:49	8:49	Egg Harbor	9:14	9:14	9:14	9:14	9:14	9:14
Absecon	8:56	8:56	8:56	8:56	8:56	8:56	8:56	8:56	Absecon	9:21	9:21	9:21	9:21	9:21	9:21
Atlantic City	9:03	9:03	9:03	9:03	9:03	9:03	9:03	9:03	Atlantic City	9:28	9:28	9:28	9:28	9:28	9:28

Express leaves Philadelphia at 8:00 a.m., reaching Hammonton 9:42, and Atlantic City 10:15. Express leaves Philadelphia at 10:45 a.m., stopping at Hammonton at 11:27. Sunday morning accommodation leaves Philadelphia at 8:00, reaching Hammonton at 9:21, and Atlantic City 10:15. Up-accommodation leaves Hammonton at 5:35 a.m., reaching Philadelphia at 6:55. Also one leaving Hammonton 8:40 a.m., reaching Philadelphia 10:40. Evening express down, leaving Philadelphia, 7:15, less off Hammonton passengers at 7:54, reaching A.C. 8:25. Weekday night accom. down leaves Philadelphia at 8, reaching Hammonton at 9:17. Sunday night express up leaves Atlantic City 7:30, Egg Harbor 7:55, Hammonton 8:11, Philadelphia 9:00. W. A. GARRETT, Gen. Supt. EDSON J. WERK, Gen. Passenger Agent

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