





Entered at Post Office, Weymouth, as second class matter.

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G. O. BARRETT, Publisher.

Electric Lighting Committee.

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100 prs. Bran New Pantaloons FOR MEN, \$2.00, \$2.50, \$3.75 and \$3.00.

Men's Winter Suits & Overcoats VERY LOW, TO CLOSE.

20 DOZEN MEN'S AND BOYS' WINTER GLOVES, 25c, 35c, 50c and 75c.

Men's Underclothing at less than city prices.

GIVE US A CALL... Boston and Weymouth Clothing House, WASHINGTON STREET, WEYMOUTH.

SPECIAL NOTICE

BARGAINS FOR Saturday, Feb. 2, 1889.

515 yds. of Langton 70, yd. wide BLEACHED COTTON, regular 10c goods, for - - - - - 8-3-4, on this day only

2 pieces 12-1/2 BLEACHED, 42 in. wide, for - - - - - 9c per yard

2 pieces 12-1/2 BLEACHED, 42 in. wide, for - - - - - 11c per yard

2 pieces 12-1/2 BLEACHED, 42 in. wide, for - - - - - 11c per yard

2 pieces 12-1/2 BLEACHED, 42 in. wide, for - - - - - 13c per yard

All our UNBLEACHED COTTONS, 1-2c less than regular prices

CLEVELAND'S SUPERIOR PAINING POWDER THE PUREST AND BEST

Wanted at Once, YOUNG MEN'S SINGING CLASS.

Weymouth Savings Bank

Great Bargain! HALIFAX ACME SKATES, AN IMPROVED ARTICLE, CHEAP.

Eye Glasses, Why buy of Peddlers? BEST OAK SLEDS, Painted in Rich Colors.

LADIES' Folding Work Tables, Complete Line of Scissors, Button Hole, Pocket and Lamp Shears.

REMEMBER Our Prices average Fifty Per Cent. less

EDWARD H. FRARY, JEWELLER & STATIONER, WEYMOUTH.

Best Weather Strips, BAKER'S HARDWARE STORE, WEYMOUTH LANDING.

Equitable Mortgage Company, GRAND CLOSING CONCERT, WALLACE BRUCE, MARCH 12th.

Dr. Chas. R. Greeley, Dentist!

Over the Weymouth Clothing Store, EAST WEYMOUTH.

HOUS, In all its branches

Men's Winter Suits & Overcoats VERY LOW, TO CLOSE.

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# Weymouth Gazette

## BRAINTREE REPORTER.

VOL. XXII. WEYMOUTH, MASS., FEBRUARY 8, 1889. NO. 43.

**The Weymouth Gazette.**  
PUBLISHED  
EVERY FRIDAY,  
—EST—  
C. G. EASTERBROOK,  
Weymouth, Mass.

**DR. W. L. ROBERTS,**  
(ORAL TREATMENT)  
Diseases and Deformities  
OF THE  
**MOUTH & TEETH.**

Office and Residence:  
17 Washington St., Weymouth.  
(House formerly occupied by D. J. Fiero.)  
Night Bell and Calls will be attended to.

**JAMES F. FLINTE,**  
Counsellor at Law,  
Washington Square, Weymouth,  
and  
59 STATE STREET, BOSTON.

**R. V. MERCHANT**  
Deals here to inform the citizens of Weymouth  
and vicinity that he is now prepared  
to make up

**CLOTHING**  
Latest Styles,  
and from the best Foreign and Domestic  
Goods.

His long experience in Cutting  
**Gentlemen's  
Garments**  
Perfect Fit  
IN ALL CASES  
Prices as Low as the Lowest.

**MRS. DR. TUCK,**  
Eclectic and Thorough  
MEDICAL ELECTRICIAN.  
Chronic Diseases a Specialty.  
Office, No. 2 Park Square, (corner Boylston  
St.) Boston. At office daily, except Thursday.

**Mrs. T. C. MELLE,**  
FLORIST,  
FRONT ST., WEYMOUTH.  
All the finest plants of all the leading  
varieties for Lawns and Gardens. I now offer  
a Fine Collection and can be found  
anywhere.

**Choice Cut Flowers, Bouquets,  
Wreaths, Cresses, &c.**  
Orders by mail or telegram filled at short notice.  
PRICES AS LOW AS THE LOWEST.  
P. O. Box 104. Weymouth, Mass.

**THE EAST WEYMOUTH  
Savings Bank!**  
President, F. Z. HICKNELL.  
Vice-Presidents, W. D. Chamberlain,  
Joseph Treasurer, John A. Raymond,  
Board of Directors,  
JOHN P. BURNELL, CHARLES H. PRATT,  
HENRY P. BURNELL, Z. L. HICKNELL,  
JOSEPH TOWNSEND, N. D. CANTRELL.

**BANK OPEN DAILY  
From 7 to 9 P. M., on every business  
day; and from 7 to 9 o'clock on  
Monday evenings.**  
Deposits placed on interest on the First Monday  
of January, April, July and October.

**OFFICE:  
Commercial St., Weymouth Landing**

**B. N. ADAMS  
General Auctioneer,  
APPLIANCES AND REAL ESTATE BROKER**  
OFFERS his services to the citizens of Weymouth and vicinity for the sale of all descriptions of property.  
Special attention given to lotteries and sale of household goods.  
Residence and office in Quincy.

**OFFICE IN QUINCY**  
118 E. SPRING & CO'S corner Amherst & Chestnut  
Sts. Quincy, Mass. A specialty  
in real estate and in the sale of all descriptions of property.  
Refer by permission to Francis Amherst, Weymouth; John A. Chamberlain, Weymouth; and John A. Raymond, Quincy; John A. Dwyer, Weymouth; Boston.

**Dr. W. R. Sawyer,  
-DENTIST-,  
169 Tremont Street, Boston,  
At Independence Square, South Weymouth,  
Mondays, Wednesdays and  
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**FORD & MCCORMACK,  
FUNERAL  
UNDERTAKERS,  
OFFICE:  
Washington Sq., Weymouth.  
Glass Side or Full Drapery Hearse  
for Funerals, as may be desired.  
CASKETS, COFFINS, ROBES  
and other Furnishings, supplied at  
LOWEST RATES. GN-99-1**

**DESIGNING & ENGRAVING**  
Neatly Done in First Class Manner.  
DESIGNS furnished for Book Covers, Catalogues  
and Labels; also Memorials and Fancy  
Lettering. Engraving for Fine Prints and designs  
furnished and engraving on Metals and Brasses.  
All work guaranteed to give satisfaction.

**HERBERT W. TIRRELL,  
Designer and Engraver,  
Chestnut Avenue, East Weymouth.  
P. O. Box 413.  
Boston Office—28 to 40 Bowler Street. GN-98**

**TOWN OF WEYMOUTH,  
Board of Health.**  
Diphtheria, Scarlet Fever, Small Pox,  
Measles and Whooping Cough.

**THE Board of Health hereby notify all persons  
imposed, that on and after this date the following  
provisions of the Chapter 50 of the General Statutes  
will be strictly enforced:**

**Sec. 57. When a household knows that a person  
within his family is laboring with any disease  
dangerous to the public health, he is bound to  
report the same to the Board of Health of the town  
in which he resides. If he refuses or neglects  
to give such notice, he shall forfeit a sum not  
exceeding \$100.**

**Sec. 58. When a physician knows that any person  
whom he is called to visit is afflicted with any  
disease dangerous to the public health, he is bound  
to report the same to the Board of Health of the town  
in which he resides. If he refuses or neglects  
to give such notice, he shall forfeit for each offense a sum  
not less than \$50, nor more than \$100.**

**Sec. 59. The Board considers the above sections to apply to  
Diphtheria, Scarlet Fever, Small Pox, Measles and  
Whooping Cough.**

**MEETINGS OF THE  
Selectmen & Overseers  
OF THE TOWN.**  
The Selectmen of Weymouth will be in session on  
TUESDAY, FEBRUARY 13, 1889,  
(EXCEPT THIS MONDAY,  
FEBRUARY 12, 1889.)  
At 7 o'clock P. M. at the Town Hall, Weymouth.

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**NOBLE MORNE,  
AUCTIONEER.**  
Will give particular attention to the sale of Real  
Estate and Personal Property.  
Post Office Address—North Weymouth, Mass.

**LOUIS A. COOK,  
Attorney and Counsellor at Law,  
OFFICE:  
SO. WEYMOUTH and ABINGTON,  
TOWN CLERKS OFFICE**

**East Weymouth Savings Bank.**  
OFFICE: WEYMOUTH,  
12 to 12 A. M., 2 to 5 P. M.  
FOR ALL OTHER BUSINESS  
AT RESIDENCE ON WATER STREET,  
JOHN A. RAYMOND, Town Clerk.  
61 2 1/2

**TIRRELL & SONS,  
CARRIAGE  
Manufacturers,  
HANCOCK STREET,  
QUINCY.**

We have the best line of Carriages and  
Wagons, ever shown in Quincy or  
Weymouth.

**JOBBING OF ALL KINDS**  
Neatly and quickly done, at short notice and reasonable  
prices. Send your orders to  
No. 107-07.  
We will also get carriage free of charge.  
We are also licensed to repair and to  
to be in a better way than Boston prices.  
ALSO, A FULL LINE OF  
Harnesses, Robes, Whips, &c

**An Old Bachelor's Valentine.**  
(The author of this poem, which originally  
appeared in Harper's Magazine, mysteriously  
disappeared in 1885, and has never been  
heard from. At the time of his disappearance  
Mr. Conant was editor of Harper's  
Weekly.)  
Were I not in the faded and  
Yellow leaf of my fiftieth year,  
Or could I recall the sunshine  
Of youth to this dull heart of mine,  
I would pen thee a gay valentine,  
Katie mine,  
In the morning of life, when the clear  
Vistas show no prospect of fear,  
Katie dear,  
Ere yet we have learned to repine,  
We joyously bend at the shrine  
Of the lover's good saint, Valentine,  
Katie mine,  
When we know that our sunset is near,  
And our sky is overclouded and drear,  
Katie dear,  
It's a strife to feel jaunty and free,  
And our fancy can hardly incline  
Us to homage to St. Valentine,  
Katie mine,  
And yet, if I had thee right near,  
I would whisper a word in thy ear,  
Katie dear,  
And beg thee to open thy shrine  
Of thy heart to this poor one of mine,  
Instead of a gay valentine,  
Katie mine,  
—S. S. Conant.

**KATE'S STRATEGEM.**  
In a cosy breakfast room three persons  
were seated around the cheerful  
table. Mr. Morton, a fine looking man  
of 40, wealthy and a bachelor, and his  
two young and pretty nieces, Lillie and  
Kate Dale.  
"Uncle Bert, you do get married,"  
said Kate, suddenly breaking a silence  
which had lasted some minutes.  
"What for, miss?" asked her uncle, as  
he laid aside the paper he was reading.  
"Well," replied Kate, "you see Lillie  
is going to marry Frank Hill and go to  
Chicago to live, and I, with a pretty  
blush, will marry Walter Field at the  
same time and go to Detroit; so, don't  
you see, you will be alone, for you will  
not go with either of us."  
"Well, what of that, Miss Puss?"  
asked her uncle smiling.  
"I should like to know who is going  
to look after your comfort and give you  
a good scolding when you come home  
late at night," demanded Kate in a voice  
of authority.  
"Well, I can do very well without the  
scolding, and I expect that Aunt Mollie  
can take care of me," he answered lightly,  
smiling at Miss Kate's air.  
"Aunt Mollie, indeed! Yes, she will  
do very well with the cooking, but you  
see she will not take care of the other  
things as she would if you were married  
and there was some one to give orders  
about the household," answered Kate,  
shaking her head.  
"Well, I did not get married when I  
was a young man, and I don't think I  
will now; and besides, there is no one  
whom I know or care to marry," he  
added, sipping his coffee.  
"There is little Miss Bell," retorted  
Kate, darting a quick, sly glance at her  
uncle from under her lashes.  
"Bell!" he said nervously, while a  
faint flush rose to his forehead.  
"Well, then, there is the Widow Dayton,  
and I know that she admires you and  
would willingly become Mrs. Morton."  
Mr. Morton had a wholesome horror of  
the Widow Dayton, who had on several  
occasions tried to capture the wealthy  
bachelor, but had failed sadly; and at  
times she had well aware, and at times  
teased her uncle unmercifully.  
"Heaven protect me from ever marry-  
ing her! She has two red-headed,  
freckle-faced boys, and has badgered  
one man to death already," replied Mr.  
Morton hurriedly, as he pushed back his  
chair from the table.  
"But, uncle," continued Kate, "the  
widow has set her cap for you and you  
had better be careful or you will be a  
married man before you know what you  
are about."  
"Yes; but you see, miss, she cannot  
marry me unless I ask her, and that I  
don't intend to do," he returned, as he  
hastily rose from the table and prepared  
to start for his place of business.  
"Uncle," Kate called after him as he  
left the room, "this is long year, and if  
you don't propose to her she can't go, and  
it would not surprise me one bit if  
she did."  
"Oh, Kate, how can you tease uncle  
so?" asked Lillie, after Mr. Morton had  
passed out of hearing. "You know he  
will hardly ever speak to a lady if he  
can help it."  
"Yes, I know, and if he hadn't been  
so bashful he could have married long  
ago to Miss Bell," retorted Kate.  
"Mrs. Jones told me all about it; uncle  
was too timid to propose and Miss Bell  
is single yet. I do wish the widow  
would propose to him," she added.  
"Why, Kate, you surely wouldn't want  
uncle to marry such a vixen as Mrs. Day-  
ton!" laughed Lillie.  
"No, I don't want him to marry her,  
for she would have him badgered to  
death in a month's time; but it would be  
such fun if she only would propose to  
him, and maybe that would scare him  
into marrying some one else."  
Silence reigned for a few minutes after  
this speech of Kate's; each was busy  
with her own thoughts. All at once  
her eyes, and clapping her hands ex-  
claimed:  
"I have it, Lillie!"  
"Have what?"  
"A joke on Uncle Bert. I am going  
to make Mrs. Dayton propose to him."  
"How?" asked Lillie.

**How Wounded Men Behave.**  
If a soldier is wounded his behavior  
depends on the manner in which he  
is wounded and whether he is of a quiet  
or excitable temper. Fish wounds re-  
ceived in action are in many cases not  
felt at all, until the blood comes and the  
man gets exhausted. When the bone is  
struck the shock is great and accom-  
panied by acute pain. I have seen poor  
fellows struck in the breast by minie  
balls remaining in action for minutes,  
then sinking on their knees or falling on  
their faces. Not all such severe wounds  
are mortal. Sergeant Turp of the  
Twelfth Missouri received a ball which  
went right through both temples, and he  
lived for years afterward; a soldier who  
was shot through the left lung lived  
for a whole year; General Shields was  
shot through a breast in Mexico and  
reached an advanced age. The worst  
hits are of course those by canister  
and round shot and are mostly mortal.  
They take off arms or legs, or the head  
of a man, as was the case with the Cap-  
tain of a Southern battery in the battle  
of Pea Ridge. Waters of shells, and  
gravel, when thrown into  
men, are dangerous, but not a mortal  
wound. A single shell from a Paikha  
gun sent from Fort Duane, Maryland  
Heights against a group of Southern horse-  
men killed General Lewis and wounded  
or killed nineteen of his companions. I  
have heard wounded soldiers groaning  
under great pain, but I never heard  
them crying out or using profane lan-  
guage. When halting on horseback on  
the right of the Twenty-fourth Massa-  
chusetts in the battle of New-Market  
the regiment was under fire at close range  
for about forty minutes, losing 200 men  
in killed and wounded, but not a loud  
cry was heard from those who were  
wounded.—Chicago Ledger.

**Water Essential for Grinding Wheat.**  
One of the largest millers in the  
United States, C. A. Pillsbury, is cred-  
ited with asserting that millers do not  
dampen their wheat before grinding it.  
This is correct of some millers, but not  
of all, and the reason is not attributable  
to differences in millers, but to differ-  
ences in wheat. Most of the California  
wheat ground in this state is moistened,  
because it is necessary to do so. On the  
other hand, Oregon wheat will not stand  
dampening, as it contains enough water  
without this treatment.  
On this account local millers prefer  
California wheat, as they can add the  
necessary water for nothing, which they  
have to pay for in the Oregon article.  
When shipped abroad or stored for  
months at tide-water, there is less differ-  
ence, as wheat which is not moist will  
become so in a damp atmosphere. Cali-  
fornia wheat when about nine tenths  
of three per cent. from absorption of  
moisture. A certain percentage of water  
in what is essential to render it fit for  
grinding, and the moisture has to be  
either found in the grain or applied arti-  
ficially there.—San Francisco Grocer.

**Belle of a Famous Battle.**  
A white pine tree was cut recently two  
miles south of Shade Mills, in Garrett  
County, near the site of the old Braddock  
road, and converted into shingles. It  
was a large tree, and by expert woodmen  
estimated to be at least three hundred  
years old. In cutting it up the saw,  
going through some tough substance,  
then supposed to be a knot, attracted  
attention, and investigation disclosed a  
bullet embedded within two inches of the  
heart. The tree at this point was 32  
inches in diameter. About one-third of  
the bullet was sawed away, the remainder  
weighing at least one ounce, being left  
in a corner of the butt end of a shingle.  
The ball is supposed to have been shot  
from a musket by one of Braddock's men  
during the campaign which culminated  
in the disaster at Fort Duquesne. In  
this event the bullet was embedded in  
the tree 133 years ago, each year's  
growth burying it deeper. It is a most  
interesting memento of the ill-fated  
campaign of 1755.—Baltimore Sun.

**Even With the World.**  
Chronic Deaf-But—Congratulate me,  
old boy; at last I am conversant with  
the world.  
Friend—How is that? Have you paid  
your debts?  
"Oh, no; but I have money to just as  
well as I can. I don't care to be a  
New York Tribune.

**The Mootery of Milk.**  
How is the milk produced in the ud-  
der? This question has given occasion  
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And he stooped and kissed her on the forehead, then turned hastily in the direction of the parlor.

"I wonder what he means! And I do wonder why in the world he kissed me! May be I'm Anna's sister," Minna said, sagely, to herself, as she darted along the hall, feeling very much as though she deserved a sound shaking for the thoughtless prank that was likely to be so resented by her sister.

Meanwhile, George had entered the parlor where Anna was looking very sweet and gay and pretending to be very much interested in a novel; and when she looked up, on his entrance, and blushed so divinely, George Dennis, who had always been so bashful and individual, did something extremely bold and daring, for, taking the hand she extended to him, he drew very close to her, looked a moment on the pretty, downcast face, and then—whispering something which sounded like "darling," stooped impudently, and touched the girl's red lips with his.

Half an hour later Minna put her head in at the parlor door, and opened her mischievous eyes widely to see how near together two other heads were.

A very decided "Hi!" from her separated them, however, and she entered demurely, but looking anything but abashed of herself.

"I see you have made my peace, George," she said, placidly; "and I think I really hope you both by what I did; so thanks are due me really, not reproaches. What do you say, sister?"

Anna looked on one to another in a puzzled way not at all comprehending. "Did you not tell her?" Minna asked.

And George was very red as he turned to his lady love.

"I have something to confess," he said, confusedly.

And then he told her how Minna's prank had served his need, and made his wooing easy.

"I have tried to tell you how dear you are to me for a whole year," he said, in conclusion, "but I never could. I was afraid you cared nothing for me, and would send me away from you forever. When your note at last came, I was almost wild with delight, although I own it seemed a little strange at first; but I fancied you had seen how it was with me, and so kindly gave me a word of encouragement."

"As if I would!" Anna cried, indignantly. "I'll never forgive you, Minna! What—what could have induced you to do anything so cruel! I'll never in my life forgive you!"

"Oh, yes, you will," Minna said, serenely, skipping to the door. "George promised me your pardon, and I know he'll get it for me."

Which he did after tears, reproaches and denunciations from Anna, and many and warm protestations on his part.

And six months afterward, Minna was chief bridesmaid, and enjoyed the occasion very much.

"I rather think it was a very nice and sisterly act of mine after all—the sending of that Valentine," she said to Anna, once. "But for it I am sure George would go on loving you in silence for years—a little life, perhaps; and wasn't that a cute little cupid I sent you? I really think—laughing—"I have a decided genius for match-making."

But Anna's cheeks were very red, although she smiled.—Saturday Night.

**In the New Zealand Wilds.**

We had reached a rapid stream which flowed between moss-covered banks. I shall not easily forget the impression produced by the sight of this stream in the middle of the most exquisite vegetation. Overhead beautiful fern fronds spread their fronds, almost excluding the light; under foot exquisite mosses studded with rare ferns, the native maidenhair, and the still more delicate kidney fern. The last mentioned here leaves the shape of violet leaves, but is as thin as the youngest sprigs of maidenhair, semi-transparent, as large as the palm of the hand, and supported by black stems so slender as to be almost invisible. The only place I have ever seen which could at all compare with this spot is the Anna Taia at Eisebach, in Thuringia. But then that is partly artificial, while this had never been touched by human hands. While we stood watching the stream an exquisite sound broke upon our ears. It was like the piping of those reeds which the dervishes in the East play upon while their brethren perform their strange devotions. This piping was constantly being varied sometimes by even softer and sometimes by more metallic sounds; at one moment the song grew so loud that it seemed to be quite close, the next it appeared to melt away into the distance. Suddenly it ceased. It was a tune—the most beautiful songster in the world. We saw one on a branch a few minutes later. It was about the size of a blackbird, the plumage of a blue-black with metallic hues, and in places almost like velvet. The beak was yellow, as were also the legs. At the throat it had two little tufts of white feathers, which gave the bird a rather quaint appearance. Fortunately in New Zealand some of the birds are protected by Government, but already many of them have died out. We followed the stream some hundred yards or so, every now and then putting up a pheasant.—Cornhill Magazine.

**When Millionaires Were Scarce.**

In 1815 Congress, to provide additional revenue, imposed a tax of \$5,000,000 on the country, of which \$622,451 fell upon Massachusetts, of which Maine was then a part. Lands, buildings, slaves, household furniture, plate, pictures, clocks and watches were taxed. For every gold watch kept for use \$2 duty was paid, and for every silver one \$1. The lists for Hancock County, then including Penobscot, Piscataquis and a part of Waldo, show that only 10 persons in the whole district owned furniture of value exceeding \$200. Twelve gold watches were owned in the district and 28 silver ones.

**Changes Wrought in Niagara Falls.**

Another fall of rock has been reported at Horse Shoe Falls, Niagara, right at the crest. The falls now present an extraordinary appearance, the view being in the shape of a double horse shoe, the last one forming to the right and centre of the original Horse Shoe. The spray froze to the adjacent trees and buildings, and the sight was grand.

**ADAM'S VALENTINE.**

By MARY C. FRESTON.

"For me!" asked Anna, coloring a little, and holding out her hand for the pretty lace-like envelope, with the few touches of gilt, which her sister was looking at with admiration.

"Don't be in a hurry," Minna said, coolly. "It's a Valentine, of course, and you shall have it in a moment. I'm writing to remember where I saw this writing. Oh, with such a conviction, 'it could never do it now! It is—it is a Valentine from George Dennis!'"

"It is mine, and I think you might spare yourself all this anxiety concerning the sender of it," said Anna, a little tartly, taking it from her sister's hand. But Minna was not to be crushed. She followed Anna to the window, and laid her hand coaxingly on the plump shoulder.

"Open it and let me see, too," she said, with all the assurance of 15 years, and an unlimited amount of curiosity in love affairs. "It's too beautiful, that I must see it. I'll be sure to have it." "This is the chance of proposing to you—never would he be a better, and we all know how much he is in love with you."

"Minna," Anna cried, "you are a perfect little goose; and I shall not gratify your curiosity."

With that, and with a deepened color on either pretty cheek, she ran out of the room.

It was the fourteenth of February, and Anna had scarcely received a Valentine, which she was carefully opening in her own room, and reading with dimpling smiles and sparkling eyes.

First, there was a lace-work affair, with the prettiest little cupid, half-hidden by silver leaves, holding in one plump hand an arrow, with a transfixed feather upon it, while the chubby forefinger of the other lay lightly on the little god's lip.

"A pretty idea," Anna whispered, regarding it smilingly. "It surely means a silent love. I never thought George at all romantic before."

Then she drew from the envelope a tinted, gilt-edged card, and slowly read the printed lines thereon:

"Thou rather be than one beloved, Forever in thy heart to dwell, Than own the treasures of the earth, In palace, o'er or cell, For what would such things bring to me, When joy can only come from thee, Particularly the 'cell' part of it," laughed Anna.

But she blushed also.

Then she drew out a sheet of note-paper, unfolded it hastily, and read the following, her heart giving a few unaccounted throbs:

"My Love—I have loved you long in silence, but I do not speak; but the time has come for confession from me, and I make it here, aim at your heart. You are so beautiful, so winning, that better than I will bring you pleasures and find you more willing to bear. Yet, if a life's devotion is anything to you, send me a line saying I may call on you tonight, and lay my heart at your feet. If I receive no word from you, I will know that there is no hope for me, and you will have my love again on earth. Do you not realize my loss? Shorten it, if you care in the least for your love forever. A. G. D."

Half an hour later, a little fellow was running across the fields, not minding the snow, because Anna had given him a piece of silver, if he would deliver the note he held in his hand to Mr. George Dennis.

And said note ran thus:

"I accept you as my Valentine; come to-night, and come in hope. Yours, ANNA SNOWE."

In the evening when a tall, handsome, youth stood trembling at the door, waiting for an answer to his ring, and wondering what had happened to make him so unutterably happy, the door was opened by Minna, and he was drawn hurriedly into the hall and detained there.

"I want to tell you—I'm awfully sorry, but Anna would never forgive me if she knew," the girl began confusedly.

"I see her Valentine, and an awfully silly one, today; and I copied your hand and it looked as if you had written it. Do you not understand? She thinks you have—have proposed to her; and I only meant it as a joke. But when I found that she had sent you word to come to-night, I didn't dare to tell her." It was all for Mr. Dennis took one of Minna's hands and held it firmly, his eyes lighting, his face flushing.

"Tell me what was in the note you sent Anna in your name," he said, quietly.

"Perhaps she need not know."

"But I'm afraid she must!" Minna was now almost crying. "I told her you had loved her a long while, and would go away forever; unless she could give you hope; and if she cared at all for you, I told her you would be true, and you might come tonight. It was all for a jest, but—I'm afraid she took it seriously, and now she will never forgive me."

"Let me make your peace with her. Where is she?"

"In the parlor."

"Alone?"

"Yes. Then, I think, my little Minna, you have been the best friend to me today more ever had."

**LADIES' DEPARTMENT.**

**Imitated Cinderella's Sister.**

A middle-aged woman went to a prominent physician of San Diego, Cal., not long ago, and asked him to amputate her two great toes. He examined her along the hall, feeling very much as though she deserved a sound shaking for the thoughtless prank that was likely to be so resented by her sister.

Meanwhile, George had entered the parlor where Anna was looking very sweet and gay and pretending to be very much interested in a novel; and when she looked up, on his entrance, and blushed so divinely, George Dennis, who had always been so bashful and individual, did something extremely bold and daring, for, taking the hand she extended to him, he drew very close to her, looked a moment on the pretty, downcast face, and then—whispering something which sounded like "darling," stooped impudently, and touched the girl's red lips with his.

Half an hour later Minna put her head in at the parlor door, and opened her mischievous eyes widely to see how near together two other heads were.

A very decided "Hi!" from her separated them, however, and she entered demurely, but looking anything but abashed of herself.

"I see you have made my peace, George," she said, placidly; "and I think I really hope you both by what I did; so thanks are due me really, not reproaches. What do you say, sister?"

Anna looked on one to another in a puzzled way not at all comprehending. "Did you not tell her?" Minna asked.

And George was very red as he turned to his lady love.

"I have something to confess," he said, confusedly.

And then he told her how Minna's prank had served his need, and made his wooing easy.

"I have tried to tell you how dear you are to me for a whole year," he said, in conclusion, "but I never could. I was afraid you cared nothing for me, and would send me away from you forever. When your note at last came, I was almost wild with delight, although I own it seemed a little strange at first; but I fancied you had seen how it was with me, and so kindly gave me a word of encouragement."

"As if I would!" Anna cried, indignantly. "I'll never forgive you, Minna! What—what could have induced you to do anything so cruel! I'll never in my life forgive you!"

"Oh, yes, you will," Minna said, serenely, skipping to the door. "George promised me your pardon, and I know he'll get it for me."

Which he did after tears, reproaches and denunciations from Anna, and many and warm protestations on his part.

And six months afterward, Minna was chief bridesmaid, and enjoyed the occasion very much.

"I rather think it was a very nice and sisterly act of mine after all—the sending of that Valentine," she said to Anna, once. "But for it I am sure George would go on loving you in silence for years—a little life, perhaps; and wasn't that a cute little cupid I sent you? I really think—laughing—"I have a decided genius for match-making."

But Anna's cheeks were very red, although she smiled.—Saturday Night.

**In the New Zealand Wilds.**

We had reached a rapid stream which flowed between moss-covered banks. I shall not easily forget the impression produced by the sight of this stream in the middle of the most exquisite vegetation. Overhead beautiful fern fronds spread their fronds, almost excluding the light; under foot exquisite mosses studded with rare ferns, the native maidenhair, and the still more delicate kidney fern. The last mentioned here leaves the shape of violet leaves, but is as thin as the youngest sprigs of maidenhair, semi-transparent, as large as the palm of the hand, and supported by black stems so slender as to be almost invisible. The only place I have ever seen which could at all compare with this spot is the Anna Taia at Eisebach, in Thuringia. But then that is partly artificial, while this had never been touched by human hands. While we stood watching the stream an exquisite sound broke upon our ears. It was like the piping of those reeds which the dervishes in the East play upon while their brethren perform their strange devotions. This piping was constantly being varied sometimes by even softer and sometimes by more metallic sounds; at one moment the song grew so loud that it seemed to be quite close, the next it appeared to melt away into the distance. Suddenly it ceased. It was a tune—the most beautiful songster in the world. We saw one on a branch a few minutes later. It was about the size of a blackbird, the plumage of a blue-black with metallic hues, and in places almost like velvet. The beak was yellow, as were also the legs. At the throat it had two little tufts of white feathers, which gave the bird a rather quaint appearance. Fortunately in New Zealand some of the birds are protected by Government, but already many of them have died out. We followed the stream some hundred yards or so, every now and then putting up a pheasant.—Cornhill Magazine.

**When Millionaires Were Scarce.**

In 1815 Congress, to provide additional revenue, imposed a tax of \$5,000,000 on the country, of which \$622,451 fell upon Massachusetts, of which Maine was then a part. Lands, buildings, slaves, household furniture, plate, pictures, clocks and watches were taxed. For every gold watch kept for use \$2 duty was paid, and for every silver one \$1. The lists for Hancock County, then including Penobscot, Piscataquis and a part of Waldo, show that only 10 persons in the whole district owned furniture of value exceeding \$200. Twelve gold watches were owned in the district and 28 silver ones.

**Changes Wrought in Niagara Falls.**

Another fall of rock has been reported at Horse Shoe Falls, Niagara, right at the crest. The falls now present an extraordinary appearance, the view being in the shape of a double horse shoe, the last one forming to the right and centre of the original Horse Shoe. The spray froze to the adjacent trees and buildings, and the sight was grand.

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**SCIENTIFIC SCRAP.**

**Forty cubic feet of natural gas will weigh a pound.**

There are three distinct systems of electric lighting, viz.: Arc, alternating current incandescent and direct current incandescent.

The electro-magnetic theory of light actually explains why the waves of light and heat have transverse rather than longitudinal vibrations.

The water is colder at the bottom than at the surface. In many bays on the coast of Norway the water often freezes at the bottom before it does above.

The lead linings and piping of the recently discovered Roman baths in Bath, England, were found to be in a wonderfully good state of preservation.

Such great activity as there is at present displayed in storage battery development bids fair to hasten the use of electric traction in crowded city streets.

European manufacturers of electric lights are being visited for the purpose of finding a light to be used by the pearl fishers when at work under water.

It was found that the loss by evaporation from a large tank for supplying the city of Nagpur with water was in the hottest season two and a half times as great as the quantity supplied for consumption.

Examinations in English school go toward proving that color blindness is often declared to be present when really no organic defect but only poor training in the naming and distinction of colors is found to be the trouble.

During the firing of heavy guns recently aboard English frigates the concussion in enclosed portions of the vessel was so great that the gun's crews abandoned their stations and did not return until the firing ceased.

Pasteur, the eminent French scientist, has written to a Virginia gentleman that he need not be alarmed about a dog bite if the dog was in good health. He adds: "You have nothing to fear if the biting dog was living eight days after the bite."

It is now held that tuberculosis, commonly called consumption, is transmitted to human beings in the milk of tuberculous cows, and that scarlet fever can be carried to the human subject in the same way from cows that have a mild form of this disease.

The White system of elevated electric railroad provides for cars having but two wheels, one at either end, the car being steered laterally by four guide wheels, each car having a bearing against side rails considerably above the level of the main rail.

A building eighteen feet by twenty-two feet and fourteen feet high, made of canvas and paper and built in sections for convenient transportation, has been made for the Harvard South American astronomical party. A galvanized iron cupola surmounts this structure.

It has been demonstrated that in piping natural gas in pipes of one size about eight pounds per mile of the pressure is lost, but by using the telescope system, smaller pipes at the well and gradually increasing the size toward the point of consumption, the loss of pressure is reduced to three pounds per mile.

A French inventor has perfected a new form of registering log, which records on paper the speed of a vessel. The log proper is suspended perpendicularly inside the vessel at mid-length, and is connected by a flexible tube with a registering apparatus placed in any part of the vessel that may be convenient.

**Varieties of Cats.**

The varieties most sought as pets are the Angora (also called Angora), because some think that it originated in Angora, in Africa, instead of Angora, in Asia Minor); the Persian; the Chinese; the Spanish, or tortoise shell; the Chartreuse, or blue; the Manx; and the Tabby. The Angora is the most beautiful of all. It is large, and has long, silky fur, and a gorgeous, brushlike tail. It is generally perfectly white, but may be a pale-yellow, or almost olive-color. Whatever the color, it is pretty, gentle and delicate.

The Persian is "beautiful in lustre and color of its skin. It is a gray-blue, and as soft and shining as silk. The tail is of great length and covered with hair six inches long, which the animal throws over its back after the manner of a squirrel." The hair on the neck is also very long, and the color is said to be sometimes pure white.

The Chinese, which some claim is not properly a cat, is rather above the ordinary cat, has fine, glossy fur, and hanging ears.

The Spanish, or tortoise shell, is white, black and reddish-brown mixed, and is very elegant in form.

The Chartreuse, or blue, has long slate-colored fur, and a bushy neck and tail. This is perhaps what is popularly known as the Maltese.

The Manx has long, slim legs, close set fur, staring, restless eyes, and no tail, there being only a knob in its stead. It is an unearthly looking creature, and "might fly like the quadruped form in which the ancient sorcerers were wont to clothe themselves on their nocturnal excursions." There is said to be little doubt that some animals presented at cat-shows as specimens of the Manx are really common cats with the tails cut off. Indeed, not a few even yet say that the Manx is a myth, though some high authorities do not question its existence.

The Tabby is striped, like waded or watered silk, and many have a variety of colors. In technical language, we apply this name to those that have such marking, but it is popularly used for any grown cat.

In addition to the above, mixed breeds in great variety present almost every conceivable color, from perfect black to spotted white, and many of them are desirable as pets and valuable as mousers.—Medical Classics.

**How He Broke the Pledge.**

A lady teacher in one of the Augusta, Sabbath schools gave her pupils a talk on temperance and when she finished asked solemnly if they all had kept the pledge during the week. To her surprise the hand of her younger brother was raised. In sorrow she asked the question: "Well, Johnny, how did it happen?" and the young George Washington canvassed the assembly by the proper reply: "At a piece of Mrs. W.'s pie with cider in."—Augusta (Me.) Journal.

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The paunch or stomach should first be thoroughly emptied, cut open and rinsed. Some sprinkle the inside thickly with fresh slacked lime, letting it remain a few hours, when the rough inside coating is loosened and can be scraped off. The lime, however, sometimes makes the tripo yellow. He finds the best way is to prepare a large kettle of water in which to boil the paunch, and when near the boiling point take the stomach and immerse it up and down quickly a few times, or until by trial the inner coating is found to be loosened. It is then laid on a table or board and scraped off. When done properly it should be white and comparatively smooth. It may then be cut up in pieces of suitable size for cooking.

For pickling, boil very tender in slightly salted water and lay in spiced vinegar. For boiling, take it when so tender that a straw can pierce it, lay it on a greased griddle and broil quickly, adding pepper, salt and butter as for beef steak.

For stewing, cut it into small pieces, and to two or three pounds add three or four small onions sliced fine, pour over it water nearly boiled away; then pour over milk enough to make a good gravy, season with pepper and salt and thicken with a tablespoonful each of flour and butter rubbed together.

**Fried Tripo:** Cut the boiled tripo into pieces two or three inches square, rub each in beaten egg, then in cracker crumbs, drop into hot fat and fry like doughnuts. A sauce flavored with onion is liked by some.—Orange Judd Farmer.

**Recipes.**

**TAPACA JELLY.**—Wash the tapaca carefully in two or three waters, then soak it from five to six hours, then simmer in a stewpan until it becomes quite clear. Add a little lemon juice if desired.

**ONION GRUYERE.**—This is excellent for a cold. Slice down a few onions and cook them in a pint of new milk, stir them in a sprinkle of oat meal and a very little salt; but until the onions are quite tender, stir rapidly and go to bed.

**Potato Pie.**—Boil and mash a pound of potatoes; to this add three teaspoonfuls of milk and half a cup of sweet cream, a pinch of salt, and flavoring to taste. Bake with one crust like a custard pie.

**HASHED COLD MEAT.**—Take your bones and stew them in a little water with an onion, some salt and pepper, and if you like, a little savory herbs; when the goodness is all out of the bones, and it tastes nice, thicken the gravy with a teaspoonful of corn starch, and if it is very strong put in a bit of butter.

Then place your stewpan on the hot hearth, and put in your slices of meat. Warm, but not boil. Serve with toasted bread.

**Pedlars in Gotham.**

Strangers in New York are often impressed by the extent and variety of the business carried on at street stands and by pedlars. Some one of an abnormally speculative turn of mind has announced as the result of his studies in this direction his belief that a man could live in New York and supply himself with all the necessities and some of the comforts of life without ever going inside of a building, except, perhaps, for shelter.

Let him, for instance, gain his living as a street musician. His meals he can easily get at street stands, where he can find bread, fish, oysters, clams, lobsters, soft-boiled eggs and green peas in season, cakes, pies, milk and every kind of native and tropical fruit. As to clothes, surely any dealer would gladly bring his whole stock to the sidewalk if it would please a customer. When it rains, he can stand under an elevated railway station and he can sleep on a park bench in good weather, and under a pier in bad. On Sundays he can find religious services in the streets, and on week days if he cannot find amusement he must be lacking in hints of observation. If he has a taste for a letter, he can buy school books from street vendors and paper, pens and ink to write his own thoughts. After devising this scheme his author met a merchant in Fourteenth street, with a basket of live "mud turtles" which he was offering at five cents each and he now declares that not only the necessities and the comforts, but also the luxuries of life, are to be had in the streets of New York.—New York Tribune.

**FOR THE HOUSEWIFE.**

**To Wash Woolen Shawls.**

Scrape one pound of soap, boil it down in sufficient water; when cooling beat it with the hand, it will be sort of jelly; add three tablespoonfuls of spirit of turpentine and one of spirit of turpentine. Wash the articles well in it, then raise in cool water until all the soap is taken off, then in salt water. Fold between two sheets, taking care not to allow two folds of the article washed to come together. Iron with a slightly warmed iron. Shawls done in this way look like new. Salt is to be used only where there are delicate colors that may run.—Boston Cultivator.

**Out of Doors.**

A correspondent of the Horticultural Times writes: "I took it into my head some time ago that my roses might be put to some good use. I had a tin can made. The lid is air tight, and in the top a long tin tube of about an eighth of an inch in diameter, which is so bent as to allow of placing the end in a glass jar, at some distance from the can. The can is then filled with fresh roses, picked early in the morning, when the dew is on them and the water poured in. The can is then placed on a stove, and the water made to boil for about an hour, the end of the tin tube being in a jar of water passing through the can, so that the steam from the water over-heating the water and causing evaporation. The result is the raising to the top of the water in the jar the purest oil of roses, which we purchase at so much cost. This is a simple contrivance and can be operated without expense where there is a family of children to pick the roses and keep up a reasonable fire, too much heat not being desirable on account of over-heating the water in the jar.

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For stewing, cut it into small pieces



# Weymouth Gazette

## BRAINTREE REPORTER.

VOL. XXII.

WEYMOUTH, MASS., FEBRUARY 15, 1889.

NO. 44.

**The Weymouth Gazette,**  
PUBLISHED  
EVERY FRIDAY,  
BY  
C. G. EASTERBROOK,  
WEYMOUTH, MASS.

**DR. W. L. ROBERTS,**  
(ORAL TREATMENT)  
Diseases and Deformities  
OF THE  
**MOUTH & TEETH.**

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AUCTIONEER,  
Will give particular attention to the sale of Real Estate and Personal Property.

**LOUIS A. COOK,**  
Attorney and Counsellor at Law,  
SO. WEYMOUTH AND ABINGTON.

**A Paraphrase of Seneca.**  
Happy the man that, when his day is done,  
Lies down to sleep with nothing of regret—  
The battle he has fought may not be won—  
The fame he sought he just as nothing yet.

**The Captain's Daughter.**  
For two years I had been mate of the schooner Jessie, Capt. Martin, plying regularly between Sydney, New South Wales, and Hobartstown, Van Diemen's Land.

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CLEARING UP SALE

Preparatory to getting ready for our New Spring Goods, we have gone over our stock and marked it at figures that will insure quick sales. The stock we offer you was all new last season, and is to-day, without exception, the largest and best assorted stock of

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We have selected a **SIDEBOARD** of Antique Ash for an especial bargain. We show it below. The price is only \$20.00, and you know what you get for that price. A house can offer so much, for so little money.

**PARLOR SUITES**  
We are offering a complete suite, covered in Embossed Velvet, combination of colors, covered ONLY \$40.00.

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**WE CARRY THE LARGEST AND BEST ASSORTED STOCK OF CARPETS AND RUGS**  
TO BE FOUND IN BOSTON.

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needed to furnish a house from top to bottom.

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President & Treasurer  
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A. L. DENBROEDER,  
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