Prarl Pishing in Venezuela

Remarkable Revival of the Industry 66 the Sherre of Margarita Island.

When the Spaniards landed on the shores of Margarita island, off the morth coast of Venezuela, four centuries ago, they found the necks of the natives adorned with strings of pearls. They lost no time in securing possesation of these valuable ornaments at fittle expense to themselves, for the mative pearl market was well stocked and prices were low. Margarita was one of the islands discovered by Columbes in his journey of 1496. The Spaniards were very eager, of course, to discover the place of origin of the pearls and only a year later a man named Guerra found the yearl banks off the south coast; it was not long before other banks were discovered around the shores of the icland, says the New York Sun.

This new source of pearls was a magnet that drew adventurers to the island. The neighborhood of Margarita became one of the busiest regions in the Spanish main. Margarita is quite a large island, though smaller than Trinidad. Its extremities, the larger part of it, are connected by a narrow isthmus so that it has something the appearance of a dumb-bell. For cen-Suries the fishing grounds of Margarito have contributed to the world's supply of pearls, but in recent years the sadustry has been almost abandoned. as the banks seemed to be about exhausted, while the pearls fell in value so that fishing was not profitable.

The past few months have witnessed a wonderful revival of the industry. Pearls have advanced in price owing to the fact that supply from larger grounds has fallen off. The large fisheries off the north coust of Australia, for example, have been yielding comparatively few pearls, and the industry is now earried on there, not so much Sor the gems as for pearl shell, or mother of pearl, so it is known in the Mrade. Times had been very full in Margarita for many years, but there is now extraordinary activity in the soland. Buyers from different parts of the world have gone to Margarita so live on that sandy and not particularly inviting island. Their business, of course, is to purchase from the native fishermen the gems they wrest from the shallow depths around the deland.

There are no such lively scenes on the Grand Banks among the cod fleet as are witnessed to-day in the waters over the beds off the northeast and northwest shores of Margarita. About 2.000 naitves and 400 sailing vessels are engaged in the industry. The longneglected beds have had time for reseuperation, and the gems feich a good price in the Paris and other markets; mo this is a harvest time for the assitives who are improving each shining hour. The Venezuelan government, always alert to discover a new source of revenue, is deriving considerable advantage from the industry by taxing mil the boats engaged in it. These in size, and the whole fleet is on the grounds during most of the daylight hours.

Back and forth the vessele sail over

the oyster beds dragging big from accops which are soon filled with mud and oysters. They are then brought to the surface and the shells are opened and craefully examined. This is a crude and wasteful method of shing for pearls. The great objection be it is that it tears the small as well as the large opsters from the beds, Though the small shells should be left undisturbed to grow and increase in value. A French company has just begun fishing with divers and diving impparatus, which is the preferable method. The Venezuelan government saxes only the boats of the native fishermen, but the foreigners must pay a royalty of ten percent, on the profits of their enterprise.

The results thus far this season justify the opinion that the value of the output this year will be about \$600,000. It would be much increased If the shell of the oyster were more valuable, but it is found to be too thin for the manufacture of buttons and other articles such as are made from the shell of the Queensland and Bahrein islands fisheries. The thinness of the shell is said to be due to the short life of the Margaritan oyster, which is not usually more than eight years. The pearls, however, are of fine quality and beautiful luster. Most of them are white to yellow in color and sometimes an almost priceless black gem is brought to the surface. In May last a large white pearl was sold in Margarita for \$1,700. Such prizes, however, are not found often, though every time a large oyster is opened the fisherman hopes he will find a pearl of unusual value. Most of the pearls go to Paris, which is regarded as the great center for the distribution of pearls, and as the market which, on the whole, offers the best price for them.

One young theological student is wondering if he will ever become a successful minister. He has his doubts, for his sermons are often rendered ludicrous by an unfortunate lisp. He was called to fill a temporary vacancy in a village church last Sunday and gave out as his text:

"He that perverteth a shinner from the error of his ways, shall shave his shoul to life and cover a multitude of whins."

Yet he wondered why his congreganies smiled.—N. Y. Times.

Bright Side.

The Optimist--I was run over by a patrol wagon one day last week.

The Pessimist—Tough luck, eh?

"No; that's what I call good luck.
The fact that I was run over by the thing shows I wasn't in it."—Chicago Daily News.

WATERMELON LORE.

Proper Way to Serve to Have the Belon at its Best-Preserving Rind, Ste,

Southerners declare that people of the north spoil watermelous by too much chilling; that, like strawberries, they need the warmth of the sun in them; but the weight of opinion seems to be on the side of the ion

box, says the Washington Star.

A novel way to chill a melon is to cut a ripe one into halves and scoop out the pink fiesh, rejecting all seeds. Lay on a platter, and, with a silver fork, break into small pieces. Add one-half pound of powdered sugar and the juice of a lemon. Turn into a freezer, pack with ice and salt and turn slowly for 15 or 20 minutes until the mixture is mushy. Serve in glasses, with the addition of a teaspoonful of sherry to each glass if de-

sired.

It is now considered a violation of the canons of good taste in table service to offer watermelons with the rind on. Split the melon in two, lengthwise, and with a large apoon and a rotary twist of the wrist scoop out the luscious pink flesh in cone-shaped pieces. Arrange on a bed of green leaves or cracked ice and you will have a picture for the eye as well as a delight to the palate. Cut in this way, which gives no waste, a good-sized melon will serve 15 or 20 people.

Watermelon will serve 15 or 20 people. Watermelon rind preserved, and then dried dut in the oven, is quite as good as citron for cake, mince pie, plum pudding and tutti-frutti ice cream.

In preserving watermelon rind, peel off the green part and cut in thin strips. For five pounds of rind put one quart of water and a pint of vinegar over the fire. When it comes to a scald add the rind, boil ten or twelve minutes, remove with a skimmer and drain. Have ready a sirup, allowing three and a half pounds of augar to a pint of water. Let it come to a good boil, skim and add the strips of melon with two ounces of green ginger cleaned and sliced. Cook about three-quarters of an hour. or until tender enough to pierce with a straw. Remove the melon strips with a skimmer and lay on a platter. Continue boiling the sirup until reduced to one-half. Put the melon in a glass jar, excepting what you wish to dry to use in place of citron, and fill the jars to overflowing with the Coiling sirup.

Watermelon rind is excellent made into a sweet pickle. Cook the strips of melon in clear water until nearly tender, then remove with a skimmer and drain. Make a spiced pickle, allowing to every eight pounds of melon a pint of vinegar and three pounds of sugar. Mix together a half teaapoonful each of ground cloves and mace and a teaspoonful each of cinnamon, ginger and allspice. Tie in a cheesecloth bag and add to the sirup. Cook the melon in the sirup until perfectly tender; until reduced down to one-half. Put into jars and seal while still scalding

While it seems quite as wasteful and ridiculous an excess as painting the lily or throwing perfume on the violet to attempt any improvement upon the watermelon au naturel, a change from the stereotyped way of doing things is sometimes desirable. At a recent luncheon the first course was chilled melon, which had been prepared in this wise: All the center of the melon was accorded out, rejecting the seeds. This was broken with a silver fork into small pieces. then put into a freezer with the addition of half a pound of powdered sugar and the juice of a lemon. The freezer was packed in salt and ice and turned slowly for 15 minutes until a mush-like consistency was obtained. This melon frappe was served in glasses with a teaspoonful of sherry added to each glass.

Fish Raised by Hand, At last the common sole has been reared at the Concarneau laboratory from the egg of the mature size. The erucial stage had hitherto been the post-farval some six or eight days after batching out, but this has now been successfully passed by the system of artificial nourishment before the absorption of the yolk sac, the water being also continually stirred on the principle adopted by the Plymouth laboratory. As only such comparatively unimportant species as a blenny and bullhead, and in one instance a herring, had hitherto been reared through all their stages in the aquarlum, this achievement at Concarneau is one of which MM. Bietrix and Fabre-Domergue may well be prond.-Lendon Times.

An Elevator Disease. Some physicians, in making exam-Inations for life insurance companies, think that they have discovered a marked tendency to heart trouble and premature degeneration of the arteries in men and boys who run elevators and in others that make many trips a day. They do not yet know to what to assribe it. Perhaps it may be due to changes in atmospheric pressure in passing from basement to roof and down again, or to the sudden starts and stops and the rapid descent. On the other hand, it may be the result of causes that they have not yet been able to discover,-Chicago Chronicle.

Stew your fruit and top them. Line a basin with a light paste, strew sugar over it, then put in your black surrants, add more sugar and a teampful of cider, or an apple or two sliced thin; cover with a top crust, tie a cloth over it and boil for two hours.—Ladies World, New York.

NOVEL REQUISITE IN SAILORS.

Those Who Can Sing or Dance Are Given Preference When Sooking for a Trip.

"Can you sing or dance?" was the astonishing question asked of a young man who was trying to ship as a sailor on a lumber schooner bound for a long trip on the lakes, says the Chicago Inter Ocean.

"What's that got to do with my ability as a sallor?" the young man gasped in reply, overcome by the novelty of the question. "I can furl, reef and steer; isn't that enough?"

"Not much," was the mate's answer. "Our lake trips are long, and not very exciting. Sailors are a lot of grumblers under the best of conditions, and I make it a practice to have one or two men in my crew who can entertain them."

"I'm no vaudeville star," said the young man, as he walked away in dis-

"I think the idea came to the lakes from the coast of Australia," said the mute, in reply to a question by the Inter Ocean man. "In the South seas no man can ship before the mast upless he is blessed with dramatic instinet. He must be able to sing a song or do a dance, in addition to being able to do all the work that cailors are called upon to do. Well, H isn't as bad as that on the Atlantic ocean. It is possible for a man to get a job on the tramp steamers and on the liners without being a vaudeville star, but here on the lakes the more you know about songs and dances the better chance you stand of getting your name written on the sailing list, and later on the trip of getting some of the mate's vocabulary of profanity. Take the lumber, the ore and the grain carriers. They don't go very fast, and the men have to have something to pass away the time. There is nothing that goes better on shipboard than a song or a dance, and the better article of these you can furnish the better sailor you are.

"The songs that are sung? Well, now, you might think that the sailors don't know good songs when they hear them, but they do. I've heard hymns sung without anybody getting killed, and high-class songs from the vaudevike houses never get hissed. Songs with 'mother' in them are always a go, and you can't give sailors too much of the song of the sea. The old sea ballads are always good, and if you ever go sailing and want a first-class berth, tell them you can sing and dance. It will certainly help you get the job."

MUTRIMENT IN QUAIL EGGS.

Said by a Medical Authority to Be One of the Most Nutritions Things in the World.

Few persons are aware of the fact," said a well-known physician, reports the New Orleans Times-Democrat, "but it is true, nevertheless, that the egg of the partridge is one of the most nutritions things in the world. They are not used for eating purposes except in very rare cases, and then it generally happens in remote rural districts. I have known negro families in the state of Louisians during the laying season to live on the eggs of partridges. And they would flourish handsomely and grow fat on account of the rich properties of the eggs. These eggs, of course, never find their way into the market, because they are never taken from their nest except by such persons as I have mentioned, and they rob the nests, I suppose, because their principal food supply comes from this source. Quail meat comes pretty high in the market at all times, and the average man will find it more profitable to spare the eggs and wait for the birds when the hunting season rolls around. These men would pass a hundred nests in one day without disturbing an egg. The sport of hunting the birds is an additional incentive.

"The average negro does not care so much about this aspect of the case. He figures that the white man, having the best gun and the best dog, will beat him to the bird. So he goes after the egg. One partridge will lay anywhere from a dozen to 20 eggs, and a nest is a good find. I know of many families in rural sections who feast on these eggs in the laying season. I have tried the egg myself as an experiment. I found it peculiarly rich. It has a good flavor, is very palatable, and, in fact, is altogether a very fine thing to eat. Really, I believe that the egg has more nutrition in it than the fully developed bird, but, of course, as one of the men fond of the game in the field. I would like to discourage the robbery of the

Couldn't Fool Her. The circus had come to Raleigh, N. C., and Sall, an old colored woman who had never seen one, collected her courage and her money and went. Afterward, telling her experience to one of her friends, she said, in a very contemptuous voice: "Yes, indeed, dey done tried to mak' me b'lieve the mos' scan'lous things, till I jes' got so riled dat I jes' told dat nigger dey done had thar in a cage wif 'Wile Man' writ on a little board above him: 'Wile man, is you? You ain't nothin' but an old Wilmington street nigger; if you'se a wile man, what's you doing wif a vaccination on your arm and corns on; you couldn't fool me." -- Current Literature.

Evidence of the Match.
"Was it a love match?"
"I guess so. Anyhow, it was a match all right enough. There's evi-

dence of that."

"What evidence?"
"You wouldn't ask if you could hear
her splutter when she's refused a new
gown."—Chicago Post.

WOMEN IN DENMARK.

Present Aspect of the Movement for Larger Liberty Among Them.

In Common with Their Staters the World Over They Attack the Conditions of Their Lot— Some Organizations.

She (the "new" Danish woman) calls herself "fremskridtskvinde," or woman of progress, a presumption she seldom succeeds in maintaining without sacrificing her best womanly instincts. . . She apparently despises the homely sociable arts of ber grandmother, and by way of demonstrating her originality fills the house with tobarco smoke and polities, Hrolf Wisby, in the Boston Transcript. She is prone to regard the rearing of a family as a rather irksome and ungrateful task imposed upon her sex, and she is becoming ever more jealous of the seeming freedom and independence of man in professional pursuits. Her ideas are comparable to those of a boy of 18, and her methods of realizing them are not infrequently theatrical and adventurous. She feels her restraint so keenly that in many cases she has given up the search for remedies, and, weary of compromising with a society which she fancies does not understand her, she has blazed new paths for herself, where she now wanders in Ibsenite solitude, with closeeropped hair and bespectacled nose, a rather startling imitation of masculine privilege in manner, dress and conversation. . . .

The "new" woman of Denmark has.

in common with her sisters the world over, a press of her own through which she heralds the reforms she is pining for and attacks the conditions of her lot in life. In many ways these organs of her agitation are remarkable for the celerity with which they dispatch ambitious women on the path of celebrity. A woman only has to advertise herself in them as the manufacturer of some skin-food or some sort of silverware to become famous at once as a leader of her sex. and such is the belief of the subscribers in the infallible value of the advertised articles that they buy them. even if they do not need them, and because the advertisers are -not men. It is a matter of supreme satisfaction for the "new" woman in those parts to be able to order her stationery in a store owned and managed by a woman, to have her dentistry looked after and her jewels repaired by members of her own sex. But she goes further than this. Not satisfied with having women photographers and women printers to rely on, she has now hatched out certain phenomena along the line of rather sudden evolution known to the awestruck world as female and duly guaranteed carpenters, painters and blacksmiths! Here is reform for you with a vengeance! It has hitherto been the exclusive privilege of man to earn a living by shoeing horses, but since woman is now beginning to usurp this province it is questionable if she is disposed to leave to him the humble field of shoeing human beings, for of course the female shoemaker is to be

expected. . . . "Dansk Kvinge Samfund" is the most notable woman's organization in Denmark. It has branches devoted to its varied branches of activity, which include a union of housemothers (Husmodreforening), a central bureau or women's council (Kvinderands Centralbureau), a training school for sewers (Farskole or Linnedsyning), and a woman's employment bureau (Faestekontor). These are extremely useful and necessary employments, and as they are of a charitable nature it is possible for girls to receive a thorough course in sewing free of charge, besides emplayment. Access to the women's council demands, however, a fee. There are meetings every week, and they are well attended by those who love hair-splitting ughts of words nad deadly harangues again: adversaries. Such performances always seem to bring in money! The club evenings of the "Samfund" are very lively.

Protest Against Coronation Oath. Perhaps one of the most influential groups of peers in Great Britain is that which is agitating for the amendment of the coronation oath, by eliminating the matter incorporated in it reflecting on the Catholic church. Many of these Catholic peers are descendants of families old in the peerage before Henry VIII., and sufficiently powerful to refuse at that time to adopt the new religion. The great antiquity of these Catholic peerages-at whose head plands the duke of Norfolk, premier duke of England-gives them immense social prestige. They are the families whose origin is referred to by Maeaplay as being "lost in the dawn of. history." These are the Catholic peers who signed the application of the lord high chancellor for a reform in the corenation oath: Norfolk, Ripon, Denbigh, Abindon, Ashburnham, Westmeath, Kenmare, Gainsborough, Gormanston, Southwell. Llandaff, Mowbray and Stourton, Braye, North, Petre, Arundell of Wardour, Dormer, Stafford, Clifford, Herries, Trimlestown, Louth, Bellew, De Freyne, Howard of Clossop, Acton, Gerrard, Morris and Killania, Brampton and O'Brien .-N. Y. Herald.

Retained His Hold.

The Lady—Poor man, I suppose your condition is owing to the fact that you've lost your hold?

The Tramp - That's where y're wrong, mum. Me hold's all right.

Bring out the grub an' I'll prove it

to y'.-- Philadelphia Bulletin.

PRETTY THINGS TO WEAR.

Odds and Ends of Peminine Pinery for the Season's Costumes.

A pretty and useful wrap for a yachting trip is a long, loose cost, which has three overlapping collars, the lowest one reaching almost to the waist. A belt is carried through a slit on either side of the front, says the New York Tribune.

A new wreath for a hat is a mingling of blackberry blossoms and fruit, nuts and bramble roses. Such a one, combined with pale blue Venetian satin ribbon, was seen on a large, soft-brimmed shape of Tuscan straw.

soft-brimmed shape of Tuscan straw. White serge was used for a dainty gown seen recently. The skirt was strapped, and had a deep flounce of pin tucking. Small gold buttons decorated the tucked and strapped holero, and there was a vest of rose point guipure.

A gown of cool white linen has a full pouched Russian bolero, with a vest of embroidered lawn threaded with narrow black velvet, and a large sailor collar to correspond.

A smart costume of blue linen, made in bolero form, has a simulated waistcoat of white linen trimmed with narrow black braid. The skirt is finished in godets at the bottom, each panel between being trimmed with the white linen and braid to match the bolero.

Tuckings are apparently as popular as ever. Some used are fully an inch wide, while others are so tiny that they seem like cordings.

Red and white foulard is combined in a pretty gown with ivery chiffon, narrow black satin ribbon and insertions of Chantilly lace.

The "endless chain" idea has been applied to the lorgnette chain with undoubted success. The chain is made to move easily through a loop which is attached to the swivel catching the lorgnette. By this means a breakage is prevented if the chain should be caught on any projection, which so often happens.

A dainty French cambric, with a cobweb pattern in black, is made into a gown which has trimmings of cerise taffets forming the belt and edging the revers on the waist and the five small-shaped flounces on the skirt.

Coats of alpaca or flannel are use ful for cool evenings on river or lake. A charming and serviceable wrap for driving to garden parties in fach ioned in sacque shape, double breasted. There is a high collar, with pointed lapels, and loose bell-shaped sleeves to slip on easily without crushing the delicate material beneath. The coat is white, trimmed on collar lapels, and sleeves with fine green cord. It is well to have some of the evening dresses for country use fitted with transparent yokes and sleeves, that one may enjoy the garden or veranda without inconvenience on cool evenings.

COULDN'T SEE THE JOKE.

Notel Proprietor Dinhes Up German Carp for Trout and Fools His Boarder,

Though he is still boarding at his favorite hotel, the friendly relations between a certain well-known Detroiter and the proprietor of the hotel have become strained to such a point that they do not speak as they pass by, says the Free Press. The proprietor would like to declare an amnesty and forget the past, but the guest is of an extremely sensitive nature, and time alone will heal the wound. The much-despised German carp was the cause of it all. This river scavenger, which makes its favorite feeding ground at the mouths of sewers and is generally regarded as a worthless nuisance by lovers of fish, became the topic of discussion one day. The guest said he would have to be pretty, hard-pressed by hunger to be prevailed upon to eat one of the species. The proprietor was willing to wager that German carp could be so seasoned and prepared for the table that the most fastidious epicure would pronounce it a delectable dish. The guest said that sort of game couldn't tempt his appetite, no matter in what dis-

guise it was presented.

The matter was finally sidetracked for more entertaining subjects, and nothing more was thought of it until the other evening, when the proprietor of the hotel invited a few friends, including the man with whom he had the argument as to carp, to a little supper. The guests were enthusiastic in their praises of the spread, being especially commendatory of the

fish.

"By George," said the man who has
an aversion for German carp, "I believe that was the finest trout I've
ever eaten."

"Trout!" laughed the hotel proprietor. "Why, that wasn't a trout, at all. It was German carp, which you claimed couldn't be fixed up so that it could be eaten."

The victim arose from the table with the most injured expression of countenance imaginable and stalked away. He likes the hotel too well to change boarding places, but he makes every effort to avoid his long-time friend, the proprietor, and he wouldn't speak to him under any circumstances. Mutual friends are trying to bridge the barrier.

To Clean Paint.

Squeeze a clean cloth out of hot water, dip it in whiting, and with this rub the paint till all dirt is removed. Rinse well with clean water, dry with a soft cloth and polish with a chamois leather. Paint cleaned in this way looks like new, and the whiting will not injure even the most delicate colors.—Washington Star.

PUZZLE THE POSTMEN

Names in Maine That Give Mail.

Many Towns in That State Saidled with Lengthy "Mandles" De-

Most Maine people who are of a fair degree of intelligence know how, after at least a readable fashion, to spell, and what is more, how to pronounce the hundreds of jawbreaking Indian names which glare from the map of the state. Few states have more Indian names on their maps than Maine, says the Bangor Commercial.

Some day years hence they will be valuable and the people who live at the places blessed with the Abenski terminology will be proud and happy. At this age of villes and burgs and fields and other endings the long and frequently musical Indian names appear ridiculous and unnecessary to persons who live outside the state. The names will be valuable some time as relics of a dead language, the Abenski tongue.

When the Penobscot Indians are nomore, the language will be no more. It may be years, but it will come about sooner or later that all the Indian tradition in Maine will be gone, never to return. It will not be much of a loss to the world, perhaps, but it will be toobad.

Even the Indian names will gradually become contracted and finally will disappear. One can are already how this is to be. As a place begins to grow in importance, commercial or otherwise, if its name is too long or too unpronounceable for everyday use, it is cut down once or twice until it is short enough to handle easily in ordinary conversation and correspondence. In this way the original spelling and pronunciation, and consequently the meaning of a great number of the names will be lest.

As long ago as the early fifties, when Henry David made a special study of the Indian names and their meanings, even then the words were becoming so contracted and corrupt that the Indians themselves, the most intelligent of them, were unable to give him satisfactory or reliable information. In the "Maine Woods" he gives a long list of Maine names with their meanings a meanly as he could make them out, but in many cases they are construed doubtfully, as he himself admits.

If one were to-day to attempt such a task he would quickly find that even these few years have made a great difference in the spelling of names; and it would be discovered that corruptions of names frequently used are the rule and not the exception. For instance, Debsconeag for Katepsconegon is a good example. Caucmagomoc-for Caucomgomoc is another; Abol for Aboljackarmegassic and Aboljackamegas is another, and perhaps in the light of swiftly moving time one of the most favorable.

The spelling of names is strange and wonderful, and the variety of lettering that can be found on various maps of the state, all supposed to be authentic, is bewildering. Millinocket with one "I" or with two "t's" puzzled the Boston and Albany map-makers for a long time last fall. There is Wassatacook, Wassataquiok, and Wissataquiok. Nobody is competent to say which is to be preferred. There is Ktaadn, Kahdn and Katahmin. Seboeis, Seboois and Sebois. Take your choice. There has been & long. fard-fought struggle over Abenaki and and ther over Norumbega. They have been spelled differently a hundred times by writers ever since they were known at all.

Kenduskeag has been rudely handled by time; from Condeskeag and Conduskeak, besides other variations, it has come to be forever Kenduskeag, which may or may not be right. Short names like Molunkus. Nicatous, Ripogenus, Telos and the like will probably always remain as they are, but whatever is to become of Pockwockamus, Sourdnahunk or Sowadnehunk, Passamagmock and Chemquasabamticook?

Passadumkeag, Maewohoc, Passamaquoddy and Mattawamkeag are too intimately related to the history of Maine since the white men have been here, but they may change just as Millinocket is in danger of losing one of its 1's. These names are pretty well-known, and though they are naturally misspelled, they are fairly well treated most of the time.

There is a name, though, which is mauled and man-handled and ink-splashed and brutalized and tortured beyond recognition every day in the year. It is an innocent name enough, although it must be admitted that the spelling of it takes time and intelligence if one has merely heard it pronounced a couple of times by a careless speaker.

It is Wytopitlock. The postmaster

of this place began to notice the different ways of spelling some time ago, and he made a collection of some of the more remarkable of them as they came along on the outsides of envelopes directed to residents of the town. The place isn't very big, which is lucky. Consider the trials of that postmaster if the town was as large as Bangor and all the people who wrote letters spelled Wytopitlock differently! The postmaster knows all the methods. He has to. Here they arer Witplock, Winter Pitlock, Widow Padlock, Witter Petlock, Witter Belog, Whytlock, Wytlock, Witter Pitlock, Wylapittock, Wypticlock, Witeopitelock, Psytolock, Pwytopetlock, Angtopetlock, Wytporetock, Wftipidtock, Westapitlock, Whetlock, Wytopillock, Mitaplock, Wadopitlocs, Peadyoock,

Westopedloock, Flytopitlock, Wy-

topills. Wyte Pedlock, White Oak Pad-

L'ABEILLE DE LA NOUVELLE-ORLÉANS