Death of Bert Reeder.

The inhabitants of our village were greatly shocked to learn of the sudden death of Bert Reeder Monday morning, after an illness of two or three weeks. He was thought to be improving, and at no time was his life supposed to be in danger. The funeral occurred Tuesday afternoon at 2 o'clock, at his father's residence. Only a brief portion of Scripture was read, and a short prayer offered. Rev. E. F. Wright officiated. A memorial service will be held in the congregational church Sunday evening, February 24.

Bert was only 16 years and 8 months of age. He was a noble young man and had many friends. A fuller memorial sketch will be furnished after the memorial sermon.

RESOLUTIONS OF RESPECT ADOPTED BY DWIGHT HIGH SCHOOL.

Inasmuch as death has entered into our midst and removed from among us our friend and fellow student, Bert Reeder, it is hereby

Resolved, That we realize with deep sorrow our loss of one of our members, whose example as an earnest student, whose endeavors for the fulfillment of his duties in an exemplary manner, whose earnest conduct and hearty good-fellowship ever rendered him worthy of our highest esteem.

Resolved, That we extend to his bereaved relatives an expression of sincere sympathy, yet we cannot but feel that their sorrow may be in a measure assuaged by the knowledge that his life, though short, was well spent.

Resolved, That the desk of our departed comrade be draped in mourning.

Resolved, That a copy of these resolutions be sent to the bereaved family, one preserved in the schoolroom and that one be sent to the STAR AND HERALD for publication.

J. H. MENEELY,
Chairman,
FLORENCE WRIGHT.
EMMA BARR.
FRANK KNEELAND.
ERNEST SEYMOUR.
EDWARD FLAGLER.

"The Elixir of Life" Coming--A Splendid Show.

Catherine Carr's manager says the funniest farce-comedy ever written is entitled "The Elixir of Life," and will be presented at the Opera House here Monday evening, the 18th instant, by Catherine Carr, the sweet singing little comedienne, surrounded by the strongest cast ever called together to support a star in farce comedy.

Everyone will remember what an excitement the large per cent of the people of the world (who read newspapers) were thrown into a few years ago by the announcement of Dr. Browne Sequard that he had actually discovered an Elixir of Life ; an elixir by which he could rejuvenate mankind. He was sincere in his belief that he could renew the youth of all who used his elixir. Ponce de Leon's dreams of the Fountain of Youth were mere fables beside what this doctor thought he could accomplish by his elixir. He even thought he could make mankind their own ideal. Those would who be strong, weak, tall, low, lank, fat, dark, light, or anything else, could be remoulded and made over as they wished by the use of Dr. Browne-Sequard's Elixir of Life.

Can you imagine what the world would soon come to if any one man possessed the power to make the changes desired by all mankind? Did you ever stop to think that there are few, if any, people in this world who are what they would like to be?

The farce-comedy which Catherine Carr and her talented company of comedians will present at the Opera House Monday, February 18, fully demonstrates what the world would have come to had Dr. Browne-Sequard's Elixir of Life been what he thought he had discovered. No company ever played in this city which showed such grand transformation scenes as this company.

If you miss this show you will always regret it. Tickets on sale at the usual place. Secure them early as the house will be packed.

"Perhaps you would not think so, but a very large proportion of diseases in New York comes from carelessness about catching cold," says Dr. Syrus Edson. "It is such a simple thing and so common that very few people, unless it is a case of pneumonia, pay any attention to a cold. New York is one of the healthiest places on the Atlantic coast and yet there are a great many cases of catarrh and consumption which have their origin in the neglect of the simplest precautions of every day life. The most sensible advice is, when you have one get rid of it as soon as possible. By all means do not neglect it." Dr. Edson does not tell you how to cure a cold but we will. Take Chamberlain's Cough Remedy, it will relieve the lungs, aid expectoration, open the secretions and soon effect a permanent cure. 25 and 50 cent bottles for sale by Barr & Davis, Dwight; Smith & Melhuish, Gardner; Augustine & Son, Braceville.

Cure for Headache.

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

Recipe Department

Cream Cookies—
2 cups sugar, 2 cups cream, 1 egg, 1 teaspoon soda. Mary Hurlburt Gould.

Gingerbread—
1 cup molasses, ½ cup sugar, ½ cup butter, 2 cups flour, 1 cup hot water, 1 teaspoon soda, 1 egg.

Custard Cornbread—
1 pint milk, ¼ cup melted butter, ¼ cup cornmeal, 1 cup flour, 4 eggs, 3 teaspoons baking powder, ¼ cup sugar. Mrs. Dwight C. Morgan.

Sugar Cookies—
2 eggs, 1½ cups sugar, 2 teaspoons baking powder, one-third cup milk, 1 cup butter, flour for very soft dough, roll thin. Mrs. Doty.

Cookies—
1 cup sugar, 1 cup molasses, 1 cup shortening, 2 teaspoons soda, one tablespoon ginger, 1 teaspoon cinnamon, flour to roll. M. Palm.

Soft Molasses Gingerbread—
1 cup sugar, ¾ cup butter, 2 eggs, 1 cup molasses, 1 cup sweet milk, heaping teaspoon soda, 3½ cups flour, spice to suit the taste.

Molasses Cookies—
2 cups molasses, 1 cup lard, ½ cup sugar, 1 cup sweet milk, 1 cup sour milk, 3 teaspoons soda, 2 teaspoons ginger, a little salt and flour for soft dough. Mrs. Doty.

Steamed Pudding—
1 cup of sugar, 1 cup of sour milk, 2 eggs, 1 cup of raisins, 1 cup of currants, 2 teaspoons of saleratus, 3 heaping cups of flour, steam one and a half hours. Mrs. Frank Ford.

Cornbread—
1 cup flour, 1 cup cornmeal, 2 teaspoons baking powder, salt, 2 tablespoons melted butter, 1 egg, 1 cup of sweet milk, spread the top with melted butter. Mrs. Joe Baker.

Doughnuts—
1 large cup C sugar, 1 cup sweet milk, 2 eggs, 3 teaspoons baking powder, 2 tablespoons melted butter, salt and nutmeg to taste, flour enough for soft dough. Mrs. B. A. Buck.

Steamed Cup Pudding.
1 egg beaten, ½ cup sugar, ⅓ cup milk, small piece butter, 1 cup flour, heaping teaspoon baking powder, put fruit in cups, fill half full of batter, steam half hour M. Palm.

Washington Pie—
Scant cup sugar, ⅓ cup butter, ½ cup water, 1½ cups flour, 1½ teaspoons baking powder, 1 egg, bake in two tins, place fruit between and serve with cream. M. Palm.

White Cake—
1½ cups C sugar, scant ½ cup of butter, mix to cream with hand, 1 cup sweet milk, whites of 5 eggs, 2 cups of sifted flour, 2 teaspoons of baking powder sifted through the flour.
Mrs. J. C. Lewis.

Cheap Fruit Cake—
1½ cups of brown sugar, 3 eggs, ½ cup butter, 1 cup sour milk, 2 cups of flour, 1 teaspoon each of nutmeg, cinnamon and cloves, 1 teaspoon soda, 2 cups of raisins, lemon frosting.
Mrs. Joe Baker.

Caramel Custard—
1 pint of milk, 2 eggs beaten with half cup of sugar, put 2 tablespoons of sugar in a cup and let it burn on top of the stove until a light brown, then add this to the hot custard.
Mrs. C. L. Romberger.

Loaf Cake—
2 cups of sugar, 1 scant cup of butter, cream butter and sugar together, 3 even cups of unsifted flour, 3 teaspoons of baking powder, 1 cup of sweet milk, whites of 6 eggs, flavor with vanilla. Mrs. Joe Baker.

Graham Gems—
1 large cup sour milk, 2 eggs, beaten light, 2 tablespoons butter, 1 tablespoon sugar, ½ cup wheat flour, 1 teaspoon soda, graham enough for moderate dough. Bake in heated gem pans 20 minutes. Mrs. Nettie D. Hobbs.

Table Mustard—
Yolks of 6 eggs, juice of 1 lemon, 3 tablespoons of ground mustard, 1 tablespoon of flour, 1 cup vinegar, butter size of an egg, 3 tablespoons sugar, mix thoroughly and boil, when cool strain through cloth. Mrs. J. C. Lewis.

Doughnuts—
One and a half cups of sugar, 1 cup of sour milk, 1 teaspoon of soda, 2 teaspoons of baking powder, 3 tablespoons of lard, 2 eggs, flour enough to roll out soft, roll in pulverized sugar when half cold. Mrs. W. J. Hagerty.

Dark Pudding—
1 cup molasses, half cup lard, 1 cup seeded raisins, half cup currants, half cup citron, half cup cold water, 1 teaspoon soda, 1 teaspoon cinnamon and allspice, flour to make stiffer than a cake, steam two hours. Mrs. Doty.

Chess Pie—
1 cup sugar, half cup butter, 1 tablespoon flour, 1 teaspoon vanilla, yolks 3 eggs, bake same as custard pie. Beat the whites of 3 eggs into a froth and 3 tablespoons powdered sugar. Put over pie when done and return to oven and brown. Mrs. Nellie Baker.

Chili Sauce—
36 ripe tomatoes, 12 red peppers, 12 onions, 2 tablespoons of sugar, 4 tablespoons of salt, 3 cups of vinegar. Another—36 ripe tomatoes, 7 red peppers, 14 onions, 3 tablespoons of sugar, 4 tablespoons of salt, 8 cups of vinegar, chop fine, cook two hours. Miss Palmitier,

Beet Salad—
Boil 4 medium-sized beets, chop fine tops and stalks of a bunch of celery, chop fine 2 cups of cabbage. Dressing—1 cup of vinegar, ½ cup of water, tablespoon of salad oil, 3 tablespoons of sugar, ½ teaspoon of mustard, a little salt, yolks of two eggs, well beaten.

Steamed brown Bread—
1 heaping cup graham flour, 1 heaping cup rye flour, 1 heaping cup cornmeal, 1 full cup molasses, 1 full cup sweet milk, 1 full cup sour milk, 1 dessert spoon of soda, 1 dessert spoon of salt, steam three hours and one-half and bake one-half hour.
May S. Morgan.

Orange Cream—
Grate two oranges and one lemon, mix with a cup full of sugar and a half cup of water, put in a small sauce pan, set on the stove until the sugar is dissolved, beat 3 eggs and stir in, set off to cool, when thick stir in a teacup of whipped cream, set on ice till very cold.
Mrs. Joe Miller.

Chocolate Cake—
2 cups of sugar, 2 cups of flour, 2 tablespoons cornstarch, 2 teaspoons baking powder, ¾ cup of milk, ¾ cup butter, 4 eggs. Filling for same—2 cups sugar, 4 tablespoons water, boil until hairs and pour on the beaten whites of 2 eggs, add half cake of baker's chocolate that has been melted. Mrs. C. L. Romberger.

Caramel Cake—
2 cups sugar, ½ cup butter, 1 cup milk, the whites of 4 eggs, teaspoon baking powder and flour. For the caramel—1½ cups of brown sugar, ½ cup sweet cream, 2 tablespoons butter, 1 teaspoon vanilla, boil and when warm spread between the layers and on top. Mrs. Will Losee.

Suet Pudding—
1 quart of flour, 1 coffee cup of chopped raisins, 1 coffee cup of chopped suet, 2 teacups of sour milk, 1 teacup of sugar, 1 teaspoon of soda, one teaspoon of salt, steam three hours. How to stir it together—Take the flour, suet, salt, sugar and fruit and mix together, then put in the milk and soda.

Lemon Pie—
Bake crust first. 1 cup C sugar, 1 scant tablespoon cornstarch or flour, mix in sugar dry, 2 yolks of eggs beaten, 1 lemon grated, mix all together and add 1 cup boiling water, cook until thick and put into crust. Make frosting of whites of the eggs, and a little sugar. Spread on and put in the oven to brown. Mrs. J. C. Lewis.

Apple Pudding—
1½ cups of flour, 1½ teaspoons baking powder, 3 tablespoons sugar with enough for a thick batter, sugar, butter a pie-plate, prepare apples as for pie, put them in the pie-plate and sprinkle sugar over them, grate a little nutmeg over them, a teaspoon of butter, then pour over the batter and bake a light brown color. Serve with cream and sugar.

Cream Tapioca Pudding—
Soak three tablespoons of tapioca in water over night, put the tapioca in one quart of boiling milk and boil half hour, beat the yolks of 4 eggs with 1 cup sugar, add 3 tablespoons of cocoanut, stir in and boil ten minutes longer, put in pudding dish, beat the whites of 4 eggs with 3 tablespoons sugar, sprinkle with cocoanut and brown in oven. M. Palm.

Chocolate Pie—
Scald 1 coffee-cup of milk and stir in 2 tablespoons of grated chocolate, beat the yolks of 3 eggs with two-thirds of a cup of sugar and 1 teaspoon of vanilla, and on this put the hot milk and bake like custard pie. When done, spread over the pie the whites of 3 eggs beaten to a stiff froth, and 2 tablespoons of sugar. Return to the oven and brown. Mas. A. E. Adams.

Fig Pudding—
1 pound of figs chopped quite fine, 1 cup molasses, 1 scant cup butter, 1 cup sweet milk, 3¼ cups flour, 2 eggs, a little cinnamon, 1 teaspoon soda, mix together molasses, soda, figs and cinnamon, melt butter, dissolve soda with tablespoonful of hot water and mix with the milk, add the other ingredients, beat eggs light and add last, steam three hours. Serve with lemon sauce. Mrs. Dwight C. Morgan.

Baked Ham—
First but into cold water and bring it almost to a boil, then pour off the water. When scalding hot, drain off the second time, again cover with cold water and set over the fire where it will simmer slowly till nearly done. Then take off the skin, rub in half a teacup of sugar, cover with a layer of fine bread crumbs in which a little more sugar and some black pepper have been mixed. Bake half an hour so that the crumbs may be nicely browned. When the ham is prepared for baking lay a grating in the pan to raise the ham so that it may not be soaked with the fat that will run from it. Put no water into the pan.
Mrs. Koehler.

Pop-Overs—
2 cups milk, 2 cups flour, 2 eggs, two tablespoons melted butter, 1 teaspoon salt. Beat the eggs very light, then add milk and flour, putting in the butter last, heat teacups and fill them one-third full of the batter, put them into a well heated oven, allowing the heat to gradually decrease, bake about an hour. This is sufficient to fill eight cups. Mrs. A. E. Adams.

Coffee Bavarian Cream—
1 cup strong coffee, 1 pint cream, half package gelealine, 1 cup sugar, one-third cup cold water. Soak the gelatine in the cold water two hours, pour in the boiling coffee, add sugar, then cold place in ice water and stir until it begins to thicken, then add the cream which has been whipped to a froth, place in moulds, serve with whipped cream. M. H. Gould.

Cream Cakes—
1 cup of boiling water, half cup of butter, 1 cup of flour, stir flour in until it is smooth, when cold add three eggs beaten well, and drop on buttered tins, bake in a cool oven about an hour. Filling for same—1 cup of milk, half cup sugar, 1 teaspoon flour wet with a little cold milk, 1 egg, vanilla, when cakes are cold cut one side with a knife and add cream. Mrs. C. L. Romberger.

Veal Pate—
3 pounds chopped veal—have butcher add a little pork—1 tablespoon of salt, 1 tablespoon of pepper, 8 tablespoons of powdered crackers, 3 tablespoons of cream, 2 beaten eggs, 1 nutmeg, piece of butter size of an egg, make into a loaf, put into a tin with a little water in the bottom, put bits of butter on top with more cracker, bake two hours. For 25 people. Miss Palmitier.

Coffee Cake—
Take large cup of bread sponge which has been mixed with part milk, 2 large tablespoons of shortening, 2 tablespoons of sugar, a little nutmeg, 1 beaten egg, flour enough to just take up the moisture, stir with a spoon, roll out, handle as little as possible, put in buttered pan and sprinkle sugar and cinnamon with small bits of butter on top, and bake a light brown.
Mrs. Koehler.

Cream Cake—
Boil together a pint of water and a cup of butter, while boiling stir in 2 cups of flour, let this cool, then add 6 well beaten eggs and drop the mixture on tins and bake. For the filling, beat 4 eggs, 2 cups of sugar and one cup of flour, stir this into a pint of boiling milk, flavor with lemon or vanilla. When the cakes are cool make a little opening in the side and fill with the cream. This will make four dozen.

German Potatoes Salad—
Boil 1 dozen good-sized potatoes in their skins, peel while still warm, slice them thin, take about 2 ounces smoked bacon cut into slices, fry a light brown, one cup of hot water, ¾ cup of good vinegar, pepper and salt to taste. A little onion may be added if liked. Mix all together thoroughly, let stand for ½ hour. Hard-boiled eggs may be sliced over the top which will improve the appearance as well as the taste.
Mrs. Koehler.

Tomato Sauce—
1 quart can of tomatoes—fresh tomatoes may be used—2 tablespoons butter, 1 tablespoon flour, 8 cloves and a small piece of onion, cook tomatoes, onion and cloves twenty minutes, heat butter in small frying-pan, add the flour and stir constantly until smooth and brown, then add to the tomatoes and cook two minutes, season with salt and pepper, rub through a strainer fine enough to keep back all seeds. Serve very hot. This is nice with fish, veal or macaroni.
May S. Morgan.

Raisin Puffs—
Half teacup of sugar, half teacup of milk, 2 eggs, a little salt, 2 teaspoons of baking powder, flour enough so the batter will drop from the spoon, 1 cup of chopped raisins or any other fruit, butter teacups and fill half full of batter, set cups in steamer and steam one hour, eat with "sour sauce." Sour sauce—Half cup of butter, melt and mix, 2 tablespoons of flour, one tea cup of sugar, half pint of boiling water, a little nutmeg, vanilla and vinegar.
Mrs. W. J. Hagerty.

Huckleberry Cake—
1 cup of butter, 3 cups of sugar, beat butter and sugar together until light, then add half cup sweet milk, 4 eggs beaten separately, the yolks to a cream, the whites to a froth, 1 teaspoon of nutmeg, 1 teaspoon of cinnamon, 2 teaspoons baking powder, 3½ cups of flour. Sift the baking powder into the flour, rub 1 quart of huckleberries well with flour, but do not mash them. Add the huckleberries last, dust the top with sugar and bake. Best the second day.
Mrs. R. Broughton.

Devil Cake—
First part—1 cup brown sugar, 1 cup grated chocolate, not sweet, half cup sweet milk, put this on the stove until all is dissolved, but do not let it boil. When cold stir into part two. Second part—1 cup brown sugar, scant half cup butter, yolks of 3 eggs, half cup sweet milk, 2 cups flour, 1 heaping teaspoon of soda mixed with the flour. Frosting—Half cup thick sweet cream thickened with confectioner's sugar. Bake in two long tins, put frosting between layers and on top of last one. Mrs. R. Broughton.

Ham Salad—
Take cold boiled ham, fat and lean together, chop it until thoroughly mixed and the pieces are about the size of peas, then add to this an equal quantity of celery cut fine, if celery is out of season, cabbage may be substituted, mix this with the following dressing: Beat up 2 eggs with 2 teaspoons of sugar, add a piece of butter the size of half an egg, a teaspoon of mustard, a little pepper, and lastly a teacup of vinegar. Put these ingredients into a dish over the fire and cook like a soft custard. This is improved by adding half a cup of cream. Mrs. A. E. Adams.

STATE OF OHIO, CITY OF TOLEDO, } ss
LUCAS COUNTY,

Frank J. Cheney makes oath that he is the senior partner of the firm of F. J. Cheney & Co., doing business in the City of Toledo, County and state aforesaid, and that said firm will pay the sum of One Hundred Dollars for each and every case of catarrh that cannot be cured by the use of Hall's Catarrh Cure.

FRANK J. CHENEY.

Sworn to before me and subscribed in my presence, this 6th day of December, A. D. 1886.

{ SEAL } A. W. GLEASON,
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Hall's Catarrh Cure is taken internally and acts directly on the blood and mucous surfaces of the system. Send for testimonials, free.

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Lincoln Entertainment.

The Epworth League gave a very interesting and instructive Lincoln entertainment Tuesday evening, February 12, at which were invited the G. A. R., the W. R. C. and the S. of. V. The singing was excellent, and Commander Ayling rendered a vocal solo, "Heroes Who Have Passed Away," in a manner to kindle all hearts.

Mrs. D. B. Stevens read a fine paper on "Lincoln's Boyhood and Private Life." Ernest Seymour presented an essay on "Lincoln in Public Life," which showed great discrimination and clear thinking. While Miss Chenowith's paper on "Anecdotes of Lincoln," was listened to with marked interest from beginning to end. As was to be expected the address by Col. R. P. Morgan on "Personal Recollections of Lincoln," was one long to be remembered. He was a close friend of the great president for a number of years, and could, therefore, speak out of a full heart and a personal knowledge which, of necessity, always deepens the interest of the heroes. The colonel was at his best, and spoke with pathos and power.

We congratulate the Epworth League upon the success of their program. It was more than a credit, it was an honor to the society. They have done nobly in the past, and we only hope that their success in 1895 may far surpass the achievements of 1894.

D. B. Stevens presided with grace and dignity.

A True Saying.

It has been said that habitual constipation is the cause of one half the diseases that flesh is heir to. Keep your bowels regulated by Caldwell's Syrup Pepsin and your system will be in proper condition to keep off diseases of all kinds. Get a sample bottle (10 doses for 10 cents) of Barr & Davis, and you will bless the day you did.

Morris' 'Bus Line.

I have a good, warm 'bus and will make calls for any train day or night. Will be at all regular trains on the 3-I. A baggage wagon run in connection. Leave orders day time at the express office and nights with the night marshal, Wm. Miller. WM. MORRIS.

25c. Column.

We will print any notice under classified heading in this column for 25 cents each issue. Such notice to contain not more than 30 words,

WANTED.

WANTED.—A buyer for a home. $800. $100 or $200 down. Balance in monthly payments to suit. Inquire at this office.

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FOR SALE—Handsome two-thirds life-size guaranteed Portrait of anyone furnishing a good photograph, and the STAR AND HERALD, or the Gardner Tribune or Braceville Tribune for $3.50. Call at this office.

'BUS LINES.

GREGORY'S 'BUS LINE will meet all trains at 3-I depot. All orders left at the Livingston will receive prompt attention. Will call anywhere in town for passengers. Good accommodation.

Passenger trains east, ...5:17 a. m. 7:53 a. m.
" " west.... 11:07 a. m. 3:00 p. m.
" " west..... 5:21 p. m.

'Bus leaves crossing at C. & A. depot on West St., 15 minutes before each train.
Slate at Hutchinson's. Leave your order.

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All business intrusted to my care will receive prompt and careful attention. Collections made

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Prompt attention given to all law cases, collections, etc. Call on or address him at his office in Pontiac.

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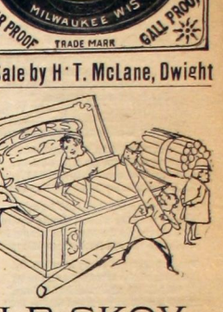

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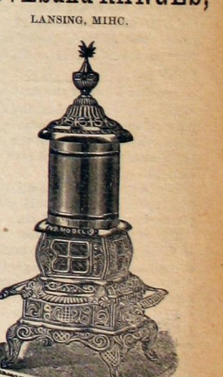

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