

**"Peace Hath
Her Victories**
No less renowned than war," said Milton, and now, in the Spring, is the time to get a peaceful victory over the impurities which have been accumulating in the blood during Winter's hearty eating. The banner of peace is borne aloft by Hood's Sarsaparilla.

It brings rest and comfort to the weary body racked by pains of all sorts and kinds. Its beneficial effects prove it to be the great specific to be relied upon for victory. Hood's never disappoints.

Salt Rheum—"My mother was seriously afflicted with salt rheum and painful running sores. No medicine helped her until Hood's Sarsaparilla was used, which made her entirely well." **ESSIE E. MAPLESTONE,** 355 Dearborn Street, Chicago, Ill.

Tired Feeling—"I had that tired, dull feeling, dizziness, headaches and sinking spells, but Hood's Sarsaparilla made me a new man. I never was better than now." **JOHN MACK,** Okaloosa, Iowa.

Hood's Sarsaparilla
Never Disappoints

Hood's Pills cure liver ills, non-irritating and the only cathartic to take with Hood's Sarsaparilla.

They Never Sleep.

There are several species of fish, reptiles and insects which never sleep during their stay in this world. Among fish it is now positively known that pike, salmon and goldfish never sleep at all. Also that there are several others of the fish family that never sleep more than a few minutes during a month. There are dozens of species of flies which never indulge in slumber, and from three to five species of serpents which the naturalists have never yet been able to catch napping.

Professor (to his young wife as they come out of the church after the wedding)—So, now we are each other's forever, Emma. Wife—Yes, Ferdinand, but you had better make a note of it or else you'll forget it.



An Excellent Combination.

The pleasant method and beneficial effects of the well known remedy, SYRUP OF FIGS, manufactured by the CALIFORNIA FIG SYRUP CO., illustrate the value of obtaining the liquid laxative principles of plants known to be medicinal laxative and presenting them in the form most refreshing to the taste and acceptable to the system. It is the one perfect strengthening laxative, cleansing the system effectually, dispelling colds, headaches and fevers gently yet promptly and enabling one to overcome habitual constipation permanently. Its perfect freedom from every objectionable quality and substance, and its acting on the kidneys, liver and bowels, without weakening or irritating them, make it the ideal laxative.

In the process of manufacturing figs are used, as they are pleasant to the taste, but the medicinal qualities of the remedy are obtained from senna and other aromatic plants, by a method known to the CALIFORNIA FIG SYRUP CO. only. In order to get its beneficial effects and to avoid imitations, please remember the full name of the Company printed on the front of every package. **CALIFORNIA FIG SYRUP CO.** SAN FRANCISCO, CAL. LOUISVILLE, KY. NEW YORK, N. Y. For sale by all Druggists.—Price 50c. per bottle.

From Head to Foot.
For all aches, from head to foot, St. Jacobs Oil has curative qualities to reach the pains and aches of the human family, and to relieve and cure them promptly.

PROPER TIME FOR A BATH.
Some of the General Rules Which Health Dictates.

Regarding the proper time for a bath, a simple general rule may be given, says Woman's Life. Take cold baths on rising in the morning and warm ones just before retiring. In taking Turkish or Russian baths the hour need not be considered, except as in all baths, none of which should be taken less than an hour or so before or after meals. Where it is possible, use fresh, clean rainwater for the bath. This is the nearest approach to distilled water, which is too expensive for general use. Soft water is next best to rainwater, and a little borax or ammonia in hard water will soften it. Brisk rubbing should always follow a bath; then the bath will do all that is claimed for it in the way of renovating the person, invigorating the system, increasing the fineness and softness of the skin and making one look and feel younger. Cleanliness of the skin has a great effect on the general health, and it is well known that if one has been exposed to infection the best thing to do by way of precaution is to take a hot bath immediately. It is a mistake to remain too long in a tepid bath. Thirty minutes should be the limit. Throughout the winter and early spring it is best, if one is at all liable to chills, to take one's bath at night, just before going to bed. If taken in the daytime, brisk exercise of dumbbell practice is highly beneficial.

COMFORTABLE TIP FOR MEN.

Why a New Orleans Bachelor Nails His Slippers Fast.

"Up in my den," said a New Orleans bachelor who lives in a couple of quaintly furnished rooms in a business block downtown, according to the New Orleans Times-Democrat, "between the fireplace and the first bookcase on the left, you will find two large slippers nailed to the wall, some four feet above the wainscoting. The heels of the slippers are quite close together, the toes spread slightly outward, and being made of brightly flowered druggery, they look not unlike two enormous particled beetles, clinging to the wall with folded wings. They are not, however, intended as ornaments, but have a very homely and practical purpose. When I retreat to my den at night, take down the book that suits my mood, get into a comfortable, ragged old jacket, turn the lamp just right and light my pipe—when I have performed these preliminary ceremonies I place a chair directly in front of the slippers, insert my feet in their depths and lean back with the blissful consciousness that I can't possibly tip over and break my neck. I am ashored, so to speak, to the wall, and the light is so arranged as to make the position the best possible one for reading. My friends claim that the habit is pulling out my legs to an abnormal length, but I don't let that worry me. I'm thinking of having the scheme copyrighted."

Increase in Woolens.

The United States census of 1910 showed the existence of twenty-four woolen factories and 1,682 fulling mills. The majority of these were located in New England, and practically the balance in New York, New Jersey, Pennsylvania and Delaware. Each New England state, with the exception of Vermont, at that time had mills employed in the manufacture of army and navy cloths, cloths for the negroes of the south, and blankets. The production of broadcloth was confined to half a dozen mills.

Senator Turpie Takes His Turn.

Senator Turpie of Indiana says he never carries a watch, because people used to bother him by asking the time. "I thought I'd try my turn at bothering somebody else about the time," says the senator.

FARM AND GARDEN NOTES.

NOTES OF INTEREST ON AGRICULTURAL TOPICS.

Variation of Cultivated Plants—Moles in the Garden—Tin Cans in Early Gardening—Using Sprouting Grain For Seed, Etc.

Variation of Cultivated Plants.

Most of the forest trees have very little variation from their original stock when grown from seed. With trees that have been long in cultivation, the variation is so much greater that the only way to secure the identical variety desired is by budding and grafting. It is probable that cultivation and better care given to trees and plants has much to do with making new and better varieties. It is after seasons that are unusually favorable to fruit of all kinds that the best varieties have been originated. It is always worth while to plant the seed of extra choice fruit and see what variety will come from it.

Moles in the Garden.

It is said that kerosene oil poured into a mole run and then covered up will drive the creatures away. Bisulphide of carbon will kill them if it reaches them; pour into the mole run about a gill of carbon bisulphide and immediately cover it over; the fumes will penetrate the runs for some distance and will kill the moles if present. Small bits of meat containing a very little strychnine will kill the animals if eaten by them. Grains of corn soaked in strychnine and water placed in the runs, are also said to be destructive if eaten.—Vick's Monthly.

Tin Cans in Early Gardening.

Early gardening by means of starting plants in a hotbed and transplanting is not always attended with the greatest success on account of the growth of the plants being checked when replanted. This is caused by disturbing the roots and change of soil. This difficulty can be eliminated by the following plan. Melt the top and bottom from old tin cans. Also remove the solder from the seam, tying a cord or wire about it to keep it in shape. Fill with rich soil and plant seeds which have been soaked in warm water for a day or so to insure rapid germination, and place in a warm, sunny place or hotbed.

There will be ample depth of soil for the plant to make a good growth before resetting. As soon as it is warm enough the plant can be set out in the garden. To do this, make a hole in the bed large enough to set the can in. Remove the cord or wire holding the can together, spread it open and let the contents slip out into the hole. Pack the earth closely about this and your plant is replanted without changing the soil or injuring the roots in any way. The cans can be laid away for use next spring. Plants started in this way will have two or three weeks the start of others.—New England Homestead.

Using Sprouted Grain for Seed.

Several experiments were conducted at the Agricultural College at Guelph, Conn., by sowing winter wheat which was unsprouted, slightly sprouted, considerably sprouted, and badly sprouted, in order to find out the comparative value of each. The results of these experiments were very similar, and clearly showed that the sound grain was the poorest. The exact record of one test is as follows: Fifty sound grains were planted in one box; fifty grains which were slightly sprouted in box two; fifty grains considerably sprouted in box three, and fifty grains badly sprouted in box four. In about two weeks after the grains were planted the crop in box one showed eighty per cent. germinated, and the plants an average of three and a half inches in height; in box two, sixty-six per cent. of the plants germinated and the plants averaged two and three-quarter inches in height; in box three, sixteen per cent. of the seeds germinated and the plants averaged one and a quarter inches in height. The crop from the sprouted seed was uneven in growth, some of the plants being much stronger than others.

Growing Calves With Little Milk.

There are so many uses of the skim-milk on every farm that we do not wonder if it is often begrudged to the calf, which will take all the skim-milk if its dam gives, and if it have no other feed will only be moderately thrifty. The truth is that while some milk seems to be necessary to the calf's well being, it can be made to grow with very little, provided its other food is properly proportioned. Milk alone is very hard to digest, especially if all the cream is out of it. A tea made by boiling clover hay of the second growth until most of its nutrition is soaked out of it, mixed with one-third of its bulk of skim-milk and thickened by boiling a handful of oatmeal, will be eaten with greater relish than the skim-milk alone, and thus leave some of the skim-milk for pigs and poultry, either of which will make better use of it than the calf, so far as profit is concerned. If it is desired to make the calf's coat shine, put a teaspoonful of linseed meal in each mess of porridge or beef tea. This will also help to keep the bowels in the right condition, which is very important, as on good digestion the whole after value of the animal depends. The only danger with such feed for calves that are to be bred for cows is that they will become too fat. If this occurs in calfhood, the thick neck and heavy head will show plainly that the animal is spoiled for a milker. All that should be expected of a calf up to its first year is that it be kept thrifty growing. By this time if a heifer it will come in heat and should be bred as early as possible.

ble, to develop the mammary glands early, and thus increase the tendency to put most of the nutriment digested into the milk pail, instead of fat on other parts of the body. This is better done on a diet composed of clover tea, which has the kind of nutrition required to make growth, than it has when the calf is fed mainly with skim-milk and other feed is given to supplement its deficiencies. The calf should also be taught to eat dry clover hay as early as possible, and after it is a few months old, oat meal sprinkled on moistened cut hay should be substituted for the liquid or semi-liquid porridge. If succulent food is required in the calf's first winter it had much better be given in the form of roots or ensilage.—American Cultivator.

To Get the Most Out of Sheep.

Just at present breeding for mutton pays better than breeding for wool, but there is always the possibility of this product of the sheep well in sight. It was not many years ago that wool was the first consideration and mutton only a side issue. Naturally, with this change, the character of the breed of sheep has also changed. The large breeds, take the country right through, are not as much in general favor as the medium size, and this is due to the fact that they give the most return for a certain amount of food. They have less fat than the large breeds, and their meat is better marbled. In selling sheep for mutton the fat rarely brings the farmer in much return. The butcher knows that consumers want good lean meat only moderately mixed with layers of fat, and when he sees an excessively fat sheep he is apt to discount the mutton. The medium sized breeds will, as a rule, grow as fast as any breed on a system of food, and along with their tendency to make a good marbled mutton they are apt to produce a better grade of wool.

This wool is also found on their bodies in a very compact form, which in the end gives to the medium sheep as large a crop as that obtained from the heavier and overgrown breeds. A medium sized breed that is both a fair wool producer and a good maker of fine mutton, is always a good investment. There may be seasons when they will not add a very large profit to the farmer's work, but in the aggregate they will yield satisfactory results. Pounds for pound, the best breeds of sheep will make more money than pigs, although the swine have been considered the best investment of all farm animals for the poor man. A good breed of sheep will make a pound of mutton at less cost for food than the best breed of pigs. It will take the sheep a longer time to do this, but in the end the cost will be in favor of the sheep. On the whole, mutton brings as much per pound in most markets as pork. If the price and cost of raising the meat of the two animals were evenly balanced, the favor would still be for the sheep. The wool is an item that would unbalance the scales, and tip them decidedly in favor of the sheep. Finally, the sheep of fine breed are always prolific and never fail to raise a crop of good, saleable lambs if properly treated. To get the most out of them we must consider the mutton, wool and the lamb items—all three of which are very profitable and important.—E. P. Smith in Wisconsin Agriculturalist.

Practical Dairy Rules.

Never mix fresh, warm milk with that which has been cooled. Under no circumstances should anything be added to milk to prevent its souring. Cleanliness and cold are the only preventives needed. All milk should be in good condition when delivered. This may make it necessary to deliver twice a day during the hottest weather. When cans are hauled far they should be full and carried in a spring wagon. In hot weather, cover the cans, when moved in a wagon, with a clean wet blanket or canvas or covered milk box. Milk utensils for farm or dairy use should be made of metal and have all the joints smoothly soldered. Never allow them to become rusty or rough inside. Do not haul waste products back to the farm or dairy in the same cans used for delivering milk. When this is unavoidable insist that the skim-milk or whey tank be kept clean. Cans used for the return of skim-milk or whey should be emptied and cleaned as soon as they arrive at the farm. Clean all dairy utensils by thoroughly rinsing them in warm water. Then clean inside and out with a brush and hot water, in which a cleaning material is dissolved. Then rinse and lastly sterilize by boiling water or steam. Use pure water only. After cleaning keep utensils inverted, in pure air, and sun if possible, until wanted for use.

Force of Waves.

In a high gale, mile long waves, 200 feet from trough to trough, and 40 feet high, roar along the sea at twenty miles an hour with a weight of 60,000 pounds for every foot of its length. Upon these a 600-foot ship such as the New York or the Paris will rise like a floating leaf, but if the ill-fated ship drifts upon a lee-shore, blows of 100,000 tons, delivered with remorseless fury, crush it like an eggshell.

The Mexican's Hat.

The Mexican wears a hat covered with gold and silver braid, that is usually worth more than all the rest of his family's wardrobe; and it is this, together with the gay striped blanket and the swagger of the fellow, that gives him such an air of stage make-up.

SOMETHING ABOUT COCONUTS.

A Promising Field of Commercial Industry in Our New Island Possessions.

"There are three stages of different conditions through which the milk of the coconut passes, in each of which it is excellent," said Captain Nathan Truelove, sometime master of a trading craft in the South Pacific Islands. He had paused at a fruiterer's stand and was examining a pile of coconuts in the husk displayed there with an air of interest. "The first is when the meat and milk in the green coconut have not yet separated and are blended together in a semi-fluid pulp, about of the consistency of a water ice, and may be scooped out and eaten with a spoon. The second is when the meat is newly hardened against the inside of the shell and the hollow within is filled with the fragrant, cooling milk, one of the most beautiful and refreshing draughts that a man can find in the tropical lands. The third stage, to which few people outside the tropics are initiated, is when the coconut is sprouting and the embryo palm tree, formed from the milk, and the best of the meat lies in the hollow that is left, a kernel within a kernel, so to speak, and one of the daintiest morsels that a man ever lifted to his mouth. I was in hopes to find a sprouting coconut among these, but there is none. Here is where the green sprouts are to be looked for—in the monkey's face, as the boys say—the three round depressions which they call a mouth and eyes in the small end of the nut.

"What we call milk in the coconut the South Sea people call water. Coconut milk with them is the kernel grated fine and mixed with this fluid. The resulting compound is of the consistency of cream, milk-white in color and delicious to the taste. It is so rich that one can eat but little of it directly, and it is principally used, mixed with other substances, in preparing dessert dishes and as a frosting for cake. In the Micronesian and other tropical Pacific Island groups the cocoa palm grows everywhere that enough earth can be found above the coral reefs to give its roots a hold, and is the most all-round useful tree there is. Its nuts serve the natives for food and drink and are a chief resource for barter.

"The juice drawn from the underdeveloped flowers of the cocoa palm just before their budding is sweet and pleasant to the taste, and is often given to sickly or weaning children. When allowed to ferment it becomes 'toddy,' the favorite tipple of South Sea Islanders, and by distillation the fermented juice yields a potent liquor, resembling the East India arrack and known by the same name. Boiled down and sugared, the palm juice makes the jaggery which the Japanese bunboatmen bring out to sell to the passengers and sailors of ships that put in at Batavia and other parts of Java. The wood of the cocoa palm, commercially known as porcupine wood, is valuable in the making of furniture and house trimmings, and from the husks of the nuts are made the coil rope which serves as rigging for native craft, and is worked into mats and baskets.

"It is in the production of copra that the cocoa palm has its chief commercial value. Copra is the meat of the coconut dried, or exported, to be used in the making of oil. In earlier times the South Sea natives grated the coconut meat and expressed the oil themselves in a rude lever press, to barter with cruising traders for tobacco, liquor, and trinkets. Now the meat is cut by them into pieces of such size and shape as will enable them to pack it to the best advantage and is mostly sent to regular ports of shipment, where the owners receive pay in goods or money. The copra is shipped to Europe or America to factories where the oil is expressed to a variety of uses. Copra stearin is much used in candle making, and the oil enters largely into the marine soap which can be used for toilet or laundry purposes in sea water. When it is considered that 1,000 nuts will yield 500 pounds of copra, which will yield twenty-five gallons of oil, one of the most commercial possibilities of our new Philippine possessions becomes evident.—The Sun.

Instruments of The Cuban Bands.

Some of the Cuban bands are equipped with modern instruments, played by musicians who know how to use them. Others are made up of instruments of all kinds that will make noises and are played by people having knowledge neither of time nor tune. Some queer-looking pieces are seen in some of these collections. Among them is one shaped like a Jonah's gourd and looking very much like it. A rude bow is scraped across this, a scratching and screeching noise being the result of the friction. The instrument, if it can be so termed, is a time-keeper more than a musical piece. Its player manages to keep time with his fellows, the notes omitted not sounding discordant, even if not musical. The favorite selection of all the bands is the Cuban national air, a sweetly sad and plaintive composition. It is played in season and out of season, never lacking an opportunity for its production, since the people seem to have an endless stock of holidays and festive occasions. As one American put it, the Cuban week is made up of holidays and Sundays, with the latter the greatest of them all.—Chicago Record.

A Trick of The Wood Duck.

There was some trouble among the wood ducks in one of the cages in the Sportsmen's Show in New York City. One of the beautiful birds had evidently incurred the ill will of two or three of the others, and the poor little fellow was being hard pushed to save his crop of feathers from being all plucked out. To the spectators who

watched the fight from outside the cage, it looked like a football game. Two of the aggressive party would corner the offender and then grab him, by the feathers as he would try to run away. First, this little fellow tried to shake off his pursuers by jumping up against the network, but he invariably fell down on his back and he finally gave this up. Then he resorted to a new trick and the old huntsman smiled as they saw how he outwitted his enemies just as others of his species had outwitted them. Whenever he was close pressed he dived under the water and swam half the length of the little tank before he came up again. Sportsmen who have tried to catch a wounded duck will appreciate the difficulty of the avenging comrades of this clever bird.—New York Commercial Advertiser.

AMERICAN WORKMEN BEST.

A Candid English Trade Journal Makes a Gratifying Admission.

Says the Engineering Magazine: It has been the uniform experience of American engineers with whom I have come in contact, who have had occasion to employ European workmen, that the European is totally at a loss if he has to tackle any problem for which he has not been trained, or that deviates to any extent from his routine work. The boasted superiority of thorough English workmanship is a myth. The thoroughness for which the German is phenomenal, in some respects, surely does not hold good as far as mechanical operatives are concerned.

I have had considerable experience with all classes of European workmen—carpenters, masons, foundrymen, machinists—and I must say that there is a conspicuous lack of appreciation of good work among them, and that the use of primitive tools and methods is common. These deficiencies are largely due to had supervision, and want of intelligent management. Corresponding classes of workmen, under more favorable conditions and better management, form a large part of the best mechanics in America.

It is a fact, verified by statistics and the statements of many American makers of machinery who have successfully introduced their machines into European countries, that, under European workmen, American labor-saving and automatic machinery turns out from 30 to 50 per cent. less than is produced by the same machinery in America.

Insects Lace Weavers.

Have you seen any of the world-famous Fayal lace, from the Azores or western islands? This gauzy stuff is manufactured by women, there being only twenty-five with the necessary skill on the islands. The wonderfully delicate lace is made from fibres in the leaves of the bitter aloe, a near relation of the common century plant. So difficult has it been to discover persons skillful enough to make the lace that manufacturers have experimented with silk producing insects to utilize their instinctive gift of spinning. So successful have some of these experiments been that a Munich man has found a way by which caterpillars have been directed to make the lace.

He mixes a paste composed of the bitter aloe leaves, which the insect is fond of. After spreading this paste thinly on a flat stone he carefully marks with a camel's hair brush dipped in olive oil the pattern which he wishes left open. The stone is then placed in an inclined position, and several hungry caterpillars are placed at the bottom. Instantly they begin eating the paste and spinning out their silk as they progress toward the top. Finally the caterpillars have eaten all the paste but that covered by the distasteful oil, and in its place they have left a delicate web of silk in a pretty lace pattern.—Minneapolis Journal.

Dog Drives Oxen.

On the high road between Bordeaux and Arcaehon, France, a certain mongrel collie is known to and much respected by hundreds of people on account of its almost human intelligence. It invariably accompanies a couple of bullocks that draw a cart loaded with charcoal into Bordeaux, and returns with it empty to the locality where the wood is burned.

Although the cart is in charge of a man, the oxen are practically in charge of the dog. The animal walks on ahead, leading the bullocks and always strictly observing the rules of the road. When the slow-moving beasts have to turn to the right the dog barks on that side of them, and when to the left he barks on the other side, the oxen having perfectly learned their part and being quite willing to obey a quadruped many times smaller than themselves. The dog learned his business by observing his master, who was much surprised one day to find his companion so accomplished.

To lead a bullock cart and to know exactly what to do on meeting other traffic seems as near an approach to human reasoning as can be attained by the intelligence of the brute.—New York Commercial Advertiser.

Facts About Water.

There are some strange features about water. For instance, the more muscular a man is, the more able to take care of himself on land, the harder it is for him to keep afloat. Fat men and women float readily. It is possible to float for ten hours. A man has been known to stay under water four minutes twenty-nine and a quarter seconds. Another man swam 218 feet under water. The 100-yard record in a tank is one minute one second; in open water, one minute seven seconds. A man swims faster under water if he can see no light, and under water records are made with the eyes closed.

Any Girl Can Tell

A physician who makes the test and is honest about it can tell you that, in many cases, the number of red corpuscles in the blood is doubled after a course of treatment with Dr. Williams' Pink Pills for Pale People.

That this means good blood may not be entirely clear from the doctor's statement but any girl who has tried the pills can tell you that it means red lips, bright eyes, good appetite, absence of headache, and that it transforms the pale and sallow girl into a maiden who glows with the beauty which perfect health alone can give.

Mothers whose daughters grow debilitated as they pass from girlhood into womanhood should not neglect the pill best adapted for this particular ill.

Frank B. Trout, of 103 Griswold Ave., Detroit, Mich., says: "At the age of fourteen we had to take our daughter from school on account of ill health. She weighed only 90 pounds, was pale and sallow and the doctors said she had anemia. Finally we gave her Dr. Williams' Pink Pills for Pale People. When she had taken two boxes she was strong enough to leave her bed, and in less than six months was something like herself. To-day she is entirely cured, and is a big, strong, healthy girl, weighing 130 pounds, and has never had a sick day since."—Detroit Evening News.

The genuine Dr. Williams' Pink Pills for Pale People are sold only in packages, the wrapper always bearing the full name. At all druggists, or direct from the Dr. Williams Medicine Co., Schenectady, N.Y., 50¢ per box.