

UP GARRET.

What a world of fun we had,
You a lass and I a lad,
Up garret!

In the sweet mysterious dusk,
Redolent of mint and musk,
With the herbs strung overhead,
And the "peppers" stiff and red,
And, half hidden by dangling corn,
Grandpa's flask and powder-horn!

Such a store of treasures rare
We were sure of finding there,
Up garret.

Hats and coats of pattern quaint;
Dark old paintings blurred and faint;
Spinning-wheels, whose gossip-whir
Might have startled Aaron Burr;
Old lace caps of saffron hue;
Dishes splashed with villas blue.

You in trailing silk were dressed,
I wore grandpa's figured vest,
Up garret.

So we stood up, hushed and grand,
And were married, hand in hand,
While the tall-cased clock beheld,
As it doubtless did of old,
When at great-grandfather's side
Stood his blushing Quaker bride.

Furnished ready to our hand
Was the cozy home we planned
Up garret.

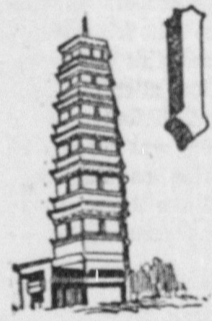
Chairs that any modern belle
Would pronounce "antique and swell,"
Chests and dresses that would vie
With the grandest you could buy.
Ah! they didn't know it then—
Save the little maids and men.

All day long in childish wise
We spun out life's mysteries,
Up garret.

In the fragrant, spiced gloom
Of that dear old rafted room,
Oh, that life in very truth
Were but sweet, protracted youth,
And we all might play our parts
With unwearied, happy hearts!

—Harper's Bazar.

HOMER GILBERT'S LUCK.



IN the little town of Puente, Cal., lives Homer Gilbert, a queer old man, who ekes out a living by growing garden truck for Los Angeles. No man in that section lives a more modest, quiet life than he, and hardly anybody who sees him among his cabbage and parsnips, on the outskirts of the town, would imagine that forty years ago he was famous among the gold seekers and fortune makers in the Eldorado in central California for his luck and riches. In those days he was known among miners in that State as Hobnail Gilbert.

Homer Gilbert came to the Pacific coast from Brooklyn in 1851. He was a young man full of vigor and vim, but had no trade or profession. For several weeks he knocked about San Francisco at odd jobs, blacking shoes, peddling fruit, working in eating houses and along the docks in the city. Everybody was wild over the news of the wonderful wealth that was washed from the earth in the canons and mountains. All who could get away to the mines had left the city, and there was a great demand for mechanics, especially carpenters. Gilbert had no money for mining, so he became a carpenter without a day's previous experience. In a few days he had got so far in his new trade as to buy tools, and in a month he was earning \$12 a day as a woodwalk builder among the sand hills, which is now the centre of business in San Francisco.

One morning Gilbert read in a newspaper of the arrival at San Francisco of an English ship with a cargo of miners' tools and general hardware, which was to be sold at auction on the wharves. He decided to speculate a little, and he attended the auction for several days. The pickaxes, shovels, and washpans were bought quickly by the hardware dealers and speculators at prices that discouraged Gilbert from making a bid. Finally a great quantity of hobnails was put up. The speculators did not seem to want them, and the bidding was low. Gilbert thought he saw his opportunity and he bid off 300 pounds of the nails for \$600. When he had paid for the nails he had about \$400 left. With this money he bought two mules, a camp outfit, and some provisions. Packing the nails and the other stuff on one of the mules, he started for the mountains.

The Sierras were alive with prospectors and at the end of the first week out Gilbert rode into a camp known as Little Jim. Gilbert joined the camp, and offered to sole and heel the miners' boots with imported nails. For each nail he got one bit or 12 cents. Money was easier to get at Little Jim than shoes those days, and as the nails protected the soles of the boots from the gravel, the miners readily fell in with Gilbert's plan. For a month he had all the work he could do, and at the end of that time he found he had accumulated gold dust worth \$2000. He still had more than 200 pounds of nails, and, satisfied with the scheme he adopted, he moved his cobbling outfit to another camp, where the same prosperity attended him. It was eight months before Gilbert's nails gave out. As they grew scarce he increased the price until during the last month the miners were paying 50 cents each for hobnails. In eight months Gilbert had \$25,000. By this time he had become thoroughly imbued with the gold fever, and in company with a prospector named Hendricks he set out on a prospecting tour, going over into the western edge of Alpine County. Hendricks was a young Englishman who

had reached the mountains with considerable money in his pockets, but had met with hard luck, and when picked up by Gilbert he was dead broke.

For six months the man prospected the gulches with but little success. They finally pulled up stakes and moved into Nevada County, where they mined with good luck. Early in the fall of 1853 Gilbert fell ill of fever. Hendricks had studied medicine, but before completing his medical education he had got the gold craze and came to California. He nursed Gilbert as best he could, but the man grew worse steadily. Hendricks knew an herb that he had noticed growing a couple of miles up the ravine that, if steeped, would perhaps help the sick man. One morning he left the cabin to get some of this herb. While away a terrific thunder storm came up and the little stream that ran through the gulch began to rise. Knowing how rapidly these mountain streams rise in a storm, and fearing for the safety of Gilbert, as the cabin stood on the bank of the creek, Hendricks hurried back. The water rose very rapidly, and, though Hendricks ran as fast as the nature of the ground would permit, the flood outstripped him. When he came within sight of the cabin it was half under water, and the torrent threatened every instant to carry it away. One end of the building stood against an immense oak tree with spreading limbs. By climbing another tree Hendricks got into the oak. About two feet above the roof of the cabin a strong limb grew out. From this limb Hendricks descended to the roof, and as it was composed of brush and dirt, he quickly stamped a hole through it. The water had risen in the house nearly to the bottom of the bunk in which Gilbert lay. Hendricks dropped inside, and, with the water up to his armpits, wrapped Gilbert in blankets, fastened a rope securely around his body, threw the other end over the limb, and hauled him up. He was a strong man, and as Gilbert had been greatly emaciated by the fever, it was not hard to haul him up to the limb and secure him at a safe height in a fork of the tree.

Lashed to the tree, the sick man faced the storm. The cabin, protected by the trunk of the oak, stood fast, but a boulder, set loose by the flood, rolled down the gulch and crashed through the side of the building. When the storm had exhausted its force, the creek fell to its normal proportions, and Hendricks got Gilbert to the ground, where he made him as comfortable as possible.

Contrary to Hendricks' expectations, the sick man soon showed signs of mending, and in two weeks he was once more on his feet. The hole knocked in the side of the cabin by the boulder had let in sand and gravel, and the building was half full of wreckage when the water subsided. Many tools, cooking utensils and other things were covered by the sand, and when Gilbert was well enough the men began the work of digging out their property. The peculiar appearance of the dirt attracted Gilbert's attention, and he washed out some of it. It proved to be rich with gold, and from the dirt in the cabin several thousand dollars' worth of dust was taken, besides a nugget of gold quartz that weighed more than twenty-three ounces. Gilbert concluded that there must be a rich spot up the gulch somewhere, and he set out prospecting for it. In three days he uncovered the place that became well known as the Big Pay and was sold for \$100,000, Gilbert and Hendricks dividing the money equally.

With his share Gilbert went back to San Francisco at the age of twenty-eight, worth about \$30,000. He grubstaked four men in a new and unknown mining region of Placer County, and invested his wealth in real estate in San Francisco. One of the men whom he had grubstaked struck it rich in about a year, and he and Gilbert sold out for \$40,000. In less than a month more further developments on the mine proved that its wealth had been exhausted and it was valueless. In the summer of 1855, when Gilbert was thirty years old, Gilbert turned his property into money and deposited in D. O. Mills' bank \$123,000. He had decided to go back to his home in Brooklyn with that sum and astonish his relatives and friends with his wonderful fortune. As he was about to sail from Panama he met a man from Australia who persuaded him to go back to Brooklyn by sailing around the world in order to impress his family more with his wealth and the extent of his travels.

Gilbert got as far as Australia, where he remained several months. He became infatuated with the gambling games of that new country, and did not give up playing until he was penniless. In a few years he got back to California, but affairs had changed so much and business had become so established that he found he had no opportunity to pile up another fortune. He went out into the mountains of Contra Costa County and lived there alone for years. Then he drifted down to Southern California. He has not mentioned mines or gambling in thirty years. Occasionally he is visited by somebody who knew him in the fifties, but he never will say a word about the old times.—New York Sun.

Poli's Way of Expressing Gratitude.

In Buffalo, N. Y., the other day, a Polo whose life was saved by Alderman John Sheehan expressed his gratefulness to the Alderman by calling at his place of business and offering his rescuer one of his baby sons. The Alderman declined the proffered gift with thanks. The Polo said that was the only way he could fittingly express his gratitude, but the Alderman was firm, and the grateful man returned home with his infant son.



FEEDING SOFT FOOD TO HENS.

To keep a hen in good condition for laying, she should never have a full crop during the day. It is not wrong to give a light meal of mixed food, warm in the morning, in the trough, but such meal should be only one-fourth the quantity the hens require. They should go away from the trough unsatisfied, and should then seek their food, deriving it grain by grain, engaging in healthy exercise in order to obtain it, and in such circumstances the food will be passed into the gizzard slowly and be better digested. Gradually the hen will accumulate sufficient food to provide for the night, going on the roost with a full crop, where she can leisurely forward it from the crop to the gizzard. Feeding soft food leads to many errors on the part of the beginner, causing him to overfeed and pamper his hens, and by it they will reach a condition that is entirely antagonistic to laying. It is much better to feed hard grains only than to feed from a trough, unless the soft food is carefully measured. A quart of mixed, ground grain, moistened and in a crumbly condition, should be sufficient for forty hens as a "starter" for the morning, but two quarts of whole grain should then be scattered in litter for them to seek and secure for themselves.—Farm and Fireside.

CELERY.

Celery is one of the neglected vegetables that should find a place in every garden great or small. It comes so late that it may be grown as an after crop where early potatoes or sweet corn has been grown. The seeds should be sown in seed bed, that has been made perfectly fine and the seeds must be very lightly covered. The best way to sow them is to make very shallow furrows in the bed and cover the seeds after they have been drilled in the furrow, by sifting fine soil over them. When the plants have grown to be an inch high it is a pretty good plan to clip the tops off as this makes the plants stocky and vigorous.

Celery delights in a moist soil and to do well it must be watered if the weather is at all dry. The common custom is to set the plants in trenches six or eight inches deep. These trenches should be deeply dug and thoroughly lined in the bottom and made very rich with fertilizers of some kind, as it is a rank feeder and must be furnished abundant plant food within a short distance as the roots are short. Set the plants during damp weather if possible, and as they grow draw the earth into the trenches, gradually filling them as the plants grow higher, taking care to keep the soil from getting into the centre of the bunch. This can be prevented by holding the tops with one hand and drawing the soil around them with a hoe, or preferably, with the other hand. When the trenches are filled the banking up begins and at every working the soil should be banked a little higher until the plants stand in a ridge reaching as high as the stem of the plants. This makes them white and crisp. At the last working the ridges should be patted into firmness with a spade so they will retain their shade.

A new plan that has been tried with some success is to set the plants only a foot apart each way and let them grow in this shape; they will be so thick that they will half blanch themselves, and when they are fully grown they can be taken up and put in a dark cellar in boxes with a little soil around the roots to finish the blanching process, or reset in trenches and left there to blanch.

The old plan we think is best for beginners, and we should have a lot of them in this country, for there is nothing that is better for nervousness than to eat liberally of celery.—Atlanta Journal.

CURING HAY.

So much depends upon climate, sunshine and wind that no definite rules can be laid down for cutting and curing hay. If possible, hay should be hosed on the day of cutting, but this will only answer if the mow is large and the amount to be stored limited. Those who grow the crop on a large scale adopt the plan of cutting it late in the afternoon. There is no moisture on the grass at this time, and it is so late that it does not wilt at all that night, and therefore is not injured by the dew. The next day after the dew is off it should be tossed twice by the tedder, and, after it is thoroughly wilted, it should be raked up and put into good sized shocks, covered with waterproof hay caps to protect it from dew or rain, and left to cure. Exposure to the sun for a few hours just before drawing to the barn will complete the process.

The common mistake in making hay is usually allowing it to lie in the hot sun too long. The best hay is made by air curing rather than by the sun drying. As far as possible hay should be cured in the bunch. It may be cocked up much greener than formerly believed, provided it is fairly wilted and contains no extraneous moisture. If allowed to sweat before drawing it will rarely heat in the mow.

When hay is first cut it should be long enough in the sunlight to dry it sufficiently to allow it to be readily raked together into windrows. The hay tedder is of great assistance in curing the hay by tossing it in the air,

thus exposing it so that all moisture is rapidly dried out. When cured by the wind rather than the sun hay preserves not only its green color, but the aroma which renders it so palatable to stock. As the nutritive properties of grass are all soluble in rain or dew, care must be taken to protect the hay from all moisture. If exposed to a long rain it becomes almost as worthless as straw, so greatly is its feeding value impaired.

In no direction have farmers progressed more than in their methods of curing hay. It is no longer considered necessary to get every particle of moisture out of the grass. Excessive dryness is avoided. They have learned the difference between curing and over curing, and that while hay when twisted should not show moisture, neither should it be so dried as to show brittleness.—New York World.

DIRECTIONS FOR HOME CHEESE MAKING.

Strain the milk into a vat and add half a pint of rennet to 100 gallons of milk, which should bring the curd in one hour when the temperature is at about eighty degrees. Stir the rennet and milk thoroughly. Many of the unknown troubles of the amateur cheese maker arise from the use of ill-conditioned rennet; if doubts as to its purity exist, it should be filtered through a flannel or cotton fibre. As the condition of rennet, quantity of milk and temperature vary at nearly every cheese making, the prepared rennet tablets sold by dairy supply houses are undoubtedly more certain in results. To the beginner, a thermometer accurately graduated is essential to success. The curd is cut into one inch squares immediately after it has formed, to hasten the separation of whey and curd. The cutting is repeated two or three times at half hour intervals, and then dipped carefully into a basket in which a strainer has been placed. Arrange the basket on a ladder over the whey receiver and cut the curd occasionally to hasten draining. When compact and fairly free from whey, tie the strainer ends by opposite corners and hang in a cool place until the morning run is made. Proceed with the morning's milk precisely in the same way until ready to hang. This curd requires a little more draining that it may be firm and decidedly free from whey.

Cut the night and morning curds in slices, place in a bowl and chop into pieces a half inch in diameter. Pour over the curds a gallon of hot whey or water and stir until a squeaking sound is made. Drain off the scalding water, add salt to taste, and thoroughly mix in the curd. Place a dry strainer in the hoop, carefully introduce the curd, fold the strainer neatly over the top, put the follower on and consign to the press. Only enough weight should be used to nicely consolidate the cheese and press out the small remaining portions of whey. If placed in the press in the morning, at night turn the cheese, substitute a fresh strainer, the next day remove from the press, butter the sides, top and bottom, and place on an odorless board in a cool, airy place to cure. Four weeks for curing is necessary, and during this time the cheese should be turned daily and buttered if inclined to adhere to the board. As cheese is liable to expand, a band of strong cloth should be drawn and sewed tightly around it to obviate cracking.—American Agriculturist.

FARM AND GARDEN NOTES.

The best crop to grow in an apple orchard is apples.

Every piece of ground put into early vegetables should produce at least two crops a year.

In France, chickens are not raised for the market; eggs and young fatted fowls are the ends kept in view.

See that the hens have plenty of sand or gravel. They have no teeth, and must have gravel to grind the food in the gizzard.

As the peas, radishes and early potatoes are taken off, do not let the land lie idle and grow a crop of weeds. Set out cabbages, celery, or sow turnips.

In the precise meaning of the term, there is no poultry farming in France. But there is "poultry keeping," and very generally followed by peasants and small farmers.

As hay is made when the sun shines, so is money increased to that dairyman who manages so that his cows yield milk abundantly when dairy prices are high.

Space, air, sun and pure water are essentials to success in poultry raising. In yards where trees cannot be raised, a few shrubs will repay planting; in summer these will form a shade, and in the event of sudden rain a shelter.

To preserve eggs it is not absolutely essential to pack them in anything, if you have a cool place and can, place them on shelves where they can be turned three or four times a week. Eggs from hens not with males will keep where fertile eggs will not.

Many amateur growers plant trees with enthusiasm and then grow discouraged over borers and rabbits; over spraying and pruning; over curculionid and knots, and lice and mice and grubs. They are the growers (?) who will never glut the markets. They are a great help to the nurseries and give the progressive orchardist a chance to sell his superior products.

HOUSEHOLD AFFAIRS.

CURL YOUR OWN FEATHERS.

There are few things that give a hat a more rumpled and shabby appearance than an ostrich feather limp and dejected, looking almost as forlorn as when it and its fellows arrived here fresh from ostrichland. Any one seeing an ostrich feather then would think it only fit for the ragbag, but a series of brisk scrubbings in warm soapuds on a washboard, a judicious patching together and elimination of ragged places where Sir Ostrich has preened himself too vigorously, a curling and combing, soon make of the ostrich feather a thing of beauty and joy forever—until it gets wet—when the process of rejuvenation again becomes necessary.

If taken to my lady milliner or the less pretentious feather renovator every time this duty becomes imperative, the ostrich plume becomes metamorphosed into something of an elephant to one who bears not Fortunatus's purse; but the restorative process is so simple, when one knows just how, that every woman can readily become her own "feather artist."

Have a tennetful full of boiling water; shake the feather vigorously through the escaping steam, taking care that it does not get too damp. This livens up the plume and restores brilliancy if it has become dull and dusty. Next take a silver fruit knife, and, beginning with the feathers nearest the quill, take a small bunch between thumb and forefinger and draw gently over the blade of the knife until they curl as closely as desired. Follow this process up each side of the tip; then take a very coarse comb, comb out carefully, and you have your plume as good as ever.—New York Times.

LOVELY HOMEMADE RUGS.

A rug for the parlor can be made by stamping or tracing a pattern upon a material in tan. This looks like the common mats and bransacks, only it is more closely woven and substantial. It is called sacking, I believe. Work in cross-stitch with bright-colored worsteds, lining the same with cotton flannel to keep from slipping if placed upon a carpeted floor. Sew together all but one side, turn right side out, and catch the open end by hand. Finish the edge by raveling out a bright-colored shawl, or buy a fringe which costs but little.

A very pretty and warm rug may be made as follows: Gather together all pieces of cotton and woolen goods, having an equal quantity of bright and dark colors. If same pieces are faced and dirty, wash and dry them. Then select your favorite colors to dye, following the directions carefully, using woolen dye for some and cotton dye for the cotton scraps. Old rose and black, gray and pink or blue, cardinal and seal brown, pale green or olive and pink, are pretty combinations. Still, all depends on the color of the pieces used, as in dyeing a shade darker must be used. When all is ready, cut up strips three inches wide, if the goods will allow. Gather the strips through the middle, or fold together and gather, leaving the folded edge, to be up when sewed on the foundation. A very good and substantial foundation can be made of old ticking, or even oat sacks. If something very nice is wanted, it can be lined with any colored material in contrast with the prevailing color on top. Sew alternately the bright and dark colors. You will be surprised at the beauty.

Some lovely designs can be made to represent a pond lily, using dark green for the leaves, cream for the petals, with a little dash of pink under the petals, and a little yellow or raveled worsted to form the pollen. Roses and pansies in their own colors are grand and quite easily made.—New England Homestead.

RECIPES.

Potato Omelet—Three eggs beaten separately, one cup of mashed potatoes, one-half cup of milk, one teaspoonful of flour, a little salt and some chopped parsley; mix and pour into a hot pattered pan, brown it lightly and serve hot.

Wilted Lettuce—Fry a piece of ham or bacon until brown. Cut into small pieces and add one cup of vinegar. When boiling pour over two heads of lettuce laid in a deep dish. Cover until wilted. Garnish with slices of cold boiled eggs.

Potato Fritters—Beat up very light some cold mashed potatoes, add a little salt, two eggs, half a cup of milk and flour enough to make it the consistency of pancake batter. Beat very smooth, then drop by spoonfuls into hot lard and fry to a light brown.

Ginger Drop Cakes—One cup of molasses, one-half cup of brown sugar, one-half cupful of butter, one teaspoonful each of extract of ginger and extract of cinnamon, two teaspoonfuls of soda in one cup of hot water, two eggs and three cups of flour.

Mock Oyster Stew—One cup of shredded codfish. Let simmer fifteen minutes. One pint of milk thickened with one tablespoonful of butter. Add a little pepper. Cook over hot water until thick. Put two cups of oyster crackers into a dish, add the fish and pour the thickened milk over it.

Stuffed Cucumbers—Select good-sized, fresh cucumbers, pare them and cut them into halves. With a spoon scoop out the center or seed part, put one cupful of fine breadcrumbs into a bowl, add one tablespoonful of melted butter, a tablespoonful of grated onion, a teaspoonful of salt, and, if it can be had, a green pepper chopped fine. Put this mixture into the cucumber, stand in a baking-pan. Put into the bottom of the baking-pan a tablespoonful of butter and half a cupful of water. Cook in a quick oven thirty minutes, basting several times. Serve very hot.

Training a Locomotive.

It may not be generally known that locomotives intended for express trains require as much training, in their way, for fast running as do race horses. The Pennsylvania Railroad Company builds its own engines and those built for express trains are known as Class P. They are very large and built with slight variations after the pattern of the big English engine imported into this country several years ago, and which at that time was a curiosity in it way. When one of these big engines is taken out of the shops to be placed on the road, instead of putting it to the work it is intended for at once, it is run for two or three weeks on some one of the local branches, so to speak, for faster running. By this means all the bearings and journals connected with the running gear become settled to their work; or, should anything about the new machine not work harmoniously, there is ample time to adjust the defect. Usually the engine proves troublesome on account of its propensity to make fast time, and at almost every station the train is found to be a little ahead of schedule time, and must wait from ten seconds to a minute. No. 180 of Class P was running yesterday on the Trenton accommodation train, but will soon be flying over the road from Broad street station to New York and return, at the rate, in many places, of a mile a minute.—Philadelphia Record.

Shaving Notes.

A Baltimore barber has set up a music box in his shop, the tunes of which he turns on to suit the trend of his trade. By regulating the airs by the flow of customers he thinks he gets unusually good work out of his assistants. When business is light he runs out steady old ballads, and when it is brisk—as on Saturday nights, for instance—the music box keeps razors flying to the time of jigs, reels and quicksteps.—New York Sun.

Intelligence received in Berlin from St. Petersburg states that the Kirghiz, sent by the Russian Government to the Pamirs to settle there, comprise 8000 families.

Dr. Kiffner's SWAMP-ROOT cures all Kidney and Bladder troubles. Pamphlet and Consultation free. Laboratory Birmingham, N. Y.

Signs of a recent earthquake have been found on a desolate island in Lake Superior.

Does He Chew or Smoke?

If so, it is only a question of time when bright eyes grow dim, mainly steps lose firmness, and the vigor and vitality so enjoyable now will be destroyed forever. Get a book, titled "Don't Tobacco, Spit or Smoke Your Life Away," and learn how No-To-Bac, without physical or financial risk, cures the tobacco habit, brings back the vigorous vitality that will make you both happy. No-To-Bac sold and guaranteed to cure by Druggists everywhere. Book free. Ad. Sterling Remedy Co., New York City or Chicago.

The Ladies.

The pleasant effect and perfect safety with which ladies may use the California Liquid Laxative, Syrup of Figs, under all conditions makes it their favorite remedy. To get the true and genuine article, look for the name of the California Fig Syrup Co., printed near the bottom of the package.

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If you only knew it, the trouble is with your digestion. If that was gone you would sleep better, wake better, work better, and make more money at it. How can you "get on" Life Away," and learn how No-To-Bac, without physical or financial risk, cures the tobacco habit, brings back the vigorous vitality that will make you both happy. No-To-Bac sold and guaranteed to cure by Druggists everywhere. Book free. Ad. Sterling Remedy Co., New York City or Chicago.

Albert Burch, West Toledo, Ohio, says: "Hall's Catarrh Cure saved my life." Write him for particulars. Sold by Druggists, 75c.

Mrs. Winslow's Soothing Syrup for children teething, softens the gums, reduces inflammation, allays pain, cures wind colic, 25c. a bottle.

Piso's Cure is a wonderful Cough Medicine.—Mrs. W. FICKER, Van Siclen and Blake Aves., Brooklyn, N. Y., Oct. 28, 1894.

If afflicted with sore eyes see Dr. Isaac Thompson's Eye-Water. Druggists sell at 25c per bottle.

A Good Appetite

Indicates a healthy condition of the system and the lack of it shows that the stomach and digestive organs are weak and debilitated. Hood's Sarsaparilla has wonderful power to tone and strengthen these organs and to create an appetite. By doing this it restores the body to health and prevents attacks of disease. Remember

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Purely vegetable, act without pain, elegantly coated, tasteless, small and easy to take. Radway's Pills assist nature, stimulating to healthful activity the liver, bowels and other digestive organs, leaving the bowels in a natural condition without any bad after effects.

Observe the following symptoms, resulting from diseases of the digestive organs: Constipation, inward piles, fullness of blood in the head, acidity of the stomach, nausea, heartburn, disgust of food, fullness or weight of the stomach, sour eructations, sinking or fluttering of the heart, choking or suffocating sensations when in a lying posture, dimness of vision, dots or webs before the sight, fever and dull pain in the head, deficiency of perspiration, yellowness of the skin and eyes, pain in the side, chest, limbs, and sudden flushes of heat, burning in the flesh.

A few doses of RADWAY'S PILLS will free the system of all the above-named disorders.

Price 25c. a Box. Sold by Druggists, or sent by mail.

Send to DR. RADWAY & CO., Lock Box 365, New York, for Book of Advice.

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CURES WHERE ALL ELSE FAILS.
Best Cough Syrup, Whooping Cough, Croup, etc.
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