



MARKET GARDEN

FOOD FOR CALVES.
In behalf of the calves the Jersey Bulletin begs to remind those who are feeding separated skim milk that it is a very, very thin food. It needs to be generously reinforced with some flesh-forming and fat-making substance, such as boiled flaxseed, linseed oil meal, gruel or other like substance. In the most careful hand-skimming there is more or less fat left in the skim milk, and it is therefore a little better calf food, but even hand-skimmed milk is very poor reliance as a steady diet unless reinforced by something of more substance. Do not forget this.

A GOOD MARKET CROSS.

Experiments made by crossing an Indian game male with Plymouth Rock hens, the past season, resulted in some very choice table birds, and which sold readily in the market. The only objection was the leggy appearance, but the chicks when about half grown, but their appearance did not indicate truly their weight, as every one weighed at least half a pound more than other chicks of the same age, from different crosses, while their quality was far above that of any other market cross made. The game improves all other breeds for the table, but the chicks seem to be somewhat tender when young.—Manchester Mirror and Farmer.

KEEP A RECORD OF NEWLY-SET TREES.

It is not good policy to trust wholly to memory or labels for the record of newly-set trees. In setting a new orchard or filling in an old one, or setting various kinds of trees about the house, make a record of it in a book kept for the purpose and placed where it will be accessible at all times. This record will not only be an aid to the one who plants them, but to those who may take his place. Also note the date of planting, and how old they were when set. Some trees and vines need to be trimmed and managed differently from others, to obtain the best results, and to know just where they are located is a good thing. Plants and shrubbery with long, difficult names should also be recorded in the book, with both the common and botanical name. Record the season of bloom; and if any special care or cultivation is recommended, write it out, or what is better, paste in the printed directions with your notes.—American Agriculturist.

PURSLANE LOVERS.

The purslane weed is of some use, if it is a nuisance of the farm. The hogs are especially fond of it, and it is good for them there is no reason why the weed should not be given to them. All farmers are more or less acquainted with the weed and know full well how it thrives. When they are killing the weeds, and if it can be done without danger to crops, let the hogs have the run of the field. Then watch and see what a perfect picnic the porkers will have.

WINTERING FRUIT WOOD.

Grapes can be grown even in the coldest sections, if the vines are laid down on the soil in November, so as to be covered with snow, and this is an easy matter with their plant stems.

FARM AND GARDEN NOTES.

Tomatoes should not grow too much vine.
Potatoes should be kept in the coolest and darkest place possible.
Low-growing vegetables may be cultivated between berry bushes.

EXCELOR—THE MATERIAL USED BY UPHOLSTERS—IS SAID TO BE AN EXCELLENT FOOD FOR BEEKEEPERS.

When ignited it makes a dense smoke.
If you have late hatched turkeys it will be well to see that they do not get into the grass until the dew is off even though the sun is bright.

THE CAUSE OF THE DEATH OF BEES IN A HIVE IS QUITE OFTEN DUE TO STARVATION.

And what may seem worse, the owner of the apiary rarely knows the cause.
In shipping poultry do not crowd the coops too full. Besides the sufferings caused the fowls, the death of two or three will take off the expected profits and cause disappointment.

CULTIVATE LATE POTATOES THE SAME AS THE SPRING CRAP.

As an advantage to the potato, level cultivation is best, but when slightly ridged or billed they can be more easily plowed out.
If the garden is well planned, three crops can be secured in one season, but the ground must be kept occupied. As soon as one crop has matured another must be ready to take its place.

TO PERMANENTLY AND UNIFORMITY TO THE IDEAL TYPE THAT HAS BEEN ADOPTED, SELECTIONS FOR BREEDING MUST BE STRICTLY CONFINED TO ANIMALS HAVING THE DESIRED CHARACTERS, WITHIN THE LIMITS OF A DISTINCT BREED, OR OF A SINGLE FAMILY OF A DISTINCT BREED.

Where the attack on corn by bill-bugs is limited to small areas the application of a handful of sand saturated with kerosene around each of the hills will effectively rid the field of them, rains carrying the oil down into the soil and killing the bugs.

HOUSEHOLD AFFAIRS.

TO SWEEP THE COBBERS.
Canton flannel coverings for brooms are made by careful housewives with which to sweep the cobble corners of ceilings and also for use upon the present popular matting. These coverings are cut in the shape of the brush part of the broom, over which they are slipped, the sides of the cover being held together by pieces of tape in three or four places, so that they may be easily removed when washing is necessary or the broom is required for harder sweeping than the soft flannel will allow.—New York World.

HINTS ON CARVING.

It is pleasant to see a woman carve. If she does it deftly; there is something appropriate and almost Scriptural in a woman's dispensing food to her household. English women nearly always carve, but in this country the work is almost invariably relegated to the men. To save strength, time and patience in carving it is absolutely necessary to have a sharp knife. As a general rule cut across the grain. A turkey should be placed with the head toward the right hand of the carver. The breast is generally cut in slices parallel with the breastbone; but if the turkey is large, first cut the wings off close to the body and then cut across.

UNHARMFULNESS OF CAKE.

Some of the plain kinds of butter cakes—those made with a little butter—such as white, "feather" and similar varieties—are really excellent food. Consider for a moment what they contain: Eggs, milk, butter, sugar and flour—five of the most valuable of all our food products.

THE DARING TRIP OF THE DRINK EVIL.

The daring trip of the drink evil is a thing of which the world has heard. It has passed the first period of neglect, indifference, and denial, and has come to the second stage of partial recognition and acceptance. The temperance cause has been the enthusiast, and the temperance cause has been the enthusiast, and the temperance cause has been the enthusiast.

THE DARING TRIP OF THE DRINK EVIL.

There is a custom prevalent in many kitchens of using what is called "cooking butter" that is, butter which is off taste or rancid. If you have no other butter for cake, don't make any. Cake made with that will not come under the head of "unharmful." Sweet butter and fresh eggs, not "store" eggs, are absolutely necessary.

RECIPIES.

Lemon Snaps—One cupful of sugar, half a cupful of butter, two eggs, two tablespoonfuls hot water, half a teaspoonful soda, four cupfuls of flour, and flavor with two teaspoonfuls lemon. Roll very thin; bake in a weak oven.

Fried Macaroni—Boil one pound of macaroni, salted to taste, for fifteen minutes, or until soft; drain off the water and stir in the macaroni, three eggs, a little pepper and salt, and some parsley chopped fine. Mix thoroughly together. In a frying-pan heat two tablespoonfuls of lard; put the macaroni in and fry brown, turn and let brown on the other side, put on a plate and serve.

Lemon or Orange Cream—Take one lemon or two oranges, grate, add one cupful of sugar, one-half cup of ice water, and one cupful of cream; beat the whites of three eggs and stir in. Warm a gill of milk in which mix two tablespoonfuls of cornstarch, let thicken and stir in. Set on ice to cool. Whip a quart of cream, flavor with almond and pour over.

Fish Hash—Boil six good sized potatoes and one cupful of stripped codfish together, and while hot chop them fine together with three or four slices of beef. Put the mixture on the stove in a granite stewpan, add a good sized piece of butter and beat thoroughly with a silver fork. Place on a hot platter in any form desired, garnish with parsley, pieces of beet and carrot cut in fancy shapes, and slices of hard-boiled eggs.

Pulled Bread—Put a loaf of light, flaky bread between two pans, and let it heat through in a moderate oven. It will take about twenty-five minutes for this. Take from the oven, and with a fork tear the soft part into thin, ragged pieces. Spread these in a pan and put them in a hot oven to brown. It will take about fifteen minutes to make them brown and crisp. Serve at once on a napkin. Always serve cheese with pulled bread.

Cocoanut Custard—Heat one quart of milk in a double boiler. Beat the yolks of five eggs and the whites of two, light, and five spoonfuls of sugar. Over these pour the scalding milk, stirring as you do so. Set over the fire again, and stir until the custard begins to thicken. Have ready one-half of a grated cocoanut, and pour the thickening custard on it, stirring them together. When cold, flavor with rose water or bitter almond; put in a glass dish, and lay over it the other half of the grated cocoanut. On this spread a meringue of the beaten whites of three eggs mixed with two tablespoonfuls of powdered sugar. Eat with sponge cake.

THE LEGION OF HONOR.

The French order of the Legion of Honor at present counts no less than 45,000 members, of which number 12,458 are civilians. Of grand crosses, including fourteen civil members, there are fifty-nine; the grand officers and commanders number 1400; the officers, including the army, 6000.—Detroit Free Press.

THE FIRST INHABITANTS OF THE FAR NORTH DID NOT EMPLOY DOGS, BUT DREW THEIR WAGTAILS THEMSELVES.

The rapid growth of the habit of sobriety and temperance is one of the characteristics of the American railway service, the use of intoxicants becoming more and more the exception rather than the rule in the English service. It was subject for comment in an English railway publication recently, that the 300 laborers who were engaged in changing the grade of the Great Western railway were not allowed to refresh themselves during working hours with anything stronger than oatmeal water.

TEMPERANCE.

IN AN EDITORIAL ON THE CHAIRS IN THE LONDON INQUIRER, OCCURS THE FOLLOWING: "A very remarkable statement was made on Monday by the medical officer at Havre, and which is the more noteworthy inasmuch as it is in view of the danger that still threatens us. He said that taking victims all round, the proportion of suicides in the asylums from alcoholic drinks was high as unto out of ten who were attacked. On the other hand, nine out of ten who were drinkers died."

THE CURE IS TOTAL ABSTINENCE.

That inebriety is a disease of a physical nature is susceptible of the clearest demonstration, and is generally recognized. There it now a question, of course, of its being hereditary, and no one doubts that it is acquired by social customs. That it is also a disease of the moral nature, engendered by allowing the inferior faculties to remain inactive, by not exercising the power of conscience and will, by permitting the passions to dominate, by the lack of a positive character, by defective moral education, and by the want of self-culture, is equally evident, and can be as clearly proved.—Dr. Day.

A NOBLE THING TO DO.

It was a noble thing for the youthful Dante to refuse the chair, but we lately saw a young telegrapher, holding his first position on the road, decline to drink with a superintendent who proffered it to him as a courtesy. And we doubt if the young man remembered the fact twenty-four hours. Character and firmness of principle are under the power of the gospel taken for granted. Mrs. Browning was right when she said that there is more of charity and more of romance in our parables than in our legends. Heroin under the gospel becomes not a meteor but a polar star.—New York Observer.

DRINK PROPAGANDISTS.

The brewers, beyond all other representatives of the liquor traffic, are active drink propagandists. At the seventh congress of the Association of Brewers, which was held recently at Hamburg, one feature of the proceedings was the public reception of Mr. Kattenmayer, of New York City, Secretary of the United States Brewery Association, who was present specially to invite a deputation from the German Brewers' Association to an international congress to be held in Chicago during the World's Columbian Exposition. The matter was referred to the Executive Committee, and a delegation of members of the German Association took occasion to say that "it would be to the best interest of all concerned if we communicated with them, so that the Swedish and German brewers may be able to inspect the great brewing industry of the United States in company." It will need the influence of the World's Temperance Congress at Chicago to offset and neutralize the proposed international congress of the great beer propagandists of our own and other countries.—National Temperance Advocate.

THE CURE OF INEBRIETY.

The dawning truth that the drink evil is a disease of the body, and not a moral failing, has passed the first period of neglect, indifference, and denial, and has come to the second stage of partial recognition and acceptance. The temperance cause has been the enthusiast, and the temperance cause has been the enthusiast, and the temperance cause has been the enthusiast.

THE DARING TRIP OF THE DRINK EVIL.

There is a custom prevalent in many kitchens of using what is called "cooking butter" that is, butter which is off taste or rancid. If you have no other butter for cake, don't make any. Cake made with that will not come under the head of "unharmful." Sweet butter and fresh eggs, not "store" eggs, are absolutely necessary.

RECIPIES.

Lemon Snaps—One cupful of sugar, half a cupful of butter, two eggs, two tablespoonfuls hot water, half a teaspoonful soda, four cupfuls of flour, and flavor with two teaspoonfuls lemon. Roll very thin; bake in a weak oven.

Fried Macaroni—Boil one pound of macaroni, salted to taste, for fifteen minutes, or until soft; drain off the water and stir in the macaroni, three eggs, a little pepper and salt, and some parsley chopped fine. Mix thoroughly together. In a frying-pan heat two tablespoonfuls of lard; put the macaroni in and fry brown, turn and let brown on the other side, put on a plate and serve.

Lemon or Orange Cream—Take one lemon or two oranges, grate, add one cupful of sugar, one-half cup of ice water, and one cupful of cream; beat the whites of three eggs and stir in. Warm a gill of milk in which mix two tablespoonfuls of cornstarch, let thicken and stir in. Set on ice to cool. Whip a quart of cream, flavor with almond and pour over.

Fish Hash—Boil six good sized potatoes and one cupful of stripped codfish together, and while hot chop them fine together with three or four slices of beef. Put the mixture on the stove in a granite stewpan, add a good sized piece of butter and beat thoroughly with a silver fork. Place on a hot platter in any form desired, garnish with parsley, pieces of beet and carrot cut in fancy shapes, and slices of hard-boiled eggs.

Pulled Bread—Put a loaf of light, flaky bread between two pans, and let it heat through in a moderate oven. It will take about twenty-five minutes for this. Take from the oven, and with a fork tear the soft part into thin, ragged pieces. Spread these in a pan and put them in a hot oven to brown. It will take about fifteen minutes to make them brown and crisp. Serve at once on a napkin. Always serve cheese with pulled bread.

Cocoanut Custard—Heat one quart of milk in a double boiler. Beat the yolks of five eggs and the whites of two, light, and five spoonfuls of sugar. Over these pour the scalding milk, stirring as you do so. Set over the fire again, and stir until the custard begins to thicken. Have ready one-half of a grated cocoanut, and pour the thickening custard on it, stirring them together. When cold, flavor with rose water or bitter almond; put in a glass dish, and lay over it the other half of the grated cocoanut. On this spread a meringue of the beaten whites of three eggs mixed with two tablespoonfuls of powdered sugar. Eat with sponge cake.

THE LEGION OF HONOR.

The French order of the Legion of Honor at present counts no less than 45,000 members, of which number 12,458 are civilians. Of grand crosses, including fourteen civil members, there are fifty-nine; the grand officers and commanders number 1400; the officers, including the army, 6000.—Detroit Free Press.

THE FIRST INHABITANTS OF THE FAR NORTH DID NOT EMPLOY DOGS, BUT DREW THEIR WAGTAILS THEMSELVES.

The rapid growth of the habit of sobriety and temperance is one of the characteristics of the American railway service, the use of intoxicants becoming more and more the exception rather than the rule in the English service. It was subject for comment in an English railway publication recently, that the 300 laborers who were engaged in changing the grade of the Great Western railway were not allowed to refresh themselves during working hours with anything stronger than oatmeal water.

Cowards in the Dark.

"I was in the British army when a young man," said an Englishman the other day, "and was stationed for some time in India. Our Colonel, an old campaigner who had won his spurs in the Crimea, became involved in a difficulty with a fellow officer, and a duel was the result. The Colonel, being the challenged party, selected pistols as the weapons and elected that the affair should occur in a darkened room. We secured a room twenty feet square, closed every crevice that would admit light, placed our men in corners diagonally opposite and withdrew. Each man was provided with three charges and when these were exhausted we rushed in to gather up the mutilated remains. Each man stood erect and soldier-like in the corner untouched, but directly behind the head of the Colonel's opponent were the three bullet holes made by the Colonel's pistol. 'How is this?' said a grizzled old Major. 'Had you been standing here when those shots were fired you would have been killed.' The culprit was compelled to admit that he had dropped to one knee. 'You are a coward, sir, and unfit for the company of soldiers and gentlemen,' snorted the Major. 'Hold on, Major,' said the Colonel. 'It is a stand off.' While he was on his knees in one corner I was on my stomach in the other.'—New York Dispatch.

Wonderful Blades.

The most wonderful weapons in history, uniting miraculous sharpness with wonderful elasticity, are undoubtedly the blades of Damascus. The sabre of Japan, though as hard as a diamond, with an edge so acute that it will go through a pillow or a poker as if it were air, cannot compete with the old Syrian swords, because it has no elasticity. This elasticity is not altogether a lost art, as to-day one may see in Toledo, Spain, blades packed in coils like watch springs.

THE AREA PLANTED TO RICE IN QUEENSLAND WAS 456 ACRES IN 1891, YIELDING 22,914 BUSHEL.

The area planted to rice in Queensland was 456 acres in 1891, yielding 22,914 bushels. The industry is being extended.

DRINK PROPAGANDISTS.

The brewers, beyond all other representatives of the liquor traffic, are active drink propagandists. At the seventh congress of the Association of Brewers, which was held recently at Hamburg, one feature of the proceedings was the public reception of Mr. Kattenmayer, of New York City, Secretary of the United States Brewery Association, who was present specially to invite a deputation from the German Brewers' Association to an international congress to be held in Chicago during the World's Columbian Exposition. The matter was referred to the Executive Committee, and a delegation of members of the German Association took occasion to say that "it would be to the best interest of all concerned if we communicated with them, so that the Swedish and German brewers may be able to inspect the great brewing industry of the United States in company." It will need the influence of the World's Temperance Congress at Chicago to offset and neutralize the proposed international congress of the great beer propagandists of our own and other countries.—National Temperance Advocate.

THE CURE OF INEBRIETY.

The dawning truth that the drink evil is a disease of the body, and not a moral failing, has passed the first period of neglect, indifference, and denial, and has come to the second stage of partial recognition and acceptance. The temperance cause has been the enthusiast, and the temperance cause has been the enthusiast, and the temperance cause has been the enthusiast.

THE DARING TRIP OF THE DRINK EVIL.

There is a custom prevalent in many kitchens of using what is called "cooking butter" that is, butter which is off taste or rancid. If you have no other butter for cake, don't make any. Cake made with that will not come under the head of "unharmful." Sweet butter and fresh eggs, not "store" eggs, are absolutely necessary.

RECIPIES.

Lemon Snaps—One cupful of sugar, half a cupful of butter, two eggs, two tablespoonfuls hot water, half a teaspoonful soda, four cupfuls of flour, and flavor with two teaspoonfuls lemon. Roll very thin; bake in a weak oven.

Fried Macaroni—Boil one pound of macaroni, salted to taste, for fifteen minutes, or until soft; drain off the water and stir in the macaroni, three eggs, a little pepper and salt, and some parsley chopped fine. Mix thoroughly together. In a frying-pan heat two tablespoonfuls of lard; put the macaroni in and fry brown, turn and let brown on the other side, put on a plate and serve.

Lemon or Orange Cream—Take one lemon or two oranges, grate, add one cupful of sugar, one-half cup of ice water, and one cupful of cream; beat the whites of three eggs and stir in. Warm a gill of milk in which mix two tablespoonfuls of cornstarch, let thicken and stir in. Set on ice to cool. Whip a quart of cream, flavor with almond and pour over.

Fish Hash—Boil six good sized potatoes and one cupful of stripped codfish together, and while hot chop them fine together with three or four slices of beef. Put the mixture on the stove in a granite stewpan, add a good sized piece of butter and beat thoroughly with a silver fork. Place on a hot platter in any form desired, garnish with parsley, pieces of beet and carrot cut in fancy shapes, and slices of hard-boiled eggs.

Pulled Bread—Put a loaf of light, flaky bread between two pans, and let it heat through in a moderate oven. It will take about twenty-five minutes for this. Take from the oven, and with a fork tear the soft part into thin, ragged pieces. Spread these in a pan and put them in a hot oven to brown. It will take about fifteen minutes to make them brown and crisp. Serve at once on a napkin. Always serve cheese with pulled bread.

Cocoanut Custard—Heat one quart of milk in a double boiler. Beat the yolks of five eggs and the whites of two, light, and five spoonfuls of sugar. Over these pour the scalding milk, stirring as you do so. Set over the fire again, and stir until the custard begins to thicken. Have ready one-half of a grated cocoanut, and pour the thickening custard on it, stirring them together. When cold, flavor with rose water or bitter almond; put in a glass dish, and lay over it the other half of the grated cocoanut. On this spread a meringue of the beaten whites of three eggs mixed with two tablespoonfuls of powdered sugar. Eat with sponge cake.

THE LEGION OF HONOR.

The French order of the Legion of Honor at present counts no less than 45,000 members, of which number 12,458 are civilians. Of grand crosses, including fourteen civil members, there are fifty-nine; the grand officers and commanders number 1400; the officers, including the army, 6000.—Detroit Free Press.

THE FIRST INHABITANTS OF THE FAR NORTH DID NOT EMPLOY DOGS, BUT DREW THEIR WAGTAILS THEMSELVES.

The rapid growth of the habit of sobriety and temperance is one of the characteristics of the American railway service, the use of intoxicants becoming more and more the exception rather than the rule in the English service. It was subject for comment in an English railway publication recently, that the 300 laborers who were engaged in changing the grade of the Great Western railway were not allowed to refresh themselves during working hours with anything stronger than oatmeal water.

Fertile Alaska.

The nature of the whole land can be roughly divided into three conditions: Snow and ice fields bury the coast range and choke up every hollow; to the immediate north the valleys are rocky and barren, but the vast interior beyond is richly clothed in luxuriant vegetation. The scientific authorities theoretically mapped out great ice fields as spreading over the entire land from the Fairweather and Mount St. Elias ranges north almost to the valley of the Yukon. Colossal heights mantled in never-melting snows tower thousands of feet in the air, but within the shadow of these mighty uplands, in the sheltered hollows beneath, lie immense valleys carpeted in richest grasses, and gracefully tinted with wild flowers. Here in the summer a genial climate is found, where strawberries and other wild fruits ripen to luxuriance, where there are four and a half months of summer and seven and a half of winter. In June and July the sun is lost below the horizon only for a few hours, and the temperature, though chilly at night, has an average of sixty-five degrees in the daytime.—Century.

ONE ENJOYS

Both the method and results when Syrup of Figs is taken; it is pleasant and refreshing to the taste, and acts gently yet promptly on the Kidneys, Liver and Bowels, cleanses the system effectually, dispels colds, headaches and fevers and cures habitual constipation. Syrup of Figs is the only remedy of its kind ever produced, pleasing to the taste and acceptable to the stomach, prompt in its action and truly beneficial in its effects, prepared only from the most healthy and agreeable substances, its many excellent qualities commend it to all and have made it the most popular remedy known.

Berlin's 1,815,600 people have only 26,000 dwellings, fifty persons living in each house.

Is It Any Wonder

That Dr. Hodge's Catarrh Cure should be so universally popular? Of course not; it is so pure in its preparation, so potent in its effect, so free from any dangerous ingredients, that it is safe, sure, and sweet, and as delicate in action as it is powerful in cure. Sold by druggists. Manufactured by A. P. Hodge, Buffalo, N. Y.

THE HEBREW POPULATION OF JERUSALEM NUMBERS ABOUT 33,000 OUT OF A TOTAL OF 100,000.

R. R. R.

It surpasses all other remedies in the wonderful power which it possesses of curing RHEUMATISM, NEURALGIA, Sciatica, Gout, Gravel, Rheumatoid, Pain in the Chest or Side, Colds, Coughs, Influenza, Lumbago, Headache, Toothache, and all other pains in a single day.

W. L. DOUGLAS'S \$3 SHOE GENTLEMEN.

A genuine well made shoe will not only last longer, but will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe.

W. L. DOUGLAS'S \$3 SHOE GENTLEMEN.

A genuine well made shoe will not only last longer, but will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe.

W. L. DOUGLAS'S \$3 SHOE GENTLEMEN.

A genuine well made shoe will not only last longer, but will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe.

W. L. DOUGLAS'S \$3 SHOE GENTLEMEN.

A genuine well made shoe will not only last longer, but will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe.

W. L. DOUGLAS'S \$3 SHOE GENTLEMEN.

A genuine well made shoe will not only last longer, but will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe.

W. L. DOUGLAS'S \$3 SHOE GENTLEMEN.

A genuine well made shoe will not only last longer, but will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe.

W. L. DOUGLAS'S \$3 SHOE GENTLEMEN.

A genuine well made shoe will not only last longer, but will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe.

W. L. DOUGLAS'S \$3 SHOE GENTLEMEN.

A genuine well made shoe will not only last longer, but will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe.

W. L. DOUGLAS'S \$3 SHOE GENTLEMEN.

A genuine well made shoe will not only last longer, but will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe.

W. L. DOUGLAS'S \$3 SHOE GENTLEMEN.

A genuine well made shoe will not only last longer, but will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe.



SYRUP OF FIGS

Both the method and results when Syrup of Figs is taken; it is pleasant and refreshing to the taste, and acts gently yet promptly on the Kidneys, Liver and Bowels, cleanses the system effectually, dispels colds, headaches and fevers and cures habitual constipation. Syrup of Figs is the only remedy of its kind ever produced, pleasing to the taste and acceptable to the stomach, prompt in its action and truly beneficial in its effects, prepared only from the most healthy and agreeable substances, its many excellent qualities commend it to all and have made it the most popular remedy known.

Berlin's 1,815,600 people have only 26,000 dwellings, fifty persons living in each house.

Is It Any Wonder

That Dr. Hodge's Catarrh Cure should be so universally popular? Of course not; it is so pure in its preparation, so potent in its effect, so free from any dangerous ingredients, that it is safe, sure, and sweet, and as delicate in action as it is powerful in cure. Sold by druggists. Manufactured by A. P. Hodge, Buffalo, N. Y.

THE HEBREW POPULATION OF JERUSALEM NUMBERS ABOUT 33,000 OUT OF A TOTAL OF 100,000.

R. R. R.

It surpasses all other remedies in the wonderful power which it possesses of curing RHEUMATISM, NEURALGIA, Sciatica, Gout, Gravel, Rheumatoid, Pain in the Chest or Side, Colds, Coughs, Influenza, Lumbago, Headache, Toothache, and all other pains in a single day.

W. L. DOUGLAS'S \$3 SHOE GENTLEMEN.

A genuine well made shoe will not only last longer, but will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe.

W. L. DOUGLAS'S \$3 SHOE GENTLEMEN.

A genuine well made shoe will not only last longer, but will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe.

W. L. DOUGLAS'S \$3 SHOE GENTLEMEN.

A genuine well made shoe will not only last longer, but will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe. It will be more comfortable and durable than any other shoe.

W. L. DOUGLAS'S \$3 SHOE GENTLEMEN.