

### A Cow's Omnivorous Appetite.

Most people are probably of the opinion that the goat and the ostrich rank highest as omnivorous animals. It is not so generally known, however, that a cow takes often very curious things into her stomach. The United States Department of Agriculture has given space in its exhibit in the Government Building to a collection of various objects which have been taken from the stomachs of cattle killed for beef at the stock yards. The most amazing of these objects is the iron tooth of a huge hay rake, such as is drawn by two horses upon the Western prairie. This iron tooth is curved and is four feet eight inches long by about a quarter of an inch thick. It was taken from the stomach of a Texas steer, which was in all external appearances in the best of health when killed. From the stomach of another Texas steer was taken an iron bolt, thirteen and a half inches long by five-eighths of an inch thick. In a rather small cow were found objects as follows:

One Masonic emblem, one dime, one copper cent, two watch rings, one tin ring and a number of stones. In another cow's stomach were found one silver dollar, one silver watch chain, one brass hair pin, a door knob and seven nails or pieces of nails. One of the most curious features of this remarkable collection is a lot of twenty-three hair balls. They were all found in the stomach of a Texas cow which was butchered at the stock yards only a short time ago. When she was killed the animal was in good health, but small. She weighed when dressed for beef 150 pounds. These hair balls are each a perfectly solid, hard, circular mass. The largest one is five inches in diameter, and the smallest about an inch and a half. The balls are formed by the animal licking itself. The hair comes off and adheres to the tongue. It is then swallowed, and once in the stomach is rolled up and compressed into the globular mass described.—Chicago Post.

A cow in Adrian County, Missouri, which lately lost her calf, has adopted and tenderly cares for a small pig.

There is more Catarrh in this section of the country than all other diseases put together, and until the last few years was supposed to be incurable. For a great many years doctors prescribed a local treatment, and prescribed local remedies, and by constantly failing to cure with local treatment, pronounced it incurable. Science has proven catarrh to be a constitutional disease and therefore requires constitutional treatment. Hood's Catarrh Cure, manufactured by F. J. Cheney & Co., Toledo, Ohio, is the only constitutional cure on the market. It is taken internally, and acts directly on the blood and mucous surfaces of the system. It offers one hundred dollars for any case that fails to cure. Send for circulars and testimonials free. Address: F. J. CHENEY & CO., Toledo, O. Sold by Druggists.

We Cure Rupture. No matter how long standing. Write for free treating testimonials, etc. to Hood's Rupture Cure, 25 cents a box. Price \$1.50 by mail.

Hatch's Universal Cough Syrup is positively guaranteed. Try it. 25 cents a bottle. Hood's Pills are better than mineral waters. Becham's—no others. 25 cents a box.

### THE TESTIMONIALS

We publish no testimonials from our office, nor from our employees. They are facts, and are given by those who have suffered with rheumatism, neuralgia, rheumatoid arthritis, and dyspepsia. Many times I could not turn in bed. Hood's Sarsaparilla has done me good. I am 72 years old and enjoy good health, which I attribute to Hood's Sarsaparilla. Mrs. E. M. HURV, W. Kendall, N. Y. Be sure to get HOOD'S Sarsaparilla.

### Hood's Sarsaparilla Cures

Hood's Pills cure cataract, 25 cents.

### "August Flower"

I have been troubled with dyspepsia, but after a fair trial of August Flower, am freed from the vexatious trouble.—B. Young, Daughters College, Harrodsburg, Ky. I had headache one year steady. One bottle of August Flower cured me. It was positively worth one hundred dollars to me.—J. W. Smith, P. M. and Gen. Merchant, Townsend, O. I have used it myself for constipation and dyspepsia and it cured me. It is the best seller I ever handled.—C. Rugh, Druggist, Mechanicsburg, Pa.

### THE KING THAT CURES

A MARVEL IN COHOES! Kidney and Liver Disease FOR 15 YEARS, CURED BY 3 BOTTLES! DAN'S SARSAPARILLA

CHARLES SIMMONS, DAN'S SARSAPARILLA CO. I have been troubled with kidney and liver disease for 15 years. I have tried every medicine, but nothing has done me any good. I have used three bottles of Dan's Sarsaparilla, and I am now perfectly cured. I can now do my work and enjoy my life. I am a grateful witness to the power of Dan's Sarsaparilla. I have used it myself for constipation and dyspepsia and it cured me. It is the best seller I ever handled.—C. Rugh, Druggist, Mechanicsburg, Pa.

## FARM AND GARDEN

### WASHES FOR TREES.

The application of washes to keep the borers from trees may be effectual, though we never know of one that was invariably so, and we should prefer to trust to making a careful inspection from two to four times a year, and thrust a wire up the hole where the borer had entered than to any of them. In six months it will not get far enough beneath the bark to do any injury, and its presence should not escape observation more than one inspection. If washes are used, the examination should not be neglected, as there may be some places that were not touched where the moth can lodge long enough to deposit her egg.—Boston Cultivator.

### INSPECTION IN CATTLE.

Among the results of long-continued dry weather and an absence of green food is impaction of the omasum or third stomach in horned cattle. Obstinate constipation is indicated by a grunt as pain, loss of feed, persistent refusal to lie down, more or less tympany, grinding of teeth, staring coat and dazed look about the eyes. There is so much accompanying fever that the green is often mistaken for pleuro-pneumonia in the early stages. In treating the disease, plenty of drinking water is essential, and an aperient should be administered and the food should be of a laxative nature. Bullocks once affected by this disease should not be exposed to its causes a second time, as they would then probably develop chronic indigestion.—New York World.

### CLEAN THE WAGONS FREQUENTLY.

Any vehicle that is allowed to remain spattered with mud for weeks and months is wrongly treated. The luster of the varnish rapidly fades, and the dirt is absorbed from the paint, and when the dirt is removed by washing, the vehicle presents a grimy appearance. Driving a wagon covered with mud when the roads are in good condition presents to the observer a picture which is neither a sight to be envied, nor a sight to be ashamed of. However if you are busy with your work, and of course attending to it, for the money or profit to be gained thereby, you would find it paying investment to spend an hour's time in removing the mud, also properly oiling the axles of both heavy and light vehicles. In washing a wagon it is best to apply water to the muddy surface several moments before the sponge is used. If a force pump or hose can be used most of the dirt can be thus removed, and will not scratch the surface, as the sand on a sponge or rag will do.—American Agriculturist.

### IS SALT NECESSARY FOR CATTLE?

The first thing to be said in favor of common salt is that it is nature's vermifuge and very destructive to all, or nearly all, intestinal parasites. All herb and grain eating animals are preyed upon by such parasites, especially to cold storms, or want of nourishing food. In fact, anything that entices invites the attacks of internal parasites, for while they are always present in some form, the healthy and vigorous animal is able to resist their attacks. It is true that horses, cattle, sheep, and other domesticated animals may live and thrive, apparently, without receiving salt in its crude form, but this does not prove that they have benefited in any way by being deprived of saline ration. What animals may endure and live no doubt is of greater interest to some men than the one to make experiments in the way of exposure to cold storms, and short rations when shelter and full rations would greatly conduce to the health and happiness of their stock. Salt gives sapidity and relish to hay, grasses, and other kinds of raw food. It acts universally as a stimulant to digestion, renders coarse food more nourishing, and mixed food less injurious, and often recalls the appetite more speedily than any other tonic. Wild horses, cattle, and sheep, as well as all other herbivorous animals, seek salt-licks and saline marshes and ponds where they can satisfy their natural desires for salt. When animals are kept in confinement or removed to localities where they cannot get to salt springs, they should be given an equivalent in the form of common dry salt.—New York Sun.

### HOMEMADE FERTILIZER.

A fertile soil is one that contains, in a soluble and available form, all the needed elements of plant food. Of these, potash, phosphoric and sulphuric acids, silica, nitrogen and carbon are the soonest exhausted by cultivation, and therefore the most necessary to be supplied by artificial means. If the farmer will take good care to return adequate supplies of these in his soil, nature will, in almost every case, furnish an abundance of the others. The art of maintaining a soil fertile, lies in returning to it annually enough at least of humus, potash and phosphoric acid to make up for the loss of these elements occasioned by cultivation and cropping. The farmer can do this much for his soil by several economic methods. Humus, or decaying and decayed organic matter, is most readily and cheaply supplied by growing upon the soil and turning under such green crops as clover and field peas. Every farmer knows the value of these. But it is not every one that utilizes them to the extent that he should. In place of the green crops, or as an adjunct thereto, let him also make liberal use of forest mold and litter. These should form the bulk of every compost heap, and the bedding for all his live stock. Of potash and phosphoric acid, the best and richest home source is wood ashes. Only apply a moderate dressing of ashes about once every ten years, and any other things being favorably, will remain fertile. Any farmer, if he will, can obtain, by home means, enough unleached ashes to

top-dress at least one field annually, and so rotate around until finally all are thus treated. Wherever there are logs and dead timber, and turf, sods and rubbish generally upon a farm, there are the materials for the ash supply. It is a fact not so well known as it should be, that burnt and smoke-impregnated soil, turf, peat, clay or muck is, of itself, a valuable and lasting fertilizer. During the leisure spells, when the woods are not so dry as to render the escape of fire probable, the farmer should be burning the waste material of the farm, in order to increase the stock of ashes. After the logs and large timber are well in fire, let him throw on whatever turf, sods or leaves may be convenient to the pile, making the fires with that end in view. Of course this burnt dirt substitute for ashes is not so good a fertilizer as pure ashes, but mixed with ashes, it is a good and lasting manure, and it increases the bulk of ashes, enabling the farmer to get enough annually to top-dress at least one field. This form of ashes makes a capital top-dressing for clover, grass, and fruits, vine yards, orchards and fields of grain on any soil needing potash.—American Agriculturist.

### MACARONI CROQUETTES.

Break into small pieces six ounces of macaroni; throw into boiling water and boil rapidly twenty minutes. I say rapidly, because the motion of the water prevents the macaroni from sticking together. When done, drain in a colander and throw into cold water to blanch for fifteen minutes. Put a half pint of milk in a farina boiler; rub together one tablespoonful of butter and four even tablespoonfuls of flour; stir into the milk, and cook and stir continually until a thick paste is formed; then add the yolks of two eggs, cook a moment longer, take from the fire, add two tablespoonfuls of grated cheese, a palatable seasoning of salt and pepper. Drain and shake the macaroni, cut it into half inch pieces, stir these into the mixture and turn out to cool. When cold, form into croquettes; dip first in egg, and then in bread crumbs, and fry in smoking fat. This quantity will make eighteen good-sized croquettes.—Household News.

### COOKED TURNIPS ARE GOOD FOR DECKS.

Mix a little charcoal in the soft feed. Laughans do better if permitted a large range. Half a dozen chickens are a fair hatch from thirteen eggs. Never get your stale eggs mixed with your fresh ones. If you wish your eggs to sell well, sort them as to color. It is better to give the milk to the chickens before it sours. Light Brahmas, like all great scratchers, are a hardy fowl. Spray the poultry house occasionally with the Bordeaux mixture. It will pay to thoroughly fix the ground before you put in the seed. Draughts are very apt to bring on attacks of roup in the poultry yard. Fowls need as careful and intelligent breeding as sheep or any other kind of stock. Give your poultry plenty of fresh air and clean, cool water during the hot weather. It costs just as much to keep a poor animal (and sometimes more) than it does a good one. Do not attempt to raise chickens in a breeder unless you are going to see to the temperature regularly. Fowls are very fond of mustard, which is one of the best and cheapest green foods that can be grown. A person does not get rich very fast by running in debt for everything. Cents make the dimes and dimes make the dollars. If you want eggs you must not permit your hens to get fat, neither must you keep them hungry. Keep to the golden mean. Ducks allowed to swim in cold water become stiff and rheumatic. Pekin ducks are considered peculiarly sensitive to cold and dampness. The greatest loss of young turkeys is due to the large gray lice, which work on the heads and throats, but which cannot be seen except by a close examination. It is not necessary to have a palatial residence on the farm, but it is necessary in more ways than one to make your house and home as pleasant and attractive as you can. There is a kind of sheep that the more a man has of them the worse off he is. It is a pity that a man can't buy a share of sheep sense as easily as he can buy some good sheep. If you are so made that you have to have a dog on the farm, take pains to have the sheep so well acquainted with it that they will not be scared at the presence of a dog in the yard. There are lots of sheepsman that are "not in it" when progressive breeds and methods are sought for. They talk progress and look for progress in other men, but do not practice it themselves. There has been an unusual activity in importing Dorset sheep into this country this season. The importers are all men of high character, and their selections are exceptionally good in every respect. It is found that the finest fleeces grow in the warmest climates as often as otherwise. This is in marked contrast with the old theory that cold is essential to the growth of fine wool, and that warm climates are unsuited to any but the coarsest fleeces. East Indian Henna. Henna is the East Indian name for a shrub of the genus Lawsonia. The shrub is from eight to ten feet high and bears abundantly white and very fragrant flowers; the leaves are smooth and oval. It is cultivated in India, Egypt and other Eastern countries, where it has been in use as a cosmetic from very early times, the yellow color being supposed to be derived from henna. It is used by the women to color their fingers and toe nails, the tips of their fingers, the palms of their hands and soles of their feet; the men use it to color their beards, and the names and tails of their horses. Women also apply it to their hair. It produces a reddish-orange color, which, it is said, the subsequent application of indigo will turn to black. The leaves and young twigs are reduced to a fine powder, made into a paste with hot water, and spread upon the part to be dyed, where it is usually left over night. The shrub has been naturalized in the West Indies, and is called there the Jamaica mignonette.—Courier-Journal.

### HOUSEHOLD AFFAIRS.

#### TAPACA PUDDING.

Three ounces of tapaca, one quart of milk, two ounces of butter, quarter of a pound of sugar, four eggs, flavoring of vanilla or bitter almonds. Wash the tapaca and let it stew gently in the milk by the side of the stove for a quarter of an hour, occasionally stirring it; then let it cool; mix with it the butter, sugar and eggs, which should be well beaten, and flavor with either of the above ingredients. Butter a pie dish and line the edges with puff paste; put in the pudding and bake in a moderate oven. If a quart of fresh apple sauce is added before baking this will be the queen of desserts.—New York World.

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#### OSTER RALD.

Plump and raffe one and one-half pints of small oysters, and stir them over a hot fire for five minutes in a fry-pan that has been previously heated. Skim out and drain. Season white warm with salt, white pepper, one tablespoonful of oil, one of vinegar and two of lemon juice, and place them on the ice two hours. Cut enough white, crisp celery in small pieces to make one pint, and when ready to serve, mix this with the oysters, and the following dressing: Put the yolks of two eggs into a cold soup dish; with a fork break them slightly, and add one-half teaspoonful of salt. When light, add half a teaspoonful of dry mustard, and beat again. As soon as it thickens, add drop by drop a gill of salad oil, then half a teaspoonful of lemon juice, then five of oil (one at a time), one of vinegar, and so continue alternating lemon juice and vinegar until another gill of oil has been used. When ready to serve, mix one-half of the mayonnaise with the salad, pour the remainder over the top, and serve garnished with white celery leaves.—New York Observer.

#### CANNING TOMATOES.

The following recipe is given in Good Housekeeping, as a reliable method of canning the "unreliable" tomato: Wash the tomatoes and remove the stems. Have a wide kettle or agate basin of boiling water on the stove, plunge in as much fruit as is conveniently accommodated at one time, and remove with a long-handled skimmer as soon as the skins crack. Dash cold water over the tomatoes and they will almost pare themselves. Slip off the skins and lay the fruit in an earthen dish. When ready to fill the jars, set one in a milk pan and slice the tomatoes into it. With a wooden masher push down the fruit as the jar fills and turn off the juice and seeds which will rise to the top. Cooking will render the fruit quite juicy enough, and this discarding of the seeds and a liquid part appears to be necessary to success. When all the jars are filled to within three inches of the tops, lay on the covers and set the jars over the fire in a boiler of lukewarm water, placing a rack or support of some sort beneath them. A sufficient quantity to completely fill the jars may be stewed in an agate kettle, or one jar may be emptied for that purpose. As the fruit rises in the jars in boiling, push it down occasionally to release the bubbles from the interstices of the fruit. Keep boiling for an hour. At the end of that time lift the jars out on to a dry board, fill each till it runs over, and seal immediately with a new rubber. Store in a dark place.

#### HOUSEHOLD HINTS.

To remove tar from cloth, rub the cloth well with turpentine. Rubber should be carefully kept away from oil, as oil softens and makes it unfit for use. Alcohol is a good remedy for burns if applied immediately. Keep the burn moist with it for two hours. Ink stains on linen can be taken out if the stain is first washed in strong salt water and let it stand over night. Meat should never be placed directly on the fire, as its juices will be absorbed; put it on a plate and set in a cool place. For bites and stings apply spirits of hartsorn, if you have it; if not, make a poultice of fresh wood ashes, moistened with water. To remove berry stains from paper, books, etc., hold a lighted brimstone match close to them and the fumes remove the stains. Never sun a feather bed. Air them thoroughly on a windy day in cool places. The sun draws the oil and gives the feathers a rancid smell. After the juice has been squeezed from lemons the peels may be utilized for cleaning brass. Dip them in common salt and scour with dry brick dust. Clover tea is admirable for purifying the blood, for removing pimples and whitening the complexion, and has also good repute as a sleep inducing draught. An excellent lotion for imparting a rosy glow to the cheeks by calling the blood up to the surface consists of tincture of benzoin, one tablespoonful; rose water, three ounces; apply to the cheeks daily. Parsley is entirely effectual in removing the odor of onions after a meal. The green sprigs should be eaten as celery is, with the onions or the potato salad; not left to be taken after dinner or supper.

### TEMPERANCE.

WHERE DO YOU STAND? In the world-wide conflict, When all the hosts of God, And all the Powers of Hell, In battle-line are drawn, Where do you stand? When every living issue, And every great reform, To you for help is calling, And Duty urges on, Where do you stand? When every hour we live, For Him who ever is a light, We must take sides, or else, For God and Truth and Right, Where do you stand?—The Pen.

### DRINKING ON SHIPBOARD.

The London Star is authoritative for the statement, that the passengers of the Cunard steamer, alone, annually consume 344,000 bottles of spirits, about 18,000 of champagne, 18,000 of claret, 2000 of other wine, and 480,000 of beer. There is also consumed, on 30,000 pounds of tobacco, 2,140 cigars, and 36,773 cigarettes. The Cunard is but one of the several popular lines carrying a large number of ocean passengers. If there is the same proportion of drinking and smoking upon the other lines as upon the Cunard, the aggregate of liquors consumed on shipboard would be very indeed very large. There is a great peril involved to the traveling public on land by the use of intoxicants, but their use on the sea is exceptionally hazardous. Many of the disasters of our naval vessels, as well as in the passenger service, have been due primarily to the use of alcoholic liquors. They should be as strictly and earnestly proscribed against the use of intoxicants by any who go down to the sea in ships, either passengers, officers, or sailors.—National Temperance Advocate.

### THE FAIR'S DIAMONDS.

There was a new face among the fairs on the water front yesterday morning, the face of a man who made diamonds, rubies and other brilliant out of old bottles. The color of the bottles seemed to be the factor that determined the nature of the stones; the implements were a small hammer, a little polishing wheel and a couple of boxes that contained a powder. The fair had a radiant portable stand somewhat larger than the contrivance that a diamond cutter carries, and at that he did a thriving business. Water-front diamonds were sacrificed for diamonds, the accompanying sacrifice of silver varying with the size of the limited product. Glass fragments as big as the Kohinoor, and quite as brilliant as the sun, were placed within the reach of the multitudes at fifty cents, and a modest-sized diamond, enough for a water-front engagement ring could be bought for twenty cents. Through the crowd an old man pushed his way. "Here's a bottle!" he exclaimed. "Break that up into rubies for me." "No rubies in that," replied the fair. "It is diamond both ends of the bottle." "Diamonds, then," shouted the old man. "Break it anyhow! I've carried that same bottle for twenty years back, an' my man's the diamond an' rubies, but the dealer it up and keep the diamonds for your trouble!"—San Francisco Examiner.

### TRAITING.

You see that man at the bar? Yes. He is a respectable man, is he not? As a rule, yes. But how intoxicated. So respectable men knowingly get into this condition? Sometimes; but this particular one is not so much to blame after all. Why not, pray? He met some friends about an hour ago. He said that same as saying that he was forced to drink more than was good for him? Pretty much the same. But could he not have stopped at a proper time? He might have, but it was scarcely practicable. Why not? Because it is hard to refuse to drink when one is asked. But accepting once would not have him intoxicated? No; but there were five of his friends and each one insisted on "setting 'em up" in turn, and they could not be refused. Was each one obliged to "set 'em up"? Certainly, and probably more than once. Why certainly? Because no American citizen is allowed by social custom to drink alone. Never. No, never, unless he does it on the sly. Do many do it on the sly? Very few comparatively. Then every American citizen who drinks is liable at any time to be compelled to go "frank"? That is about the size of it. What is this custom called? Traiting. Why do not sensible Americans try to discourage it? A few do. Only a few. Yes, only a few are brave enough. Then the majority approve of it? It would appear so, but they do not. They submit, then, to a social custom that often makes them intoxicated, and forces them to spend much more money than they ought? Yes, they submit, and upon the whole quite cheerfully. Are all American citizens fools? In the matter of treating most emphatically they are, every time, now and forever, and in all probability always will be.—Brooklyn Life.

### TEMPERANCE NEWS AND NOTES.

The annual beer production of Germany is 1,971,000,000 gallons. The Christian Endowment Societies of Illinois are preparing to fight the saloon. New York has 44,001 acres in vineyards, and produces annually 2,525,000 gallons of wine. The annual average quantity of beer brewed in the United States is \$30,605,815 gallons. California has 165,000 acres in grapes, which yields an annual average of 14,625,000 gallons of wine. The State of Illinois will use this year more than 4,000,000 barrels of beer, or enough to float a barge. The man who built his house on the sand was a wise man in comparison with the one who thinks that moderate drinking won't hurt him. Native of darkest Africa, ignorant of the flavor of the white man's beer, ate a beer out of bananas and wine out of palms. They manage to extract juice of the civilized sort out of these beverages. Alcoholism is a disease as common in France now as it was fifteen years ago, and the number of persons placed under restraint on account of it has increased twenty-five per cent in that time. A unanimous session of the Supreme Lodge of the Ancient Workmen at its meeting recently held at Toronto, Canada, in selecting liquor dealers from the order, is an other decided victory for the temperance cause. The most accurate available sources of information disclose that 920,000,000 gallons of distilled spirits were consumed in the United States last year, and that there was paid for intoxicating drinks in this country during the same period \$1,400,000,000.

### KNOWLEDGE.

Brings comfort and improvement and tends to personal enjoyment when rightly used. The many who live better than others and enjoy life more, with less expenditure, by more promptly adapting the world's best products to the needs of physical being, will attest the value to health of the pure liquid laxative principles embraced in the remedy, Syrup of Figs. Its excellence is due to its presenting in the form most acceptable and pleasant to the taste, the refreshing and truly beneficial properties of a perfect laxative; effectually cleansing the system, dispelling colds, headaches and fevers, and permanently curing constipation. It has given satisfaction to millions and met with the approval of the medical profession, because it acts on the Kidneys, Liver and Bowels without weakening them and it is perfectly free from every objectionable substance. Syrup of Figs is for sale by all druggists in 50c and \$1 bottles, but it is manufactured by the California Fig Syrup Co. only, whose name is printed on every package, also the name, Syrup of Figs, and being well informed, you will not accept any substitute if offered.

### DR. KILMER'S SWAMP-ROOT CURED ME

After twenty years suffering with Chronic Rheumatism. Dr. Kilmer & Co., Binghamton, N. Y. For the past twenty years I have been troubled with Rheumatism and doctored a great deal without realizing any benefit. Two years ago my attention was called to Dr. Kilmer's Swamp-Root, which I bought and used. I had never heard of it before, but I had heard that it was a good medicine. I bought a bottle and used it. It has done more for me than all the other doctors and medicines I have ever used. I have ever taken in the past twenty years. I have been one of comfort in place of suffering. I have been able to do my work and enjoy my life. I am a grateful witness to the power of Dr. Kilmer's Swamp-Root. I have used it myself for constipation and dyspepsia and it cured me. It is the best seller I ever handled.—C. Rugh, Druggist, Mechanicsburg, Pa.

### Highest of all in Leavening Power.—Latest U. S. Gov't Report.

## Royal Baking Powder

### ABSOLUTELY PURE

### Sponging on Two Continents.

In Mediterranean sponge fishing divers are employed, says the Cincinnati Tribune. The diver is carried down by a broad, flat slab of marble of about twenty-five pounds weight, which he holds at arm's length in front of him, and which he uses to guide his flight, to protect his head when he first strikes and to keep him down when he walks on the bottom. Fifteen to twenty fathoms is the average depth, while two minutes is the usual duration of the dive. Each diver puts the sponge he puts into a net bag that hangs from his neck. When he is ready to ascend he jerks a rope and is quickly pulled to the surface. In Florida a sponging crew is divided into two, each pair consisting of a "sculler" and a "hooker" supplied with the small yawl known as a dingy. The former stands in the stern of the dingy and sculls it slowly and steadily forward, being prepared to stop it and hold it exactly in place at a moment's notice from the "hooker," who, kneeling amidships, with the upper half of his body projecting over the side, keeps the bottom for suitable sponging. In order to assist in this counting, a sponge glass is used. It consists of an ordinary wooden bucket with a glass bottom fixed in with putty. The handle is placed around the neck of the "hooker," while the glass itself is placed flat upon the water, while the "hooker's" head is thrust well down into the bucket. By this means he can see very small objects at a considerable depth. And he has his hands free to plunge the hooked pole down and pierce the sponge, sometimes at a depth of thirty-five feet, as soon as sighted. After landing a catch the spongers are benten to cleanse them; afterward they are dipped into a weak solution of lime and seawater, to give them the yellow color so well known in the markets.

### Bicycles Not Available for War.

The use of the bicycle for military purposes, after having developed with great rapidity in France, has suddenly received a check. General Loizillon, the Minister of War, has, it appears, little faith in it. He has issued an order that the cyclist corps are only to be used on prepared ground. In time of war, he says, their use, even if no account is taken of the liability of the machines to break, is likely to cause serious misadventures, and they can only rarely be substituted for men on horseback. The cyclist henceforth, therefore, or until some successor to General Loizillon more favorable to them is appointed, will be reserved, by his instructions, for garrison duty, for the great manoeuvres, and in time of war for certain easy communications at the rear of the forces.—London News.

### A Town Without Deserving Poor.

There is a town in Ontario, Canada, of about 4000 inhabitants, which, if it was located in Jersey, would be the Mecca of tramps. It seems that a big fair was held there some months ago, and in order to have an object it was decided to devote the proceeds to the deserving poor. A sum was netted, and the committee were instructed how to portion out the money. The next thing was to find the deserving poor, and this proved by far the hardest task the committee had ever tackled. The town was ransacked from one end to another, but not a single deserving poor person was found. The search was kept up for some time, but it proved utterly fruitless.—Newark Call.

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### Highest of all in Leavening Power.—Latest U. S. Gov't Report.

## Royal Baking Powder

### ABSOLUTELY PURE

### Sponging on Two Continents.

In Mediterranean sponge fishing divers are employed, says the Cincinnati Tribune. The diver is carried down by a broad, flat slab of marble of about twenty-five pounds weight, which he holds at arm's length in front of him, and which he uses to guide his flight, to protect his head when he first strikes and to keep him down when he walks on the bottom. Fifteen to twenty fathoms is the average depth, while two minutes is the usual duration of the dive. Each diver puts the sponge he puts into a net bag that hangs from his neck. When he is ready to ascend he jerks a rope and is quickly pulled to the surface. In Florida a sponging crew is divided into two, each pair consisting of a "sculler" and a "hooker" supplied with the small yawl known as a dingy. The former stands in the stern of the dingy and sculls it slowly and steadily forward, being prepared to stop it and hold it exactly in place at a moment's notice from the "hooker," who, kneeling amidships, with the upper half of his body projecting over the side, keeps the bottom for suitable sponging. In order to assist in this counting, a sponge glass is used. It consists of an ordinary wooden bucket with a glass bottom fixed in with putty. The handle is placed around the neck of the "hooker," while the glass itself is placed flat upon the water, while the "hooker's" head is thrust well down into the bucket. By this means he can see very small objects at a considerable depth. And he has his hands free to plunge the hooked pole down and pierce the sponge, sometimes at a depth of thirty-five feet, as soon as sighted. After landing a catch the spongers are benten to cleanse them; afterward they are dipped into a weak solution of lime and seawater, to give them the yellow color so well known in the markets.

### Bicycles Not Available for War.

The use of the bicycle for military purposes, after having developed with great rapidity in France, has suddenly received a check. General Loizillon, the Minister of War, has, it appears, little faith in it. He has issued an order that the cyclist corps are only to be used on prepared ground. In time of war, he says, their use, even if no account is taken of the liability of the machines to break, is likely to cause serious misadventures, and they can only rarely be substituted for men on horseback. The cyclist henceforth, therefore, or until some successor to General Loizillon more favorable to them is appointed, will be reserved, by his instructions, for garrison duty, for the great manoeuvres, and in time of war for certain easy communications at the rear of the forces.—London News.

### A Town Without Deserving Poor.

There is a town in Ontario, Canada, of about 4000 inhabitants, which, if it was located in Jersey, would be the Mecca of tramps. It seems that a big fair was held there some months ago, and in order to have an object it was decided to devote the proceeds to the deserving poor. A sum was netted, and the committee were instructed how to portion out the money. The next thing was to find the deserving poor, and this proved by far the hardest task the committee had ever tackled. The town was ransacked from one end to another, but not a single deserving poor person was found. The search was kept up for some time, but it proved utterly fruitless.—Newark Call.

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