

Sacred Serpents of Egypt.

A general belief in the divine character and healing powers of the sacred serpent is to be met with all over Egypt. Even the myths which the old Egyptians associated with the snake are still prevalent. Egyptians of all classes still believe that when a serpent grows old wings grow out of its body, and that there are serpents which kill by darting flames in the victim's face. How old these beliefs are in this country need not be repeated to those who have seen the pictures in the tombs of the kings at Thebes. The serpent, or "flying serpent," and the snake from whose mouth flames issue are among the commonest of the figures painted on their walls. It is not, however, as Kakaodemon, but as Agathodemon, that the divine serpent of ancient Egypt still maintains his chief hold on the belief of the Egyptian people. Each house still has its harras, or "guardian snake," commonly known as the harras elbet, "the protector of the house." The snake is fed with milk and eggs, and care is taken not to do it harm.—Chicago Herald.

A Notable Engineering Feat.

A notable engineering feat was accomplished a few days ago in the completion of the boring of the Black-Indian Tunnel under the Rocky Mountains at Hagerman Pass, Col. The tunnel is almost two miles long—9993 feet—and is through solid gray granite. It took three years and twenty days, of twenty hours' work each day, to bore the big hole. It is 10,800 feet above sea level, through the top ridge of the continent. The water draining from the one side of the mountain under which it is driven runs to the Atlantic Ocean and from the other, to the Pacific. Its construction has cost \$1,000,000 and twenty human lives. The tunnel, which is on the line of the Colorado Midland Railway, the Santa Fe's central route to California, substitutes two miles of track for ten and does away with one of the most expensive railway climbs in the world.—Chicago Herald.



Seven Surgical Operations

Underwent in consequence of a wound. The wound caused to heal and the surgeons gave me up as a hopeless case. April 1, 1902, I commenced to take Hood's Sarsaparilla. After taking the first bottle the pains left my groin and have not returned. After taking the second bottle the wound at the hip entirely healed. The bottle made me feel well as ever.—CHAS. A. STRAIN, Vt. Sold by all druggists. 25 cents.

Hood's Sarsaparilla Cures

Radway's Pills, Purely vegetable, mild and reliable. Cause Perfect Digestion, complete absorption and beneficial regulation. For the cure of all disorders of the stomach, liver, bowels, kidneys, bladder, nervous diseases.

LOSS OF APPETITE, SICK HEADACHE, INDIGESTION, DIZZY FEELINGS, FEMALE COMPLAINTS, BILIOUSNESS, DYSPEPSIA.

PERFECT DIGESTION will be accomplished by taking Radway's Pills. By their action on the bowels they stimulate the liver in the secretion of bile and its discharge through the gallbladder. These pills in from two to four will quickly regulate the action of the liver, cure the patient from these disorders. One or two of Radway's Pills, taken after each meal, will keep the system regular and healthy digestion. Price, 25c. per Box. Sold by all Druggists. RADWAY & CO., NEW YORK.

WE CANNOT SPARE

Healthy flesh—nature never burdens the body with too much sound flesh. Loss of flesh usually indicates poor assimilation, which causes the loss of the best that's in food, the fat-forming element.

Scott's Emulsion

of pure cod liver oil with hypophosphites contains the very essence of all foods. In no other form can so much nutrition be taken and assimilated. Its range of usefulness has no limitation where weakness exists.

Prepared by Scott & Bowne, Chemists, New York. Sold by all druggists.

THE JUDGES

OF THE WORLD'S COLUMBIAN EXPOSITION Have made the HIGHEST AWARDS (Medals and Diplomas) to WALTER BAKER & CO. (On each of the following named articles: BREAKFAST COCOA, Premium No. 1, Chocolate, Vanilla Chocolate, German Sweet Chocolate, Cocoa Butter, etc.) For "purity of material," "excellent flavor," and "uniform even composition." WALTER BAKER & CO., DORCHESTER, MASS.



LEAVES FOR THE GREENHOUSE.

Leaves from the forest when rotted make a most excellent material to mix with soil to be used for greenhouse plants, but whether it will be profitable or not to gather the leaves for such purposes depends very much upon the circumstances. The cost of labor in gathering the leaves, the distance they are to be hauled, and other items of expense should be taken into consideration in order to get at the actual cost of the material when it is ready for use.—New York Sun.

CLEAN PIGSTIES AND CLEAN PIGS.

Pigsties should be cleaned and scrubbed at least once a week, writes a correspondent. Give the pigs a good scrubbing with a scrubbrush or an old broom, and plenty of clean water every day if convenient. Pigs enjoy a good cold bath and appreciate a good scrubbing and a clean pen, with something for a nest on which to lie. I give them out straw for a bed. It smells sweeter in the pen than hay. Never give pigs lockhead straw; it gives them the buckhead itch. Cleanliness among the pigs produces healthy porkers.—New York Tribune.

THE STRIPED CUCUMBER BEE.

This insect may be driven from the plants it infests, which are of the melon, or gourd tribe, by dusting them with fine wood ashes or plaster in which a little carbolic acid has been stirred so as to give it a distinct odor. Tobacco stems, that may be procured of the cigar makers or dealers, spread under the plants, or rags dipped in kerosene, will also drive away these pests. The cabbage worms may also be kept away from cabbage and cauliflower by scattering flour on the leaves. It is said to be effective, but hand picking is the safest and most certain remedy. To do this easily take a pair of spring nippers, which may be used more conveniently than the fingers.—New York Times.

WHAT ONE HERD DISCLOSES.

Very recently there was published in an article on the care of dairy cows statistics which fully prove that a man feeding at random, and keeping cows that have never been tested, is working absolutely in the dark, and if he succeeds it is merely through accident.

Facts very startling to the thinking man were disclosed. Out of this herd of sixty cattle, some Holstein, some Jersey, some grade, and some common cattle of unknown ancestry, the cow returning the greatest amount of butter according to food eaten was the common native. Undoubtedly prior to the test the presumption was all against this cow. This shows that breed does not always tell, and is consoling to the farmer who is not able to stock up entirely with thoroughbred or even grades. The second native cow beat all of the Jerseys, so that even the rich farmer cannot afford to rely entirely upon blood. An average of twenty-seven pounds of food was consumed for one pound of fat, ranging from seventeen to forty-seven pounds. The larger cows consumed a smaller amount of food in proportion to their weight than the smaller ones. The best yield of milk gave the best yield of butter.

The entire test shows us what an individuality there is in cows, and that breed and color and good marks and appearances in general must not allow us to lose sight of the paying qualities of one and the losing qualities of another.—American Farmer.

GIVE THE COLTS GOOD STALLS.

Have box stalls for the colts by all means, but do not make them cells of solitary confinement. Put in good windows to admit the sun. If opening into the paddock, have an extra door two-thirds size, so he can stand and put his head out and enjoy the air and see and familiarize himself with what is going on. If opening into the barn, have the door in halves; on the under half put a slat work that he can look through, having it so the upper half can be shut tight, in cold weather or at night.

I had a young stallion last winter that could not see what was going on from his stall. He was kind and of good disposition, but when I went to take him out would grab a halter and chew it and nip at one who came near. I had two extra hinges put on the door, and sawed it in two at the middle, making two half doors. From the lower half I built a slat work top that he could see through. It changed him at once, and now have a quiet and pleasant colt to handle.

Do not have two half doors by any means; it is dangerous. If the upper half gets unfastened the colt will reach through, and is likely to have it swing so as to catch his neck, and in struggling to get free get hung. Children are often round to open the lower half to see the colt and not fasten it again. He stoops down to get out, and when part way through straightens up and is caught by the upper door in the snarl of the buck and is ruined for life.—New England Homestead.

PATTERNS POULTRY.

No operation connected with the poultry yard requires greater attention and experience than fattening fowls in coops. Oatmeal and barley-meat alternately, mixed with milk, and occasionally with a little dripping, is a good food. The feeding troughs, which must be kept constantly scoured, should be placed before the birds at regular intervals, and when they have eaten sufficient it is better to remove them, placing a little gravel within the reach of the coop to assist digestion. Oats and rice are far inferior to oatmeal in their flesh-forming properties. Keeping the birds without food for some hours after they are put up frequently induces them to take it more readily and better, but sufficient attention is rarely bestowed on the various details of preparation and supplying the food, hence the

complaints of the fowls deteriorating in the fattening pen are far from uncommon. Access to water should be allowed at all times.

Fattening must be completed in ten days, for after that period they begin to lose weight. The best age for table birds is when they are from four to six months old.

The coop should be three feet high, two feet wide and four feet long. This will admit from six to eight birds, according to their size. The bottom and front should be of bars, three inches apart. A board outside the bars in front, six inches wide, will serve as a stand for the food and water troughs. The coop should be in a well-ventilated out-house, and if kept dark between the times of feeding, all the better.—Poultry Book for the Many.

HOUSEHOLD HINTS.

It is said that sorghum seed makes a cheap and excellent food for poultry.

Have fewer cattle, but better, and feed them plentifully all the year round.

An English experiment station says that wheat is the cheapest food in England for sheep.

By bagging grapes the clusters are kept perfect and come out bright, clean and attractive.

Young animals intended for breeding purposes should be well cared for and kindly treated.

Root-pruning is simply a severing of the roots in order to check growth and induce fruiting.

A cow which produces 100 pounds of butter costs as much for feed as one which produces 200.

There is often a great diminution in the amount of milk given when the milkers are changed.

Where a combination of beef and milk is desired the Shorthorns are generally to be preferred.

All kinds of stock if well fed will increase in weight faster now than in either colder or hotter weather.

It is claimed that the Jerseys and Shorthorns were overfed during the butter and cheese contest at Chicago.

A new variety of peach is announced, for which the claim is made that no sugar is needed in the canning of it.

It is said that tomatoes gathered when green and kept in a dry place will continue to ripen, just as pears do.

Give the poorest grain first. Animals grow gainy as they fatten and lose instead of gaining if given poorer food.

The quality of butter made in wet weather is inferior owing to the pastures supplying less nutriment at that time.

Squashes must be gathered before touched by frost, handled carefully and kept in a cool—but not cold—dry place.

Celery blanched by banking in soil is said to be more crisp and of better flavor than that blanched between boards.

If you have any trees in your orchard which have been blown down or have been killed, remove them and set out new trees.

Now is the time to prepare the young trees so that the ravages of rabbits will not injure them. Do not delay this, as it may mean a considerable loss to you.

At this season it is important that every colony contain a good fertile queen and that a fair sprinkling of brood is kept up during the fall months.

In the future the orchardist will consider the Bordeaux mixture and kerosene emulsion as a necessity for the success of his fruit trees in yielding a good crop.

It would be well for the orchardist if more winter apples, pears, or other late fruit were planted. Now is the best time of observing the wisdom of doing this.

The quantity necessary to winter a live depends largely upon the weather and the size of the colony, but thirty pounds per colony is about the average quantity.

Feeding for winter stores should begin in good season, so as to let the bees have time to seal their stores over before cold weather sets in. Always feed just at night.

If you desire to leave an inheritance to your children, set out a few walnut or pecan trees. They can be purchased cheaply of any nurseryman, and give excellent returns.

Trees which are planted in the fall become trees when settled and get a good roothold. In addition to this, they have the entire spring and summer for their growth the first year, which is of great advantage.

Involuntary Weather Prophets. The tortoise is not an animal one would naturally fix upon as likely to be afraid of rain, but it is singularly so. Twenty-four hours or more before rain falls the Gallapagos tortoise makes for some convenient shelter. On a bright clear morning when not a cloud is to be seen the denizens of a tortoise farm on the African coast may be seen sometimes heading for the nearest overhanging rocks; when that happens the proprietor knows that rain will come down during the day and as a rule it comes down in torrents. The sign never fails. This pre-sensitiveness, to coin a word, which exists in many birds and beasts, may be explained partly from the increasing weight of the atmosphere when rain is forming, partly by habits of living and partly from the need of moisture which is shared by all. The American east-bird gives warning of an approaching thunderstorm, by sitting on the low branches of the dog-wood tree (whether this union of the felix with the canine is inevitable the deponent sayeth not) and uttering curious notes. Other birds, including the familiar robin, it is said, give similar evidence of an impending change in the weather.—Chicago Herald.

HOUSEHOLD AFFAIRS.

PALATABLE SOUP MEAT.

Although soup meat is esteemed not a very nutritious food, it certainly would be more palatable at the table if served with a hot or cold sauce, as it is in many well-to-do French households. A hot sauce, good for the soup meat, or other boiled beef, is made from a cupful of stock, thickened with flour and butter rubbed together, and seasoned with a tablespoonful of vinegar, and salt, pepper and fine herbs to taste.—New York Post.

CELERY SOUP.

Put a veal bone to boil in one quart of water. After skimming it well put in one pint of celery, cut up very fine, two tablespoonfuls of rice, one onion, one teaspoonful of celery salt. Let this boil until reduced to a pint. Take out the meat and pass the soup through a colander, mashing and extracting as much of the puree as possible, passing the stock through it two or three times. Boil a quart of milk separately, rub two tablespoonfuls of flour in a half a cup of butter, add this to the boiled milk. After cooking it a few minutes add the milk to the celery puree and serve at once, mixing milk and puree well.—New York World.

BAKED MACARONI.

One-quarter pound of macaroni, one-quarter pound of grated cheese, one-half cup of cream, one tablespoonful of butter; salt and pepper. Break the macaroni in convenient lengths, put it in a two-quart kettle and nearly fill the kettle with boiling water, add a teaspoonful of salt and boil rapidly twenty-five minutes; the rapid boiling prevents the macaroni from sticking together, drain in a colander, then throw into cold water to blanch for ten minutes, then drain again into the colander. Put a layer of the macaroni in the bottom of a baking dish, then a layer of cheese, then a sprinkling of salt and pepper, then another layer of macaroni, and so continue until all is used, having the last layer macaroni. Cut the butter in small bits, distribute them evenly over the top, add the cream and bake until a golden brown (about twenty minutes) in a moderately quick oven. Serve in the dish in which it was baked.—New York Telegram.

DEEP STEW.

Two pounds of beef, the round, flank or any cheap cut (if there is bone in it, two and a half pounds will be required), one onion, two slices of carrot, two of turnip, two potatoes, three tablespoonfuls of flour, salt, pepper and a generous quart of water. Cut all the fat from the meat and put it in a stew-pan; fry gently for ten or fifteen minutes. In the meantime cut the meat in small pieces and season well with salt and pepper, and then sprinkle over it two tablespoonfuls of flour. Cut the vegetables in very small pieces and put in the pot with the fat. Fry them five minutes, stirring well, to prevent burning. Now put in the meat and move it about in the pot until it begins to brown, then add the quart of boiling water. Cover; let it boil up once, skim and set back where it will just bubble, for two and a half hours. Add the potatoes cut in thin slices, and one tablespoonful of flour which mix smooth with half a cupful of cold water, pouring about one-third of the water on the flour at first, and adding the rest when perfectly smooth. Taste to see if the stew is seasoned enough, and if it is not, add more salt and pepper. Let the stew come to a boil again, and cook ten minutes; then add dumplings. Cover tightly and boil rapidly ten minutes longer. Mutton, lamb or veal can be cooked in this manner. When veal is used, fry out two slices of pork, as there will not be much fat on the meat. Lamb and mutton must have some of the fat put aside, as there is so much on these meats that they are otherwise very gross.—New York Ledger.

HOUSEHOLD HINTS.

A cloth wet in cold tea and laid across the eyes will allay inflammation.

For bread and pastry have an oven that will in five minutes turn a piece of paper dark brown.

Butter put into clean pots and well surrounded with charcoal will keep good for twelve months.

In baking bread or rolls put a saucpan of boiling water into the oven. The steam will keep the crust smooth and tender.

Peroxide of hydrogen will lighten the hair. Put a few drops into a small quantity of water and apply thoroughly with a sponge.

Put a little spermaceti, lard or kerosene in the boiled starch and boil rapidly ten minutes longer. Mutton, lamb or veal can be cooked in this manner. When veal is used, fry out two slices of pork, as there will not be much fat on the meat. Lamb and mutton must have some of the fat put aside, as there is so much on these meats that they are otherwise very gross.—New York Ledger.

Many drunkards of the earlier. When an infant is born, says Dr. Keely, some form of alcohol is usually an attendant at the birth. If the infant escapes a whisky bath or a few drops of some stimulant, it is probably through some accident. It is rare indeed that a child a few days old has not had a hot whisky several times. If the babe on milk and water too early, or if anything goes wrong with the mother or child, the domestic and very likely the professional remedy is whisky.

Indigestion, too much crying, cholera infantum, measles, scarlet fever and particularly diphtheria are treated by alcohol and opium very largely by the physicians. I do not question the propriety of giving these drugs as remedies. I do not doubt the wisdom or skill of the physicians who find these remedies useful in diseases. But I assert that the drinking of alcohol and opium preparations, the wines and hot stings and large quantities of alcoholic liquors given to children to cure them or cure them of diseases, cause the drink habit.

The stamp of the drug remains on the brain of the infant, even if the drug is no longer given. The misery of labor dragged to drunkenness and then very likely suddenly deprived of the accustomed stimulant is without doubt a acute and great as in older people. People who have drowsed children with soothing syrup know how difficult it is to wean the child from the drug. But even if the drug is no longer given the thirst remains. When the babe grows up to the stage of youth, he has the craving without a name or understanding perhaps until for some reason a stimulant or dose of the accustomed drug is taken. There is an immediate and perhaps prolonged debauch, followed by the usual phenomena of inebriety. It makes no difference if the drug is alcohol or opium or both. Both of these inebrieties may exist in the same person, and he may be both a drunkard and an opium user, and this condition can be and often is the result of opium or whisky inebriety acquired in the cradle and nursery.

Child drinking is one of the most prevalent diseases. It is coexistent with the extent of alcohol and opiate given to children for any cause whatever. It is the precursor as well as the consequence of the diseases of childhood, because the inebriating drugs are universally used in these diseases. I regard the inebriety as the chief cause of intemperance among all classes. I do not say that every child subjected to the influence of these drugs becomes an active inebriate, but I say that if the history of drunkenness is carefully inquired into it will be found that the larger number of inebriates took opiate or alcohol when they were children.

Every drunkard used to boast that he could drink or eat his way through the world. The man who has temperance principles should not keep them to the dark.

Mr. Victor Burton, of a celebrated brewers' firm in London, has become a teetotaler and withdrawn from the firm, forfeiting thereby his right in \$5,000,000.

Fifty per cent. of the young men of Switzerland are unfit for military service on account of injury to their health and strength produced by excessive drinking.

A drunken man never yet was formidable nor ever will be. The determined will of a sober, respectable man is a moral law which the wine cannot overcome. He never once drinks.

The fifth statistical report of the Interstate Commerce Commission for 1902, gives the number of railway employees in the United States as \$21,415. An important temperance mission field indeed.

In the name of the Scottish Christian Temperance Union, a letter has been sent to 400 ministers in Scotland, urging them not to give moral sanction and support to the liquor traffic by allowing fermented wine to be used at the communion.

Medical men are becoming more and more alive to the important fact that many men are now dying of drink who were never drunkards and who never were once drunk. The moderate use of alcohol produces undue stimulation and irritation of the brain, the stomach and other organs, and thus brings about disease and death.

TEMPERANCE.

A SORROWFUL WORLD.

A sorrowful world, soon may it come, And God's good will on earth be done; No taint of drunkenness be found, Where breezes blow and shines the sun.

DANGER SIGNALS.

On the top of a hill in England there is now a notice board with the inscription "This hill is dangerous to cyclists." Before that notice was put up a stranger had ridden down the hill. Before he had proceeded many yards his machine became unmanageable, and he was thrown with a sickening thud upon the pavement and killed upon the spot. After that they put up the notice. It was placed where a young man's life has been ruined were to be labelled, then every saloon in the United States would have been labelled, "This place is dangerous to young men."

EXCESSIVE DRINKING TRAFFIC.

Most of the fearful amount of crime, unrest and depression can be very easily traced to the criminal tendencies of the liquor traffic and the enormous consumption of the liquor of labor, resulting in poverty and the exhaustion of the resources of the people, "but this traffic occasions, is not less than one hundred millions of dollars." A safe and reliable estimate gives this as the amount spent directly for alcoholic liquors, and another thousand millions is expended to take care of its awful consequences.—Democrat.

THE TERRIBLE INDEBTS.

No intelligent observer can fail to see that the liquor traffic is a tremendous barrier to property, and a terrible incubus on all healthy enterprise. A wholesome competition is the most effective motive power for a awakening enterprise, and enterprise is the life-blood, tone, and sinew of all active and successful business; but the devastating gangrene of this poison of alcohol now permeates and injures every department of society, its enormous drain and injury depresses enterprise, retards a terrible burden of loss, criminal tendencies, and a widespread insecurity in all business relations.—Democrat.

SUBSTITUTE FOR GIN MILLS.

The temperance club and coffee-house movement in England took active shape in 1871. Strange to say, the idea was suggested by the American evangelist, Dwight L. Moody, and it grew with great rapidity until now, in Liverpool alone, there are sixty-five of these places. One of the most interesting of the recent plans is that followed by a wealthy London tea-merchant, Mr. Buchanan. Leaving his palatial surroundings at the west end, he settled amidst the poverty of Whitechapel, where he could personally overlook the working of his project. He established "Teetotums," people's refreshment houses, and made his place, he sold to the poor, just as rich brewers New York own the majority of the larger beer saloons, where their beer is sold. These places have been an enormous success in every way, lifting centers of temperance and good morals in the midst of a seething world of squalor, vice and wretchedness.

WHAT MEN SAY OF DRINK.

Stupides and besots.—Bismarck. The devil in solution.—Sir William Lawson. The beverage of the mother of sin.—Southey. The devil is in the drink.—David Lewis, J. P.

There is scarcely a crime before me that is not directly or indirectly caused by strong drink.—Judge Coleridge.

Liquid fire and distilled damnation.—Robert Hall.

I consider all spirits bad spirits.—Sir Astley Cooper.

The dynamite of modern civilization.—Hector John D. Long.

Grape-juice has killed more than grape-shot.—C. H. Spurgeon, D.D.

Drink is the fruitful source of crime and poverty.—Father Mathew.

Drink, the only terrible enemy whom England has to fear.—Prince Leopold.

While you have the drink you will have the drunkard.—George W. Bain.

Choose rather to punish your appetite than be punished by them.—Epictetus.

Impossible to relieve poverty until we get rid of the curse of drink.—Lord Shaftesbury.

It is a drink, a drink, and a drunkard; an appetite, a taste, a delirium.—Rev. S. W. Park.

I oppose drink because it opposes me. The work I try to do, it undoes.—Bishop C. D. Foss.

The real evil in our community is the drinking of intoxicating liquor.—U. S. Senator O. H. Platt.

Alcohol, opium and chloral are all lethal poisons, whose tendency is to the descent of the human race.—Dr. Dorman Kerr.

MANY DRUNKARDS OF THE EARLIER. When an infant is born, says Dr. Keely, some form of alcohol is usually an attendant at the birth. If the infant escapes a whisky bath or a few drops of some stimulant, it is probably through some accident. It is rare indeed that a child a few days old has not had a hot whisky several times. If the babe on milk and water too early, or if anything goes wrong with the mother or child, the domestic and very likely the professional remedy is whisky.

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IF you wish the lightest, sweetest, finest cake, biscuit, bread and rolls, Royal Baking Powder is indispensable in their making.

Origin of a Sweet Perfume.

The introduction of the perfume called patchouly was caused by the desire of French shawlnakers to deceive their customers. When shawls were first brought from India they were perfumed with patchouly, an extract of an Indian plant. The French soon learned to imitate the shawls to perfection, but the patchouly bothered them, as they could find no substitute for it, and this fact was used as the surest means of distinguishing the genuine India shawls from the French counterfeit. At last somebody discovered the secret and brought a quantity of patchouly to France. For a time the discoverers kept the matter to themselves and reaped a harvest; then some one gave away the secret. The perfume soon became popular and has never since passed completely out of use, though several times superseded temporarily by other perfumes.—Chicago Herald.

The ninety-four universities of Europe have 41,814 more students than the 360 universities of the United States.

Beware of Quaintness for Catarrh That Contains Mercury.

As mercury will surely destroy the sense of vision and completely destroy the system, when entering it through the mucous surfaces, such articles should never be used except on prescriptions from reputable physicians, as the damage they will do is ten fold to the good you can possibly derive from them. Hall's Catarrh Cure, manufactured by F. J. Cheney & Co., Toledo, O., contains no mercury, and is taken internally, and acts upon the blood and mucous surfaces of the system. In buying Hall's Catarrh Cure be sure to get the genuine. It is taken internally, and is made in Toledo, Ohio, by F. J. Cheney & Co. Testimonials free. Sold by Druggists, price 25c. per bottle.

A Child's Enjoyers

The pleasant flavor, gentle action and soothing effects of Syrup of Figs, when in need of a laxative, and if the father or mother be constipated or bilious, the most gratifying results follow its use; so that it is the best family remedy known and every family should have a bottle.

A Beautiful Souvenir Spoon

Will be sent with every bottle of Dr. Hays' Catarrh Cure, ordered by mail. Send 25c. to Dr. Hays, 100 N. Y. St., New York City.

DESERVING CONFIDENCE. There is no article which so richly deserves the entire confidence of the community as HAY'S CATARRH CURE. These articles, those suffering from Catarrh of the Bladder, Prostate, and other organs, should try them.

Impaired digestion cured by Beecham's Pills. Beecham's Pills—25c. per box.

Hatch's Universal Cough Syrup. Most prompt, pleasant and effective. 25c. per bottle.