A Frontier Ranch.

In 1882 an American cowboy—which was Jack—accompanied by two companions, penetrated south from Arizona, and as he looked from the mountains over the fair plain of Bavicora, he said, "I will take this." The Apaches were on every hand; the country was terrorized to the gates of Chihuahua. The stout heart of the pioneer was not disturbed, and he made his word good. By purchase he acquired the plain, and so much more that you could not ride round it in two weeks. He moved in with his hardy punchers, and fixed up Bavicora so it would be habitable. He chased the Indians off his ranch whenever he "cut their sign." After a while the Mexican vaqueros from below overcame their terror, when they saw the American hold his own with the Apache scamps, and by twos and threes and half-dozens they came up to take service, and now there are two hundred who lean on Jack and call him patron. They work for him, and they follow him on the Apache trail, knowing he will never run away, believing in his beneficence and trusting to his courage.

I sat on a mud bank and worked away at a sketch of the yellow sunlit walls of the mud ranch, with the great plain running away like the ocean into a violet streak under the blue line of the Pena Blanca. In the rear rises a curious broken formation of hills like millions of ruins of Rhine castles. The wolves howl by night, and the Apache is expected to come at any instant. The old criada or serving-woman who makes the beds saw her husband killed at the front door, and every man who goes out of the patio has a large assortment of the most improved artillery on his person. Old carts with heavy wooden wheels like millstones stand about. Brown people with big straw hats and gay serapes lean lazily against the gray walls. Little pigs carry on the contest with Nature, game-chickens strut, and clumsy puppies tumble over each other in joyful play; burros stand about sleepily, only indicating life by suggestive movements of their great ears, while at intervals a pony, bearing its lithe rider, steps from the gate, and breaking into an easy and graceful lope, goes away into the waste of land. —Frederic Remington, in Harper.

Petroleum for Diphtheria.

In the village of Neuville-Champ-d'Oisel, about nine miles from Rouen, France, a malignant type of diphtheria broke out last year. The country doctor, M. Frederic Flahaut, treated the cases in the usual way, but the deaths were numerous. Remembering, as he says, that the English use petroleum as an anti-spasmodic and an antiseptic, he determined to try it as an experiment.

His first trial was in the case of a little girl seven years old. He had already given her up and proposed to the parents to make the experiment, which consisted in swabbing the throat with common petroleum. He had little hope of the success of his new method, but to his astonishment he noticed an improvement after the first application. He continued the treatment and the child recovered. Then he tried it successfully with his other patients.

This year he had forty cases of diphtheria to treat, and he was successful in every one. In order to be perfectly sure that the cases in question were ones of malignant diphtheria, he had the expectorated matter submitted to the analysis of Professor Francois Hue of the Rouen College of Medicine, and the professor reported that he had clearly discovered the presence in it of numerous baccilli of diphtheria. Moreover, his diagnosis was confirmed by Drs. Leshaves, Lerefrit and Bailey of Rouen, the last named being the physician-in-chief in that city.

The treatment presents little difficulty or danger. The swabbing is done every hour or every two hours, according to the thickness of the membranes, which become, as it were, diluted under the action of the petroleum. The brush, after being dipped in the petroleum, should be shaken to prevent any drops falling into the respiratory channels. The patients experience relief from the very first application. The disagreeable taste of the petroleum remains for a few moments only.

How's This!

We offer One Hundred Dollars Reward for any case of Catarrh that cannot be cured by Hall's Catarrh Cure.

F. J. CHENEY & Co., Props., Toledo, O.

We, the undersigned, have known F. J. Cheney for the last 15 years, and believe him perfectly honorable in all business transactions and financially able to carry out any obligation made by their firm.

WEST & TRUAX, Wholesale Druggists, Toledo, Ohio.

WALDING, KINNAN & MARVIN, Wholesale Druggists, Toledo, Ohio.

Hall's Catarrh Cure is taken internally, acting directly upon the blood and mucous surfaces of the system. Price, 75c. per bottle. Sold by all Druggists. Testimonials free.

Dr. Hoxsie's Certain Croup Cure

Saves the expense of a physician in severest cases of croup, bronchitis and congestive colds. A. P. Hoxsie, Buffalo, N. Y., M'f'r.

USE BROWN'S BRONCHIAL TROCHES for Coughs, Colds and all other Throat Troubles. "Pre-eminently the best."—*Rev. Henry Ward Beecher.*

Hatch's Universal Cough Syrup costs no more than others and benefits more.

A wonderful stomach corrector—Beecham's Pills. Beecham's—no others. 25 cents a box.

Hood's Sarsaparilla Cures

Maude Adams

She Was Blind

With scrofula in the eyes—could barely distinguish between daylight and darkness. I took here to numerous experts and hospitals and gave up in despair. A friend advised me to give

Hood's Sarsaparilla

and in months time to relate, it has completely restored her sight and given her perfect health." CHAS. A. ADAMS, St. Albans, Vt.

Hood's Pills cure sick headache, biliousness and all liver ills. 25 cents per box.

ROOTS AS FEED.

If it pays to import sheep from abroad in order to improve our breeds, one would imagine it would also pay the sheep-raiser to study the process by which these sheep have been raised to their present state of excellence. One of the most potent factors has been the feed: A mixed ration should be supplied in which roots play the most important part. Sugar beets, mangolds, rutabagas and turnips are all of great value to the flock, and crops of them should be sowed and harvested regularly, if we would make a success of sheep-raising.—New York World.

SCABBY LEGS AMONG CAGE BIRDS.

The cause of scabby feet and legs among canary and other cage birds is the same as among domestic fowls, that is, the presence of mites, which breed and live in the scabs or scales on the feet and legs. The development and multiplication of these pests is due to want of cleanliness and thorough cleaning of the bird's cage. Your bird may have been infested with mites when you bought it, or they may have been in the cage, and from it reached the bird's legs and feet. To kill the mites and remove the scabs you have only to anoint the bird's legs and feet daily for perhaps a week with flowers of sulphur mixed to a thin paste with common kerosene. Apply with a soft hair pencil, merely painting the feet and legs with the mixture. The scabs will soon drop off and leave the feet clean. The cage and roosts should also be thoroughly cleaned with boiling hot water.—New York Sun.

IMPROVED METHOD OF FATTENING FOWLS.

Some time ago a method of fattening poultry practiced among the French was described in some of the American papers, its novelty giving interest to it. The method consisted in forcing the food down the bird's throat by means of a pipe and a sort of force pump, operated by the person's foot, by which a certain quantity of the soft food was pushed into the throat. The birds were confined in boxes in a large circulating frame, which was turned as needed to bring all the nests in turn in front of the machine for feeding. Nothing came of it, and probably the method has been abandoned by its inventor by this time. The method of fattening geese in Strasburg, Germany, for the sake of the enormously large livers thus procured, is somewhat similar to this. The food is rolled into a sort of pill, long and narrow, and these are pushed down the throats of the birds, confined in coops for the purpose. This method has long been practiced and still exists for producing the large livers, made so by disease, for the making of a very popular kind of pies called pates de foie gras.—New York Times.

ECONOMY OF TIME.

It is a great complaint with farmers that their time is wasted with unavoidable accidents, as sick animals, escaped stock, insect pests, and what not, writes Louise M. Fuller. It certainly is true that weather means more to the farmers than to any other class. "The weather must lift the mortgage on the farm, pay the taxes and feed and clothe the family." The farmer must deal hand to hand with all the forces of nature as well as human nature, and, however wisely, he cannot count his time like other men, or say positively what he will do on the morrow. Nevertheless, the farmer's time is worth as much as any man's from a business point of view, because of the economy of nature, which seconds every honest effort at economy of time in her own way. I learned this by watching the way the best farmers work, and, noticing that, like nature, they are never in a hurry, but they never lose any time; they find some use for every sort of weather. That weather which is too wet for anything else is good for fence corners, which the thrifty farmer can never consent to leave to their accidental fate of weeds and briers. A town lot gives room enough for the experimental proof of this theory. During the worst season for rain that I ever saw, I managed to work my two hours a day on all but one day outdoors. On that day seed stakes, etc., were prepared indoors. I doubt if the time ever came when it was profitable to give up to complaining. While we are bewailing something is sure to go undone.—New York Tribune.

BUTTER BACTERIUM.

So far as the quantity of the butter is concerned, says Walter Thorp in London Dairy, our old friend, the lacticacid bacterium, seems to be the chief if not the only agent, but it does not seem to be directly concerned in the production of the butter flavor. Out of the many bacteria occurring in ripening cream Storch found only one species which was capable of producing the true butter aroma; the rest produced either indifferent or bad flavors. Since only this single species from among so many is capable of giving to the butter such a flavor as we desire, the odds against its overcrowding the rest are very considerable, and we cannot wonder at the difficulties of producing a high-class butter of uniformly agreeable flavor. If by cultivation of the bacterium, which is said to produce the true flavor, we can insure the success of our cream ripening as far as flavor is concerned by inoculation with this particular bacterium at an early stage, then we ought to be able to produce cream of a uniform and proper degree of ripeness without difficulty.

The bacterium found by Storch has been cultivated and used in some of the German creameries, and it is claimed for it that it insures certainty in the results of the ripening. Dr. H. W. Conn, of the Wesleyan University, also claims to have found a micro-organism which produces the true butter flavor, but the result of his experiments with it are not yet published, and there is a great deal of work to be done before we can attain the practical results we are hoping for.

THE CARE OF SEED POTATOES.

Successful growers of potatoes have learned that to insure a good crop the seed must be selected carefully the previous fall. The best results come from making the hills as they are dug, choosing well-formed potatoes, free from scab or prongs and with smooth surfaces. Neither the very large nor very small potatoes should be taken. The first will be misshapen, and the last will be apt to be poorly ripened. Something depends on how the potato has been grown. If the vines kept healthy until the crop of tubers was fully ripened, the very smallest make good seed. After selection the main point is to keep the seed at as low a temperature as possible without danger of frost. These conditions are best secured by keeping potatoes in dry out of doors pits. In our Northern climate after the covering of the pit has frozen over it will not thaw out again all winter. If there is danger of thawing too early, a covering of straw will maintain an even degree of temperature below freezing, while protecting the potatoes from too much cold. The tubers will come out with eyes as dormant as when they were put in the pit. The potatoes will be harder by evaporation of their moisture, while those kept in cellars will be made soft by starting of the eyes, which rapidly take out the substance needed to give the potato set its first start after being planted.—Boston Cultivator.

FARM AND GARDEN NOTES.

Never jerk or whip a colt.

Old-fashioned perennials are coming in again.

All weak queenless colonies should be united with others.

Pure cane sugar is one of the best foods for wintering bees.

If honey is not sealed it is liable to become thin and watery.

It is a mistaken notion that all honey which candies is pure.

Now is the time to barrel the road dust and keep it in a dry place.

It is best not to winter your own cockerels for breeders, as a rule.

By increasing the yield per acre the cost of production is diminished.

The number of eggs depends largely upon the amount of feed and care given.

In raising a colt the feed should be liberal and varied, but not excessive.

A colt's education should begin when the animal is twenty-four hours old.

The second year a hen only lays half the number of eggs that she does the first year.

The ideal diet for poultry should be neither too soft nor too hard, but a happy medium.

New raspberry canes should be pinched back to induce throwing out side branches.

When the cat and chickens lie down together the latter are always given the inside place.

Because turkeys are good foragers it will not pay to let them go without proper feeding.

One pound of cut meat and bone is considered the proper daily allowance for sixteen hens.

Anything in the vegetable line, provided it is sweet and clean, will form acceptable food.

Colts should be handled with kindness and may be halter-broken when four months old.

Bran for chicks should always be scalded and allowed to stand for a time in order to soften.

Quinces do well in either sandy or clay soils, the principal requirements being fertility and good tilth.

Generally, the smaller the farm the better the cultivation and the greater the profit for the expenditure.

Pigs should be taught to eat before being weaned, so as to make the change from milk to feed easily.

It is not desirable to give too much red pepper and ginger to the poultry. Once or twice a week is sufficient.

A good breed is not alone sufficient to make money. Good care, good food and good quarters are also necessary.

It is cheaper to make your stables warm than it is to supply your horses with the extra feed necessary to keep out the cold occasioned by cracks in the stable.

For horses ensilage should be used sparingly, as full feeding upon it sometimes induces colic, but it may be safely used to some extent in connection with grain and hay.

Best Diet for Consumptives.

The respiration apparatus invented by Professor Voit, of Germany, and recently received by the Yale Medical School, is the first to come to America. Its purpose is to measure the oxygen absorbed by the body and the carbonic acid and water given off. From the data thus obtained the decomposition of the body can be determined, and the decomposition caused by the digestion of various kinds of foods compared.

Animals will be used for the first experiment. They will be placed in glass cases after having been fed on particular kinds of food, and the variation in the oxygen, carbonic acid and water within the glass cases in twenty-four hours will be determined by means of the apparatus. From this relative values of the foods will be obtained.

It is hoped that the experiments will result in the selection of diets that will prolong the lives of those suffering from consumption and other diseases. —New York World.

Prussian troops on the Russian frontier have used snowshoes with satisfaction for several winters.

HOUSEHOLD AFFAIRS.

KEEP A SET OF STRAINERS.

There is nothing that makes so much difference between ordinary and delicate cooking as a set of strainers. It is important to own a collection. There should be one of very fine wire for sifting soda, spices, etc., and for staining custards and jellies. There should be others with meshes from one-sixteenth to one-eighth of an inch in diameter; also a squash strainer and a colander. Extension wire strainers are convenient. Keep also a supply of strainer cloths, made from coarse crash or cheese cloth.—New York Telegram.

THE IRONING OUTFIT.

Whenever it is possible it is well to keep a separate closet for articles pertaining to ironing. Keep the irons, starch, bluing, holders, boards, sheet, blanket and other articles pertaining to ironing in this closet, which should be warm and dry and shut off from the dust. If the ironing-boards are kept in a closet in general use, it is best to put them in bags of bed-ticking or some other heavy cotton, and hang them up where they will be free from dust and dirt. If they are kept in a closet reserved for the ironing material they need not be covered. Tubs and ironing-boards should be kept in a cold place, and there is no objection to a little dampness.—New York World.

HOW TO BAKE BREAD.

Half the failures with housekeepers in making good bread, are due to their ignorance as to the proper condition of the oven for baking. For, no matter how perfectly the sponge may rise or how well it is worked, if put in a cool oven it will be porous and tough, and liable to ferment and become sour. When bread is ready to bake, the oven should be very hot, as the heat will cause it to rise at once almost double its former size. A good test for the inexperienced is to sprinkle a little flour on the bottom of the oven; if it browns immediately the bread can be safely set in.

If bread is allowed to rise too much before setting in the oven it is apt to fall and rise again, by which it will become coarse. This can be prevented by working the bread down, adding fresh flour and molding in the pans; the flour will keep the bread from souring, as it might do without it. After a crust is formed on the bread, the oven should be allowed to moderate a little, and be kept at a regular heat until the bread is done. When taken from the pans the loaves should be placed, uncovered, in such a position as will expose the surface to the air. This will prevent the crust from being hard, as well as permit the rapid escape of gas involved in the process of fermentation.—Ladies' Home Companion.

RECIPES.

Fried Cakes—To make nice fried cakes which are free from grease, the following is excellent: One and one-half teacupfuls each of sugar and sour milk, two well beaten eggs, four tablespoonfuls of melted butter, a pinch of salt, one teaspoonful of soda dissolved in a little water. Flavor with nutmeg. Mix all together and add enough flour to roll without sticking. Fry one-half lard and one-half tallow. To prepare the tallow, boil it in water until melted. Let it cool and remove the tallow.

Pound Cake—One pound of flour, one pound of sugar, 1½ pounds of butter, ten eggs, one nutmeg grated, one wineglass of rose water. Beat the butter and sugar together; when it is perfectly light stir in the eggs, which must have been whisked to a thick froth; add the flour, then the nutmeg and rosewater. Butter your pan, line it with paper, which should be well buttered, and pour in the mixture. Bake it for three hours in a moderate oven. When the edges of the cake appear to shrink from the sides of the pan the cake will be done.

French Rolls—Take one-half pint of scalded milk and one yeast cake. Allow this to cool, then add one-half tablespoonful of butter (melted) and the same of lard, a tablespoonful of sugar, a teaspoonful of salt and a quart of sifted flour. Mix, and let this stand over night in a warm place. Knead hard in the morning, then roll it out about an inch thick. Spread this over with butter, and cut as if for biscuit, fold together, put them in a pan and let them rise again. They must be very light each time. Bake as you would biscuits. Unless you have a late breakfast it is difficult to serve these on time, but they are very nice for dinner, and can be warmed over for breakfast. If desired for dinner, set the sponge about 9 a. m.

Macaroni a la Creme—Break one-half pound of pipe macaroni into inch pieces, wash them thoroughly, and place in a farina boiler, with hot water enough to cover the whole. After swelling out add one tablespoonful of salt, boil ten minutes and then drain off the water. Pour a large cup of sweet milk over it, and let it cook until tender. While the above is cooking heat one cup of milk in a pipkin or porcelain-lined kettle until it boils. Thicken this with one teaspoonful of flour previously dissolved in cold water; stir in a tablespoonful of butter and lastly an egg. Mix all thoroughly together, and cook a few minutes until it thickens, then dish up the macaroni, pour the sauce over it and serve.

Tears and Nerves.

My medical friend explains: As the muscular power that extends or flexes a finger is at a distance from the part moved, so the excitement to tears is from an irritation in a distant nervous center, and is removed when the nervous center is either soothed or exhausted. The relief comes, not from the mere escape of tears, which is only a symptom, but from the cessation of the storm in the nervous chain. If the storm be calmed by soothing measures—as when we soothe a child that is weeping from fear, annoyance or injury—we quiet the nervous centers, upon which the effect ceases. In children the soothing method succeeds, and sometimes it succeeds in adults, although in adults the cessation of tears is more commonly due to actual exhaustion following a period of nervous activity.—Boston Globe.

TEMPERANCE.

JOHN BARLEYCORN.

Oh, Barleycorn, John Barleycorn,
You make a fellow pose
Most picturesque while you adorn
With sunset tints his nose,
But while he mourns for his last dime
You keep in spirits all the time!

Oh, Barleycorn, John Barleycorn,
You promise joy and bliss,
But your delights are in a horn
And mostly go amiss;
Of all deceivers you stand first,
The blackest, blandest and the worst!

Oh, Barleycorn, John Barleycorn,
The matter's've revolved,
And I declare, this blessed morn,
Our partnership dissolved;
You are a fraud—I've proved it so,
And that is all I want to know.

—M. M. Folsom, in Atlanta Journal.

TEMPTED AND SAVED.

A young man sat one day at a hotel table with a gentleman and a lady friend, for whom he felt the greatest respect. The waiter said to the gentleman: "Will you have some pudding with wine sauce?" "Yes," was the answer. The young man's craving for strong drink was aroused at the mention of the wine sauce, and he was also about to reply affirmatively to the waiter's question, when his lady friend quickly said: "Pudding, without wine sauce, if you please." "Without wine sauce," came the young man's reply. Afterward, in the parlor, he said to her; "I want to thank you for doing me a great favor." She looked astonished. "You do not know what it meant to me when you said at the dinner table, 'Pudding without wine sauce, if you please.'" He then told her his struggle against strong drink and how near he had come to falling, saved only by her timely example.—New York Evangel and Sabbath Outlook.

WATER INSTEAD OF WHISKY.

The Pittsburg Dispatch quotes an eminent physician, Dr. R. H. Dalton, as recommending, on the ground of health, the methodical use of "cold water" as a beverage, and as saying that it will prove the means of augmenting the chance of longevity; that it is of a soundly physiological origin, and is well supported by experience. Dr. Dalton says that solid and dry as the human body appears, water constitutes more than one-fourth its bulk, and all the functions of life are really carried on in a water bath, and although the sense of thirst may be trusted to call for a draught of water when required, the fluid can be imbibed advantageously for many reasons besides merely satisfying thirst. He maintains that the habit of drinking water in moderate quantities between meals contributes to health, and indicates the fact that those who visit health resorts for the purpose of imbibing the wazers of mineral springs, might profit by staying at home and drinking more water and less whisky. If Dr. Dalton is right, there is certainly no need of resorting to alcoholic beverages of any kind.—National Temperance Advocate.

IGNORANCE AND TEACHING.

No boy expects to become a drunkard when he begins to drink. In fancied security youth of generation after generation have embarked in the current of tippling only to be drawn into the rapids of appetite and finally plunged over the awful abyss of drunkenness. To prevent this and thus save the childhood of to-day and the Nation of to-morrow for an intelligent sobriety, is the first object sought by what are called the temperance education laws already enacted by the National Congress for schools under Federal control and by thirty-six out of forty-four States that constitute the United States. In these schools are the overwhelming majorities of the future, the law-making power of to-morrow.

Every year's experience and observation strengthens the faith in the prophecy that ten years from the day when physiological temperance is as thoroughly taught in all the schools as geography and arithmetic the alcohol question will be settled and settled aright in this Republic by popular intelligence with corresponding habits. Hard, indeed, must be the heart of the man or woman who could deliberately withhold the utmost warning science has against strong drink and other narcotics from the children under his or her care.

FROM MISS WILLARD'S ANNUAL ADDRESS.

Everything is not in the Temperance Reform, but the Temperance Reform should be in everything.

The temperance cause started out well nigh alone, but mighty forces have joined us in the long march. Science has come up with its glittering contingent, political economy displays its legions, the woman question brings an Amazonian army upon the field, and the stout ranks of labor stretch away as far as the eye can reach.

The church that within the next generation opens widest doors of ecclesiastical freedom to women will be the church of Gospel triumph and heavenly benediction.

The great world brain is becoming saturated with the idea that it is reasonable and kind to let strong drink alone.

The high caste Hindoos have received the impression that Christianity means intemperance, but they have learned that the Salvation Army is teetotal, and for this reason they think more highly of its members than of any other religious sect that comes to them from the West.

Only as the outcome of our Christian profession tends toward the greatest uplift and truest happiness of man, woman and child, does it deserve the credence of the world; we must not forget that under its ægis to-day are sheltered the liquor traffic, the opium trade and the protection of impurity by law. Therefore the enlightened Christian will have a part of his working creed in these enlightened days, this prayer:

"Oh, freedom, deepen thou a grave,
Where every king and every slave
Shall drop in crown and chain,
Till only man remain."

Whoever laughs at a total abstainer shows himself lacking in a clear mind as well as a good heart, for to take such a precaution on one's account as a matter of prudence is surely conformable to reason, and to take it in order to make it easier for others to do the same is conformable to the Golden Rule and the highest dictates of brotherhood.

The world owes no man a living, but it does owe him the work by which he may live in a helpful and honorable fashion.

We shall reap what we have sown, and we must sow the principles of brotherhood if we would reap the socialism of the Gospel.

If we have any justice it behooves us to look into the cause, and not deal forever and a day with the effects of the liquor traffic, and with these alone.

TEMPERANCE NEWS AND NOTES.

Madame Antoinette Sterling, the celebrated vocalist, is a rigid teetotaler.

Out of 4030 criminals convicted in Canada during the last year, it is reported that but 132 were total abstainers.

Most of the Canadian provinces, Sweden, Natal in South Africa, and Finland, have scientific temperance instruction laws.

Scientific temperance text-books have been translated into the Swedish, Finnish, Norwegian, Japanese and Chinese languages.

The applications to the Boston Associated Charities last year show that twenty-two per cent. of the causes of illness were intemperance.

A Congregational Temperance Association has been formed in Ireland, with the Rev. Newman Hall, a nephew of Dr. Newman Hall, as secretary.

The Army Temperance Association, of India, had in August a roll of 23,861 members, all of whom, except the honorary members, are total abstainers.

The British Woman's Temperance Association will make an effort during the next few weeks to obtain a largely signed petition from women of the Direct Veto.

Francis Murphy, the temperance agitator, is arousing the old-time interest in his work at Decatur, Ill., and other towns in the neighborhood. He is assisted by his wife and son.

Richard Cobden said "Every day's experience tends more and more to confirm me in my opinion that the temperance cause lies at the foundation of all social and political reform."

Cardinal Manning said "Prevention of intemperance is not only better than cure, but prevention is a duty, and cure is a lame, halting attempt to undo an evil which we have wilfully permitted.

The half measures used to control the drink traffic in India having proved a failure, a call for the organization of a Prohibition League has been issued by a number of missionaries and doctors.

THE HIGHEST AWARD.

Royal Baking Powder has all the Honors—In Strength and Value 20 per cent. above its Nearest Competitor.

The Royal Baking Powder has the enviable record of having received the highest award for articles of its class—greatest strength, purest ingredients, most perfectly combined—wherever exhibited in competion with others. In the exhibitions of former years, at the Centennial, at Paris, Vienna and at the various State and Industrial fairs, where it has been exhibited, judges have invariably awarded the Royal Baking Powder the highest honors.

At the recent World's Fair the examination for the baking powder awards were directed by the chief chemist of the Agricultural Department at Washington. The chief chemist's official report of the tests of the baking powders, which was made for the specific purpose of ascertaining which was the best, shows the leavening strength of the Royal to be 160 cubic inches of carbonic gas per ounce of powder. Of the cream of tartar baking powders exhibited, the next highest in strength tested contained but 133 cubic inches of leavening gas. The other powders gave an average of 111. The Royal, therefore, was found of twenty per cent. greater leavening strength than its nearest competitor, and forty-four per cent. above the average of all the other tests. Its superiority in other respects, however, in the quality of the food it makes as to fineness, delicacy and wholesomeness, could not be measured by figures.

It is these high qualities, known and appreciated by the women of the country for so many years, that have caused the sales of the Royal Baking Powder, as shown by statistics, to exceed the sale of all other baking powders combined.

Fishes That Fight.

So aggressive is the plakat, a little fish from Siam, that the entertainment it affords has become a National pastime, but not a very creditable one, to say the least. The fishes are trained to go through regular battles, and are reared artifically for the purpose, while the license to exhibit them to the general public is farmed out, and brings a large amount of money into the royal coffers.

They are kept in aquariums built for the purpose, and fed upon the larvæ of mosquitoes and every possible care taken of them. Several years ago a few of them were presented to a English gentleman by the King of Siam. When the fish is in a quiet state, with the fins at rest, the dull colors are not at all remarkable. But if two are brought together or within sight of each other, or even if one sees its own image in a looking glass, the little creature becomes suddenly excited.

The fins are raised and the whole body shines with metalic lustre and colors of dazzling beauty, while the protecting gill membrane, waving like a black frill round the throat, makes grotesque the general appearance. In this state of irritation it makes repeated darts at its real or reflected antagonist. If, now, two are placed together in a tank they rush at each other with the utmost fury. The battle is kept on until one is killed or put to flight, but not until they are entirely separated does the victor shut his gaudy fins, that, like flags of war, are never lowered until peace has been declared.

In South America there is a small fish that not only attacks its fellows of the sea and river, but is greatly dreaded by the natives, who, during certain seasons, have to ford the streams in which the carbites is found. Bathers are often attacked by them, the sharp, chisel-shaped teeth taking a bit from the flesh wherever they attack. They are perfect scavengers, eating the animals that float down the river.—Pittsburg Dispatch.

The tallest stone tower is the Washington Monument at Washington; 555 feet.

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.

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