

### Alligators Hard to Kill.

An alligator's tenacity for life is remarkable. I have no doubt that when his brain is pierced by a bullet, the animal does not long survive, but sinks into deep water, where it cannot be seen. I have never succeeded in killing and bagging an alligator by a shot in the brain. The structure of the skull provides so much protection of the brain, and a bullet might easily be deflected by the hard bones. It was not my vocation to go about killing alligators, but on one occasion I was a witness to the great difficulty of taking the animal's life.

We were on a shooting party near the Pointe Indigo Factory, on the tanges, and one day when we returned from our morning's round in the jungles after deer and always a possible tiger or wolf, we found that some fishermen had brought in an alligator about six feet long, securely bound on a bullock cart. The animal was still alive, but had evidently been severely beaten to make him quiet on the bullock cart, so the order was given to tie a stout rope around his loins and to turn it into a small tank to refresh and recover itself while we were taking our baths and our breakfasts.

Breakfast over the alligator was hauled out of the tank, and was quite lively, so that it had to be fastened to a tree. Then operations for killing it began, but bullets from a small rifle or an ordinary twelve-bore gun seemed only to irritate it. A Sontal brought a large spear, one of the late venabula ferro which they use, and drove it down the alligator's throat into its vitals, and this had more effect, while another man got an ax and chopped away at the neck till the head was separated from the body. The body was then cut open, and the heart was lying on the ground by its side, but still the tail continued to move. But here we withdrew, and the mob of Sontals, who had been eagerly waiting, rushed in with their knives and cut up the body and ate everything edible, so that in a short time there was nothing left but the skin and bones.—Longman's Magazine.

### Hunting Foxes With Dynamite.

A fox hunt with dynamite was the novel sport of farmers near Point Pleasant, Bucks County, a few days ago. For a long time the farmers had suffered from the incursions of some adroit thieves upon their poultry reserves. The thefts were so daring, yet so mysterious, that it was decided to set a watch. So when John Swope heard a racket in his henry he ran out. He was just in time to see a big fox, with a nice fat pullet in his mouth, scamper away. The fox was spread, and a number of Farmer Swope's neighbors assisted him in tracking the fox. They trailed him to his den, under a huge rock, and were then confronted with the problem of rousing him. They got some dynamite, fired it, and in a few minutes out came, not one, but four foxes, half stunned and blinded. The animals were killed as fast as they appeared and then the den was walled up.—Philadelphia Record.

### Rainmakers' Cars.

The rainmakers' cars, used by the Rock Island Railroad Company, are ordinary box cars. In one end of the car the operator lives. In the other there are retorts, huge bottles and jugs and various contrivances which belong to the science of rainmaking. A battery of twelve jars capable of producing forty-five volts, the amount of electricity required, is ranged close under the roof. On the opposite side of the floor are six large jars arranged in sets of two. From these short-iron tubes extend through the roof through which 8000 gallons of gas are shot into the air every hour. Three cars are now being operated, one at Beatrice, Neb., one at Horton, Kan., and one at Pawnee City, Neb. It costs \$100 a day to operate a car.—Detroit Free Press.

### Chemical Effects in Freezing.

It has been long known that frost plays some part in the production of maple sugar, that a peculiar sweetness is imparted to potatoes by freezing, and that persimmons do not lose their stringency until after the first frost. A still more striking instance of chemical change due to freezing has been added by a recent observation. The cane roots of Mexico contain so much tannin that they are likely to supplant tree barks entirely for industrial purposes, yet after being frozen, it is stated, not the slightest trace of tannin is left. Just how the frost acts is a problem now to be solved.—New York Telegram.

Nevada shows in ten years an absolute diminution of population of 26.51 per cent.

Dr. Kilmor's S.W.A. Root cures all Kidney and Bladder troubles. Pamphlet and Consultation free. Laboratory Birmingham, N. Y.

CHINA IS TO HAVE A NEW TELEGRAPH LINE 3000 miles long.

A Beautiful Souvenir Spoon Will be sent with every bottle of Dr. Hesse's Cereals (Cocoa, etc.). Ordered by mail, 50 cents. Address, Hixson, Buffalo, N. Y.

Hall's Catarrh Cure

Is a Constitutional Cure. Price 75c. ACTORS, Vocalists, Public Speakers praise Hale's Honey of Horsebalm and Dr. Pike's Toothache Drops Cure in one minute.

Karl's Clover Root, the great root purifier, gives freedom and cures all diseases of the complexion and cures constipation. 25 cents. Dr. Hood's.

### Impure Blood

Manifests itself in hot weather in hives, pimples, boils and other eruptions which disfigure the face and mar the complexion. The cure is found in Hood's Sarsaparilla.

### Hood's Sarsaparilla Cures

makes the blood pure and removes all such eruptions. It also gives strength, creates an appetite and invigorates the whole system. Hood's Pills are prompt and efficient.

PISO'S CURE FOR CURS WHICH ARE NOT FALLS. Best Cough Syrup, Sore Throat, Use CONSUMPTION.



### FARM AND GARDEN

#### CROP ROTATION.

Crop rotation should be practiced if you mean to improve the land. A crop rotation of three, four, or five years, with clover for one of the years, can be so arranged that the land will be continually strengthened by it. This method, in connection with all the manure which can be manufactured and the turning under of green crops as often as may be possible, is the way by which many a poor farm has been changed into a good one, and land which barely paid its taxes has been made to yield an excellent living, but this has been done only by good, methodical farming and not by haphazard methods.—Chicago Times.

#### RIPENING CREAM.

In ripening cream, the temperature should be kept as near sixty degrees as possible. It will ripen in twelve, twenty-four, or thirty-six hours, according to circumstances. It should be stirred thoroughly at least twice a day, and every time fresh cream is added. The cooler the temperature the longer the time for ripening and vice versa. If the cream is kept too long it not only becomes excessively sour, but decomposition sets in; that is hurtful. When ready for the churn, if cream is too thick, thin with water or milk. If the cream is too cold you may churn and churn and the butter will not come. If too warm, the butter is spoiled.—Ohio Farmer.

#### STACKING HAY.

Hay keeps best in a round stack. If the stacks are to go up by hand, plant a pole about twenty-five feet high and stack around it to the top, tramping thoroughly near the pole. Then rake the sides thoroughly after a few days' setting, and there will be no perceptible waste. It is cheaper to put hay up in this way than to build barns and haul it in. Cheaper because the hay goes up faster and lessens the danger of loss by rain; cheaper because labor is high and time is precious in hay harvest; cheaper because it costs money to build barns. Some may scout the idea of having to use a pole for a guide. Better use a pole and have all your stacks perfect than to serve your false pride and have part of the stacks lose their tops in the wind, or lean over and leak water. If the stacking is to be done by a machine, still adhere to the round form, throwing each delivery on top of the former and stack just enough to give the pile good form. Build the sack about twenty-eight feet high and put about fifteen tons in it. The hand-built stack should have about five tons in it. The small stack always cures best and makes the finest hay.—Rural Life.

#### DAIRY CALVES.

A transition stage from new to skim milk may commence at one, two or three weeks old, according to the vigor of the calf and the strength of its digestion. With very robust calves the change may commence when they are a week old, but generally speaking it would be better to begin later with the skim milk. Only a little of that is given at first, then more with every meal. The new milk ration is gradually decreased until the whole ration is skim milk. The whole transition period need not cover more than two weeks. As soon as the new milk ration is withheld in any degree, some substitute should be given in its stead, to supply, in part at least, the butter fat that is thus withheld. There is no better substitute than flaxseed. It may be prepared and given as follows: Take a quart of flaxseed and immerse it in six to eight quarts of water; soak for six hours, then boil for one hour. Of the jelly thus made feed the calf enough to answer the purpose. Commence by giving half a teaspoonful and increase gradually. Two indications will tell us when the calves are getting too much; one is that they will become too lax in their bowels, and the second is that they will get too fleshy. When either of these indications manifests itself, we can lessen the amount of flaxseed given in the milk.

It is imperative that dairy calves be not allowed to get too fleshy. Just as soon as they become too fleshy, a bias of the system is given in that direction, and this interferes with best milk qualities. Inattention to this matter has brought injury to many a dairy cow, and has injured her permanently; that is to say, through the whole of the period of milk giving. Those habits of the system begotten in early calfhood become, as it were, an inherent part of the animal, so firmly do they cling to them.—New York World.

#### A VERMIN PROOF POULTRY HOUSE.

Some years since when removing to a new place where there was a scarcity of outbuildings, writes B. W. Jones, of Virginia, in the American Agriculturist, our poultry was put into a cellar to roost. The house was an unused kitchen, and the basement walls were of brick. The interior was dry and with a temperature quite uniform throughout the year, being warm in winter and cool in summer. Although the basement proved a very good place for poultry, and after a few months I concluded to fix it up permanently. On removing the former roosts and nests to provide better ones, it was surprising to find that there was no vermin upon any of the timbers, nor anywhere within the cellar. The poultry must have had vermin when they were first put into the basement, for the old house from which they were taken showed it plainly enough. I now put the basement in thorough order, everything tidy, with new nests and roosts. From that time on I watched the cellar closely for vermin, but none were ever observed there. I kept poultry in that basement for about six years, a time long enough certainly to test thoroughly the matter, and from beginning to end no vermin was ever seen therein. I am sure of this fact for the discov-

### HOUSEHOLD AFFAIRS.

#### CARE OF STRAW MATTING.

Where a really good article was originally purchased, it is frequently the case that colors fade, and the straw gets a shabby look before the fibre is broken or the economical soul can bring herself to replace it with new.

When brought face to face with this new difficulty, remove the tacks so that no broken edges will mar the matting, and then, roll after roll, let it be thoroughly beaten. Great care is again needed to prevent cracking the straw grown brittle with age. It is advisable to pin an old dust-cloth over the brush of the broom, after which that implement may be used with effect.

When the beating is done, lay the strips down and sprinkle with fine cornmeal; and be not sparing of this flour, for it needs to fill every crack and crevice. It will give a perfectly clean broom, and brush with great vigor, for every particle of meal must come away.—New York Journal.

#### HEALTHFUL COOKERY.

When we reflect upon the dependence of the mind upon the bodily condition, writes Fanny L. Faucher, we cannot escape the conviction that a good cook is a benefactor, and the caterer who feeds his fellow men wisely, is as great as he who rules a nation.

The numerous writers upon this subject, and the cooking schools, or clubs, springing up here and there prove that it is gaining the interest which its importance demands. From this we learn that the twentieth century maid may boast of her ability to render Beethoven's sonatas; but her skill in the culinary art will be her greater pride. Then, indeed, will dyspepsia be routed, since improper diet will not be from infancy the regimen. When the appetite is not depraved, its cravings will often be a guide to proper diet. Sugar, so often craved by children, was formerly considered a luxury, but now it is deemed a necessity since it furnishes caloric for those whose weak digestion forbids much fat or oily foods.

#### THE RIGOR OF WINTER DEMANDS MEAT AND OTHER HOST-PRODUCING MATERIAL.

The economic housewife prepares her meat by roasting or boiling, in lieu, the frying pan is said to be the curse of American cuisine. Haste rarely makes waste in the cooking of meats. The writer's formula for roasting beef will be found profitable.

Having secured a good roast—the dealer soon learns where he can send poor cuts—proceed as follows: Rub over the surface a scant handful of salt to three pounds of meat; place in shallow kettle, the kind used by most housewives for frying fried cakes; cover with inverted pie-tin and place in a piping hot oven. After baking fast for ten minutes to preserve the juices, lower the temperature. When partially done, turn over the meat. In this process no basting is necessary, and the general steam prevents overcooking. This is the principle of the patent baker which all cannot procure.

#### WHEN READY FOR THE OVEN DO NOT ADD WATER, AS IS THE CUSTOM, IN OPEN PANS.

When baked, however, and removed from the kettle, water and flour may be added to the meat broth for the desired gravy. Try this way, and you will never again roast meat in an open dripping pan.—New York Observer.

#### RECIPES.

**Sweet Potato Pie**—One cup of sliced cooked sweet potatoes, one-half cup of rich, sweet cream, a good-sized lump of butter. Sweeten with powdered sugar, add a half teaspoon of grated nutmeg, bake with two crusts until slightly browned.

**Salad Dressing**—Beat yolks of two eggs thoroughly, add one teaspoonful of salt, two of white sugar, one of mustard, one-tablespoonful of butter and four of vinegar; mix together, and put in double kettle over the fire; stir constantly until thickened; set in ice box until very cold. When ready to serve, pour over the cabbage and mix lightly.

**Peach Cream**—Put through a sieve enough soft peaches to make one quart of pulp. Put into a freezer one quart of cream and one coffee-cupful of sugar. When about two-thirds frozen add the peaches, and continue to freeze until firm. The amount of sugar for this cream should be increased or diminished, according to the acidity of the peaches.

**Economy Pudding**—Lay thick slices of stale sunshine or sponge cake in the oven until delicately browned, and line a glass dish with them. Whip half a tumbler of apple, quinces or strawberry jelly with an egg beater until light; stir in the beaten whites of two eggs and pile this over the cake, decorating with fresh strawberries or with fresh or candied cherries.

**Baked Hash**—Put a pint of uncooked chopped potatoes in a saucepan, with a half pint of boiling water, stew five minutes, add the meat and stew ten minutes longer, add gravy, if any is needed to moisten; take from the fire and stir in two beaten eggs and season to taste; half a cup of stewed mushrooms is a great addition. Turn into a buttered dish and bake twenty minutes.

**Crumpets**—Scald a pint of milk in the evening; when lukewarm, stir in three cups of flour, a teaspoonful of salt, four ounces of melted butter and half a cake of compressed yeast dissolved in lukewarm water; beat well and let stand over night. At breakfast time grease muffin rings and place on a hot grid-iron; fill each ring with half of batter, bake on one side, then turn and bake on the other. After the crumpets have become cold they are very nice toasted.

#### Railroad Up the Jungfrau.

The project to build a railroad to the top of the Jungfrau, 13,773 feet high, is likely to be carried out if the Swiss Government approves. This will be the most ambitious scheme in railroad building ever undertaken. The promoters offer to spend \$20,000 to build an observatory at the summit and man it if the Government will grant the concession.—Chicago Herald.

Cookroaches are sacred insects among the Chinese.

### TEMPERANCE.

#### AN EXPERT'S DECLARATION.

Mr. James M. Alexander, Vice-President of the Temperance Company of New York, declares that more persons die from alcoholism than from any other cause, with the exception of pulmonary diseases. Why such a death-seeking agency should be legalized, is a mystery to those who have carefully studied the matter.—Winona.

#### ITALY AND ALCOHOLISM.

At the International Medical Congress recently held in Rome, the subject of alcoholism was treated by Dr. Foston, Naples, who presented a large series of statistics, showing that excessive consumption of alcohol was nowhere prevalent in Italy to anything like the extent which prevailed in the northern countries of Europe. Curiously also it appeared that alcoholism was more common within the bounds of Italy in the northern provinces of Lombardy, Tuscany and Rome, and least of all in the province of Naples and Sicily.—London Christian.

#### LICITOR IN SICKNESS.

Dr. N. K. Davis says: "I have been fully employed by the British Company of London, including much hospital and dispensary work, continuously for a period of fifty-six years. During the last forty-five of those years I have prescribed and administered no forms of either fermented or distilled liquors in the treatment of either acute or chronic diseases, simply because I had previously proved to my own satisfaction that their effects were positive hindrances to the recovery of my patients. During all those years I have maintained a steady, opportunity presented by consultations with other practitioners, to study the clinical results obtained by them, and I am certain that there is no disease that cannot be treated more successfully without alcoholic liquors than with."

#### WORSE THAN WANTED.

Altogether, not taking stock of the money we expend for champagne whose sparkling burst about the dining table, and the other imported and native wines which drive away eating, caring, the people of the United States spend annually for drink and tobacco the sum of \$1,041,903,460.

The mind is incapable of grasping the largeness of the total, but when it is remembered that in a more than ordinary medium of the United States, it is \$27 per head more than the per capita circulation of the United States, and that the family, supporting the household, the purse-string, pays out \$195 annually for drink and tobacco, and that every dollar in the United States goes each year over the bar or the counter of some tobacconist, some idea of its magnitude can be obtained.—Atlanta Constitution.

#### DRINK AND CRIME.

Word and Work says: "There is one small village in the south of Ireland, with 1200 inhabitants, in which there are actually fifty-two licensed public houses for the sale of strong drink. It requires thirty-two police to keep the inhabitants of that village in order."

The last census shows that the only States where crime is not increasing faster in proportion than the population, are prohibition States.

New York State has three thousand six hundred and seventy-five inmates of its reformatory. It uses only two hundred and eighty New York State has eight thousand one hundred and ninety convicts in its penitentiaries, Kansas only nine hundred and eighty.

#### AN EARLY PROHIBITION LAW.

The Lewistown (Pa.) Journal prints the following: "It is a fact that a prohibition law in Maine much earlier than is generally supposed. In a paper read by Judge Hall before the Kennebec Natural History and Antiquarian Society, this week attention was called to a law passed by the Legislature of Gorges at Kittery in 1696 which provided that 'Any man that doth sell his neighbor any liquor or wine, or any other spirituous liquor, or any other strong drink, in his house, except men invited or laborers on working days for an hour at dinner, or for wages or lodgings, shall forfeit ten shillings. Fifty years later it was ordered by the same Governor, 'Thenceforth no rum, strong liquor, nor flip shall be sold to any inhabitant of the town, directly nor indirectly, in cases of great distress or sickness.' Before this a very strict prohibition law was passed by the State, in 1796, prohibiting, among other things, the sale of rum, and other liquors in the East Kennebec region at Pemaquid. It was in these words: 'Ordered, No rum to be drank on that side the bank stands.'"

#### A YOUNG MAN'S HISTORY.

I first saw him in a social party. He took but one glass of wine, and that at the request of a young lady to whom he had been introduced.

I next saw him, when he supposed he was unobserved, taking a glass to satisfy a slight desire. He looked at the thought of danger.

I next saw him late in the evening, in the street, unable to walk home. I assisted him there, and we parted.

I next saw him rolling out of a low carriage. A confused stare was on his countenance, and words of blasphemy were on his tongue, and shame was on his face.

I saw him once more. He was cold and motionless, and was carried by his friends to his last resting place. In the small procession that followed every head was cast down. His father's gray hairs were going to the grave with sorrow; his mother wept that she had given birth to such a child.

I returned home, musing on his future state. I opened the Bible and read: "Be not deceived. Drunkards shall not inherit the kingdom of God."

This is a sad story. Alas, that it should be true! When a boy, our poor friend was as happy and bright as any of us. More than that, when students together, he was a leader at my feet. When I urged him to sign the pledge, he laughed at me, and scoffed at the bare suggestion of danger.

For Fred! He sat at the glass on the table, and there the appetite was formed. Young men, beware of the first glass. Fathers, banish the glass from your tables. If you would but bury your sons as drunkards.—Manchester Times.

#### TEMPERANCE NEWS AND NOTES.

Abstaining is favorable both to the head and the pocket.

The Catholic temperance societies of the United States have more than 100,000 members.

Talking loud about your religion while your breath smells of whiskey does no good at all.

An ordinance in Waldorf, Germany, forbids the granting of a marriage license to a person addicted to the liquor habit.

The London Times says: "Drink baffles us, confounds us, shames us and mocks us at every point; the public house holds its triumphant course."

The annual drink bill of the United States has made a gain of 25 per cent. in the last fifteen years—that is, more than two and one-half times as much was paid for liquor in 1893 as in 1878.

An English woman physician, Dr. Anderson Brown, has established an industrial farm for inebriate women, which will be carried on under the auspices of the Woman's Temperance Association.

It is announced that Dr. Rainford, of New York City, noted as the advocate of the "churn saloon," has recently been converted to total abstinence through his study of the social temperance problem.

If three or five or more men are asleep in a room and one of them is intoxicated, the floor will get on the tipsy man, and avoid the others. The reason is that in assets reveal in the odor of alcohol and sometimes get drunk on it.

Miss Nettie Haworth, one of the teachers of the Kokopopo mission, Oklahoma, writes that there is a strong sentiment among the Indians there against drinking, that the more white men have come about the Indians, the more whiskey they have in their camps.

Abraham Keralla, a Syrian missionary now in this country, says that in Syria and also in Egypt, there are open saloons, and very little intoxicating drink is used, and if it is known that any one has once been drunk in his life, his marriage will not be accepted in court.

## Take no Substitute for Royal Baking Powder. It is Absolutely Pure.

All others contain alum or ammonia.

#### FOOLHARDY OCCUPATIONS.

A young woman lies in a critical condition at Coney Island horribly mangled and disfigured by the lion she was supposed to hold under an absolute spell. The other day an aeronaut fell from a parachute out West and was picked up a lifeless and shapeless mass. Recently a noted Spanish matador was gored to death in a bull ring near Madrid and in the sight of multitudes of spectators. Not long ago in New York a woman snake charmer was bitten by a poisonous viper during a public performance and narrowly escaped death. Similar incidents are of frequent occurrence.

It is improbable that men and women expose themselves to such deadly peril purely for the sake of gain. They might be excused if necessity drove them thus to trifle with their lives. This, no doubt, is often the motive in the case of hazardous pursuits. But in many instances the ruling cause is a love of notoriety and applause. It is the same morbid craving that prompts men to jump from the Bridge or to attempt to stem the Niagara rapids.

Nor do these notoriety hunters general gain the end they strive to obtain. The world is too busy to keep in mind the name of every reckless adventurer. Often the reputation these people seek only comes with their death in some violent form, and then it is a reputation for foolhardiness that few intelligent persons envy.—Atlanta Constitution.

#### THE MOTHER OF MARIAN BASHKIRTEFF SAID, IN A RECENT INTERVIEW THAT SHE STILL HAD MUCH OF HER DAUGHTER'S DIARY THAT HAD NOT BEEN PUBLISHED, AND THAT THE JOURNAL WOULD NOT APPEAR IN ITS ENTIRETY UNTIL SHE HERSELF WAS DEAD.

The mother of Marian Bashkirteff said, in a recent interview that she still had much of her daughter's diary that had not been published, and that the journal would not appear in its entirety until she herself was dead.

### WHY NOT YOU?

## W. L. DOUGLAS'S \$3 SHOE IS THE BEST.

TRADE MARK  
\$5. CORDOVAN, FRENCH ENVELOPE CALF.  
\$4.50 FINE CALF & KANGAROO.  
\$3.99 POLICE, 3 SOLES.  
\$2.99 \$2. WORKSHIRMS EXTRA FINE.  
\$2.12 \$2. BOYS' SHOES. L. A. J. E.  
\$1.99 \$1.75. BEST DONGOLA. SEND FOR CATALOGUE. W. L. DOUGLAS, BROCKTON, MASS.

You can save money by wearing the W. L. Douglas \$3.00 shoe.

Remember, we are the largest manufacturers of this grade of shoe in the world, and guarantee their value by stamping the name and price on the bottom, which protects you against cheap imitations and the middleman's profit. Our shoes equal custom made, and cost less, and wear longer. We have them all everywhere at lower prices than the value given them by other makers. Take no substitute. If your dealer cannot supply you, we can.

#### 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.

#### Have You? Many Millions Have

accepted James Pyle's invitation to try his wonderful discovery, *Pyle's Pearline*; for easy washing and cleaning. You couldn't count them in a lifetime. Some of the twelve million housekeepers in this land must have accepted very often. That's the way with Pearline. The wise woman who investigates, tries it; the woman who tries it continues to use it. A truly increasing sale proves it. The truth is, there's nothing so acceptable as Pearline. Once accept its help, and you'll decline the imitations—they don't help you. It washes clothes or cleans house. It saves labor and it saves wear. It hurts nothing, but it's suited to everything. Try it when it suits you, for it will suit you when you try it.

Peddlers and some unscrupulous grocers will tell you, "this is as good as" or "the same as Pearline." IT'S FALSE—Pearline is never peddled, and if your grocer sends you something in place of Pearline, do the honest thing—send it back. 25 JAMES PYLE, New York.

#### Beware

Fedders and some unscrupulous grocers will tell you, "this is as good as" or "the same as Pearline." IT'S FALSE—Pearline is never peddled, and if your grocer sends you something in place of Pearline, do the honest thing—send it back. 25 JAMES PYLE, New York.

## JOHN P. LOVELL ARMS CO., Boston, Mass.

HAS JUST RECEIVED THE HIGHEST AWARD AND GOLD MEDAL FOR THEIR LOVELL DIAMOND CYCLES AT THE California Midwinter Exposition, AT SAN FRANCISCO, CAL.

"Thrift is a Good Revenue." Great Saving Results From Cleanliness and

## SAPOLIO