Slaughtering Horses for Food.

The slaughter of horses for food has began at Linnton, Oregon, in an abattoir especially constructed for the purpose. The San Francisco Examiner says:

The operation is about the same as killing a beef. The horses are driven up the inclined roadway from the corrals and each is enclosed in a pen. The executioner strikes them in the head with a sledgehammer. The doors of the pen are lifted and the carcasses are drawn out on the floor and expeditiously dressed and hung up. Trenches in the floor and chutes convey the offal out of sight, and, in a short time, a number of carcasses are suspended by the gambrels from iron tracks above.

The pile of hoofs in one corner, a pile of horsetails in another, and the length and slimness of the legs on the carcasses are all that would indicate to an unexperienced person that anything unusual had been going on. The flesh of the horse is darker than that of good beef.

There are certain variations to the customary method of converting a live horse into an edible one which deserve mention. Horses which have been killed in the cars, or had "broken their necks running down an embankment trying to get away," as one butcher said, must not be allowed to go to waste. So they are gotten out of the way very expeditiously. The legs were cut off at the knees, the mane and tail removed, a slit made the whole length of the skin and the head and part of the neck divested of the epidermis. Then a rope was made fast to the loosened skin and a chain put around the neck and fastened to the trunk of an apple tree. A team of horses was hitched to the rope and the entire skin thus pulled off. A few cuts and slashes and the carcasses were in the steam tank being converted into fertilizer.

This is, in brief, the way horses are killed for eating in the first establishment of its kind in America. It is not intended that any of the meat shall be offered for sale here; nor is there any part of the establishment devoted to canning. The company will not can horses, at least at present. Only the hams will be pickled for export. The offal will be converted into fertilizer and made into other marketable products by methods in use at all first-class abattoirs.

Dr. Kilmer's SWAMP-ROOT cures all Kidney and Bladder troubles. Pamphlet and Consultation free. Laboratory Binghamton, N. Y.

While the American hay crop is extraordinarily short, the same is true in England.

STATE OF OHIO, CITY OF TOLEDO, } ss.
LUCAS COUNTY.

FRANK J. CHENEY makes oath that he is the senior partner of the firm of F. J. CHENEY & Co., doing business in the City of Toledo, County and State aforesaid, and that said firm will pay the sum of ONE HUNDRED DOLLARS for each and every case of Catarrh that cannot be cured by the use of HALL'S CATARRH CURE. FRANK J. CHENEY.

Sworn to before me and subscribed in my presence, this 6th day of December, A. D. 1886.

{SEAL} A. W. GLEASON, Notary Public.

Hall's Catarrh Cure is taken internally, and acts directly on the blood and mucous surfaces of the system. Send for testimonials, free. F. J. CHENEY & Co., Toledo, O.

Sold by Druggists, 75c.

Cotton States and International Exposition.

ATLANTA, GA.—The Southern Railway, Piedmont Air Line, announces the following rates from Washington to Atlanta, Ga., for the Cotton States Exposition: Washington to Atlanta and return, on Tuesday and Thursday each week during exposition, rate of $14 for the round trip, good to return within ten days. Every day, during the exposition, rate of $19.25, good to return thirty days from date of sale; also round-trip rate of $26.25, good to return until January 1. For rate schedule and through car service address New York office, 271 Broadway; Philadelphia, 837 South Third St.; Boston, 228 Washington St.

Tobacco's Triumph.

Every day we meet men who have apparently lost all interest in life, but they chew and smoke all the time and wonder why the sunshine is not bright, and the sweet birds' songs sound discordant. Tobacco takes away the pleasure of life and leaves irritated nerve centres in return. No-To-Bac is the easy way out. Guaranteed to cure and make you well and strong, by Druggists everywhere.

A New View of Life.

It is surprising how often the troubles of this life spring from indigestion. And more surprising how few people know it. You say, "I'm blue," or "My head feels queer," or "I can't sleep," or "Everything frets me." Nine times in ten indigestion is at the bottom of all your miseries, and a box of Ripans Tabules would give you an entirely new view of life.

FITS stopped free by DR. KLINE'S GREAT NERVE RESTORER. No fits after first day's use. Marvelous cures. Treatise and $2.00 trial bottle free. Dr. Kline, 931 Arch St., Phila., Pa.

Mrs. Winslow's Soothing Syrup for children teething, softens the gums, reduces inflammation, allays pain, cures wind colic. 25c. a bottle

After physicians had given me up, I was saved by Piso's Cure.—RALPH ERIEG, Williamsport, Pa., Nov. 22, 1886.

PLEASANT, Wholesome, Speedy, for coughs is Hale's Honey of Horehound and Tar.

Pike's Toothache Drops Cure in one minute.

Weak and Weary

Because of a depleted condition of the blood. The remedy is to be found in purified, enriched and vitalized blood, which will be given by Hood's Sarsaparilla, the great blood purifier. It will tone the stomach, create an appetite and give renewed strength. Remember

Hood's Sarsaparilla

is the only true blood purifier prominently in the public eye today. $1; six for $5.

Hood's Pills cure habitual constipation. Price 25 cents.

N Y N U—35

★HIGHEST AWARD★ WORLD'S FAIR.

IMPERIAL GRANUM IS ★THE BEST★ PREPARED FOOD SOLD EVERYWHERE.

★ JOHN CARLE & SONS, New York ★

WANTED—Agents Chinese Gloss package, with scissors, 50c. B. Kline, 55 Fifth St., Pittsburgh, Pa.

PISO'S CURE FOR CURES WHERE ALL ELSE FAILS. Best Cough Syrup. Tastes Good. Use in time. Sold by druggists. CONSUMPTION

RICE AS A POULTRY AND STOCK FOOD.

Rice is attracting attention as a food for stock and poultry. There is a large amount of badly cleaned and broken rice which might be very profitably thus employed.—New York World.

AMERICAN IRISES.

American irises do not seem to have received the attention from cultivators that they deserve. It is doubtful if there be at this time a complete collection even of the different species in any one garden, while there are, no doubt, good varieties which have never been cultivated, and probably not even collected for herbariums. Again, there are varieties which have only a local reputation, and which have not been generally distributed. I have found a number of varieties of this kind; some of these are not yet flowered here. Some of our irises are most difficult to establish, and it will task the skill of an Eastern grower to flower some of the West Coast species, which resent removal and naturally are at rest during our summer season.—Garden and Forest.

POISONING THE CUTWORMS.

We notice in one of our agricultural contemporaries a statement to the effect that "a prominent entomologist (fortunately name not given) proposes placing a tablespoonful of sweetened bran mash containing poison by the side of each hill of corn" for the purpose of poisoning cutworms. We doubt very much if any prominent or other entomologist has or could be induced to recommend such an absurd thing, because all of the dozen or more species of the cutworm feed entirely on green and succulent plants, and would be no more inclined to eat bran mash than smoke a cigarette. A man who should set out such a tempting poisoned dish for wild birds and domestic fowls might find himself amenable to laws enacted for the express purpose of preventing stupid and vicious persons from placing poisons in exposed positions on their grounds or elsewhere.—New York Sun.

OLD STONE WALLS.

When the country was new many farmers put as much stone as they could into walls for their fences. These were deemed much more important then than they are now. However great the satisfaction when the wall was built in thinking that it was a fence forever, the time has come in many places where the stone wall is a nuisance. Its material is all there, but the work of relaying it and of keeping it in repair is greater than the interest on cost of most fences. Besides, the stone wall is a harbor for weeds, and it often is a refuge for skunks, weasels and other farm vermin. On most farms the best use of the old stone walls is to build basements for barns or cellar walls, or in the underdrains. Good drains can be made from stone alone, or after laying the tile a layer of stone may be placed above them, coming to within a foot or so from the surface, so the stone will not likely be ever in the way of the plow.—Boston Cultivator.

HARVESTING AND MARKETING GRAPES.

Picking, packing and marketing should be done systematically; careless pickers or packers cannot be tolerated. In Western New York a bushel tray or box is used almost exclusively for picking. This is too cumbersome and requires both hands in moving it. We use a shallow half bushel box, or basket, which is readily handled with one hand. A good picker will gather from 1200 to 1500 pounds per day without dropping or crushing any, and a good packer will pack 100 to 125 baskets and get them full enough so they will open up smooth and level on top with no stems in sight, but not so full as to crush the fruit in putting on the cover. Pick grapes at least twenty-four hours before they are packed. If picked and packed at once, they settle so the basket is only two-thirds full when it reaches the consumer.

Plan the harvest work so that full loads can be hauled to the depot each day. If the roads are good, as they should be, 400 or 500 baskets can be as readily drawn as half that number. Have the packing house cool and airy, with room and conveniences for the packers to work to the best advantage. If you ship to a commission house, don't listen to every drummer that comes along, but select two or three reliable firms and give them your fruit exclusively. The plan of forming all growers into a co-operative union has not proved a success here. A better plan is for several growers who can work harmoniously to load their own cars and ship or sell in carlots.—American Agriculturist.

TREATMENT OF SHEEP SCAB.

The Australian sulphur and lime dip is made as follows: Take of flowers of sulphur 100 pounds, quicklime 150 pounds, water 100 gallons. Mix and stir, while boiling, for ten minutes, until the mixture assumes a bright red color, then add three gallons of water. Hold the sheep in the mixture until the scabs are thoroughly soaked. Immerse the head at least once. Use the dip at 100 to 110 degrees.

In various sections of the United States the following proportions are used:

Texas and New Mexico—Thirty pounds of tobacco, seven pounds of sulphur, three pounds concentrated lye, 100 gallons of water.

Nevada—Sulphur ten pounds, lime twenty pounds, water sixty gallons.

California—Sulphur four pounds, lime one pound, water enough to make four gallons.

Kansas—Sulphur twenty-two pounds, lime seven pounds, water 100 gallons.

Sulphur and lime are probably the cheapest recipe, but the lime is apt to injure the stable. Tobacco and sulphur form the best combination known for the treatment of scab. To every 100 gallons of water there should be used thirty-five pounds of good strong tobacco (if stems or other inferior parts are used there should be more), and ten pounds of flower of sulphur. This should be used at a temperature of 120 degrees, and will leave the wool in a healthy condition, while killing every sort of parasite. Where tobacco is used, care should be taken to keep the wash out of the eyes, nostrils and mouth of the sheep. To insure success, dip again within ten days or two weeks, so as to catch the larvæ which may have hatched out.—American Farmer.

FERNS IN THE GARDEN.

If one has a shady place, with good soil, ferns may be successfully raised in the garden, but it is the extreme of folly to attempt to grow them in the glare of sunlight or in dry or hard earth. Neither should they be grown under large trees, unles they can be placed some distance from the roots, as the trees absorb most of the good from the soil, and the ferns would starve to death or grow thin and ragged. Deep, rich and loamy soil is best for ferns, and even this should be removed in part, and its place supplied by the black earth from the bottom land where ferns flourish most luxuriantly. One can go to any swamp and take up and bring home ferns enough to make a beautiful bed, with very little trouble. Always select small plants, and lift them with plenty of earth attached to them, water them thoroughly for a number of days, and never allow them to become parched. If the ground gets dry, they can be kept in good condition by covering the roots with rotted wood or the sweepings from the lawn, taken up after the lawn mower is used; but the best of all is decayed wood from the forests. Some day when you go out to drive, put a couple of bags in the carriage, and when you pass through some piece of thick woodland stop and gather your bags full of scraps from the trunk of some decayed tree. In the absence of these, pieces of board or sticks of any kind are a tolerable substitute, or bricks or stones may be laid around among the plants. This will keep the earth moist and do much to promote the health and vigor of the ferns.

One may buy green-house ferns in the spring and put them out, and derive great pleasure from them all summer. Many of them will not live out through the winter; some of them may, but they can be removed at small cost, and the little expense is well worth while.—New York Ledger.

FARM AND GARDEN NOTES.

Hold fast to your mutton sheep.

Linseed meal is excellent food for the colt.

Solitary confinement in a dark stable will make a horse vicious.

Breed to suit your market, and not according to your individual taste.

See that the collars fit the shoulders and that the hames fit the collars.

Usually the swine pasture should be larger than is the case on many farms.

Pawing is often caused by indigestion, worms, constipation or disordered kidneys.

You are feeding your hens too much. They are too fat. That's why they don't lay any more.

A good sheep is a good friend to the farmer. Do not abuse him even though he is not on top just now.

A lean hen seldom wants to sit, while a fat one generally does. Moral: Don't feed your hens too much in warm weather.

It is an excellent plan to treat hydrangeas with liquid manure till the blossoms appear. It should then be discontinued, abundance of water being given.

If the dry weather affects the lawn, leave the grass a little longer; its shade will do something for the protection of the roots, that otherwise might parch and dry.

A hog should be kept for every cow on the average farm, provided there are at least two acres in the farm for each hog kept. Piggy needs room, so do cows, horses, sheep and poultry.

One point in favor of sheep is that a moderate-sized flock can be kept on very many farms with but little cost; sometimes with actual direct advantage to the farm aside from the money return for wool or mutton.

If your pasturage is short, feed corn-fodder and help out the corn with some fall pasturage, barley, for instance, or winter rye. Sow these now where the earlier grains have been taken off and you will get well paid.

The flowering period of hybrid roses may be materially prolonged by faithful attention to watering; and after the blooming has ceased water should be given with equal fidelity, because at that time the new wood is formed which will give the next crop of blossoms.

If a two and a half-year old steer can be turned off at a better profit, weighing 1250 pounds, than if kept until three years old and brought to a weight of 1600, it would be folly to hold him. The older an animal gets the more it costs to put on flesh, and cattle men are adopting the policy of feeding off earlier.

Ensilage is largely used by some poultrykeepers. It is easily prepared. Take a large barrel, or hogshead, or a tight, strong bin is best, and after cutting your clover, weeds, grass or any other green stuff fine, pack it in a receptacle, and cover it over with boards that you can weight down by piling on stones. The main thing is to exclude the air. When this is done perfectly your silo is a success, and you will have plenty of green stuff for winter.

HOUSEHOLD AFFAIRS.

CANNED FRUIT JUICES.

Canned fruit juices are an excellent substitute for wine in all pudding and sauces, etc. It is a good plan to prepare the pure juice in summer time, putting it by for this purpose. Select clean ripe fruit, press out the juice and strain through a flannel cloth; to each pint of juice add one cup of white granulated sugar, put in a porcelain kettle, bring to a boiling point, and bottle while hot in small bottles, sealing very tight. It will keep a long time, the same as canned fruits.—Home and Farm.

PRESERVING EGGS.

There is no known method by which eggs can be kept to be equally good as fresh eggs, but there are many ways of preserving them so as to make a fair substitute for use in the kitchen. The great object to be obtained is to prevent evaporation. Cutting off the air from the contents of the shell preserves them longer than any other treatment. At present cold storage is considered the best method of preserving eggs, but few have the necessary facilities, and where the amount is small one of the following recipes will be found acceptable:

Eggs may be preserved by packing small end down in salt, sand or dry bran, care being taken that they do not touch each other. They must be well covered with the packing material and kept in a cool place. If preferred, they may be wiped before packing with vaseline, to which salicylic acid has been added, or given a coating of salt butter, or covered with spirit varnish made by dissolving gum shellac in alcohol.

For preserving in lime a pickle is made in the following way: Take twenty-four gallons of water, twelve pounds of unslaked lime and four pounds of salt, or in that proportion, according to the quantity of eggs to be preserved. Stir several times daily and then let stand until the liquor has settled and is perfectly clear. Draw or carefully dip off the clear liquid, leaving the sediment at the bottom. Take five ounces each of baking soda, cream of tartar, saltpetre and borax and an ounce of alum. Pulverize and mix these and dissolve in a gallon of boiling water, and add to the mixture about twenty gallons of pure limewater. This will about fill a cider barrel. Lower the eggs in carefully in a basket or colander, so as not to crack any of the shells, letting the water always stand an inch above the eggs, which can be done by placing a barrel head a little smaller upon them and weighting it. The eggs should remain in the brine until ready for use. If it evaporates, more water may be added, but the pickle should never be used more than once. These proportions will give brine enough to preserve about 150 dozen eggs.—New York World.

RECIPES.

Baked Apples—Pare and core six tart apples. Fill the hole from which the core was removed with butter, sugar and grated nutmeg, put in a pie tin with a little water, dust over with very fine sugar. Bake.

Tea Biscuit—One quart of flour, four heaping teaspoonfuls of baking powder, a little salt, two tablespoonfuls of butter. Whip together until thoroughly powdered, then add one pint of sweet milk. Roll out, cut and put in buttered pans. Bake in a hot oven twenty minutes.

Plain Omelet—Beat stiff the whites of three eggs, add the yolks, beat again until stiff. Put a piece of butter the size of a walnut in a frying pan. Shake it over the fire until melted. Turn in the eggs. Shake over the fire until set. Sprinkle with salt and pepper. Boil. Turn out on a hot plate. It is much better to make two small omelets than one large one.

Rolls—One quart of flour, one pint of sweet milk, butter the size of an egg, a little salt, three heaping teaspoonfulls of baking powder. Mix the baking powder thoroughly with flour, add salt, rub in butter. Make a hole in the flour, pour in the milk. Stir until it is smooth, roll out, cut with a biscuit cutter, moisten the edge with milk and fold over. Put in hot greased tins and bake in a quick oven.

White Soubise—Peel and cut four good-sized onions into small pieces, put into a stewing pan with two ounces of butter. Put the lid on and cook over a very slow fire for three-quarters of an hour. Be careful not to let the onions brown. When tender add one pint of milk, one pint of white stock, one pint of stale bread crumbs. Simmer five minutes, steam, return to the fire to heat. Add white pepper and salt.

Feather Cake—Beat two ounces of butter and one-half pound of pulverized sugar together until well mixed, then add one gill of milk and beat again very light. Weigh out one-half pound of flour, add one-third to the mixture, beat again. Two eggs, beat whites stiff, then the yolks, add to the mixture, then beat. Add to remaining flour one heaping teaspoonful of baking powder. Add it to the mixture and beat. Flavor to taste. Bake in a modern oven thirty minutes.

Charlotte Russe—Cover half a box of gelatine with cold water, let it soak half an hour, line a good-sized mold with one-half pound of lady fingers, put cream into a large basin and place in a pan of cracked ice. Add to the gelatine enough boiling water to dissolve it. Add three-fourths of a cup of powdered sugar to the cream and stir in gently half a teaspoonful of vanilla. Add to the gelatine and stir gently until it begins to thicken, then pour in the molds and set away on ice to harden.

Alloting Indian Lands.

H. W. Patton, alloting agent, and Cave J. Couts, chief engineer, are engaged at Santa Isabel in alloting to the Indians the lands of that reservation. There are 126 Indians at Mesa Grande and seventy-five at Santa Isabel, and the lands comprise about 8000 acres in the valley. Heads of families are allowed a maximum of twenty acres of arable land, and single persons over twenty-one are allowed ten acres of arable land and 320 acres of grazing land. The balance is kept in common for the whole reservation.—San Francisco Chronicle.

TEMPERANCE.

PROFITABLE LOSSES.

The following good speech is nearly a verbal report of one heard at a temperance meeting:

"I have been thinking, since I came into the meeting to-night, about the losses I've met with since I signed the total abstinence pledge. I tell you there isn't a man in the society who has lost more by stopping drink than I have. Wait a bit till I tell you what I mean. There was a nice job of work to be done in the shop to-day, and the boss called for me.

"'Give it to Law,' said he. 'He's the best hand in the shop.'

"Well, I told my wife at supper time; and said she:

"'Why, Laurie, he used to call you the worst. You've lost your bad name, haven't you?'

"'That's a fact wife,' said I. 'And it ain't all I've lost in the last sixteen months either. I had poverty and wretchedness, and I lost them. I had an old ragged coat and a shockin' bad hat, and some waterproof boots that let the wet out at the toe as fast as they took it in at the heel. I've lost them. I had a red face, a trembling hand and a pair of shaky legs, that gave me an awkward tumble now and then. I had a habit of cursing and swearing; and I've got rid of that. I had an aching head sometimes, and a heavy heart, and worse than all the rest, a guilty conscience. Thank God! I've lost them all!'

"Then I told my wife what she had lost.

"'You've had an old ragged gown, Mary, said I. 'And you had trouble, and sorrow, and a poor, wretched home, and plenty of heartaches, for you had a miserable drunkard for a husband. Mary! Mary! thank the Lord for all you and I have lost, since I signed the temperance pledge!'"

DRINK IN THE WORKHOUSE.

The Westminster Gazette says: Paupers in workhouses—or somebody in them—seem still to get through a considerable quantity of liquor. From a Parliamentary return just issued, we note that the cost of the spirits, wine and malt liquors consumed in London workhouses, with a daily average of 62,222 inmates, during 1893, amounted to $63,320. For the whole of England and Wales the cost during the same period was $164,555. In Scotland the number of inmates is, of course, very much less—the daily average number being 9695—and their drink bill for the year was only a paltry $3640—a large proportion of which, it need hardly be said, went in whisky. The total liquor drank in the Irish workhouses, with a daily average of 40,574 paupers, cost $43,300. For the whole of the United Kingdom for the year the cost was $211,493. This is over $15,000 less than for the previous twelve months, each country showing a decrease, with the exception of Scotland, which has spent $20 more. Some of the London paupers seem on certain occasions to have a fairly good time—if supplying them with intoxicating drink can be so regarded. At Whitechapel, for instance, they had seventy-six gallons allowed them on Christmas Day, and 178 gallons on the occasion of the royal marriage. Christmas comes but once a year, it is true, and royal weddings at much longer intervals. Which (temperance folk will think) is perhaps just as well.

WHAT ONE GLASS OF WINE DID.

The Duke of Orleans, the oldest son of King Louis Philippe, was the inheritor of whatever rights the royal family could transmit. He was a noble young man—physically and intellectually noble. One morning he invited a few companions with him, as he was about to take his departure from Paris to join his regiment. In the conviviality of the hour he drank too much wine. He did not become intoxicated; he was not in any respect a dissipated man. His character was lofty and noble. But in that joyful hour he drank a glass too much. He lost the balance of both body and mind. Bidding adieu to his companions, he entered his carriage. But for that extra glass he would have kept his seat. He leaped from the carriage. But for that extra glass of wine he would have alighted on his feet. He fell—his head struck the pavement. Senseless, bleeding, he was taken into a beer shop and died. The extra glass of wine overthrew the Orleans dynasty, confiscated their property, and sent the whole family into exile.

VICTIMS OF INTEMPERANCE.

We are appalled and shocked at the accounts from the East, of widows burnt upon the funeral piles of their departed husbands. But what if these devotees of superstition, the Brahmins, had discovered a mode of prolonging the lives of the victims for years amid the flames, and by these protracted burnings were accustomed to torture life away? We might almost rouse up a crusade to cross the deep, to stop by force such inhumanity. But, alas! we should leave behind us, on our own shores, more wives in the fire than we should find widows thus sacrificed in all the East; a fire, too, which, besides its action upon the body, tortures the soul by lost affections, and ruined hopes, and prospective wretchedness.

It is high time to enter upon the business of collecting facts on this subject. The statistics of intemperance should be published; for no man has comprehended as yet the height, and depth, and length, and breadth of this mighty evil.

A PRACTICAL TEST.

Two young physicians practicing in a hospital were much taken with Dr. Alustie's theory of the food value of alcohol. In good faith they set about a personal demonstration, taking the doctor's "safe dose" instead of their usual rations of eatables three times a day. By the end of three days they were hardly able to crawl up and down stairs; they had each lost six pounds of flesh and they were altogether so miserable that they were glad to return to their usual diet and discard alcohol.—W. C. T. U. Bulletin.

THE BEST GUARD AGAINST DRUNKENNESS.

Anacharis, philosopher, being asked by what means a man might best guard against the vice of drunkenness, answered: "By bearing constantly in his view the loathsome, indecent behavior of such as are intoxicated." Upon this principle was founded the custom of the Lacedæmonians of exposing their drunken slaves to their children, who thus conceived an early aversion to this dreadful vice.—Scottish Reformer.

TEMPERANCE NEWS AND NOTES.

Francis Willard thinks that poverty is the chief cause of the drinking habit.

A boy called a doctor to visit his father, who had the delirium tremens; not rightly remembering the name of the disease, he called it the devil's trembles—making bad Latin, but very good English.

The city of Texarkana voted the saloons out, and immediately the Cotton Belt Railroad moved its machine shops from Pine Bluff to Texarkana. The company prefers to have its shops where there is no whisky sold.

The Canadian Pacific Railroad inserts in every title deed to property adjoining its stations a provision that if the property at any time be used as a place for the sale of liquor the property shall revert to the railroad.

Idly, vainly shall we seek to stop excessive drinking so long as we permit drinking at all. As well might you encourage men to drift over Niagara Falls, but exhort them to be sure to stop when half way down.—Greeley.

Finland has demonstrated that spirits are not necessary in cold countries, having become practically a total abstinence country. This change has been effected under local option.

Robert T. Smith, one of the old-time temperance lecturers, is still living in Baltimore and celebrated the eightieth anniversary of his birth on Monday. He began his crusade against the cup that inebriates more than it cheers in 1837 as Secretary of the Franklin Society, of Baltimore County.

There are 8000 saloons in New York City, of which ninety per cent. are controlled by the brewers and more than fifty per cent. mortgaged to them. It is predicted that a large proportion of the saloons and breweries will be driven out of business if the enforcement of the Sunday law continues.

Some idea of the enormous consumption of alcohol during the last century may be gained from the statement made by Middleton in his survey of Middlesex, that among coal-heavers and other laborers a consumption of malt liquors of from five hundred to one thousand gallons a year was not rare, while the average consumption was almost one hundred gallons.

Blondin has always been a singularly abstemious man in his personal habits and at seventy-two is still able to perform on the lightrope.

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

Royal Baking Powder

ABSOLUTELY PURE

The Elephant's Mud Bath.

Animals when wild constantly die a lingering death from injury to the skin, whether caused, as usually happens in tropical countries, by wounds aggravated by insects, or by cutaneous disease. Hence the pains which they take in making their toilet, and in the use and selection of "cosmetics." Among birds, the salt water species often seek fresh water to wash in, different land birds choose different earths in which to dust, and also wash in water, and nearly every tropical animal, including the tiger, bathes either in water or in mud. Perhaps the best known mud bathers are the wild boar, the water buffalo and the elephant. The latter has an immense advantage over all other animals, in the use of its trunk for dressing wounds. It is at once a syringe, a powdering puff and a hand.

Water, mud and dust are the main "applications" used, though it sometimes covers a sun-scorched back with grass or leaves. "Wounded elephants," writes Sir Samuel Baker, "have a marvelous power of recovery when in their wild state, although they have no gifts of surgical knowledge, their simple system being confined to plastering their wounds with mud, or blowing dust upon the surface. Dust and mud comprise the entire pharmacopœia of the elephant, and this is applied upon the most trivial, as well as upon the most serious, occasions. I have seen them, when in a tank, plaster up a bullet wound with mud taken from the bottom."—The Spectator.

Mrs. A. S. Palmer, who died at Cleveland recently, was in her youth instructor of James A. Garfield. It was she who taught the future President his alphabet.

SYRUP of FIGS

ONE ENJOYS

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

Syrup of Figs is for sale in 50 cent bottles by all leading druggists. Any reliable druggist who may not have it on hand will procure it promptly for any one who wishes to try it. Do not accept any substitute.

CALIFORNIA FIG SYRUP CO.
SAN FRANCISCO, CAL.
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