The Very Earliest Rose.

The earliest certain trace in Greek literature of the rose as a cultivated flower is to be found in Herodotus, in his account of the rise of the House of Macedonia. The sons of Temenus, he says (Bk. viii., 138.) fled into another part of Macedonia, and took up their abode "near the Gardens of Midas. In these gardens there are roses which grow of themselves"—that is, we suppose, without much attention to pruning or budding—"so sweet that no other can vie with them in this; and their blossoms have as many as sixty petals apiece."

Every rose grower will at once recognize in this the most venerable of all rose records, the original rosa centifedia, still, more than two thousand years afterward, one of the sweetest in many an old English garden—the old Provence or Cabbage Rose. And it is a curious illustration of Herodotus's accuracy in unsuspected details, that Pliny describes the same rose as found principally in much the same district, in the neighborhood of Philippi, the people of which, he says, get it from the neighboring Mount Pangaeus, and greatly improve it by transplantation. In the long history of roses, the Provence or Hundred-leaved Rose seems chiefly to have formed the backbone of continuity.—Quarterly Review.

A Prehistoric Burial Mound.

Near the battlefield of Marathon, at Kotrona, a prehistoric burial mound recently opened yielded eleven old Mycenaean vases, two of them of gold, and some gold earrings. At a place called Krikella, where the Gauls were driven back by the Greeks in 279 B. C. and over 20,000 of them were slain, a bronze helmet has been found, and at Lycosura the Mosaic floor of the temple of Despoina has been laid bare. In the centre two lifelike lions of lifelike size are depicted, surrounded by successive ornamental borders.—New York Sun.

Dramatic Criticism in California.

A come in the morning and go away at night two star show held the boards at the Bellevue on Monday night last. Professor Harry Maynard, well known to old-time sports and men about town, was the impressario, stario, ticket takerio, chief usherio, stage managerio, leading manio and general high muck-a-muckio. The Professor's better-half started the rumpus with her songs without music, or rather, songs guaranteed to make "mu" or anything else "sic."—Venice (Cal.) Belvederean.

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

St. Louis is the queen of flying ocean liners, according to her trial record.

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 $19.75, good to return thirty days from date of sale; also round-trip rate of $35.25, good to return until January 1. For rate schedule and through car service address New York office, 271 Broadway; Philadelphia, 32 South Third St.; Boston, 228 Washington St.

Beware of Ointments for Catarrh That Contain Mercury,

as mercury will surely destroy the sense of smell and completely derange the whole system when entering it through the mucous surfaces. Such articles should never be used except on prescriptions from reputable physicians, as the damage they will do is ten fold to the good you can possibly derive from them. Hall's Catarrh Cure, manufactured by F. J. Cheney & Co., Toledo, O., contains no mercury and is taken internally, acting directly upon the blood and mucous surfaces of the system. In buying Hall's Catarrh Cure be sure to get the genuine. It is taken internally, and is made in Toledo, Ohio, by F. J. Cheney & Co. Testimonials free. Sold by Druggists, price 75c. per bottle.

The True Laxative Principle

Of the plants used in manufacturing the pleasant remedy, Syrup of Figs, has a permanently beneficial effect on the human system, while the cheap vegetable extracts and mineral solutions, usually sold as medicines, are permanently injurious. Being well informed, you will use the true remedy only. Manufactured by the California Fig Syrup Co.

Tobacco-Twisted Nerves.

Millions of men keep asking for stimulants because the nervous system is constantly irritated by nicotine poison. Chewing or smoking destroys manhood and nerve power. It's not a habit, but a disease, and you will find a guaranteed cure in No-To-Bac, sold by Druggists everywhere. Book free. The Sterling Remedy Co., New York City or Chicago.

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.

Dyspepsia

prepares the way for worse ills to come. Ripans Tabules annihilate dyspepsia. One gives relief.

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

Piso's Cure for Consumption has saved me many a doctor's bill.—S. F. HARDY, Hopkins Place, Baltimore, Md., Dec. 2, 1895.

If afflicted with sore eyes use Dr. Isaac Thompson's Eye-water. Druggists sell at 25c per bottle

Tired Women

Nervous, weak and all worn out—will find in purified blood, made rich and healthy by Hood's Sarsaparilla, permanent relief and strength. Get Hood's because

Hood's Sarsaparilla

Is the Only

True Blood Purifier

Prominently in the public eye today. It is sold by all druggists. $1; six for $5.

Hood's Pills are tasteless, mild, effective. All druggists. 25c.

Walter Baker & Co. Limited,

The Largest Manufacturers of

PURE, HIGH GRADE

COCOAS and CHOCOLATES

On this Continent, have received

HIGHEST AWARDS

from the great

Industrial and Food EXPOSITIONS IN EUROPE AND AMERICA.

Caution: In view of the many imitations of the labels and wrappers on our goods, consumers should make sure that our place of manufacture, namely, Dorchester, Mass., is printed on each package.

SOLD BY GROCERS EVERYWHERE.

WALTER BAKER & CO. LTD. DORCHESTER, MASS.

PISO'S CURE FOR CURES WHERE ALL ELSE FAILS. Best Cough Syrup. Tastes Good. Use in time. Sold by druggists. CONSUMPTION 25 CTS

FARM AND GARDEN

THE COLOR OF FRUIT.

Northern fruit growers know that the color of fruit is largely dependent on the amount of available potash which the soil contains. This with sunlight aids in the development of both color and fine flavor. A California orange grower, Mr. G. W. Prescott, has found that iron hightened the color of his product and made it more salable. His oranges were originally very pale, but by using five pounds of iron filings around his trees the color has been changed to a dark yellow, with increased quality of fruit. So much iron filings probably made the soil more open and porous. If the iron served as plant food a small quantity would have been sufficient.—Boston Cultivator.

CUTTING TIMBER.

For strength, beauty and durability I have found August, September and October the best, and February, March and April the worst months to cut wood. A red maple cut in September will keep in a round log perfectly white and sound until the next August; while one cut in March will begin to blacken and decay by the middle or last of June. This is not copied from any scientific work, but is what I have found to be a fact by many practical tests, says a writer in an English paper. Gray birch cut in September will keep in a good condition until the next September, if left in the woods cut in four foot lengths; while if cut in March and left in the same way it will be nearly worthless by August 1—at least, such is the result on my land. White pine, like red maple, keeps white much longer if cut in September then if cut in March, and is not injured by the worms so much. I have found that wood dried slowly in a low, cool place is better than dried quickly in the hot sun, even though cut in summer. May this not, in a measure, account for wood being better cut in autumn, it having the cold winter to dry in?

IMPROVING THE FLAVOR OF BUTTER.

Professor H. C. Conn, says Food and Sanitation, has for the past two years been experimenting in the direction of discovering and cultivating the proper bacteria for improving the flavor of butter, and recently experiments have been made by him in the production of creamery butter. As a result of such experiments, it is now stated that Professor Conn has discovered a species of bacterium to which he has applied the insignificant name of "Bacillus No. 41," and which has given the most promising results as an organism for the artificial ripening of cream in butter making. These experiments, as carried on by him were thoroughly satisfactory, and were made in the following manner: One-half a pint of milk was sterilized, by incessant steaming, during a period of three or four days. Then this bacillus No. 41, which had been cultivated in the bacteriological laboratory of Wesleyan University, was inoculated into the milk, and for two days was allowed to develop. The large creamery at Cromwell, Conn., was then visited, and six to eight quarts of cream were put into a metal vessel and "pasteurized." The cream was then heated to 158 degrees Fah., and left for ten minutes. The vessel was removed and cooled quickly by means of cold water, and when the temperature had dropped to eighty degrees bacillus No. 41 was poured in and the mixture stirred thoroughly. The vessel was then covered and put into the ripening room. After a couple of days the cream was churned, and the buttermilk remaining was set aside for future use. These six quarts were ripened for the purpose of increasing the number of bacteria, and securing a strong culture for use in the large cream vat of the creamery. The buttermilk was then inoculated into the day's cream supply, and this cream allowed to ripen in regular time, at a warm temperature, and churned as usual. Before churning a quantity was set aside to use for inoculation in the next day's supply, and in this manner continued indefinitely. The effect was always uniform. The first six quarts of cream produced moderately good butter, but not quite of the flavor wanted. The first large churning was a trifle better, and each day's product was an improvement. A delicate flavor also developed, which seemed to deteriorate after two or three weeks. This deterioration was remedied by a fresh inoculation from the laboratory. Two vats of cream, from which June butter was made, were taken. One quantity was inoculated, and the other was not. The butter produced by each was of high quality, but that which had been inoculated with bacillus No. 41 had an aroma stronger and more pleasant than that without. It was also superior both in taste and odor. One lot was sent to a Mr. Beck, in Massachusetts, who makes the highest grade of butter, and who commands a very high price in the Boston market. Mr. Beck used the culture and reported a decided improvement. It is the purpose of Professor Conn to introduce this inoculation process in all the large creameries in the United States within the next year.

THE CARE AND CULTURE OF BEES.

"I cannot understand why more women do not take up bee culture as a business," said an old farmer, who has kept bees all his life. "There may not be a fortune in it, and probably is not, by itself, but in connection with floriculture, poultry and kindred pursuits, it is an ideal occupation. Bee culture has become so improved and simplified by modern research and invention, that it is easy to understand, and is a most fascinating and healthful business. It is scarcely worth while to rely too much on directions given in catalogues and bee books, for they only cumber the business with too many appliances. According to some of these dealers, it is necessary to have an elaborate and expensive outfit representing an investment much larger than most beginners feel willing to make.

"As a matter of fact, one may start in the bee business at a cost inside of a ten-dollar note. It is much better to begin in this way and increase the plant as one gets experience.

"A couple of two-story Langstroth hives—and, by the way, there is no patent or royalty of any sort on the hive designed by this patriarch of bee culture, and any one may make it who knows how—to begin with. It is a good plan to buy one hive ready-made, and then, if one has facilities and ingenuity, make others like it.

"There are factories where all the pieces that enter into the construction of a hive are sawed to measure, and fit accurately. These are done up in crates holding five hives, and may be shipped to any part of the country.

"From the picture of a hive any one with moderate skill may set the hive up and nail it, making it quite as good as those that are far more expensive. These hives cost less than a dollar apiece if bought in crates of five. It is a good plan, which has been followed with success, for two or three persons to order hives together. Three people order two crates and divide them equally, the expense being but little.

"It is well to start in with a couple of small colonies of bees. What is known to the bee trade as a two-frame nucleus and queen is sufficient. This may be purchased at any time early in the season and put out on the lawn, and, if carefully watched and guarded from accident, one may, by a little management, have three or four colonies by autumn. It is a good idea to ask the bee merchant to clip the queen's wing before shipping her, as the novice might not be able to do this without danger of injuring her imperial majesty, and upon her good condition the prosperity and profit of the plant depend.

"When there is an abundance of nectar in the flowers the bees will work industriously, and the queen will fill the hive with eggs, and the brood will flourish in all stages. It is amazing how rapidly a colony will increase if the queen is good and the food abundant. After a time, when the hive gets full, queen cells will be formed and new queens will hatch out. Then a swarm may leave the hive, which will be quite a loss unless they are carefully watched. To avoid this, one may prepare a box just large enough to hold a couple of frames. Lift out the frame containing the queen cell, taking care not to bring out the original queen with it, as she walks all about the frames and one may find her almost anywhere. The frame containing the queen cell should be put into a box with two or three others and a few bees, and may be covered by wire netting or put in a hive that may be tightly closed, allowing, of course, sufficient ventilation through wire-screened openings, with which most hives are provided. After being closed in for a couple of days, the bees will get accustomed to their new location and will carefully guard the queen cell, as upon this depends the future of the colony. When the queen is full grown she emerges from the cell, and should then be given liberty to fly about to seek a mate. As soon as she has established herself in hew new home and is laying freely, it is well to clip one wing, in order that she may not take French leave and carry her train with her.

"A queen and two-frame nucleus can be bought for from $2.50 to $3.50. This, with a few frames, a couple of hives, and some boxes that almost any one can make out of material on hand, with a good smoker to quiet the bees when it is necessary to handle them, is sufficient outfit for a beginner.—New York Ledger.

FARM AND GARDEN NOTES.

Every farmer should keep books, and set down all the items of receipts and expenses.

Sheep will eat a great many plants which cattle reject, and they graze close to the ground.

Young and tender weeds are delicacies to sheep, and they, therefore, assist in ridding the fields of such pests.

Every farmer should have a few sheep in order to save much of the material grown that would be wasted.

A small flock of mutton sheep should be kept, if for no other purpose than to supply the family with choice meat.

Whole oats are not the best feed for hens that are laying. They are not concentrated enough, and wheat, which contains much the same elements of food as does the grain of the oat, is much better.

For young chicks there is no better food than ground oats sifted so as to take out the coarser chaff, and make it into a cake. This will be eaten readily, and it will make the young fowls grow thriftily, even while producing feathers, which is always the most critical period of their growth.

Farmers do not have that knowledge of their affairs that they should, as many of them keep no books. When the census is being taken they can give but little information in regard to the number of bushels of grain grown each year or the value of their live stock, hence much must be derived from estimates rather than from facts presented.

There are many old pastures which can be much improved by harrowing with a forty tooth drag that will cut into the surface soil. This will admit air to places covered by moss, and enable the grass to grow more vigorously. Of course some of the roots of the grass will be destroyed; but the stirring of the soil will make more grow in their places. If there is much moss on the surface it will require under draining to remove surplus water to make a permanent improvement.

Maurice Thompson, the essayist, has a pet rattlesnake.

HOUSEHOLD AFFAIRS.

CUCUMBER PEELINGS FOR ROACHES.

It is said that roaches are killed outright by the poisonous water exhaling from fresh cucumber peeling scattered about the floor at night, and that two or three repetitions will be exterminate them root and branch. It is worth trying.—New York Recorder.

BOARDING-SCHOOL COMFITS.

The girls of one of our Eastern colleges have a novel method of candy-making, which deserves to be known outside their magic circle—especially as the results are particularly delicious.

They take a sheet of heavy glazed writing paper and turn up the four edges to a depth of about three-fourths of an inch. Into this box they pour a cupful of white sugar and a very little water, and set on the top of the stove. One would think the paper would burn, but it does not. The sugar boils up charmingly and looks tempting enough in its dainty receptacle.

When it is nearly done a drop or two of flavoring is added, or just before taking from the fire some nut meats are strewn over its surface. It is then taken off the stove and set to float in its paper box in a bowl or basin of cold water. When cold it should be brittle and then the paper can be peeled off, and a dainty square of toothsome candy is the reward.

It is great fun to make, and will surprise your friends if they chance to see it boiling in its paper box.—St. Louis Star-Sayings.

KEEPING FRUIT.

All farmers' cellars are supposed to be stocked with a supply of canned fruit, jellies, etc., but the task of filling these shelves and closets with good things is sometimes a heavy burden. Grange Homes very sensibly remarks: It is well to consider wherein last year's canning work was successful or the contrary. If anything failed to keep, you should surely have learned why, for nobody nowadays is so foolish as to believe in luck. There was a reason—either cold hardened rubbers, incomplete sealing, exposure to the drafts that cracked the jars, or possibly they were not filled to the brim and air remained after sealing. If you are not prepared to be successful, do not attempt canning at all. It is better to fill a few jars carefully and be sure of them than to attempt more just because the fruit is spoiling.

Make a mental balance between time, strength and sugar on one side and the surplus of fruit on the other. It may be economy to let the fruit waste or to give it away. The pleasantest way to put up fruit is in a few jars at a time, so that proper care be given to do it right; this does not make too great an addition to the regular work. It doesn't always happen that one can do that way. Twenty or thirty quarts of berries come into the house unexpectedly, or the pears and tomatoes ripen all at once, and then is when discretion should come in also.

The merits of drying, or evaporating, as it is now called, should be considered. Apples, pears, berries and pumpkins are easily dried in a kitchen evaporator. As the process is rapid and clean the dried fruit should be cooked in the same water in which it is soaked; in this way flavors are preserved and the product equal to canned fruit. The old-fashioned method in which fruit and flies sunned promiscuously for days together is not to be thought of in these more fastidious times.—Farm, Field and Fireside.

RECIPES.

Green Gooseberry Tart — Put stemmed gooseberries into a porcelain kettle with a little water, stew slowly until they break. Take off, sweeten well and set aside to cool. Pour into pastry shells, cover with strips of puff paste. Bake. Brush all over with beaten egg while hot. Set back in the oven three minutes to glaze. Eat cold.

Roast Stuffed Breast of Veal—Make incisions between the ribs and the meat, fill with a force meat made of fine bread crumbs, bits of pork or ham chopped very fine, salt, pepper, thyme, sweet majoram and beaten egg. Save a little to thicken the gravy. Roast slowly; baste often. Dredge at the last with flour and baste well once with butter.

Ham and Veal Cheese Sandwiches—Take cold veal left from dinner and a like quantity of cold ham. Mince well. Put into a saucepan, with gravy or a little hot water and butter or cream to make a soft paste. Stir while it heats for about five minutes. Set aside to cool. Butter slices of bread and sprinkle with grated cheese. Put a layer of the cold mixture between the slices.

Cornish Ragout—Cut thin slices of underdone roast beef left from the previous day, lay them in a tin saucepan set in a pot of boiling water. Cover them with a gravy made of three tablespoonfuls of melted butter, one tablespoonful of walnut catsup, a tablespoonful of vinegar, a little salt and pepper, a tablespoonful of currant jelly, a teaspoonful of made mustard and some warm water. Cover tight and steam for half an hour.

French Rolls—One quart of milk, one cup of brewer's yeast and a pint of flour. When the sponge is light work in a well-beaten egg, two tablespoonfuls of melted butter, a teaspoonful of salt, half a teaspoonful of soda dissolved in hot water, one tablespoonful of white sugar and enough flour to make a soft dough. Let stand four hours, shape into balls, set close together in a baking pan and let them rise one hour. Bake half an hour.

Lettuce Salad—Take two or three heads of white lettuce, cut up with a knife and fork—do not chop it—put it into a bowl and add dressing made of yolks of two hard boiled eggs rubbed to a powder, a teaspoonful of white sugar, a teaspoonful of pepper, half a teaspoonful of made mustard and two teaspoonfuls of salad oil. Before pouring on dressing let it stand five minutes, then beat in four tablespoonfuls of vinegar. Pour it on the lettuce and toss it with a silver fork.

Japanese postmen whose routes carry them into the country use bicycles. Their wheels are made by local manufacturers, who have appropriated improvements from both British and Japanese manufacturers.

TEMPERANCE.

WE ARE NEEDING MORE.

The hardy vet'rans stand in front
Beneath the temperance flag,
While fresh recruits are marchin in
With steps that never lag.
Still we would say to those outside,
March in with those before,
For many battles must be fought,
And we are needing more.

Chorus.

Yes, we are needing more,
Oh, we are needing more,
Yes, more to battle for the right, for the right,
Come join, come join our ranks,
Come join our ranks and help us fight,
Till rum shall reign no more.

We want the patriots of the land,
With honest hearts and true,
With cheering words at their command
To lead our armies thro'.
We care not what the sect may be,
But open wide the door
To all who wish to swell our ranks,
For we are needing more.

Chorus.

Yes, we are needing more,
Oh, we are needing more,
Yes, more to battle for the right, for the right.
Come join, come join our ranks,
Come join our ranks and help us fight,
Till rum shall reign no more.

We come to pull the strongholds down,
Where now are held in chains,
The victims they have gathered in
From all the hills and plains.
Come, patriots all, and help us fight,
Until from shore to shore,
There never shall be heard again
The cry we're needing more.

Chorus.

And then from s'ore to shore
We'll sing it o'er and o'er.
Yes, shout and sing it o'er and o'er, o'er and o'er.
The fight, the fight is done.
The fight is done, the victory won,
And rum shall reign no more.

—Youth's Temperance Banner.

A NO THAT MEANT NO.

A fine young fellow was "Tom" Jeffreys, strong, pleasant and good looking. He was but eighteen when he first began "railroading," but he could set a brake with the best. When his clear, deep voice announced the stations, people listened and made no mistake. Old ladies caught the gleam of his pleasant eye, and let him help them on and off with grateful surprise. Mothers with more children than they could manage, tired women bundle-laden, and old men, recognized a friend and made use of him. Nor were the railroad officials blind to the young man's helpfulness and popularity, and although Tom did not dream it, he was on a list that meant promotion.

The young brakeman's easy going good nature, however, was a drawback in one direction. He disliked to say "no." When the train reached A—— he always had two hours to spare. In that time some of the boys were sure to say: "Come, Tom, let's go to the barber's."

Now, this sounded very innocent, but in the barber's back room was a green door which opened on a stairway leading into a drinking bar. Here the men used to gather, a few at the time, to have "a little something."

Tom usually said his good-natured "no," that meant a reluctant "yes," and ended by going. He never felt wholly at ease when taking his beer. He would not have gone for it alone. Over and over again he acknowledged to himself that it was the laughter of his chums that took his courage away, and so things went on. A year slipped by, and beer had become almost an everyday drink with him, when one afternoon he was summoned from the "barber's shop" to the office.

"Jeffreys," said the superintendent, when he entered, "I have been very much pleased with the way in which your duties have been performed on the road in the past, and I find we need another conductor." The gentleman stopped, and the pleasant smile was gone. "Mr. Jeffreys, your breath tells me that you have been drinking."

"Only a little beer, sir," said poor Tom, flushing crimson.

"I am very sorry," replied the superintendent, "but that will be all to-day. You may go."

The young man left the office down-cast, disheartened. What he had been wishing for, what he had so nearly gained, had been lost through his own misconduct. As he thought of it his good-natured lips took a firmer curve.

The next day one of the boys said, "Comin' over to the barber's?"

"No!" replied Tom.

"Oh, come on, what's struck you?"

"That barber has shaved me all he ever will!" was the answer.

Although Tom's "no" seemed very determined in its sound, there was something wanting in it. He felt it, and when after a few days, the real longing for a glass of liquor began to make itself felt, it seemed as if the "no" would be "yes" in spite of himself.

"No use in lockin' the barn door, now," said his chum; "the horse is stole; the 'super' knows you've taken a 'smile' now and then, and he'll never forget it. Better be young while you can."

Tom still said "no," but the little negative grew weaker and weaker; the next thing it would be "yes." When this was almost accomplished, spurred by his danger and remembering his early training in the right, he said an earnest prayer for strength.

"And then," he said, "I learned to speak a 'no' that all the men on the road couldn't turn into a 'yes.'"

A DEN OF EVIL OVERTHROWN.

Recently a saloon at Monterey, Tenn., was purchased by a few gentlemen, and the contents of bottles, jugs and kegs emptied out on the ground, and the house closed up. A strong sentiment exists in the mountain city against the unholy traffic. Nearly all are agreed that their beautiful, healthy country can get along without a saloon. Some wanted to save the whisky for camphor, and others wanted the stuff called wine kept for the Lord's table, but the majority decided that it should all go to Mother Earth, at the same time admitting she did not need it, but could stand the imposition better than any one else. There is great rejoicing among the good people at the overthrow of this den of evil.—Temperance Advocate.

BEER DECIMATING THE BAVARIANS.

One of the greatest boasts of the Bavarian city of Munich has long been the beer which is manufactured there, and to whose purity and healthful properties the average Bavarian is always ready to make attestation. Such attestations are of very little worth, however, in view of the fact that Doctor Bollinger, Munich's most eminent physician, asserts that it is very rare to find a normal heart and normal kidneys in an adult resident of that city. The reason for the kidney disease is the tax put upon these organs by drinking of this so-called pure beer, and the cardial hypertrophy and degeneration are secondary lesions for the most part.

TEMPERANCE NEWS AND NOTES.

Forty-four countries of the world now have branches of the W. C. T. U.

The greatest difficulty in the way of good government in cities is "saloon domination."

Every Nation, it is said, has its own devil, and the devil of England is intemperance.—Archdeacon Farrar.

Joseph Malins has been re-elected Grand Chief Templar in England for the twenty-sixth successive year.

The total adult and junior membership of Good Templars in England is over 105,000, with over 2000 branches.

Gavels for use in W. C. T. U. rooms are now being made out of the wood of the old crusade church of Hillsboro, Ohio.

If the screens were taken away from all the saloon doors, the devil would soon begin to limp in his right foot.—Ram's Horn.

If the distillery furnishes the farmer a market for his grain, somebody furnishes boys for the distillery to manufacture drunkards of.

A "Chinese Frontier" Good Templar lodge has been formed among the British soldiers on the Burmese border of China and has a large membership.

Father Logan, priest at the Bushville Catholic Church, has excommunicated every Catholic saloonkeeper in his parish and refuses Christian burial to them and their families.

Why Europeans Eat Horse.

Consul Tingle says that with beef from fifteen to twenty-five cents a pound, and other first-class meats upon a corresponding scale of prices, it is only on the rarest occasions that the average European workman, earning seventy-five cents or $1 a day, can furnish his family with the kind of meat the American workman eats. The German workman's task is, however, just as exacting as that of his transatlantic contemporary. He must, if he would keep up his bodily strength, have as much nutriment, even if it is of a coarser nature. The demand existing, therefore, the supply has been found. It is horseflesh.

"In Germany," the Consul reports, "the prejudice against horse meat is fast disappearing. The workman has found that for seven cents a pound he can procure a food excellent in every particular, and as the knowledge grows, the demand for horseflesh grows with it. But it is beginning to be difficult to keep the supply up to the demand.

"Formerly the German butcher procured horses which were either worn out or injured so as to be useless for working purposes for from $5 to $10 each. The supply of horses of this character has been well nigh exhausted, however, and he must now pay from $35 to $50 for his horses. The consequence is, that just as people have become attracted to horse meat because of its exceeding cheapness in comparison with beef, the butcher finds he must increase prices."

Consul Tinge says that the meat is used in Germany salted, smoked and fresh. He suggests that shipments from America be made "on the hoof," for in that way horses are admitted at a tariff of $4.75 a head, and doubt about the purity of the meat is avoided. He says the German butchers pay $35 a head for worn out horses, and that fresh American horses would be worth more. However, if but $30 a head was received for live American horses, he says there would be a profit in the shipment, because, allowing $4.75 for duty and $2 for transportation, it would leave $25.25 to the producer of the animal in America.—Chicago Times-Herald.

In Zurich, Switzerland, a "bank for electric enterprises," with a capital of $6,000,000, is about to be incorporated.

A PARALYTIC CURED.

His Grandfather, a Revolutionary Soldier, and His Father Both Died of Paralysis, Yet the Third Generation is Cured—The Method.

From the Herald, Boston, Mass.

Like a thunderbolt from a clear sky, a stroke of paralysis came to Mr. Frank T. Ware, the well known Boston auctioneer and appraiser, at 235 Washington street. He went to bed one night about six years ago, seemingly in robust health. When he awoke his left side was stiffened by the deadening of the nerves.

The interviewer sought out Mr. Ware to get the facts. He gave the interesting particulars in his own way:

"The first shock came very suddenly while I was asleep, but it was not lasting ill its effects, and in a few weeks I was able to be about. A few months after, when exhausted by work and drenched with rain, I went home in a very nervous state. The result was a second and more severe shock, after which my left arm and leg were practically helpless.

"My grandfather, who was a soldier in the Revolutionary War, and lost an arm in the struggle for American independence, died finally of paralysis. My father also died of paralysis, although it was complicated with other troubles, and so I had some knowledge of the fatal character of the disease which is hereditary in our family. After the second shock I took warning, for, in all probability, a third would carry me off.

"Almost everything under the sun was recommended to me and I tried all the remedies that seemed likely to do any good, electricity, massage and specialists, but to no effect.

"The only thing I found that helped me was Dr. Williams' Pink Pills, and I verily believe that if it hadn't been for those pills I would have been dead years ago.

"Yes, I still have a slight reminder of the last attack six years ago. My left arm is not as strong as the other and my left foot drags a little, as the paralysis had the effect of deadening the nerves. But I can still walk a good distance, talk as easily as ever, and my general health is splendid. I am really over seventy years old, although I am generally taken to be twenty years younger than that.

"The Pink Pills kept my blood in good condition and I believe that is why I am so well, although cheerfulness may help.

"I have thought of it a great many times and I honestly believe that the Pink Pills have saved my life."

Mr. Ware has every appearance of a perfectly healthy man, and arrives at his office promptly at eight o'clock every morning, although he has reached an age when many retire from active life. His experience is well known to a great many people in Boston, where his constant cheerfulness has won him hosts of friends. He says that in his opinion both his father and his grandfather could have been saved if Pink Pills had been obtainable at that time.

Dr. Williams' Pink Pills for Pale People contain all the elements necessary to give new life and richness to the blood and restore shattered nerves. They may be had of all druggists or direct by mail from the Dr. Williams' Medicine Co., Schenectady, N. Y., at 50 cents per box, or six boxes for $2.50.

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

Royal Baking Powder

ABSOLUTELY PURE

An Amphibious Craft.

The only vessel of its kind in the world was built at Christianstad, in Sweden, in 1890. It could be propelled on land by means of its own engines, and was intended for the traffic on two lakes close to Boras, which were separated by a strip of land. Rails were laid between the two lakes, and the steamer was to run itself across from one lake to the other. When tried at the works, the vessel fulfilled the tests very well. The engine was of ten horse power, and the boat could accommodate some sixty passengers.

Another original craft was the steamship Louvre, built at Nantes, in France, about three years ago. She was the first ocean vessel provided with two central propellers, which were placed underneath the middle of the hull, instead of at the stern. It was claimed that by this means a steamer could remain at sea during the most terrific weather without any danger being incurred. The Louvre ran regularly between Paris and Nantes, calling at Brest. Quite recently a patent was granted in London for a ship, the propulsion of which was to be insured under all circumstances, being fitted with both screw propellers and paddle wheels, driven by independent engines, while another one was secured for steamers convertible into traction engines!—Chambers's Journal.

Hot Water Before Breakfast.

A prominent physician has declared that hot water is woman's best friend. It will cure dyspepsia if taken before breakfast, and ward off chill when she comes in from the cold. It will stop a cold if taken early in the stage. It will relieve nervous headache and give instant relief to the tired and inflamed eyes. It is most efficacious for sprains and bruises, and will frequently stop the flow of blood from a wound. It is a sovereign remedy for sleeplessness, and in conclusion the doctor asserts "wrinkles flee from it and blackheads vanish before its constant use."—St. Louis Star-Sayings.

A Los Angeles (Cal.) sidewalk "masher" has been convicted of annoying women on the street and sentenced to thirty days on the chain gang.

The Onward March

of Consumption is stopped short by Dr. Pierce's Golden Medical Discovery. If you haven't waited beyond reason, there's complete recovery and cure.

Although by many believed to be incurable, there is the evidence of hundreds of living witnesses to the fact that, in all its earlier stages, consumption is a curable disease. Not every case, but *a large percentage of cases*, and we believe, fully 98 per cent. are cured by Dr. Pierce's Golden Medical Discovery, even after the disease has progressed so far as to induce repeated bleedings from the lungs, severe lingering cough with copious expectoration (including tubercular matter), great loss of flesh and extreme emaciation and weakness.

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That insists upon keeping a stock of

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In the house?

Why, the wise mother. Because, when taken internally it cures in a few minutes, Cramps, Spasms, Sour Stomach, Heartburn, Nervousness, Sleeplessness, Sick Headache, Diarrhœa, Dysentery, Summer Complaint, Colic, Flatulency and all internal pains.

DOSE—Half a teaspoonful in half a tumbler of water.

Used externally, it will cure Rheumatism, Neuralgia, Mosquito Bites, Stings of Insects, Sunburns, Bruises, Burns, Scalds, Coughs, Colds and all throat troubles.

Radway's Ready Relief, aided by Radway's Pills, will cure Fever and Ague; Malarious, Bilious and other Fevers.

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The Greatest Medical Discovery of the Age.

KENNEDY'S Medical Discovery.

DONALD KENNEDY, OF ROXBURY, MASS.,

Has discovered in one of our common pasture weeds a remedy that cures every kind of Humor, from the worst Scrofula down to a common pimple.

He has tried it in over eleven hundred cases, and never failed except in two cases (both thunder humor). He has now in his possession over two hundred certificates of its value, all within twenty miles of Boston. Send postal card for book.

A benefit is always experienced from the first bottle, and a perfect cure is warranted when the right quantity is taken.

When the lungs are affected it causes shooting pains, like needles passing through them; the same with the Liver or Bowels. This is caused by the ducts being stopped, and always disappears in a week after taking it. Read the label.

If the stomach is foul or bilious it will cause squeamish feelings at first.

No change of diet ever necessary. Eat the best you can get, and enough of it. Dose, one tablespoonful in water at bedtime. Sold by all Druggists.

SYN U-36

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