

A Harvard professor not long ago was familiarly addressed by a nickname which the students had given him. He was very indignant. "Sir, you have no right to address me so," he said haughtily. "You are not a Harvard man!"

The latest Government report shows that India has very nearly 19,000 miles of railway open for traffic. About 22,000 miles have been sanctioned, and the work on the extra 3000 miles is going steadily ahead.

Cripple

The iron grasp of scrofula has no mercy upon its victims. This demon of the blood is often not satisfied with causing dreadful sores, but racks the body with the pains of rheumatism until Hood's Sarsaparilla cures.

"Nearly four years ago I became afflicted with scrofula and rheumatism. Tanning sores broke out on my thighs. Pieces of bone came out and an operation was contemplated. I had rheumatism in my legs, drawn up out of shape. I lost appetite, could not sleep. I was a perfect wreck. I continued to grow worse and finally gave up the doctor's treatment of

Made Well

took Hood's Sarsaparilla. Soon my appetite came back; the sores commenced to heal. My limbs straightened out and I threw away my crutches. I am now stout and hearty and am farming, whereas four years ago I was a cripple. I gladly recommend Hood's Sarsaparilla." UNANIMOUSLY, Table Grove, Illinois.

Hood's Sarsaparilla

Is the One True Blood Purifier. All Druggists. Prepared only by C. I. Hood & Co., Lowell, Mass.

Hood's Pills cure Liver Ills; easy to take, easy to operate. Where Splinters Are Made.

Down below the Santa Fe roundhouse, near the railroad tracks, is a factory unlike any other in the United States, or, for that matter, anywhere else. It makes splinters for the use of carpenters in bandaging broken limbs, from a peculiar fibrous material that possesses special adaptability for the purpose. This material is the wood of the yucca plant, which grows plentifully on the Mojave desert. The trees are cut down and trimmed into logs about ten or twelve feet long, and from ten inches upward in diameter, and shipped to the factory, where they are stripped of bark and carefully inspected. The logs are sawed up into suitable lengths, a length put into a lathe and a long knife is pressed against it, taking off a shaving about one-eighth of an inch thick, more or less, according to the use to be made of it. This long shaving or board is then cut into smaller pieces and put away in racks to dry, for the trees are cut up when green, it being impossible to soften them after they are dried.—Los Angeles (Cal.) Journal.

HER HAPPY DAY.

A CHARMING STORY OF MEDICINE AND MARRIAGE.

Two Open Letters From a Chicago Girl—How Happiness Came to Her.

Among the tens of thousands of women who apply to Mrs. Pinkham for advice and are cured, are many who

wish the facts in their cases made public, but do not give permission to publish their names for reasons as obvious as in the following, and no name is ever published without the writer's authority; this is a bond of faith which Mrs. Pinkham has never broken.

Chicago, Jan. 19, '95.
My dear Mrs. Pinkham—
A friend of mine, who wants me to write you, because she says "you did her so much good," I am desperate. An nineteen years of age, tall, and very much of a nurse. From your little book I think my trouble is prolapsus menstruation. My symptoms are, etc.

My doctor (Dr. C. C. Collins) tells me that I am in consumption, and wants to take me to Florida. Please help me. Tell me what to do, and tell me quickly. I am engaged to be married in September. Shall I live to see the day? * * *

LUCY E. W.

Chicago, June 16th, '95.
My dear Mrs. Pinkham—
This is a happy day. I am well and gaining weight daily, but shall continue the treatment and Vegetable Compound during the summer, as you suggest. Uncle knows nothing about what you have done for me, because it would make things very unpleasant in the family. I would like to give you a testimonial to publish, but father would not allow it. * * * I shall be married in September, and as we go to Boston, will call upon you. How can I prove my gratitude? * * *

LUCY E. W.

Just such cases as the above leak out in women's circles, and that is why the confidence of the women of America is bestowed upon Mrs. Pinkham.

Why are not physicians more candid with women when suffering from such ailments?

Women want the truth, and if they cannot get it from their doctor, will seek it elsewhere.



FARM-GARDEN

GRAPE CULTURE IN SUMMER TIME. Almost all the treatises on the practical cultivation of the grape are intended for large vineyards, where the grape is cultivated for market purposes alone. The amateur gardener who has but a few dozen grapevines to care for can get very little profit from these rules. For the benefit of the amateur we may say that the best time for pruning his grapes will be the spring and summer months. He should have a clear idea as to the number of branches, and which ones he needs to leave grow for fruiting the following season; and, soon after growth has commenced, the weaker shoots that he does not need for fruiting the following season should be taken out. All the vital power of the plants will then go into the branches that are left. They will be strong and healthy and bear fine grapes the following season. Another point to be attended to is that in the limited room of the amateur's garden it is desirable to keep the fruiting branches as low to the ground as possible, and every effort should be made to make them strong. In the summer pruning, or rather, "pinching out," of these branches it will be found that the upper shoots are the strongest and the lower ones the weaker. If it is found desirable to have the branches low toward the ground, the upper branches, although strong, should be pinched back. This will throw the strength of the plant into the weaker branches and make them as strong as if they pushed out from the upper portions of the plant. It is impossible to teach this in the few words of a paragraph. Much can be learned from actual trials, and if the amateur grower with little experience in grape-growing, and with this paragraph before him, will experiment with a single vine for one year, he will learn more from actual observation than he could by studying a whole book on grape culture for a week.—Mechan's Monthly.

GO THROUGH YOUR ORCHARD. Many farmers derive more profit, acre for acre, from their apple orchards than from their grain and root crops; and yet there is no part of the farm so systematically neglected. If the soil is rich, there is probably a heavy growth of grass cut in June or July, and after that the horses and cows, or perhaps both, are turned in to utilize the new growth as it appears. Then in the fall the apples are gathered and shipped away to market, or put into the cellar or made into cider; or, if the farmer is particularly thrifty, many of them may even be allowed to remain on the ground and rot.

This is the experience of the average orchard. No fertilizer is applied to the ground, the trees are not protected from horses or cattle, or from the attacks of rabbits and mice in winter; there is no pruning or thinning, and no fresh stock is substituted for the superannuated and decayed. Dead trees are occasionally cut down for firewood and the open spaces are left until the next winter or spring when they are cut down or other trees are added. Then, finally, long after the old orchard is past even a questionable usefulness, some energetic descendant of the family will set a new orchard and the remnant of the old one will go to swell the supply of winter wood.

If some of the energy that is spent in tilling the corn and bean and potato fields on the rocky hillsides would be expended in the apple orchard, the farmer would find his income appreciably increased. Let him go among his trees some winter or spring when he is at leisure and cut out all the decayed and superfluous branches from the valuable trees, and then graft such strong, healthy stock as bears good fruit to good, marketable varieties. If from age or any other cause some of the trees do not bear well, let them be cut down and replaced by new stock. And, in this connection, it might be advisable to have a small nursery of a few dozen trees coming on all the time in some out-of-the-way corner of the garden to meet any possible demand of the orchard.

Each locality has its tested varieties; and, before grafting or setting new trees, the farmer should make a close study of his market, and then select such sorts as he thinks will be the most profitable. A few good summer and fall varieties should be included, but not many; the great bulk of his fruit should be good-keeping, winter varieties that can be kept, if desirable, until late in the spring, before selling. More profit than in anything on the farm.—New England Homestead.

Landscapes Made of Postage Stamps. Most of us have read of rooms which have been papered entirely with canceled postage stamps, these rooms existing, writes a philatelist, in two well known cases at Inns which are very popular near London with stopping cyclists and walking tourists. But certain monks at the Hospital of St. Jean de Dieu, at Ghent, have utterly transcended all this by, in their leisure moments, decorating the walls with gorgeous landscapes, glowing with color and full of life, which are formed entirely by means of the postage stamps of all the Nations of the world. Palaces, forests, streams and mountains are represented, butterflies flit about in the air, birds of beautiful plumage perch on branches, snakes and lizards glide about, and innumerable animals find places here and there. The pictures are most artistic, in the style of Chinese landscape gardening, and already between nine and ten millions of stamps have been used.—Tit-Bits.

Frederick A. Humphrey, who was reputed to be the oldest Free Mason in the United States, having belonged to the Order seventy-four years, died in Jonesville, Wis., a few days ago, at the age of ninety-five years.

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SMALL FRUITS ON THE FARM. There are three reasons why farmers do not have a succession of small fruit from the time the first strawberries appear until the Concord grape is gone: First, the high price asked by many dealers; second, the prevalent opinion that setting and caring for fruit is a mysterious business; third, the thought that it will be many years, or a short lifetime, before any fruit is obtained. I believe we are mistaken in all three reasons. Plants are quite cheap if we go to the right place to buy them. Setting is no mystery, and any farmer can do it. Instead of having to wait a long time for returns, some small fruits will bear in one year. How many of us have a strawberry

bed which will yield berries enough for home use for two weeks, and plenty to eat?

Any land which will raise corn will raise strawberries. Plow up a strip ten rods long and one rod wide. Put it in good condition, and with a small plow lay off three rows the entire length of the strip. Send to one of your reliable nurserymen and get 300 plants. Select 100 Concord, 100 Babaco, and 100 Captain Jacks. These varieties are quoted at \$1 per hundred, or \$5 per thousand. If over a hundred are ordered, the plants are secured at the thousand rate. Put 100 plants in a row, spreading the roots out well, and pressing the earth firmly about them. Ten days after they are set, cultivate them with a two-horse cultivator, and continue this every week for eight weeks. You may have to go over the patch once or twice with a hoe, and be sure to pick off all the buds and flower stems, for it will not do to let them fruit the first season. In the left corner with eye straw, and in the spring rake the straw between the rows, and your work for it is done. Each year the farmer's family can eat, at a cost of less than three cents per quart.

Currants and gooseberries can be raised as easily as corn. I have tried some six or eight varieties of currants, and find the Red Dutch the only kind which gives a good crop every year. I would plant ninety two-year-old Red Dutch, and ten two-year-old White Dutch. Set in one long row, and cultivate as you would corn. The second year from planting, a fair crop will be obtained. It is the same on both sides, and is more so in summer. They will then retain the leaves which protect the fruit and give it a chance to get well ripened. Plant 100 gooseberries in a row, selecting fifty Houghton and fifty Downing. If well cultivated, they will give a half crop the first year after planting. Red Dutch currants can be had for three cents apiece, and gooseberries five to eight cents. With a little trimming each spring, 100 gooseberries and 100 currants will do all one family can use, with some to spare.

Grapes can be produced at less than a cent a pound. Put out two rows in some lot or field near by, fifty vines in each row, six feet apart in the row, and the rows eight to ten feet apart. Buy twenty Moore's Early at eight cents apiece, thirty Worden at six cents apiece, and fifty Concord at three cents apiece. You can hardly make a mistake if you buy all Concord, but the Moore's Early comes first, then the Worden fills in the space between the early grapes, and the Concord will be ready for the market for six weeks. As support, set good oak posts, and attach to them three good vines. Sometime in February, cut back the new growth to four or six buds, plow and cultivate well.

The best and cheapest fruit of all is the Early Richmond cherry. The trees are cheap, and they will grow and bear well with little care. The fruit sells readily if more is produced than is desired for home use. Good trees, four to six feet high, can be had at large nurseries for \$10 to \$12 per hundred. If you have only six or eight bearing trees, the birds and boys will annoy you so much that you will have to pick them before they are ripe. But get fifty trees, set them along the garden fence, and in some fence corner where nothing but weeds have been growing for years. We do not realize that every square rod of land on our farm has eight to ten tons of choice soil capable of raising a fine cherry tree. Look around your farm, and see how many square rods are going to waste which might grow a cherry, a peach or plum tree. When the trees arrive, cut off the ends of the roots, making a clean cut. Pack the earth firmly about the roots. Keep the ground about the tree mellow by cultivating or hoeing. If this cannot be done, mulch the tree with half rotted manure. After two or three years the cherry tree will take care of itself, and you will then have enough fruit for the birds, the boys and your family use. One of the drawbacks of farm life is securing help in the house when a little extra work is required in picking and putting up small fruit. It is, however, nearly always possible to find some poor woman or children in your neighborhood who will be glad to do a few days' work, and take fruit as pay. Start some small fruit on your farm this spring, set in long rows so that it can be cultivated. Buy at wholesale rates of any good, reliable firm, and in the time you are selling, make more profit than in anything on the farm.—New England Homestead.

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HOUSEHOLD AFFAIRS.

TURKEY FOR ROASTING WHOLE.
Turkey of Eight Pounds—One hour and three-quarters.
Turkey of Fourteen Pounds—Three hours.
Tame Duck—Three-quarters of an hour.
Wild Duck (very hot oven)—Fifteen minutes.
Grouse—Twenty minutes.
Small Birds (hot oven)—Fifteen minutes.
Liver—Two hours.
Braised Meat—Three to four hours.
Filet (hot oven)—One-half hour.

TO MAKE HOUSE PLANTS GROW. To make house plants grow, Professor Boosef says: Saturate the earth around them every day with the coffee left over at breakfast. Five or six drops of ammonia to every pint of water once a week will make them flourish. To make balloons flowers blossom, fill a dower pot half full of quicklime and the remainder with good earth, plant bulbs, and keep the earth damp. The heat of lime, tempered by passing through the earth, will cause the bulb to send forth shoots to blossom. The colors of red and violet flowers are rendered extremely brilliant by covering the earth in their pots with about one-half inch of pulverized charcoal. Charcoal does not smother young flowers at all in this way.

IF OLD COLONIAL STYLE. Some of the prettiest window curtains and portieres of country houses, and, indeed, suitable for city rooms that are furnished in old colonial style are the colonial draperies, in various colors, such as old blue, old red and forest green, says a writer in Vogue. They have narrow cross stripes in self-colors mingled with white, and on the ends these cross stripes are in groups, forming a border. The material is of cotton, of rather loose weave, and heavy enough to hang gracefully. It is the same on both sides, and is made in yard lengths. Many and various are the pretty things of moderate cost which are used for house decoration, and which, with judgment in their selection, will make the most simple room attractive. Among these are small wicker chairs without arms, the seat upholstered in striped Japanese matting and the wicker painted forest green. Settees of the same, with very high backs, upholstered on seat and back with India cotton material, in groups of brilliant stripes on a dull buff ground, are also very handsome and far from costly.

A new and attractive material for upholstering white enameled furniture is of olive-green color, with wide stripes of a darker shade of green. The material is of green, with corduroy stripes, and there are wall papers which are made to match.

Chairs of oak or other wood which have become defaced and scratched and are seemingly hopeless, may be changed to very decorative objects by painting them with white enamel paint, which dries very rapidly, and when applied carefully has a most beautiful smooth surface. The seats can be easily upholstered at home in some pretty stuff, such as above described, and should be put on with very small gilt or brass-headed tacks, the heads not much larger than those of the ordinary carpet tacks.

A white enameled chair, with seat upholstered in forest green corduroy, put on with gilt or brass-headed tacks, and with thin brass racks placed very close together, was so attractive that it has formed the keynote for a whole set of delightful furniture evolved from a much beset and shabby bedroom suite. If forest green is used to paint old furniture it shows its best effects when oak is the wood, the handsome grain showing to perfection under the green color and giving to the piece a richness and beauty that are most satisfactory.—Chicago Record.

RECIPES.
Simple Fruit Pudding—Stew currants of any small fruits, fresh or dried, with sugar to taste, and pour hot over this slices of baker's bread with crust cut off, making alternate layers of fruit and bread and leaving a thick layer of fruit for the last. Put on top a plate and bake in a moderate oven, and when cool set on ice. Serve with sifted sugar or with cream and sugar.

Cabbage Salad on Lettuce—Take half a head of small cabbage, chop very fine; a portion of salt and a tablespoon of vinegar; one head of lettuce, the leaves washed, separated and dried in a towel. Place two large ones on each salad plate, put cabbage enough to look well on the lettuce and pour on each a tablespoonful of mayonnaise dressing.

Baked Halibut Steaks—Trim the steaks, lay them in a roasting pan, and for two pounds use one cup of cream, one teaspoon of onion, one tablespoon of butter, and one teaspoon of salt and one tablespoon of pepper. Dredge the steaks with the flour, add the seasoning and dot with the butter; then pour over the cream and bake fifteen minutes in a quick oven. These are delicious.

Lyonnaise Potato—Cut a quart of cold boiled potatoes into dice a little over an inch square; put a tablespoon of butter in a frying pan, and when it is very hot add a white onion minced fine. Cook until soft, add the potatoes, tossing them with a fork in the frying pan until they are evenly colored a delicate brown. Sprinkle a tablespoon of minced parsley over them and stir with fork again. Serve at once with steak.

A 'Possum Ranch. H. J. Twigg, a young Englishman of White's Station, Ky., has conceived the novel idea of establishing a 'possum ranch, the only one, perhaps, in the United States, says the St. Louis Globe-Democrat. Mr. Twigg, who is a great hunter, and who has had ample opportunity to experiment with these animals, reasons that as 'possum meat is such a delicacy, and fat 'possums bring such fancy prices, money could be made in raising them for the market. He has twenty 'possums in his warren now, which, considering their fecundity, will, he thinks, by next fall, enable him to apply the command. An orchard of persimmons, now and hazel nut trees will be planted near the ranch to furnish food.

TEMPERANCE.
A WISE DRAWER. A humorous fellow, in a tavern late, being drunk and valiant, drew a broken plate. The auctioneer, with his compliments and skill, searched the skull deeper and deeper still. To feel the brains and try if they are sound! And as he keeps ado with the wound, The fellow cries, "Good sorrow, spare your brains! When I begin this brawl I had no brains."

TWO PICTURES. Here are two pen-pictures, which carry their own lessons and moral, that we take from the latest issue to reach us of the San Francisco Monitor.

Recently a mother was called to mourn the accidental and what, to her, seemed the untimely, death of a son who had just attained to a manhood of honor and virtue. From every quarter came words of praise for his many virtues, and regret that one so young should have been called so early to his rest. As she sat in her desolation feeling that no sorrow was so deep as hers, there came to her side another pal, tearful mother, who with her hands clasped and her eyes closed took rank with grief and whispered these words: "You think you suffer, but if I could change places with you, and see my son where you are, being the honor and respect of his fellows which you have, I would count no sacrifice too great. I could thank no greater joy." With her words there unfolded before the first mourner the picture of an opium den wherein a pale, emaciated victim sat with his disheveled countenance utterly given over to the most terrible of all tyrants of sin—and with the slight there arose in her own soul the ejaculation, "Dear Lord, why am I honored and my sister so neglected?" From the grave of her sorrow the stone had disappeared and the triumphant angels were about her.

As these words were being said, there lay on a couch in the city prison a delicate, half-creased woman, who, guided almost to madness by the brutal treatment of her husband, a wild mechanic, had been, perhaps, ten years in the city. "There is no future for me, whichever way this affair may turn. My life is all ended now." These words, which she had spoken since her husband told tales of her self-sacrifice, her womanly unselfishness and heroism, that are touching in the extreme, had been the last words she uttered before her untimely death. Her love and devotion counted as nothing against the allurements of liquor and evil company. And so, against the door of the republic where was placed the crucified body of her domestic happiness, the fearful stone of intemperance was rolled away. It is the tens of thousands of other cases which this fair lady, what hope, what infatuation in God's goodness and omnipotence are required to believe that some day even the most abandoned woman may be rolled away, and only the ceremonies of sorrow left in the grave which no longer holds the crucified manhood of the Nation.

How to Keep House.

With all the luxuries and pleasures of this life, its big enjoyments and its smaller comforts, there is an effort or antithesis which we have to contend with in the form of ashes and pains. In some way and by some means every one has a touch of them some form at some time. Trifling as some of them may be, the risk is that they will grow to something greater and rack the system with constant torture. There is nothing, therefore, of this kind that we have a right to neglect. Taken in time, the most formidable of them are easily subdued and permanently cured by the free use of St. Jacobs Oil. No well regulated household ought to be without a bottle of this great remedy for pain. One good reason for its use is that some kinds of sudden pain are acute enough to be fatal, where the application of the great cure might save life. You want it also in the house at all times for burns, cuts and wounds, and the house that always has it keeps up a sort of insurance against pain.

A co-operative colony, at Tennessee City, Tenn., will build a \$100,000 college.

Footling-herx is now the only pure footling made. Be sure bottles Soap Mfg Co., Philadelphia, is on every wrapper and cake. Ask your grocer for it. Red wrappers. No cheap imitations with Footling's Footling-herx. In Washington is promised \$1 gas in five years.

Heart Disease Relieved in 30 Minutes. Dr. Agnew's Cure for the Heart given perfect relief in all cases of Organic or Sympathetic Heart Disease in 30 minutes, and speedily effects a cure. It is a powerful remedy for Palpitation, Shortness of Breath, Smarting Stitches, Pain in Left Side and all symptoms of a Diseased Heart. One dose convinces you your druggist has it in stock, ask him to procure it for you. It will save your life.

Accidents caused by the bicycle "scorchers" are becoming more frequent.

When buying sarsaparilla... ASK FOR THE BEST AND YOU'LL GET AYER'S: ASK FOR AYER'S AND YOU'LL GET THE BEST.

The remedy with a record of 50 years of cures.

Real Cocoa
The test of 115 years proves the purity of Walter Baker & Co.'s Cocoa and Chocolate.

WALTER BAKER & CO., Limited, Dorchester, Mass.

Always Reliable, Purely Vegetable, Perfectly tasteful, delicately colored, regulates purity, cleanses and strengthens the system, cures all ailments of the stomach, bowels, kidneys, bladder, nervous system, dizziness, vertigo, constipation, etc.

SICK HEADACHE, FEMALE COMPLAINTS, BILIOUSNESS, INDIGESTION, DYSPEPSIA, CONSTIPATION, AND ALL Disorders of the LIVER.

Observe the following symptoms, resulting from disease of the digestive organs, such as: loss of appetite, fullness of blood in the head, acidity of the stomach, nausea, heartburn, distention of food, fullness of the stomach, sour eructations, sinking or fluttering of the heart, shivering or shivering sensations when in a lying posture, dimness of vision, dots or white before the sight, fever and chill, and sudden flashes of heat, burning in the head. A few grains of RADWAY'S PILLS will free the system of all the above-named disorders.

Price 25 cts. per box. Sold by druggists or sent by mail.

Send to DR. RADWAY & CO., look box 21, New York, for book of Advice.

THE MANY IMITATIONS OF HIRE'S ROOTBER simply point to its excellence—the genuine article proves it.

What is ALABASTINE? A pure, permanent and artistic wall-coating ready for the brush by mixing in cold water.

FOR SALE BY PAINT DEALERS EVERYWHERE. FREE! A Tint Card showing 12 desirable tints, also Alabastine Standard Rock sent free to one examining this paper.

ALABASTINE CO., Grand Rapids, Mich.

There's MONEY in it! Buy it at the very low price of 50c. about. Buy it at the very low price of 50c. half a dollar and IMPROVE YOURSELF.

OPHIUM. Morphine Habit Cured in 10 to 20 Days. No pain, no cure. Dr. J. B. Williams, 111 N. 1st St., Philadelphia, Pa.

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