It is strongly suspected that the man who wrote the following had read "The Moonstone," and that in order to write a great detective story, he closely follow ed the truly sensational Mr. Collins:

Mm name is Gid Wetterage. I am the overseer on the Bailey plantation, and am therefore able to write a correct account of the buckeye. The buckeye of which I am going to write, and which was the cause of such a sensation tion. Put a pound of white su in love, three of the negroes never

"Polly I've got a present for you." "What is it?" she asked.

"The celebrated crap-table buckeye," "You don't tell me so!" "That's what I do. Here it is."

He placed the buckeye in her hand, Just then three negroes passed through the yard. I thought that we ought to have them arrested but Bill said no. are the best of food for young, grow-Miss Bailey was delighted with the ing children. Milk broth proper is buckeye and seemed never to grow tired made of pearl barley and new or of holding it in her hand. Mrs. Bailey skimmed milk, with sugar to taste, cautioned her. "My daughter," said she This is the way: A piece of fresh but"you must be more careful with your ter, the size of a walnut, is put into buckeye. Somebody might steal it." "Trust me" Miss Bailey replied, "I the pan is turned about so that the shall not allow it to get out of my sight.

See that little box?"—pointing to a box

tom. This is done as a preventive covered with shells-"Well, I'm going against the barley sticking to the bot-

was not a handsome girl, but up to that fire and allowed to boil. It is now moment my confidence in her had remained unshaken. We all saw Miss Bailey put the buckeye in the box. I was the last one to go to bed that night, sticking to the bottom and getting for a curious impression that something was going to happen had taken possession of me. Late at night I heard footsteps in Miss Bailey's room. Going out into the hallway I caught sight of the German girl, hastily retreating. I did not want to alarm the house so I went back to my own room and lighted my pipe. Early in the morning I was awakened by an unusual noise. Just then Mrs. Bailey violently knocked on my door and exclaimed: "Oh, Mr. Wetterage, my daughter's buckeye is sto-

I rushed into the hall as soon as I could. There I found Miss Polly and Bill. They were much excited, and Bill was swearing that he would have the three negroes arrested, which he did without delay. We sent to town for a detective. He came and questioned everyone, especially the German girl. He proved himself to be a wonderfully shrewd man. He measured the depth of our well, and picked up a rusty nail which he found lying on the ground un-der the water shelf. He did not stop at this, but went out into the garden, soon returning with a lap-ring an artichoke and a piece of yellow ash. We all eagerly watched, to see what he would do next. He surprised us by finding an old shoe at the corner of the house. His next move was to question the German girl again. I give a few of the questions and answers to show what an investigative mind the officer possessed.

country?"

"Eighteen."

"How much do you weigh?" "One hundred and forty pounds." "Have you got a sister Kate that can

skate?" "Yes sir." He riveted his piercing eyes upon her

and asked this startling question: "Do you like cheese?" The girl blushed, and the great detec-

tive whistled softly. Taking me to one side, he said:

"Wetterage, the buckeye has been

"You don't say so!" "That's what.

"Who do you think got it?"

"The German girl," "What makes you think so?" "Didn't you see how she blushed when I asked her about the cheese?"

'That's a fact. I am sorry for her.' "Because Powe her fifty cents,"

"Deserving of some pity, I must say," he replied. "Do you think that we shall recover

the buckeye?" I asked. The detective took up an old dipper handle, examined it closely, but made no reply. I knew that the German girl did not steal the buckeye. The detective had caught her in a strong net-work, vet I could not believe her guilty. You may think that I am unreasonable in holding out against the detective, but notwithstanding my keen appreciation of the fellow's wonderful shrewdness, I could not believe that the girl stole the

cause I stole it myself.

"Why?" do you ask. Be-

Saratoga's Streets at Evening. In the evening, after the drives are all over and the ladies with cheeks four eggs, half a teaspoonful of salt, one flushed with health and resplendent in tablespoonful of lard and one of sugar, all their elegant finery appear upon the stirred with the warm milk. Beat the verandas and the handsome, shady eggs light, add the milk, lard and sugar; street upon which most of the hotels, sift salt, meal and flour together twice front, that Saratoga appears in all her and put in last. Beat hard and bake glory. It is a cosmopolitan and rather in muffin tins. a democratic throng which sweeps to and fro along these great thoroughfares -for the hotel verandas are in a certain sense promenades and thoroughfares for the summer visitors at least. It would seem that all the wealth of the Indies could not purchase the sparkling jewels that flash upon white fingers, sparkle in herb shops for these if the market glittering sprays upon waves of jet black hair or glisten at snowy throats in and The old saying is that they give courabout some of the hotels at these times. Saratoga has long been associated in many people's minds with mad extravagance in jewels and dress on the part of the ladies visiting here, but that day has to a certain extent gone by, because there has been an improvement in taste in this particular, and the beautiful truth of tasteful simplicity has asserted itself. Yet there are certain of the large hotels where the old regime still holds and the ladies still continue to lug around fortunes on their fingers and in their ears.

The scintillation of stars, Montigny The scintillation of stars, Montigny asserts, increases during auroras, the increase being very marked in winter. The difference is most noticeable in the northern stars. When a magnetic dis-turbance is indicated at the Brussels Observatory the frequency of the scintillalation becomes greater with the intensity of the storm. Considerable obscurity hangs about this whole subject.

In speaking of railroad accidents and the earth's rotation, R. Randolph shows that the deflective force arising from the earth's rotation is entirely too small to determine derailments, and also that, as an excess of right-handed derailments has been credited solely to north and south tracks, this proves it to be wholly imaginary, for the deflective force at any latitude is the same for all directions.

HOUSEHOLD

SOFT FROSTING .- Take the white of one egg, a teacupful of powdered sugar, and one or two tablespoonsfuls of lemon or orange juice. Stir the sugar with the egg smoothly, but do not beat the white at all beforehand. Then add the flavoring. This does not make so much in quantity as when the white of eggs is beaten to a froth first, before adding the sugar; but that is the way to make a hard frosting which you do not want. The soft French frosting is made by a sort of coordinates. made by a sort of cream-candy prepara which was the cause of such a sensation in Mrs. Bailey's household, should never have been taken from the negroes who owned it. It was very highly prized by them and was employed as a charm at a "crap" table. The company that owned it could beat any other comtant owned it could be a sensation of the point of the company that owned it could be a sensation of the could be a half pint water, and let it boil for ten minutes. Then begin to try the mixture by dropping some of it from a spoon into ice-water. When it falls to the bottom and you can take it up in a spoon into ice-water. When it falls to the bottom and you can take it up in a spoon into ice-water. When it falls to the bottom and you can take it up in a spoon into ice-water. When it falls to the bottom and you can take it up in a spoon into ice-water. When it falls to the bottom and you can take it up in a spoon into ice-water. When it falls to the bottom and you can take it up in a spoon into ice-water. When it falls to the bottom and you can take it up in a spoon into ice-water. pany throwing dice; consequently its it is at the right point. Remove it from value was great. This is the way in the fire to a cold place; when cool a thin, which it was stolen. Bill Squaris, a cousin of Mrs. Bailey, went into the cabin where it was kept. Seeing that as the negroes were half drunk, no one was keeping a strict watch of the buckeye, he slipped it into his pocket. From is too brittle or sugary put in a speck that time until Bill gave the buckeye to of cream of tartar. Beat with a spoon Miss Bailey, with whom he was much in love, three of the negroes never semble lard, which you can work like allowed him to get out of their sight. bread dough. This preparation will It was Miss Bailey's birthday, and we keep for some time. For your icing were all sitting out on the porch when melt it by standing the bowl containing it in a saucepan of boiling water and stirring it until it is like cream. Take care that none of the water boils into

it. Flavor and color as you please, with orange, rose-water, raspberry jelly or chocolate. Spread on the warm cake like other icing. MILK broths are great favorites, and situation. the broth pan and allowed to melt; then Just at that moment a German girl who worked for us turned pale. She of milk. This is placed on a quarter pound of washed pearl barley is put in with three quarts was not a handsome girl but use.

Before serving, add sugar

BAKED PRUNES .- One-half pound of prunes stewed and sweetened; put them on a small meat dish without any of the liquor as soon as they are cold, make a meringue with the whites of five eggs beaten until they stand alone, then beat in one spoonful at a time until you have beaten in six or or seven tablespoonfuls of pulverized sugar, flavor with vanilla spread over the top of the prunes, and set in a very hot oven only to brown the top. When oven only to brown the top. cold eat with cream.

"singed."

SPONGE PUDDING .- Beat the yolks of eight eggs very light, then add five heaping tablespoonfuls of sifted flour, and beat hard until very light, add a quart of milk and mix well, last of all add the whites after they have been beaten until you can turn them upside down without spilling. Put immediately into a buttered cake pan and bake one hour. The Sauce-Cream together butter the size of an egg, a tablespoon-ful of rich cream, and some grated nutmeg, stiffen it with sugar until you

Picnic Eggs.—Bott eggs hard, as many as desired; remove the yolks care-fully and chop them with some cold "How long have you been in this ountry?"

"Five years."

"How old are you?"

"How old are you?" crumbs, place in a frying basket and plunge into boiling fat for three minutes, to brown.

SMOTHERED CHICKEN.-When the chicken is dressed ready for cooking, split in the back and place fiatly in a covered pan, with a dressing of butter, pepper and salt, and a little flour, and only water enough to produce a steam. It will very soon become tender on account of its smothered condition in the oven, then leave the top or cover off your pan until your chicken is light brown, and you will have a chicken not so dry as a broiled one, and yet the most delicate and tender way to cook

TO REMOVE GREASE FROM KITCHEN FLOORS. - Have ready soft soap, some hot water, rain water is best and a hot Rub the spots of grease well with the soft soap and let it stand a few minutes, and then iron with the hot iron, being sure not to miss any part of it, and then wash thoroughly with the hot water. To set the iron for a minute in hot water will cleanse it.

MELONS. - All varieties of the cante lope family, musk and nutmeg melons, table; cut each in half lengthwise, scoop out the seeds, put a lump of ice in the hollows thus made and send to table. They are eaten by southerners with pepper and salt, at the north with sugar. Give your guests their choice of condiments.

MAMMA'S MUFFINS.-Three cups of prepared flour, one cup (even) of white cornmeal, a quart of lukewarm milk,

of cider, one-half pound of lump sugar, a tablespoonful of any sharp marmalade or jelly; let it stand, and then strain it off; add a bottle of soda water and stands or druggists cannot supply them.

SPICED CURRANTS .- Five pounds of currants, four pounds of brown sugar, two tablespoons each of ground cloves and cinnamon, and one pint of best vinegar. Boil two hours or until

RAW TOMATO SALAD .- Peel very cold tomatoes, cut in two crosswise and serve with mayonnaise or plain dress-

rails, but, supported on the sides by pon-toons, will float upon the water. Before being launched a bow and stern piece are attached, and the motor is placed upon the latter.

An improved station indicator has

been patented by Mr. Charles O. Ball, of Lowell, Mass. The casing of the indicator is provided with an opening at the front covered by a glass plate, through which the names of the stations are displayed. The names are indicated upon a band, which has its end secured in rollers, one located at the top of the casing and the other at the bottom. By pulling the cord at the end of the car the rollers will be rotated and the name of the station brought ted and the name of the station brought to viett.

FARM NOTES.

GREEN FOOD FOR WINTER.-How to secure the necessary supply of green food for fowls during the winter is an miportant question to every poultry-keep-ar. We have saved the clippings made by the lawn mower, cured them into a sort of chopped hay, and which was eaten by the fowls during winter with evident relish. A correspondent of the New England Homestead offers the following plan: In the latter part of August I sow a piece of rye quite thickly and by fertilizing it freely get it about eighteen inches high-a green mass of vegetation. When frozen hard and just before the snow covers it I cut it and pack it in an outbuilding, where it will keep frozen. In this conlition it will take no injury and be always available for use. A few mo-ment's exposure to warm air will fit it for feed, when it is chopped fine and fed to the fowls. A free use of this rye alternating with boiled potatoes and turnips, together with refuse cabbage, which can be had cheaply, and plenty of exercise, will always produce fertile eggs, the other conditions being right say about thirty healthy, well developed pullets with two vigorous young cock-

To plant current cuttings in October or November, which is the best time below the surface of the soil cut carefully out all the eyes and buds, as this will afterward serve to prevent suckers growing up and detracting from the of test sulphur and one part, by weight, strength of your young trees. As for of fine black lead; put the sulphur in an strength of your young trees. As for the soil the ordinary kitchen garden iron kettle, holding it over the fire un-soil that is uniformly trenched and ma-nured will do admirably well for your until it is thoroughly mixed and melted. young cuttings. Take care to plant them firmly in, but not in a too sunny

MANURE. - It should be remembered that the value of manure from all ani-mals varies greatly with the character of the food, and that hog manure should be so valued from the fact that he is generally fed an grain, and that he is also carnivorous, devouring dead animals and grubs when running at large, and when shut up in a pen eating bones and refuse meats, bread and all the refuse from the table. And all the time that these refuses are making rich manure they are also making meat and taking all these advantages there is too much profit for the farmer to lose and he should save it.

A REMEDY FOR THE CATTLE It is to be applied cold, and the article PLAGUE.—We see a statement made by a correspondent of one of our exchanges in the eastern portion of the State, concerning the cattle plague in that portion. We learn that a disease probably similar to this is raging in the lower part of Montgomery county, in the neighborhood of Montgomery Springs. For the benefit of the public we give the following, which is declared to be a certain cure:

Take of tobacco, lard, and coal oil equal parts and mix thoroughly, and apply externally and as nearly all over the body as possible. This is a simple remedy and can be tried by all with lit-

Young calves, especially those intended to be be kept for cows, should be taught at an early age to eat a great variety of food. Cows worth anything as milkers are voracious feeders and not dainty. This is one reason why the much petted single cow of the poor man is commonly superior for milking quali-ties to the best in a large herd receivfood is as conductve to be stite as it is for people. It is ne from the fact that no one kind of food s a full ration, and when one slone is fed the appetite palls because the food offered does not meet the requirements of the system.

THE common cause of failure in growing potatoes is lack of moisture at the time the tubers are setting. In a well cultivated piece on a clover sod plowed under in the spring moistare will be attracted to the soil from the decaying sod. The loose soil holds considerable air, which, as it cools, deposits moisture just as it does on the outside of a pitcher of cold water in little chap, and so I brought a neighhot weather. Too much ridging of the ground often makes potatoes a failure. once, Smith." What hill there is should be broad at the top and with the slightest possible hollow between it and the next. Weeds rob the potato plants, and are more detrimental to this crop than to any other.

POULTRY.-In the careful selection of the best pullets the average value of improved. Some sell the earliest and often the best birds because they are the tiggest and will weigh more than the others. Unless there is some particular fault about the oldest pullets they should be kept to lay until after the holidays at least. Late pullets will not lay before next spring, and unless for some very good reason these are the ones to fatten and sell.

SHEEP .- The surest way to ascertain the age of sheep is by their front teeth. They are eight in number and appear the first year all of one size. The next year the two middle teeth fall out, and in their stead grow two large ones. The third year a smaller tooth appears on each side of the two large During the next, or fourth year, there are six large teeth. In the lifth year all of the front teeth are large. After that the only way to determine the age of sheep 13 by the worn appearance of the teeth.

An experienced farmer warns others against giving cotton-seed meal to breeding cows or to young stock of any kind. It is very difficult to digest, and fed to cows often causes abortion. Great care must be used in getting animals accustomed to this food, which cannot be fed in large quantities, even to stock accustomed to it. Young calves fed even on a little have been killed by it. Linseed-oil meal is now cheap end and with Northern farmers will continue to have the preference.

A SANDY loam is rich in vegetable matter and is one of the best and most productive soils we have. The great trouble with most sandy soils is their lack of vegetable matter; they contain nothing to absorb and retain moisture and are consequently dry, and in their natural state barren. They bear only shrubs and brushes which serve to shad the soil; otherwise even these would dry up and wither away. In imitation of nature clover is the most profitable crop for such soils.

IT requires more time to spread ma nure over two acres than over one, and ence the aim should be to concentrate the labor on the smallest space that can be made profitable.

Silverware may be readily tested by a solution of bichromate of potash one part in six parts of nitric acid and two parts of water. Apply to the ware to be tested, previously rubbing a file over some obscure part of the surface. If the article is pure silver a clean, blood-red mark will be left; less deep and lively the lower the quality. On platinum the test will have no action; on German silver a fine brown mark appears, removable with a sponge and cold wa er; on Britannia metal a black mark appears; on other metals a result follows wholly different to that on

Diseases of the eye are to be cured with the elbow.

A gas burner consuming four cubic hour produces more carbonic

acid in a given time than is evolved from the respiration of eight human beings. Bear this in mind, you who suffer from nervousness, that when you have shut yourselves up in your rooms and lighted an argand burner (which consumes about twelve cubic feet of gas per hour) you are to all intents and urposes unmured with twenty-three other persons, all taking oxygen from the atmosphere. Is it any wonder that after several hours exposure to the depraved air your nerves should rebel, as far as their weak state permits, and that your head should ache, your hands tremble, and that your daughter's playing on the piano almost drives you

An over-heated apartment always enervates its occupants. It is no unwinter by an underground furnace up to ninety degrees. Fights and murders are more numerous in hot than in cold weather, and the artificially heated air that rushes into our rooms, deprived as it is of its unnatural moisture by the baking it has undergone, is even more

productive of vicious passions,

It is no surprising circumstance,
therefore, to find the woman who swelters all day in such a temperature and adds to it at night by superfluous bed-clothing, cross and disagreeable from little every-day troubles, that would scarcely rufile her temper if she kept choose some good straight young shoots healthy and well grown, of about a foot in length or a little over, and from the part that you are about to insert opened the windows every now and then.

> Cement for Cast Iron .- Take two parts Pour out on an iron plate, or smooth stone, and let it remain until cool, care being taken not to jar it while cooling. A sufficient quantity of this compound being placed upon the track, it can be soldered by using a red hot iron in the same manner that a tinsmith uses a soldering copper. If there is a hole in the kettle, drive a rivet in it and solder over with this cement. If the cement is wanted to mend a stove, the following is a good receipt: Take one part powdered sulphur, two parts sal-ammoniac, eight parts clean, powdered from turnings. Add water sufficient to make into a thick paste which should be pressed into the holes or seams to be filled up. The ingredients composing this cement should be kept separate, and not mixed until wanted for use.

The Charles A. Vogeter Company. BALTIMORE, MD. U. S. A., Aug. 28, '86. To the Drug Trade and the Public of the

days after mending.

It affords us much satisfaction in call-ing attention to the following copy of a general press cablegram from London, Eng-land, which appeared in leading journals of America on the 27th inst., and which

of America on the 27th inst., and which has just been confirmed by private advices from our London Branch.

We beg to say in this connection, that it is our determination to protect ourselves, the trade and the public against imposition, and we kindly ask that all attempts at infringements on our rights, whether at home or abroad, be promptly brought to our notice. Having spent millions of dollars in build-

ing up our business, and making Sr.
Jacon's Oil, the Pain-Conqueror, a household world with the people all over the
world, we are determined to reap the reward to which the merit of our goods and

or man our enterprise entitle us.

[qualireceivspecial attention to the circumstance that standing the fact that the term and device sought to be registered by the defendants that is no respect themsel to the well-known St. Jacob's OIL frade marks. For information that will lead to the conviction of any person or persons in any way infringing our rights, we again call attention to our standing offer of a liberal cash reward. Very respectfully,

THE CHARLES A. VOGELER CO.

SMITH at the circus -"Never too old for the circus; eh, Brown?"
Brown-"I didn't care anything about it myself, but somebody had to

Smith-"Is that your boy?' Brown-"Well-er-no; my boy was taken sick at the last moment, poor give me the other \$10?"

In setting out young trees the holes should be wide in order to allow of the use of a liberal supply of weil rotted compost, and also for the reason that the roots will become thick and strong somewhat sooner than by using a nar-

Every day adds to the great amount of evidence as to the curative powers of Hood's Sarsapardla. It is unequalled for general debility, and as a blood purifier, expelling every trace of scrofula or other impurity. Now is the time to take it. Sold brall druggists.

IT is said that pyrethrum, mixed with five times its bulk of plaster, and dusted into the centre of the leaves with a pair of bellows, will destroy cabbage

Frazer Azle Grease. Don't work your horses to death with poor axle grease; the Frazer is the only re-liable make. Use it once, and you will have no other.

Three helping one another bear the burden of six.

No lady should live in perpetual fear, and suffer from the more serious troubles that so often ap-pear, when Dr. Kilmer's Complete France Res-

He that stumbles and falls not mends .his pace.

Ask your shoe and hardware dealers for Lyon's Heel Stiffeners, they keep boots and shoes straight. Sit in your place and none can make

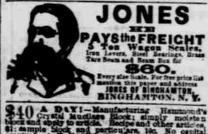
FITS: All Fits stopped free. Treatise and gatrial bottle of Dr. Kline's Great Nerve Hestorer, free to Fit cases. Send to Dr. Kline, 301 Arch St., Phila., Pa.

ST. BERNARD VEGETABLE PILLS

Good finds good.

L'ATFORM ECHOES

By John B. Gough.



relief for ASTHMA.

That Tired Feeling

The warm weather has a debilitating effect The warm weather has a debilitating effect, especially upon those who are within doors most of the time. The peculiar, yet common, complaint known as "that tired feeling," is the result. This feeling can be entirely overcome by taking Hood's Sarsaparilla, which gives new life and strength to all the functions of the body.

"I could not sleep; had no appetite. I took Hood's Sarsaparilla and soon began to sleep soundly; could get up without that tired and languid feeling; and my appetite improved." R. A. Sanyonn, Kent, Ohio.

Hood's Sarsaparilla Sold by all druggists. \$1; six for \$5. Made only by C. I. HOOD & CO., Lowell, Mass. 100 Doses One Dollar

"LET me see," mused Ethalinda De Wiggs, as she sat on the porch, last night, with her young man. As she stopped short Charles remarked:

"You were about to speak, Miss De Wiggs ? "Yes, but stopped in time; you might have considered it a hint." "Will you tell me what you were

about to say?" "You will not feel offended?" "Certainly not." "I was thinking it was about a month bird affects its feathers. In many of

since I had tasted ice cream, but, of the best feathers is what appears to be course-"Don't mention it. The fact is, I was thinking of inviting you to join me with some cream, but I read, to-day, that a chemist had discovered ty-

rotoxicon in the mixture." Charles, and we will see it we can find any tyrotoxicon. I do take such an in-terest in these scientific discoveries."

When you visit or eare New York City, save baggage expressage and \$3 carriage Hire, and stop sithe Grand Union Hotel, opposite Grand Censthe Grand Union Hotel, opposite Grand Con-tral Depot,
600 elegant rooms, fitted up at a cost of one million dollars, it and upwards per day. European Pian. Elevator. Restaurant supplied with the best. Horse cars, stages and elevated milroud to all depots. Families can live better for less money at the Grand Union Hotel than at any other first-class hotel in the city.

Two commercial travellers, who in former times had often gone their rounds together, lately met once more on the railway.

First Traveller-"What branch are you in now ?" First T .- Life, fire, or hail assuran-

Second T .- "No, not one of those"

all our creditors that they will be paid some day." BOBBY came into the house sobbing and told his mother that Tommy White

"Well, Tommy White is a very bad boy," said Tommy's mother, giving him a large piece of cake. "you didn't kick him back, did you?" "No," replied Bobby, between bites, "I kicked him first,"

had kicked him.

DRUMMER (examining some bags of coffee on the sidewalk)-"You surely do not charge 30 cents a pound for this common grade of coffee!" Storekeep-er (confidentially)—"Oh, no; we just mark it that way to keep us from being robbed. You see, every man, woman and child who passes grabs a handful of coffee-beans to chew. They always steal the highest priced, so we have to Swallow the Hook. impose upon them in order to protect

lost a leg in the service of his country, became a retailer of peanuts. He said he was obliged to be a retailer, because having lost a leg, he could not be a whole sailer,

Cash-"Say, Hardup, when are you going to pay me that \$10 you owe me?"
Hardup—"Just as soon as I can."
Cash—"Well, if that is not pretty
quick, I will have to sue you." Hardup (carelessly) - "What good will that do you?"

Cash-"It will get me the money." just sue me for,\$20, won't you, and then lake by "snoods" of the proper length,

MME. X., who had just lost her husband, was receiving the consolations of

"Come! my dear! a little reason. One should bear up against sorrow. Take courage!" "Oh! do not alarm yourself, my dear," groaned the widow, wiping her eyes.

"In reality I am quite resigned. But you know my nerves—a mere nothing upsets them! SADIE-"My dear, I am surprised to

is so frightfully unbecoming to you- There is no danger of losing the fish, with your complexion, you know."

JUDGE-"Well, str. did you black McGinty's eye last night?" Prisoner - Your honor, it was all a mistake. I had heard of the faith cure, and thought I'd try the laying on of hands. I may have laid 'em on too hard. I know the experiment was a failure."

Among the replies to an advertisement of a musical committee for "a candidate as organists, music-teacher, etc., was the following one: Gentlemen, I noticed your advertisement for an organist and music teacher, either lady or gentleman. Having been both for several years, I offer you my services."

UNDERTAKER-And what kind of trimmings will you have on the cas-ket?" Widow-"None whatever, a plain casket. It was trimmin's that killed him." U-"What?" W.-W.-'Yes. Delirium trimmins."

A. M. Vaugnan, Editor of the "Greenwich Review," Greenwich, O., writes: "Last January I met with a very severe accident, caused by a runaway horse. I used almost every kind of salve to heal the wounds, which turned to running sores, but found nothing to do me any good till I was recommended HENRY'S CARBOLIC SALVE. I bought a box, and it helped me at once, and at the end of two months I cents a pound at retail, fresh. Large was completely well. It is the best salve in the market, and I never fail of telling my friends about it, and urge them to use it whenever in need,

When a friend asks there is no morrow.

The purest, sweetest and best Cod Liver Oil in he world, manufactured from fresh, healthy livers, upon the seashore. It is absolutely pure and sweet. Patients who have once taken it prefer it to all others. Physicians have decided it superior to any of the other oils in market. Made by Caswell, Hazard & Co. New York.

CHAPPED HANDS, face, pumples and rough skin cured by using Juniper Tar Soap, made by Cas-well, Hazard & Co., New York, He that will be served must be

When Fogg was asked regarding the latest addition to the English language, he said he would ask his wife, she always had the last word. Mrs. Fogg said that Carboline was not only the atest but the best.

To a crazy ship all winds are contra-

3 months' treatment for 50c. Piso's Rem-

OSTRICH FEATHERS.

the Health of the Bird Affects Its Valuable Plumes

Ostrich chicken feathers are useless BROWNS until they are a year old; they are rarely cut before. At twelve months they ire cut off. The stumps dry, and after a few weeks the bird sheds them, or they can be drawn out without pain and with ease. The feathers then take six months to grow before they can again be cut. Three pluckings are obtamable in two years' time. The process of plucking continues for many years, but it requires the greatest care to prevent the feathers from deteriorating. The feathers from the wild bird are the longest and finest, but rarely more than three on one bird are sufficiently perfect to render them fit for commerce. Hence the necessity of the farm. A male bird turns black at about the age of eighteen months. The black and black-and-white feathers are puiled from different parts of the body; the white feathers come from one row only in the wing; tail feathers are never as white as those in the wing, and are usually bleached for tips." So little is known about the habits of the estrich that people are surprised to find how the health of the a line running across the feather. This, ers and so intimately and so wonderfully connected with the organization of the bird that a day's dyspepsia from overfeeding or underfeeding will leave this mark. A delicate bird has its feathers more or less marked through- troubled with chron out. Ostriches are not camped out for estarrh, gathering breeding until the mail bird is four and head, difficulty the hen three years of age. They lay breathing and from ten to fifteen eggs and incubate charges from my co forty-two days. The male bird is a -c. J. Corbin, pattern husband and father; if accident should overtake his mate it is most usual for him to continue the sitting, and he has frequently been gists, Send for circularity, and he has frequently been gists, Owego, N. Y. known to bring off the brood successfully, "mothering" them with the greatest care until they can peck, which is not until three days after hatching. The nest of the ostrich is

always in the sand, and is scratched out by the male bird; the hen forms a perfect wall of sand round her with her wings before the eggs are hatched. The ostrich knows no fear, and is a most formidable and dangerous opponent. Their cry, which answers to cock-crowing, is a deep bellow that can First T.—"I'm going about assuring be heard for a couple of miles, and is called "bromming." The depression in ostrich farming has been caused by an overstocked market. Naturally those in climates suited to the bird imported them from the Cape. When the steed was stolen, the Cape Government locked the stable door; but alas! the one hundred pounds premium on every bird exported was too late a measure to prevent thriving farms

> Gray bair, however caused, is restored to its original color by Hall's Hair Renewer. Persons suffering from Ague of long standing will find a specific in Ayer's Ague Cure.

trade gleaning the profits.

"They fish with fish lines six miles long in Winnebago lake, Wisconsin, and use 20,000 hooks on every line said a resident of this place who had been out there, "and if they don't haul up 2,000 fish every time they call it indifferent back. Besides that every fish will weigh from twenty to seventy pounds. They are sturgeons, and the catching of them is a great business at Winnebago lake.

"One of the lines they fish with will reach half way across the lake. It is a rope an inch in diameter. It is carried out in the lake with boats, large buoys being attached to it at intervals to keep it on the surface. The 20,000 hooks, baited with pieces of meat or Hardup (confidentially)-"Say, you fish, are lowered to the bottom of the which is fastened to the main line. It takes twenty boats, with two men in each, to look after this big fish line. Each boat has 1,000 hooks in its charge. The books are placed eighteen inches apart, and to batt all of them at once requires 1,000 pounds of meat. It takes forty men and twenty boats ten hours to set the line for the first time. After that the fishermen are constantly employed in going to and from the line, hauling in the sturgeon that have been caught, and rebaiting

the hooks where it is necessary. "To haul a seventy pound sturgeon from the bottom of the lake is an exsee you so frequently with that Mr.
Auburn Lock; he has such frightfully red hair." Mamie—"Well, he's a very pleasant fellow, and real wealthy, throat, having sucked the bait and all Sadie-"I know, dear; but red down without regard to consequences. unless the hook or snood breaks. When the fish is hauled to the surface a gaff, like a meat hook, is thrust into the side of its head, and the sturgeon is drawn into the boat and knocked in the head with a heavy mallet. The hook is then cut out of the fish's throat, rebaited, and thrown back into

> "The average catch of sturgeon is ne to every ten hooks. When a boat is loaded with all the sturgeon it will carry it is rowed ashore, where the fish are taken in charge by helpers of the fishermen and disposed of. The fishermen know the particular sections of the line on which they work by the arrangement of the buoys. These are placed ten feet apart, and every one hundred and fiftieth one is painted red. The space between the red buoys contains 1,000 hooks. The sections are numbered, and each boat has its number corresponding to the section it fishes. While the average catch is one to every ten hooks, it is no uncommon thing for the fishermen to find but one or two on an entire section of hooks. The next section may have 300 or 400 sturgeon hooked. That is the capriclous way the fish move in schools. "The Lake Winnebago sturgeon is

quantities are salted and smoked for use in the lumber camps." JONES-"I believe I've got the most sensitive wife in the world." Smith-"1'll bet you mine can discount her in soft-heartedness. Why, my wife shed tears because she heard a

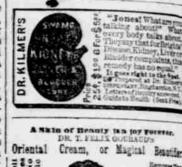
neighbor beating a carpet." Jones-"That's nothing. swooned away when I told her I had been killing time by playing billiards.

MISS EMILY-"Where is your regiment at present, Mr. Young?" Mr. Young-"We are still in statu uo, I'm sorry to say." Miss Emily-"Oh, indeed! is that far from Bar Harbor?"



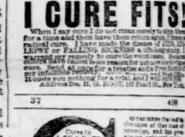
TIRED OUT

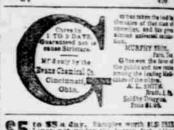






PENSIONS OF CHARACTER SOLD IN











THURSTON'S PEARL TUUTHPUND Reeping Teeth Perfect and Gums Healt Blair's Fills Rheumatic Remedy highly prized among the lumbermen and others in the region. Its flesh is finer and of better flavor than the salt STHMA CURED water sturgeon or 'Albany beef' of

the Hudson river. The fish sells for 6