A young planter from the slope "The Knuckles" lately gave us the pleasure of his company. The Knuckles, 1,000 feet high, are thus named because rom a distant point, my verandah, for nstance, the ridge appears to be a row of regular peaks which shape the horion like the knuckles of a human fist, This planter has been in Ceylon eight rears and four months. The four nonths elapsed immediately after his entrance into a world of experiment; then he passed eighteen years in Engand, and the next eight years on these mountains. This embodiment of British brain and brainy energy has charge of 1,000 cultivated acres. They lie up and lown rather than across his "Knuckle: therefore at different heights he raises the different sorts of plants adapted to the locality, tea being largely the chief, and for its profit it is just at this moment the plant of the future, all outlay and no income. He is putting up large nachmery, and when the estates are working properly and flourishingly, three or four years hence, his 1,000 scres which now require 400 laborers will employ two persons to each acre, e., 2,000 men, women and children. Children can pick tea leaves, and the toddling tot minds the creeping babycreation which exists in every Tamil

The Tamils are not dying out, though they are of the Dravidian, the oldest of old peoples; from a hardy antiquity they survive in very vital condition. Looking at their slender figures and little feet, who would suppose that they were to bear the heavy burdens of life! the farming here is not so muscular a work as it is in Illinois It is more a zardening a plant culture. But Tamile shoulders the planter's "box" (trunk) with the lifting strength of an Italian porter, and more than of the weakened Irishman on May-day in New York, who groans under baggage and bangs it lown at the new residence, and de-mands extra money for the weight,

The heathen do not do so. They give smile instead of a groan, and are glad of the opportunity to work. Tamils are neither Aryan nor African, but seem to have as much vital vim as the Aryan; black as negroes they have none of the African physiognomy except the olor. While we were eating banana fritters and the other good things that form the festive tropic dinner, the planter told how his uppermost field, made of virgin earth, run up into the original jungle that never had been molested since Adam and Buddha left their tread marks on this classic island. Buddha's on the Alu Wihar boulders the leading points in the landscape now before my eye, while the foot-print of our gardener-parent is (said to be) on "Adams Peak," whence, immedistely after the fall and the curse in deep neditation be looked over this blossoming island. The planter told what an amazing in

cursion of porcupines he is just now contending with. The hungry little hog having fierce and frightful quills from ears to tail, with only an undefended nose, roots up and devours all the vegetable food that lies in his way. and has admirable taste in the selection of garden stuff. The planter's adjoining neighbor, i. e., the next knuckle of f the range, is not only a planter, but a loving student of botany and zoology, which he has in that situation excellent broken pottery reigned over the length and breadth of his verandah. The porcupine knocked over his choice flowerrance through his bungalo, the tender leaves he had nursed into development, were snipped of as fine edibles by this ravaging and gustatory beast. Porcu, pork; pine, spine or prickle-a hog of

The jungle-cock was a creature which the planter discoursed enthusiastically, The domestic bird that supplies Europe and America with eggs, the barn-yard fowl, is in his native country and original state in Ceylon. He breeds no improvement by crossing. The junglecock the planter described as being a prince in his way, admirable, beautiful. The peacock is here also in his native

land. At Anurajapura, a famous city of Ceylon's ancient ruins, a peacock's feathored skin, from beak to tail inclusive, can be bought for \$10 (20 rupees). Anurajapura more than 1,000 years ago was the center of civilization. Now it is the center of jungle.

A Talk With a Plater.

"I gold, silver or nickel plate anything from a lady's pin to a brass watch," said a plating mechanic to a reporter. "Gold plating is cheap nowadays, as compared with former years, What are the principal articles plated? Watches, rings and other articles of jewelry. I will put a gold plate on a watch, guaranteed for a year, for \$3.50, and not so good a plate for \$2. Rings cost 25, 35 and 50 cents each to plate with gold. If you will step this way I will show how plating is done,' The reporter's informant led the way

to a rear room containing a dozen electric batteries, to which were attached thin steel wires. On a bench were small cups containing liquid gold, silver and nickel. The gold used is twentyfour karats fine. To illustrate the process the operator took a silver ring, and, after washing it in a preparation, twined one of the wires attached to the batteres around it. The electricity was then turned on and the ring dipped in the liquid gold. Instantly the ring assumed a bright red color, and this was succeeded by a golden hue. In less than two minutes the ring was taken out with a sufficient gold plate to last a year, or at least so said the operator. Spoons, knives and forks, and in fact everything imaginable, are plated in the manner described. There is big money in the business, as but little gold is used in the

plating process. "I can so heavily plate a watch that acid won't touch it," said the plater. "Bogus or heavily gold plated watches are frequently palmed off by unscrupulous jewelers on customers. Confidence men often find a plated watch a means of earning a dollar when times are dull. Recently I plated a silver watch, probably originally worth \$10, for a customer and charged him \$5 for the job. Recently he called on me and said that he had pawned that identical watch in a Brooklyn pawnshop for \$40. No doubt the watch was plated heavier in some places than in others, and in case the pawnbroker tested the watch, which is unlikely, he did so on the heavily plated

In making a large hole in a cork with a cork-borer or any other instrument the danger of splitting can be avoided by wrapping the cork tightly

New camel's bair cloths, new cheviots and sultings are seen in herring bone and chevron weaves to form the vertical stripes.

Cu t-glass is produced by first grinding the surface with weeels of stone, then with wheels of Iron, covered with sharp with wheels of Iron, covered with brush wheels covered with putty, a small stream of water in each instance being kept running on the glass to reduce that the melted amber is sure to nave a very large future. The makers of varnish have already taken possession of the substance, as the whole proceeding for the production of this amber varnish is extremely simple, as the whole proceeding for the production of this amber varnish is extremely simple, as the whole proceeding the production of t

HOUSEHOLD.

ORANGE SALAD .- (1) Peel half a dozen oranges, cut them in slices a quarter of an inch thick, remove the oip and the pith in the centre of each ice; put them into a deep dish with juice produced in the process of peeling; and the thin yellow rind of one orange; strew plenty of powdered loaf sugar over, and keep them covered till wanted. At the time of serving arrange the slices in a glass dish in a circle and overlapping each other; add a wineglassful of Cognac or of rum to the sirup left in the other dish, strain the whole over the salad and serve. Any kind of liquor, such as Maraschino, Curacoa, etc., may be substituted for the Cognac, or sherry may be used in-stead. (2) Peel and core some oranges, and keep them whole; strew them plentifully with sugar and keep them covered over; take the thin rind of one orange, and infuse it in the juice of another with brandy or liquor, as above; at the time of serving strain over the oranges piled up on a glass dish.

BLANQUETTE OF VEAL .- (1) Take three or four pounds of breast of yeal. cut it up into pieces two inches long and put them into a saucepan with a couple of carrots, an onion and a head of celery cut into small pieces; add parsley, thyme bay leaves, cloves, pepper and salt to taste and suffici stock of water to cover the meat. Simmer about an hour; or until quite tender. Take out the piece of veal and strain the gravy through a colander. Melt in a saucepan one ounce of but-ter, add ounce of flour; mix well, and put in as much liquor from the veal, well freed from fat, as will make sufficient sauce; let it get quite hot, then stir in (off the fire), the velks of two eggs beaten up with a little lemon juice and strained. Put in the pieces of veal; when quite hot add a little chopped pars-ley and a few mushrooms and serve.

CHICKEN CREAM (Creme de Volaille.)
-Pound the white flesh of a fowl Into a pulp, pass it through a horsehair sieve, put it back into the mortar, and work into it the yelks of three eggs or four eggs and a gill of cream; flavor with pepper, salt and grated nutmeg, and, if liked, a suspicion of shallot. When the mixture is perfectly amalgamated butter a plain mold, arrange thin slices of truffles at the bottom and sides of it by pressing them on the butter, then put in the mixture, which should only half fill the mold. Tie a piece of paper on the top, place the mold into a saucepan half filled with hot water, and steam it for an hour and a half. Serve with truffle sauce. Truffles may be omitted altogether, and the dish served

FRIED CALF'S BRAINS, -Soak them in cold water four or five hours, then lay them in boiling hot water for an our, take them out, skin them and cut them into cork-like pieces. Flour them well, dip them in egg beaten up with a little cold water, pepper and salt, and fry them a golden color in plenty of oil or lard in a deep pan, so that the picces may fairly swim in it. When done sprinkle them with very fine salt and serve up piled on a napkin and garnished with lemon cut in quarters and fried parsley.

CHAMOIS skin may be cleaned by rubbing into it plenty of soft scap and then laying it for two hours in a weak solution of soda and warm water. At the end of this time rub it until it is quite clean, rinsing it in clean, warm By this time their digestive organs will opportunities of pursuing. Too good, water, in which sods and yellow soap wrung dry in a rough towel pulled and brushed. This process makes the leather soft and phable. It should nevpots, the blossoms which diffused frag- er be rinsed in clear water. The scapy his largest gain made while young. water causes it to become soft.

> STEWED APPLES WITH RICE. -Scoop out the cores and peel some fine russet apples, and stew them in clarified sugar. Boll some rice in milk with a pinch of salt, a few strips of lemon peel and sugar enough to sweeten. Leave on the fire until the rice is quite soft and has absorbed nearly all the milk, remove the lemon peel and place in a dish; arrange the stewed apples on the rice and put in the oven until it is only a short time. of a pretty golden color,

A SPANISH FISH DISH.—It is better in this weather to freshen the salted codfish by putting it on early in the morning in cold water to boil, changing the water two or three times as it reaches the boiling point. Lay it aside when tender. Slice a couple of onions, fry them in dripping or salad oil till brown, add a pint of cooked tomato and picked-up fish; shake the saucepan occasionally and cook for two hours slowly. This is a good dish for either wash day or ironing day, when the fire is

kept going all day. CREAM SHERBET. -One quart cream. three eggs, one teaspoonful orange flower water and six ounces pulverized sugar. Take the yolks of the eggs, beat them and mix them with the cream, adding the orange-flower water. Put the mixture over a gentle fire, and as soon as it commences to thicken remove it, pour it out and stir in the sugar. Then set it aside, and when cool

A LUNCHEON DISH .- Take four eggs, boil them hard, when cold shell them and cut them in half lengthwise, take out the yelks, beat into a smooth paste. To each allow a good slice of butter, half a teaspoonful of anchovy sauce, and cayenne pepper to taste. This should all be thoroughly mixed with the yelks, then fill the white with halves with this paste. Serve on a napkin and garnish with parsley.

BATTER CAKES .- Make a batter of one quart each of flour and sour milk, three beaten eggs, one teaspoonful of soda, one tablespoonful of butter; pul-verize the soda very fine before measuring and thoroughly mix with the dry

very thin and then let stand in cold water half an hour, which hardens them: put them in a pudding-dish, with salt, repper and one-half pint of milk; bake for an hour, then add a piece of butter the size of an egg.

Herr P. Krebs, Dr. So., royal geologist and curator of the Provincial Mueum at Konigsberg, Prussia, sends to the Chicago Herald an account of a new protective varnish, "melted amber," which he says is destined to prove valuable in the industry of varnish by its cheapness and surpassing in quality the Zanzibar copal. This substance is produced by carefully heating the amber to 400 degrees C. and separating all the vapors of tar, acid and oil thus produced. It is made economically enough to be used for varnishing ships, wagons, buildings, etc. Experiments made with melted amber show that varnished planed surfaces under a changing temperature of minus 12 degrees C. up to plus 25 degrees C. have been well pre-served during the ten months of the Baltic have successfully resisted the effects of the sea water and waves. By these results it is therefore proved

FARM NOTES.

PACKING FRUIT FOR SHIPMENT .-Apples should be packed tightly, so as to prevent damage from moving about in the barrel. The barrels should be sound and clean, and are best to be new ones made for the purpose. The filling should be done on a floor or a platform of boards, and never on the ground. All wormy and bruised fruit should be rejected. The barrels should be filled rejected. The barrels should be filled from the bottom so that when the head is opened a full surface is presented. The fruit should be evenly assorted and uniform in size and quality throughout, as good at the middle and bottom as at the top. The first layer of apples should be uniform in size and placed in the barrel stem down. When the hard the barrel stem down. When the barrel appears full it should be well but not roughly shaken and more apples placed on top projecting at least half the thickness of the apple above the chime of the barrel, the head placed on these apples and with a screw or lever press gently forced into the barrels. The barrels should be well nailed, and lining hoops nailed around both the heads to keep them in place. In regard to packing there is much room for im-provement. The fruit must be placed tight in the barrel and the package must not be "stuffed," i. e., the mid-dle of the barrels containing inferior and trashy fruit topped off with a few layers of good apples. Closely graded and honestly packed fruit soon establishes a reputation for the producer, and his fruit will be taken while that of a tricky dishonest party will be left.

Whatever cheapens the cost of the silo or lessens the expense of filling it, will hasten the introduction of the method, especially upon the farms of those of moderate means. The important experiments of ensilage conducted at the Massachusetts Agricultural College have shown that a ballon frame of scantling of suitable size covered on the outside with matched boards, with a layer of tarred paper between them, thus securing a partially air-tight in-closure, surrounded by a dead-air space as a protection against frost, is the best and cheapest form of construction. It the boards and timbers are lightly saturated with hot coal tar, which can readily be done with trifling expense and a little labor, the duration of the silo will be much increased. Silos are, in these respects, similar to ice-houses, their usefulness does not increase with the ratio of their cost.

HOW TO BUILD A CHEAP SILO .-

IT is a too common practice in many farmers' families to burn the feathers of fowls killed for the table, under the idea that they are not worth saving. Chicken feathers are quite valuable. They do not make so soft a bed as those of the goose or duck, but are superior for pillows where too much clasticity is not healthful or comfortable. They have, besides, too much manurial valu to be wasted, being very rich in ammonia. The coarse feathers should be thrown into the manure heap, where their decomposition will add largely to its value.

THE rule that young animals gain more rapidly in proportion to the food consumed has an apparent exception in oung pigs. As soon as old enough to be fed they are given a diet so plenti-ful and rich that their weak digestive organs are heavily overtasked. This is especially true where corn is the staple feed, as it is in large sections of the country. Corn, as a main feed should be tabooed until they are a year old. corn meal as cold weather approaches, the pig's health will be unimpaired and

see to it it that the shell is entirely clean. The shell is porous, and if any filth is attached to it, no matter how carefully it is handled otherwise the egg will spoil. Any means that will ex-clude the air is sufficient, Packing in salt does not leave the eggs so good for winter as keeping in lime water or coating with varnish, but is a good way, because so easy, when eggs are to be kept

IT is possible by putting potatoes in a cool place to keep a few over until the second year, but it will not pay nor be practicable on a large scale. Even if otatoes are kept from sprouting there s considerable loss of weight from drying out, and the second spring, if left o long, they are scarcely fit for either planting or eating. We are practically dependent each year for our seed potatoes on the crop grown the previous

house every day than to allow the dropsings to accumulate, for the reason that it requires but a short time for the volatile elements of the manure to escape. What is saved by not frequently cleaning out the house, as labor, is lost in the depreciation of the droppings.

plaster of paris is so little used. The cheapest of all mineral fertilizers, and the one best adapted to clover, its use rarely extends far beyond the locality where it is dug and ground, There its cheapness insures a large use by neigh-boring farmers, who find it very profit-

A LATE cultivation of strawberries, with the application of a bag of super-phosphate per acre, scattered in the rows near the roots of the plants, will give good results next spring. runners between the rows should be removed, the grass hoed away between the plants, and the ground made as clean as possible.

A NEW YORK farmer claims that an acre of Hubbard squashes will fatten several more hogs than an acre of corn. This may be true, but many farmers who can raise corn successfully might not succed with squashes, which, ow-ing to insects and bugs, are a much more uncertain crop than the former

An excellent practical farmer remarked a year or two ago that he con-sidered a good clover seeding worth from \$11 to \$15 an acre. This is more than the profit of any grain crop, and it can be had when grain is sown by the outlay of \$1.55 to \$1.60 for clover seed. Here is a profit of 1,000 per cent in six months without interfering with

Leg weakness in young birds comes from high feeding and forced growth. Bone meal and oyster shells will aid in preventing such weakness. We prefer o feed these articles dry, supplying them in boxes and allowing the chicks to help themselves.

Manufacturers are beginning to see that children's labor in factories is unprofitable to employer because hurtful to the child. The health of the latter is overtaxed at the most critical period plus 25 degrees C. have been well preserved during the ten months of the test, and that varnished iron parts of ships anchored fourteen months in the Baltic have successfully resisted that who works with brains as well as hands helps himself to overcome obstacle where the ignorant has to summon as

A Mountain of Ice Jewels.

Within the memory of the last three generations the Muir glacier filled the bay for miles below our anchorage, and while it recedes it is creeping slowly down, scalping the mountains, grinding all the charm advantage. all the sharp edges into powder or leav-ing a polished surface behind it. It gathers rock dust and the wreck of every living thing and mixes them up into the snow and ice. These congeal again, or are compressed into soft filthy monumental masses, waiting their turn to topple into the waves at last. The wash of the sea undermines the gla the sharp sunbeams blast it. It is forever sinking, settling, crushing in upon itself and splitting from end to end, with fearful and prolonged intestinal reverberations that remind one of the battle thunders and murder and sudden death. There was hardly a moment during the day free from a rumble, or

a crash, or a splash.

The front elevation might almost be compared to the Falls of Niagara in winter, but here is a spectacular effect not often visible at Niagara. At in-tervals large fragments of icecliffs fall, carrying with them torrents of snow into the sea under our very eyes. Nor dividual. was it all debris. There were masses of solid ice so lustrous they looked like gigantic emeralds or sapphires, and utmost deliberation, for they fell a much greater distance than we could, hours a day." realize, as their bulk was almost beyond

With this deliberate descent, as if if it were about to take its old place again; but it sank and rose, sand and rose, until it had found its level, when it slowly joined the long procession drifting southward to warmer waves and dissolution.

What is that glacier like? Well, just a little like the whitewashed crater of an active volcano. At any rate, it is time of day as men?" the glorious companion piece to Kilauea in Hawaii. In these wonders of nature you behold the extremes, fire within ten seconds or ten minutes of and ice, having it all their own way, the time. In fact, I don't believe that and a world of adamant shall not prevail against them.

On the eastern coast of the Caspian sea a curious phenomenon is in progress. The Kara Bobhaz is an estuary nearly separated from the main body of the sea by a bank through which there is an inlet. The evaporation from this gulf is so great that a current continually sets in from the Caspian; and as there is no return current the water of the gulf becomes more and more saliferous. and a deposit of salt is in course of formrtion. In time this gulf will be cut off from the Caspian, and will then be dried up and become an extensive salt-bed.

SAVE all the manure. A quarter of est food. If fed while young with oats as well as the best methods of re-or barley meal in summer and a little storing fertility.

> Combinatins of silk with light wool stuffs are popular for first autumn

> When you visit or care New York City, ave baggage expressage and 32 carriage Hire, and stop sithe Grand Union Hotel, opposite Grand Contral Depot.
>
> 600 elegant rooms, fitted up at a cost of one million dollars, St and upwards per day. European Plan. Elevator. Restaurant supplied with the best. Horse cars, stages and elevated railroad to all depots. Families can live better for less money at the Grand Union Hotel than at any other first-class note in the city.

If a word spoken in time is worth one piece of money, sience in the time is

One night, the poor disconsolate Young heiress in her bondoir sate. "Would I were beautiful, or dead!" "Why so?" asked Jenny. "Don't you De Smyth won't fall in love with me! What's gold to me? What's jewels? What The splendid mansion I have got? With half my wealth I'd giadly part, If I could win my Alfred's heart."
"Give me a thousand dollars, Miss, And you shall have that much prized bliss." "One thousand! Jenny!" Julia said,
"I'll double that the day we're need!"
"Tis done!" exclaimed the lady's maid,
"And don't go back from what you've said."

That night, the magic rites begin,
With a mysterious compound which
Made her complexion white and rich;
Freckles and rimples faded away.
Like darkness, at the smile of day.
"How was it done?" now fair Julia cries.
"I'll tell you how," the maid replies;
"That peerless skin's bright snowy gleam
You owe to Oriental Cream."
To close the story, let me say To close the story, let me say The pair were married yesterday, And sent, for darling Cupid's sake, (Gouraud T. Felix) a mighty slice of cake.

It isn't so much what a man has that makes him so happy as it is what he doesn't want.

A Quick Recovery It gives us great pleasure to state that the merchant who was reported being at the point of death from an attack of Pneumonia, has entirely recovered by the use of DR. WM. HALL'S BALSAM FOR THE LUNGS. Naturally he feels grateful for the benefits derived from using this remedy for the lungs and throat; and in giving publicity to this statement we are actuated by motives of public benefaction, trusting that others may be benefitted in a similar

To remove ink stains soak in sour milk over night.

rapid and gigantic stride towards civil-ization. They advocate the use of Carboline, the great Petroleum Hair pro-ducer; it gives them an additional chance to collect scalps. To brighten and clean old alpaca,

a Hard Fate
it is indeed, to always remain in poverty
and obscurity; be enterprising reader and
avoid this. No matter in what part you
are located, you should write to Hallett &
Co., Portland, Maine, and receive free, full
particulars about work that you can do and
live at home, at a profit of at least \$5 to \$25
and upwards daily. Some have carned
over \$50 in a day. All is new. Capital
not required. You are started free. Either
sex. All ages. Better not deiay.

Mix stove polish with vinegar and a teaspoonful of sugar.

The best cough medicine is Piso's cure for consumption. Sold everywhere. 25c.

To polish a stove rub with a news-

paper instead of a brush.

The Frazer Axle Grease received medals at the Centennial, North Carolina State Fair, Paris Exposition, American Insti-tute, New York, and others. When cooking beans add one-half teaspoon of saleratus.

S3ELECTRIC BELT for KIDNEYS, Pain, Nervous & weak, Bookfree, FLETCHER & CO., Cleveland, O.

A CLOCK THAT IS WATCHED. One Chronometer Gazed at by 7,500, 000 People every Year.

"Do you see that chronometer?" asked one of Broadway's well-known watchmakers, pointing to a small, bur-nished face, boxed-up timepiece which sat in his show window ticking as complacently as if the world wasn't rushing around in space at break-neck speed. Well, do you see anything peculiar

"No," replied the reporter.
"Right. There are hundreds like it. some better, more worse, but there are few that have 7,500,000 eyes stare at it every year," said the watchmaker.

Crowds passed by the window.

Here and there one of these number stopped, edged up to the glass, pulled out his gold, silver or nickel timepiece and scowled, smiled or looked thoughtful as the methodical face of the chronometer criticised or approved of their time. The jeweler mused.

"It's strange," said he, "but by actual count more people consult that ometer every year than there are chronometer every year than the inhabitants in New York state." slush. Heaven only knows many hundred thousand of this debris plunged

"This is how I arrive at my figures, said he. "I stand at the window, and take one minute. The average of a these were fifty or even a hundred times the size of our ship. When they fell they seemed to descend with the chronometer every minute for ten "As the proof of the pudding is the

conception, so that a fall of 200 or 300 feet seemed to us a tenth-part of that distance.

With this deliberate descent as it. ute is 2,580 an hour; multiplied by 10 they floated down, they also gave an impression of vast weight, as when they struck the sea the foam flew two-thirds of the way up the cliff again—a again, the result of a day was multiplied forms. fountain 300 feet in height and of mon-strous volume. Then after a long time—a very long time it seemed to us—the ice would rise slowly from the deep and climb the face of the cliff as liberal allowance for holidays, the jew- good cemetery quite near." eler held up the result triumphantly—
7,500,000 people.
"Yes," said he, "there you have it—
7,500,000 people; and figures are noted for telling the truth."

Of these he estimated fully 6,000,000

"Aren't women as curious about the "No. I have found it otherwise. Few women care if their watches are the flight of time. It's something they don't care to think of, but with men it's different—they watch every mo-

The "Little Lady" at the Circus.

She was a little lady of very tender years, but of great dignity and excessively dainty tastes. She was asked if she would like to go to the circus by a gentleman who thought he'd like to do a good and pure action just for once in his life. She accepted with some hauteur. This great big man wanted to do the correct thing. He had no ac-quaintance with children, and he thought of course he must unbend. She sat very austerely all through. Once a century ago many Western farmers she burst into a loud laugh, but she dumped their manure into rivers, not immediately blushed and bridled up, supposing that manure or fertilizers and every now and again she'd turn would ever be required, but the question with a dignified look of astonishment with laughter at the clown. She did not like it.

"Will you have some peanuts?" he if she had been deeply insulted. "1

wouldn't eat peanuts here for any-That shut him up.
"What did you think of it? It was very funny, wasn't it?" said the grown-up man, desiring to be genial ad pleasant with the young child, as he wrapped the little thing up in her

"Yes, it was very good," she said "I liked everything in it except the clown. There was nothing refined about him. I do not think that clown is a gentleman.

Two members of the Society of Physics and Natural History of Geneva, Switzerland, have been experimenting by means of photographic processes as to the depth of water which light from the surface will penetrate. A trial in the clear waters of Lake Geneva showed that light penetrated there sufficiently to affect very sensitive photographic plates at depths of 558 feet, and at that depth the light at midday was about as strong as that of a clear, moonless night. Similar experiments carried on in the Mediterranean led to the conclusion middle of the day and in bright sunlight. the last glimmer of light comes at 1300 feet below the surface.

Horses ought to have as great comfort in the stable as it is possible to give them. Do not construct stables carelessly. Look to the comfort of the animals in every particular in the matter of construction.

Tinsel shot Madras lace curtains are pretty novelties in window draperies. Sick Headache. Thousands who have suffered intensely with sick headache say that Hood's Sar-

saparilla has completely cured them. One gentle-man thus relieved, writes: "Hood's Sarsaparilla is worth its weight in gold." Sold by all druggists, 100 doses \$1.

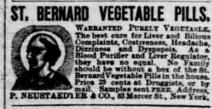
To remove tea stains from cups and saucers scour with ashes.

FITS: All Fits stopped free. Treatise and \$2 tris bottle of Dr. Kline's Great Nerve Restorer, free t. Fitcases. Sendto Dr. Kline, 331 Arch St., Phila., Pa For burns apply flour wet with cold water, as it quickly gives relief.

Ladies! Those dull, tired looks and feelings speak volumes! Dr. Kilmer's Female Remeny corrects all conditions, restores vigor and vitality and brings back youthful bloom and beauty. Price \$1.00—6 bottles \$5.00. When sponge cake becomes dry it inice to cut in thin slices and toast,

You will get more comfort for 25cts. in Lyon's Heel Stiffeners than in any other article you buy. To remove mildew soak in buttermilk and spread on grass in the sun.

If afflicted with sore eyes use Dr. Istac Thompson's Eye-water. Druggists sell at 25c. per bottle If nutmegs are good when pricked with a pin oil will instantly coze out.



COCKLE'S ANTI-BILIOUS

THE GREAT ENGLISH REMEDY

ADAM was the only man who could get off a joke without some galoot say-ing he had heard it before.

Hood's Sarsaparilla

Combines, in a manner peculiar to itself, the best blood-purifying and strengthening reme-dies of the vegetable kingdom. You will find this wonderful remedy effective where other medicines have failed. Try it now. It will purify your blood, regulate the digestion, and give new life and vigor to the entire body.

"Hood's Sarsaparilla did me great good. I was tired out from overwork, and it toned me up." MRS. G. E. SIMMONS, Cohoes, N. Y. "I suffered three years from blood polson.

Purifies the Blood

Hood's Sarsaparilla is characterized by three peculiarities: 1st, the combination remedial agents; 2d, the proportion; 3d, the process of securing the active medicinal qualities. The result is a medicine of unusual grength, effecting cures hitherto unknown. Send for book containing additional evidence. "Hood's Sarsaparilla tones up my system, purifies my blood, sharpens my appetite, and seems to make me over." J. P. THOMPSON, Begister of Deeds, Lowell, Mass.

"Hood's Sarsaparilla beats all others, and is worth its weight in gold." I. Barkington, 130 Bank Street, New York City.

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

IT is never well to use big words when small ones will express the same meaning. A lady who was making a call on some acquaintance observed that the furniture had been changed, and remarked to the lady: "You have been metamorphosed;

haven't you?" "Y-e-s," said the other, hesitatingly. "You mean repapered, I suppose; it looks much better, doesn't it?" Another lady was showing a visitor around her grounds, which were under the care of a landscape gardener, and she inquired of her friend how she

"Why, I think," she said, "that you like symmetry." "Why," said the other, "we don't intend to bury any one here. There is a

liked the work.

"How is that old family feud of yours with the Smith family coming on?" asked one Kentucky citizen of another.

"It's all goin' our way. I'm left, you see, and part of brother Jim is still on earth, but it goes about on crutches, ather, you know, petered out over three weeks ago with a hole in his heart, and uncle Robert is up at the hospital, doin' as well as can be expected for a man who hasn't got any nose Where have you been lately?"

"Out of town. And the Smiths?" "Well, I don't want to brag about myself and my relations. You just go up to the graveyard and turn to the

FIRST LONDONER-"I don't see how all these lawyers are to make a living. Seems to me every young man I know is studying for the bar." Second Londoner-"Ob, don't worry

about them. They will have their hands full in six months. Prospects never looked brighter so far as the legal fraternity is concerned."
"Ah! what's happened?" "A new witness for the Tichborne

claimant has been discovered." JONES-"Now, isn't this nonsense?" Smith-"What's nonsense?"

"This paper says that Bismarck beeves in bald-headed men, and always ects them for his assistants? "Well, I don't see any nonsense about that. Bismarck wants wideawake men around him, and he needs

"Wide-awake men?"
"Yes, bald-headed men never get
drowsy, especially in fly time."

A SPIRIT of accommodation evidentruled the Court of Justice Duffy in New York, the other day, when an old man, "all broke up" over disappointments arising from his second marriage. applied for relief. "I will send you to the island for two months till the warm weather sets in," said his Honor. "Oh! that won't do at all, Judge,"

replied O'Sullivan, "I want to be com mitted for life. It's life or nothing for me. Send me for life," "All right," said Judge Duffy. "Mr, Brown commit this man for life, and if that don't suit him we will give him a

NIAGARA FALLS VISITOR-"What are all these things you are putting up?" Enterprising Native-"They are toll

"Toll gates! Why, they are scat-

tered in all directions, and are close to "Yes. That's so it will be handy to run out and take toll."

"But there is no road through them."

"No; we'll build the road after-

wards," JINKS-"How is your new paper getting along?" Great Editor-"Blooming, my dear sir; just blooming." Jinks-"You surprise me. I did not

know it was such a success," Great Editor - "Success? Great Caesar! Why, we've had to drop the Sunday edition and evening edition and morning edition, in order to give our whole attention to the semi-weekly.' MR. DE BOSTON-"I see there has

been another mine explosion in Penn-sylvania," Mrs. De Boston-"How did it hap-Mr. De Boston-"It seems that the gas had collected in an unused part of the mine, and the miners entered it carrying a naked lamp."

Comstock?11

"No," said Mrs. Frank, "I didn't like that minister at all; he made me so nervous that I couldn't sleep a wink all church time. How different from our own pastor! I always enjoy Mr. Jones's preaching, he has such a nice way of peaking, you know. Why, when he begins to speak he soothes my nerves so that I doze off before he has spoken twenty words, and I never wake until

"I'M a director in the company," said the devil in a newspaper office, "You don't say so?" "Yes, it's true." What are a director's duties?" "To direct wrappers, ot course."

It is said a thing of beauty is a joy forever," but sometimes when a fellow marries a girl because she's pretty, he finds "a thing of beauty is annoy for-GEN. BUTLER wants to enter his

yacht America in the international yacht race. If his "canvass" is as bad-ly managed as it was last fall, he will not win by a large majority." IT is said that the Russians have advanced no nearer to Penjdeh than Pul-i-Khatun. 'Tis well; the British have

THOUGH the Mugwumps do not want anything, it is noticeable that their noses are protruding over the fence bout as far as anybody else's.

Superstitions Pertaining to Clothing.

An old superstition pertaining to clothing is that before putting on new clothes a sum of money must be placed in the right-hand pocket which will insure its always being full. If by mistake, however, it is put in the left-hand penny as long as the clothes last,

pocket, the wearer will never have If an article of dress is put on inside out it is good luck. It is said of the cast-off clothes of the dead that they never last very long. I took Hood's Sarsaparilla and think I am but that as the body decays so do the cured." Mrs. M. J. Davis, Brockport, N. Y. garments. In Denmark a correction garments. In Denmark a corpse i never allowed to be buried in the clothe

of a living person, lest as the clothes rot in the grave that person to whom they belonged should waste away and perish. So in the Netherlands even the rings of the dead are never given away. The apron is not without its super stitions. Women turn them before the new moon to insure good luck for the ensuing month. In Yorkshire, a town in England, when a married woman's apron falls off it is a sign that some

thing is coming to vex her; when, however, the apron of an unmarried girl drops down she is frequently the subject of laughter, as it is a sure sign that she is thinking of her sweetheart. If a young woman's petticoats are longer than her dress it is proof that her mother does not love her as much as her father, a notion which extends as far as Scotland. If the stocking is put on wrong side out, it is lucky, but un-lucky to turn it. To clothe the left foot before the right one is a sign of misfortune.

The following beverage is soothing it taken just before going to bed by the person troubled with a cough. It is an old French recipe, and is called "lait de poule:" Mix the yelk of one egg thoroughly with a teaspoonful of sugar and add a few drops of orange-flower water. Pour a gill of boiling water by degrees upon the mixture, stirring constantly, and drink very warm.

A uniform and natural color of the whiskers is produced by using Buckingham's

We have used Ayer's Cherry Pectoral, in our family, for colds, with perfect auccess.

M. Lessene, at a meeting of the Society Medicale d'Amiens indicated a certain sign of death, simple and trustworthy. After pricking the skin with a needle, the puncture remains open, just as when a piece of leather is pricked. On the living body even if the blood does not come to the surface, utal Picture, fro as would happen if the person were hys terical, the pin prick closes at once and does not leave the slightest trace.

Love may be blind, but man, when your Boston girl puts on "specs," then you had better look out and not fool yourself.

The craze for lace is on the increase and is creating a genuine revival of old points Flemish, Aleneon, Bruges and English, along with Venetian and old point coupe.

when in bloom than at any other time: they require more in a warm temperature than in a cold; more when in a state of active growth than when at rest.



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