Does a Fashionable Life Pay?

BY WILLIAM PERRY BROWN.

The question is sometimes asked—usually by people past the middle age, however,—"does it pay to be fashionable? I suppose the answer largely depends upon what one considers as a paying equivalent for the many excruciating outlays that fashion demands of her votaries. It also depends largely on ones primary surroundings, opinions, capabilities and tastes.

To the woman who is, so to speak, to the manor born; whose relations, friends, associations, are in a manner, indigenous to "our set," who married from a ball room and who has but a passing acquaintance with her own children, the above query would seem ludicrous. She would deem it nonsense to suppose that any other kind of life could pay—for her and hers. Very likely she has queened it for years, her position is secure, her children have always had every advantage which money could buy for them, thus enabling her to shirk her motherly responsibilities and keep herself before her own small, rose-hued world. She is thoroughly at home there, and would be so nowhere else. She naturally expects her daughters to "go and do likewise." How could they do otherwise and be her children?

Besides, in "our set," she is considered indispensable. She lends her influence and opinions to the maintenance of its peculiar glories, and its exclusiveness. She is usually in a state of disapprobative amazement over our "crude American ways," and is correspondingly imitation of foreign manners and forms. She knows everybody who is worth knowing, and it adroitly unconscious of every one whom is is not strictly "good form" to recognize. Yet she is sly with her knowledge, and careful not to be too loudly heard; for while she cares nothing for the million outside the pile, she wishes to hurt no one whose feelings it might be socially unpleasant to hurt.

As to the husband of this reigning butterfly, the father of her children, he too, though in a different way, usually has optimistic opinions, concerning fashionable life. It pays him, as a kind of reflected luster in which he carelessly basks, between intervals of business or grosser pleasures. Of course he is rich; and if his money is inherited, his success is greater than if he had made it himself. He has his club, his business, his sporting recreations, his satellites, and his own masculine sphere of pretending to be a shining light, in society. With regard to home life, it is doubtful if he knows what it means. He and his wife dwell under the same roof when there is no other place for them to go, much like two old friends who bore each other, but are too polite to openly announce the fact, except by a gentle air of mutual sufferance. They are too well bred to quarrel, or even to be unhappy. To feel strongly savors of vulgarity, and they have become adepts in the art of polite indifference, and to their own world are known as jolly entertainers and charming hosts.

When the children of these parents grow up, every avenue to a similar life opens before them as easily as it rigorously excludes every other outlet. When they are of ordinary social metal, they fall into these purple hued ways, and are humanly stifled as decorously and surely as their best friends could wish. To ask these, or any of their kind, if a fashionable life pays, would be almost supererogatory. Their only doubt would be founded upon weakness of income, or the status of ones grandfather.

So much for the opinion of the classe four hundred, and their multitudinous hangers on. But when we come to the ordinary American woman who is neither rich nor poor—neither blue blooded nor of her parentage ashamed—when we come to the daughters, wives, and mothers of nine out of every ten American men, who in building up themselves, have made their country great—the sphere of exception widens.

Socially we are gregarious, we need the stimulation of intercourse with our kind, and without it we droop and die, or lynchte ourselves into an unfitness for life that is hardly human. But when those instincts can only be gratified at an expense of twenty thousand a year,—and by a continous strain of polished rivalries, of rigid formality, of stereotyped self repression,—also by domesticalizing our tastes and opening forms that derive their popular ty chiefly through the contempt which they breed for the very things which have made us respected throughout the earth—then to us, who are of the mass and million, come doubt and distrust.

We find on every hand that fashion grows in exaction proportionally as we offer to slaveize ourselves. Society, instead of being our pleasure, our relaxation from the sterner toils of life, becomes a labyrinth from which we cannot creditably retreat, yet in which we continually lose ourselves in cruel grasping after certain apples of Sodom which only a few may taste and not find them ashes.

HUMOROUS.

"That's a beautiful country place of Newrich's," said the bookkeeper, "do you know what he calls it?" "Keepoff-the-grass," replied the office boy, "and he's so proud of it he's got it stuck up all over the lawn."

Mollie (who has poured a glass of milk over her new dress)—"You will catch it, pops, just as soon as mamma comes home."

"But, Mollie, you spilled the milk over yourself."

"Yes, but you will catch it for not taking better care of me."

Mrs. Mushroom—"Yes, it rent my heart-springs to have to part with poor Thomas. He was a perfect paradox of a coachman, and had been in the family for degenerations."

Mrs. Startup—"Then why did you part with him?"

Mrs. Mushroom—"It was impossible to keep him after I put on mourning for my dear husband. Thomas is a blonde, you know. Now we have a lovely nigger coachman, as black as my crape veil."

Miss Passe (aged 40)—"I wish to see a bonnet."

Milliner—"For yourself, miss?"

Miss Passe—"Yes."

Milliner—"Marie, run down stairs and get more hats for see ladies between eighteen and twenty-five years."

Indignant physician: "Man, what have you done? You sent my patient the wrong prescription, and it killed him." Druggist: "Vell, vhat vas der matter mit you? Last week I send your odder patient der righd berscription, and dot killed him. How can somebody bleese sooch a man?"

He Didn't Catch On.—She—George, don't you think the gas is a little high?

He—No, I think not.

She—I—I thought it was.

Then she froze him out.

Low Water.—Water in the Snake river has been so low this season that settlers have bitterly complained of the dust raised by the salmon going up stream. They threaten to ask for an appropriation to sprinkle the river next year if the nuisance is repeated.

From Different Perspectives.—Florence looking at some bonnets in the milliner's window—Oh, Jen', aren't they lovely?

Jennie (looking across the street)—Yes, indeed! Especially the one with the side whiskers.

AN EMPRESS IN THE KITCHEN.

She Looks After It, Superintends Everything, and It is a Wonderful Place.

The Empress of Austria is the best royal housekeeper in Europe. She is as thoroughly acquainted with the details of the imperial Austrian kitchen as her husband is with the details of the imperial Austrian Government. She superintends the household affairs of the big palace at the Austrian capital with the greatest care. She receives personally, reads and acts upon reports from cooks, butlers, keepers of the plate, and keepers of the linen. Cooking devices which have become inconvenient or antiquated are abolished only at her command. New methods of preparing or serving food are adopted only at her suggestion. Changes in the personnel of the establishment are made for the most part only in obedience to her orders. Consequently a persen can eat, drink, sleep, and be served better in her house than in any other in Europe.

The kitchen in which the food for the bluest blood of Austria is cooked is a huge room with all the arrangements at each end for preparing fish, fowl, and beast for the table. Fifty chickens can be cooked at once on one of the big whirling spits. Against the side walls from floor to ceiling stand scores upon scores of chafing dishes. In these dishes, all of which are self-warming, the meats are carried to the carving room, whence they are returned to the kitchen ready to be served. The boiling and baking and frying and carrying and cutting occupy a small regiment of servants. Twenty-five male cooks, in white clothes, dress, spit, season, and stuff the meats. As many female cooks prepare the vegetables, the puddings, and the salads. A dozen or more boys hurry the birds, fish, and joints from the kitchen to the carving room, where long lines of carvers slice and joint everything laid before them.

The kitchen utensils fill a big room opening into the kitchen. This room is the ideal of German housewives. The rayed in her ball dress, Octavia Varien high walls are covered with pans, kettles, griddles, and covers, which shine as only German hands and German muscle could make them shine. There are soup tureens in which a big boy might be drowned, kettles in which twins could play house, and pans which would hold half a dozen little Hanses or Gretchens. In short, about every culinary utensil on the walls is of the heroic size, suggestive rather to the Missouri barbecue than of the feasts of crowned heads and diplomats at one of the first of courts.

For days before the great court festivals the whole Austrian court kitchen staff, from the "head court cooking master" down to the youngest scullion, work like mad. The chefs hold repeated consultations in their council chamber, often debating hour after hour with all the earnestness of a parliament or congress concerning the best methods of preparing fowls, sauces, cakes, and soups. The menu, as selected by the chefs, is submitted to the master of the provision department, so that he may immediately order from the city whatever the cellars of the castle lack.

The Austrian court dinners are famous on the Continent. The delicacies which result from the protracted meetings in the council chamber of the chefs are often so fine that favored guests not infrequently observe the old German fashion of taking a choice bit home to their friends in the name of the Empress and with her best wishes. All that remains of a court feast, or dinner, is sent to the Viennese hospitals. On the days just after the banquet the Empress is very busy looking over the reports and inventories of the frau head keeper of the napkins, and the fraulein head keeper of the tablecloths, and the herr head guardian of the imperial china, and a dozen other like functionaries with jointed titles. She reviews all these communications with conscientious care, and orders with strict attentions to minute details the replacement of all that has been lost, broken, or defaced.—*Sun.*

French artisans excel in imitating mahogany, ebony and satin wood, says the *Builder and Wood Carver*. So nearly do they contrive to render any species of wood of close grain like mahogany in texture, density of hue and polish, that many expert judges will often mistake the imitation for the natural wood. The following is the mode: The surface having been planed and rendered perfectly smooth, the wood is rubbed with diluted nitrous acid, which prepares it for the materials subsequently applied. Afterward, to a filtered mixture of one and one-half ounces of dragon's blood, dissolved in a pint of spirits of wine, is added one-third that quantity of carbonate of soda. The whole constituting a very thin liquid, is brushed with a soft brush over the wood. This process is repeated with very little alteration, and in a short interval of time the wood assumes the external appearance of mahogany. If the composition has been properly made the surface will resemble an artificial mirror, and should this brilliancy ever decline, it may be restored by rubbing the surface with a little cold drawn linseed oil.

In the new process of making white lead the ore as it comes from the mine is volatilized and oxidized by the air, the fumes are condensed in a slightly acid liquor, and the resulting sludge is washed and dried for the market without having been touched by the men. Quickness of manufacture, starting with ore and not with the purified metal, and avoidance of danger to the workmen, are among the advantages of the new system.

Cement should never be disturbed after commencing to set. It should be kept moist and wet until hard. Cold retards, heat quickens settings. Brick or stone should be wet or moist, or cement will not adhere well. Portland cement requires less water than natural or American cements. It sets in from three to twelve hours. It must be kept dry, or it will become lumpy and spoiled. It never need be used pure, but should always be mixed with sand.

The Elektrotechnische Echo is responsible for the following explanation of why oaks are more frequently struck by lightning than beech trees. The leaves of the beech tree are, it seems, covered with a fine down, which is a better conductor of electricity than the smooth leaves of the oak. According to the same journal, experiments with discharges from influence machines tend to confirm this theory.

MINCE MEAT FOR THE SEASON.—A good recipe, is in order, for mince meat will keep a long time and is a "handy thing" to have in the house in case of extra demands on the larder. For a reasonably rich mince meat chop one pound of salt beef or tongue, one pound of beef suet, two pounds of raisins and four pounds of apples, and add two pounds of currants, a quarter of a pound of citron, one teaspoonful of cinnamon, one of mace, a small pinch of cloves, one pound of sugar and one quart of cider. The meat should be boiled until tender and chopped while hot, the raisins stoned and the suet freed from skin and fiber before they are chopped. Mix the spice with the sugar and suet; when they are well mingled, turn into a deep pan, add the fruit and cider, and set on the fire until it is heated through.

Part of the mince should be sealed up in glass jars, but as much as will be used up in three or four weeks will keep nicely if put in a stone jar and set away in a cold place.

FARM NOTES.

RESTORING EXHAUSTED SOILS.—The restoration of exhausted soils, especially when nitrogen is the substance greatest in demand, is therefore accomplished by the growing of leguminous plants. The growing of such crops, to be ploughed under, will in a short time, restore any soil. But in the restoration of such soils the mineral elements may be lacking, and hence the farmer, while availing himself of the advantages of the air as a source of nitrogen, which he obtains by growing a crop of clover, must supply all lime, phosphoric acid and potash that are required to balance the increased nitrogen. A crop will not produce largely if oversupplied with certain foods and deprived of others. Nitrogen is the most costly of all fertilizers, while mineral matter is the cheapest. If he can accumulate his nitrogen by the agency of plants the cost of the fertilizers to be added will be small compared with the cost of the whole. Clover, as a farm crop, is therefore more valuable than any of the cereals.

LEGUMES AND CEREALS.—Clover, alfalfa, peas, lupines, and other leguminous plants in general, are able to acquire large quantities of nitrogen from the air during their period of growth, and there is scarcely room to doubt that free nitrogen of the air is thus acquired by such plants. That there is a connection between root tubercles, and this acquisition of nitrogen is undoubted, but what this connection is and how the nitrogen is obtained is unsolved. Cereals have not manifested this power of acquiring nitrogen, nor do they have such tubercles as are formed on the roots of legumes.

DAIRY COWS IN WINTER.—It is chronicled that Mr. Crozier, the noted Long Island dairy farmer, who has not yet got to feeding ensilage, has a method of his own which works well, and like a sensible man he sticks to it and goes ahead. He does not believe in letting his cows get chilled. Every cow has a pail of warm water twice a day, with three quarts of wheat bran and one quart of ground oats stirred into each pail. He never lets his cows out of the stable in winter, nor permits them to drink cold water. Mr. C. appears to belong to the non-exercise school of dairymen. There can be no question but this brings the largest amount of product.

CONVENIENCES FOR HOG-KILLING. Here is a very timely suggestion. The farmer who has an arch for a kettle to boil water, a table with a tub at its side to scald the hogs in, and tackles with ropes for handling them, can do a thriving and profitable business in killing hogs in a neighborhood. It is cheaper for those having only one or two hogs to hire them killed than to do the work themselves, even though the work cost seventy-five cents to $1 per head. Much less than this will pay those who have all the conveniences for it and make hog-killing a business.

IT is everywhere known among showmen that milch and butter cows never show up either butter or milk in full quantity while in show yard. The boss butter cow so far on record was a Jersey cow in the last London (England) dairy show. Her record was 2.94 pounds of pure chemical fat in twenty-four hours equivalent, so authorities say, to 3.67 pounds of market butter. This is good enough for Jersey.

HENS must be well fed to be profitable, and if well cared for are like a machine with the power applied—it must work. If hens are well fed they must lay eggs or die. A hen will in all probability consume the weight of her eggs in grain during the process of laying them, but her body is still left, and in fair condition, too, and the flesh of fowls is always in demand in markets frequented by epicures.

THERE is no vocation calling for greater skill than that of farming. The real farmer is not he who handles the plow and the implements, but he who thoroughly understands the characteristics of stock, the nature of the plants best adapted to his soil, and who is willing to derive information at all times.

PRACTICAL experience in farming is of great advantage, for nothing so impresses the farmer with knowledge as observation and experience on his farm; but theory should not be ignored. Theory leads to new discoveries the testing of breeds plants and flowers, and increases the knowledge derived from practice.

WHEN a flock of hens do not pay, the best plan is to pick out the ones that are laying and sell off the others. It is sometimes the case that there are too many of them together. A few hens well kept will produce more eggs, proportionately, than a larger number.

THE sheep will find quite an amount of forage on the stubble fields which other animals will not touch at this season, but because the sheep is willing to eat what it can find in that manner, should not deprive it from receiving regular rations at the barn-yard.

DOES it pay to keep oxen? When the roads are rough in winter, and travel very difficult, an ox team can be made serviceable, especially for hauling wood or heavy loads. Where the roads are kept in good condition the horses are better adapted for service.

TO GET good beds of flowers next spring prepare the beds now. Spade them up, sprinkle lime and ashes on the earth, rake it over, and cover well with manure, allowing the manure to remain on the surface to be turned under early in the spring.

THE vigorous strawberry plants are the ones that will produce the largest berries next spring. The best mulch for strawberries is fine, well-rotted manure. It not only serves to protect the vines but supplies the ready food early in spring.

Manure may fail to give good results the first year and show well the next. Much depends on the condition of the material. It cannot afford food to plants until it decomposes and its soluble material can be appropriated.

A new and valuable fibre is said to have been found in the stalk of the okra plant, of which two crops per year can be raised in Florida. It is said to be superior to jute or Sisal hemp.

The Pullman Palace Car Company has recently shipped twenty-two sleeping cars to a well known railroad company, all of which were wired for electric lighting.

A recent German patent for a new insulating material for electric conductors specifies the use of paper which has been thoroughly soaked in an ammoniacal copper solution. The pasty mass is then pressed against the conducting wires to be covered by means of rollers, and the whole is finally submitted to strong pressure. When dry, the covered wire is passed through a bath of boiling linseed oil, being left in it until the covering is saturated. This makes it elastic and impermeable to moisture. The covering is said to be durable and efficient as a non conductor.

The Shah of Persia is about to have one of his palaces electrically illuminated.

HOUSEHOLD.

HALF a teaspoonful of common salt, dissolved in a little cold water and drunk, will instantly relieve heartburn.

An old nurse says that rain water, if heated very hot, is very soothing to weak and tired eyes.

Equal parts of ground mustard and flour made into a paste with warm water and spread between two pieces of muslin forms the indispensable mustard plaster.

The fumes of burning coffee are a powerful disinfectant. Pound the coffee in a mortar and then strew it on a hot iron plate, which, however, must not be red hot.

When putting glycerine on chapped hands wash them thoroughly in soap and water, and when not quite dry rub in the glycerine. This process will be found much better than the old ones.

CHEESE AS FOOD.—Much difference of opinion has prevailed in regard to the value of cheese as food, says *Good Housekeeping*, but we are beginning to get at real facts with a better understanding of the relations of the digestive functions to food elements. Cheese has been much lauded by many because of the great amount of nutritive food elements it contains, and people have been urged indiscriminately to eat it freely, some enthusiasts making the most extravagant claims for it as a health diet. But many people who have sought to follow this counsel find themselves speedily the victims of indigestion and dyspepsia. They would consider it little short of treason to charge their disordered digestion to the cheese, but the truth is the cheese is the most probable cause in any such case. Although, so far as its constituents are concerned, cheese is fairly entitled to its fame as a model food, yet in raw cheese these constituents are very difficult of solution by the digestive juices—that is, raw cheese is indigestible to a degree that makes it unavailable as food except to the strongest and healthiest stomachs, and should not be eaten by any one who finds on trial that it gives his stomach the least discomfort. It is found, however, that cooking the cheese removes this difficulty and makes cheese easy of digestion, and as nutritious as tender meat or more so. Various methods have been adopted for this purpose, from plain broiling, frying or toasting to the most elaborate compound dishes. The main point is to get the cheese cooked so that the stomach can digest it.

STEWED PIGEONS.—Clean, wash, stuff and tie them in shape. Lay them in a saucepan, close together on their backs. Cover them with boiling water. Lay a few slices of bacon over the tops of the pigeons. Stew gently until tender about one hour. Then season with pepper, salt, butter and a little summer savory; also minced parsley, if you like. Dish the pigeons, thicken the gravy with a little flour, boil up once and pour over the birds. The bacon may be omitted. Some add a little minced carrot and onion. Line the platter with butt red toast, if you like, or serve the pigeons on a bed of rice. This is the way to cook pigeons which are not very young.

ARROWROOT ICE.—One large tablespoonful of arrowroot mixed with half a teacupful of cold water. Put one pound of sugar, juice of four lemons and rind of one lemon; shred very fine into a bowl, and pour over it one quart of boiling water and the arrowroot. Stir until the sugar dissolves; strain, cool and freeze.

CHOCOLATE ICING.—Boil together for a few minutes three cups of loaf sugar, and one cup of boiling water; pour this sirup to a quarter of a pound of grated chocolate; add the whites of three eggs, beaten stiff. This icing is suitable for putting on the top of cakes.

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APPLE PIE.—Pare and core half a dozen tart apples, stew and mash, add a tablespoonful of butter, a teacup of sugar, the beaten whites of three eggs and two teaspoons of lemon extract. Line pie pans with rich crust, fill with the apples and bake.

COCOANUT PIE.—Beat half a pound of sugar, a quarter of a pound of butter, three eggs and half a pound of grated cocoanut together. Bake in rich puff paste.

CRANBERRY TARTS.—Stew a quart of cranberries, make very sweet. Line tart pans with rich puff paste, drop in a spoonful of the cranberries. Bake in a quick oven.

DOUGHNUTS.—One cup of sugar, three cups of flour, a piece of butter the size of an egg, one cup of milk, two eggs, one half teaspoonful of soda, one teaspoonful of mace. Mix together, roll out, cut in shape and fry in hot lard.

APPLE CREAM.—Six large apples; stew and mash them to a pulp. When cold add the whites of six eggs well beaten. Add five spoons of sugar, stir until creamy and flavor to taste.

CHOCOLATE ICING.—Boil together for a few minutes three cups of loaf sugar and one cup of boiling water; pour this sirup to a quarter of a pound of grated chocolate; add the whites of three eggs, beaten stiff. This icing is suitable for putting on the top of cakes.

There are two classes of insectlolides, those that are used as internal poisons, and those that kill by contact. Of the former we have Paris Green, London purple and white arsenic, which are diluted by lime, plaster, flour or finely sifted ashes, and dusted upon plants, the leaves of which are consumed by the depredatory insects. Of the latter there are hellebore, pyrethrum, carbolic acid, tobacco, bisulphide of carbon, benzine, gasoline, coal tar and kerosene emulsion. Lime and plaster are also effectual in some cases of repelling insects.

The practicability of using gas engines for electric lighting has been recently demonstrated at a restaurant in Los Angeles, Cal. The installation was by the Rhodes & Keese Electric Company. A fifteen horse-power Otto gas engine furnishes power for the operation of over 100 16-candle power incandescent lamps. (Thomson-Houston a stem), which, it is claimed, is done with less cost than that attached to the burning of 75 gas jets direct from the street supply. It seems probable that these developments must hasten the solution of the problem of domestic lighting. The tallow dip developed into the brighter gas, which, in turn, must slowly, perhaps, but surely step aside and make room for the cleaner, cooler and more brilliant electric light for the illumination of homes.

Some electric railways will be laid along the rivers of Northern Russia, where the extreme cold endures during a great part of the year.

Cold Waves

Are predicted with reliable accuracy, and people liable to the pains and aches of rheumatism dread every change to damp or stormy weather. Although we do not claim Hood's Sarsaparilla to be a positive specific for rheumatism, the remarkable cures it has effected show that it may be taken for rheumatism with reasonable certainty of benefit. Its action in neutralizing the acidity of the blood, which is the cause of rheumatism, constitutes the secret of the success of Hood's Sarsaparilla in curing this complaint.

Hood's Sarsaparilla

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100 Doses One Dollar

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Ely's Cream Balm is the best remedy *for children suffering from* **COLD IN HEAD** or **CATARRH.** Apply Balm into each nostril. ELY BROS., 56 Warren St., N. Y.

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OPIUM HABIT.

A Valuable Treatise Giving full information of an Easy and Speedy cure free to the afflicted. Dr. J. C. HOFFMAN, Jefferson, Wisconsin.

1,000,000 Persons want our DREAM Book and Fortune Teller. 100 pages, 8vo. By mail for 10c. in money or stamps. BANNER CO., 41 S. Seventh St., Philadelphia. Agents Wanted.

A New Hampshire gentleman has brought out a new use for granite which is described in an exchange as follows: Through the courtesy of J. A. Wright we have been shown and seen some preliminary tests made of a new composition made from finely crushed granite, which, when formed into any desired shape by molding and afterward burned and hardened, is to all appearances harder and as strong and durable as the solid stone itself, which it resembles closely in appearance. The composition is an invention of a gentleman of Philadelphia, who does not yet wish to have his name made public. Steps are now being taken to have the process of manufacture patented.

It is claimed by those who have looked into the matter that all kinds of ornaments for buildings, such as window caps or sills, cornices, freizes, and everything of this nature can be molded to accurate shapes and forms and manufactured by this process at one-tenth the cost of cutting the same out of the solid rock. These ornaments can also be vitrified so that they will take on a permanent gloss as fine as polished granite and at a mere fraction of its cost. Irregular surfaces may be glazed, of course, and many handsome designs made and used for building purposes at a very small cost, provided this material is found to be perfectly impervious and durable, as it is now believed to be.

A hundred ways can easily be thought of in which this material can be used. The samples we have seen are made into paper weights, circular disks, medallions, etc. The composition follows closely the color and texture of the stone from which it is made. Roxbury granite would make a light colored block, Quincy granite a darker one, and so on through the list. The material may be made from waste stones as well as any, and other kinds of stone besides granite could be used, we presume. The stone would be first crushed in a stone-crusher, and afterward more finely powdered by passing between iron rollers. It is not yet determined, of course, how fine or varied a finish can be given to this material, nor has its durability been demonstrated beyond doubt. Should the process prove a success, however, a large industry could evidently be built up in making the material, and Cheshire county has every facility for producing the same.

When a man is cornered he fancies that the community has one great ear or his especial accommodation.

A Cure for Catarrh

in the head, as well as of all bronchial, throat and lung diseases, if taken in time, is effected by using Dr. Pierce's Golden Medical Discovery, or money paid for it will be promptly returned.

A more pleasant physic
You never will find
Than Pierce's small "Pellets,"
The Purgative kind.

White Cake.—One cupful of sugar, three eggs, half cupful of butter, one cupful of milk, two teaspoonfuls of baking powder; flour to form a batter.

If you have catarrh, you are in danger, as the disease is liable to become chronic and affect your general health, or develop into consumption. Hood's Sarsaparilla cures catarrh by purifying and enriching the blood, and building up the system. Give it a trial.

The *Southern Live Stock Journal* is authority for the statment that peavines are the very best crop for ensilage.

Best, easiest to use and cheapest. Piso's Remedy for Catarrh. By druggists. 50c.

See that the tops of the haystacks are all right. Half a days work on them now may save tons of hay for next spring.

Is it economy to save a few cents buying a cheap soap or strong washing powder, and *lose dollars* in ruined rotted clothes? If not, use Dobbins' Electric Soap, white as snow, and as *pure*. Ask your grocer for it.

If you have winter grain on a side hill from which the snow is likely to blow off a thin covering of straw will not do harm. Try "winter protection" for wheat to see if it won't pay.

A Chicago druggist retailed over 100,000 "Tansill's Punch" 5c. Cigars in four months.

Three things to teach-truth, industry and contentment.

Wanted The Royal Road.—Miss Lilly, aged three, was being initiated into the mysteries of the alphabet.

In a few moments she refused to repeat the lesson and burst into torrents of tears.

"Then you dont want to learn how to read and amuse yourself all day with those nice fairy-books?" asked mamma."

"No," replied Lilly, stamping her feet in a rage; "me don't want to learn, me only wants to know how!"

How He Satisfied Him.—Small Boy—Say, dad, I wish you'd get me a bicycle.

Old Man—Can't afford it, my son. Rent too high, coal to dear. Besides I don't want you to break your neck.

"Well, then a tricycle."

"Can't do it. But I'll tell you what you can have. When winter comes I'll try and get you a nice long icicle."

The youngster is pacified.

Any How.—Mr. Locutte—Are you getting ready to go to the ball to-night, Maria?

Mrs. Locutte—I can't make up my mind what to wear.

Mr. Locutte—Well, for goodness sake, wear something.

The American Idea—Mrs. Slatterly (to her servant)—Come right in here, Mary, and eat your supper with the family

Mary—No, thank 'ee, Mam; I only came here to earn my wages—not to be looked down on.

A Pressing Invitation.—"Say, are you goin' to Johnny Williams' ball?"

"I guess so. I got an invite."

"Was it pressin'?"

"Raither. Johnny saw me in the street, an' says if I didn' show up at de ball he'd come over an' wipe de pavement up wid me."

Quite a Difference.—Gus—What are you doing nowadays Algy?

Algy—Studying the extract of roots.

Gus—Ah, going to be a druggist?

Algy—No; dentist.

An Excellent Reason.—"Why didn't you marry young Squib? He has good looks, wealth and everything desirable."

"He never asked me."

At the Wrong Business.—Physician—What is your profession, sir?

Patient (pompously)—I'm a gentleman.

Physician—Well, you'll have to try something else; it doesn't agree with you.

Everything is lovely, and——

Mr. Kanoodle—"And now wouldn't you like me for a Chrismas present?" Miss Alert—"Certainly, if you'll hang yourself on the Christmas tree."

An Over Zealous Student.—Mrs. De Gramo: "I understand that your son is quite sick at college, Mrs. Smythe?" Mrs. Smythe: "Yes. Poor John! The President writes me that he entered into his work with too much ardor, and he has broken down." Mrs. De Gromo: 'What seems to be the nature of his trouble?" Mrs. Smythe: 'He was hit on the head by a foul ball, I believe they call it."

Young Housekeeper (to butcher): "What is the price of mutton?" Butcher: "Fourteen cents, mum." Y. H: 'And lamb?" Butcher: Eighteen cents mum." Y. H. (surprised): "Is it possible? Why a lamb isn't more than half the size of a—er—mutton?"

He Was Used to Such Things.—"My poor fellow, you are pretty badly used up," said a man to a victim of a Railroad accident, whose arms and legs were broken, and whose skull had suffered a fracture.

"Oh," said the bruised and battered individual, cheertully, "I don't mind a little thing like that; I belong to the Howl college football team."

Extralite is the name of a new explosive patented by Rudolph Ericsson, a young Swede. It is claimed by its inventor to be not only of great power, but also to be absolutely harmless when not properly confined in an air tight and rigid receptacle. The extralite is an innocent-looking granulated substance of about the color and general appearance of coarse corn-meal.

A Sensible Man

Would use Kemp's Balsam for the Throat and Lungs. It is curing more cases of Coughs, Colds, Asthma, Bronchitis, Croup and all Throat and Lung Troubles, than any other medicine. The proprietor has authorized any druggist to give you a Sample Bottle *Free* to convince you of the merit of this great remedy. Large Bottles 50c and $1.

Maryland expects to produce 10,000,000 bushels of oysters this year.

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We offer One Hundred Dollars Reward for any case of Catarrh that can not be cured taking Hall's Catarrh Cure.

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Hall's Catarrh Cure is taken internally, acting directly upon the blood and mucous surfaces of the system. Price, 75c. per bottle. Sold by all Druggists

Muffins.—Take bread sponge and thin out with warm water; use three eggs to a quart of batter; set to rise, put into muffin-rings and bake.

Frazer Axle Grease.

One greasing with Frazer Axle Grease will last two weeks, all others two to three days. Try it. It received first premium at the Centennial and Paris Exposition.

If the straw was returned to wheat land it would not become exhausted so soon.

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Eight sheep may be kept for every cow, says a dairyman, as they will add but little to the expense, the sheep consuming many kinds of food that cattle reject.

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Old broken china or crockeryware should be pounded and given to the hens. It makes excellent grit for grinding the food in the gizzard.

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The autumn of 1889 will be known in history as "the great rain Fall.

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Dandelion as a market crop for greens is becoming quite valuable.

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