FACTS FOR FARMERS

AGRICULTURAL NOTES AND HINTS FOR THE HOUSEHOLD.

How to Make Farm Work Easier and Home Brighter.

Poultry yards should have some kind of shade provided for the hens. Ducks suffer greatly if exposed to the heat of the sun the whole day. A piece of muslin or brush arranged in the corner of the yard will answer the purpose.

To destroy the striped cucumber bugs a reader writes: "Take half a peck of plaster, one and one-half tablespoonfuls of cayene pepper, and mix the substances well. Sprinkle a quantity on each hill and the plants. I have used this remedy for years, and never lose a vine from the bugs."

A subscriber wishes to know how to destroy ants in the garden. It is very difficult to destroy them or drive them away, as the substances that are disagreeable to the ants often injure the plants; but one of the best remedies is to fill their holes with strong soapsuds to which a small quantity of kerosene has been added.

If you have a few choice plants exposed to the attacks of cut-worms just surround the stems with strips of folded newspaper. It will prove a perfect protection and will cost less than birch bark or tin. Last year while away from home a dozen tomato plants set in the usual way in my garden were nearly all destroyed in two or three days. This year, of more than two dozen, set with a fence of folded newspapers around each, not one has been touched, and yet cut-worms are abundant in the garden.

It seems to be well settled that active exercise or excitement lessens the proportion of butter in milk. How important the application of these facts are to profitable dairying must be evident to any one. Those who have been in the habit of driving their cows long distances to pasture, and returning them in the evening to be milked, will see the necessity of discontinuing this, or, if that can not be done, they will see the propriety of driving them as steadily and leisurely as possible. Any large amount of exercise is at the expense of the yield and quality of the milk, but excitement from rough treatment is most unprofitable of all, and a dairyman who employs a rough, passionate milker among his cows does little better than he who worries them with a dog.

Milk when fresh is a perfect emulsion, the fat globules being free and and without an envelope. The chief differences in the composition of normal milks are due to variations in the in the amount of fat, the remainder of the milk, known as milk serum, being quite uniform in composition in all milks. The variation in the amount of serum solids, in milk from the same cow is rarely more than one-half per cent, in milk from different cows of the same breed is usually less than one per cent, and in milk from cows of different breeds not more than two and one half per cent. This holds true even when the fat varies as much as seven or eight per cent. Milk contains a principle analagous to, or identical with blood fibrine, which is capable of spontaneous coagulation, the clots of which entangle the fat globules and to a considerable extent prevent an efficient creaming. The most efficient creaming is obtained when conditions are supplied which retard or prevent the coagulation of fibrin. This may, in practice, be best accomplished by setting the milk directly after milking in cold water (ice water is best), the creaming vessel to be of bright tin or other metal that can easily be kept clean. When the milk is transported or when for any reason the setting must be delayed, no method of creaming gives as satisfactory results as the centrifugal.

In no class in the world is there such a general lack of taste as among our farmers. They seem to think that taste is of no importance whatever, something which they have nothing to do with, and if they only attend to the important duties of the farm everything that goes to make up appearances can be neglected. One way in which they show want of taste is in the surroundings of their dwellings. They will leave an ox cart, sled or hayrick in the door-yard, or in close proximity to the house, rather than be at the trouble of moving them a rod or two further, where they would not be so unsightly, or of putting them under cover, where they belong. Some will have piles of manure, heaps of stones, or large piles of wood and timber, left where they will give an air of slovenliness to the homestead, no matter how new or handsome the buildings may be. As a general thing the arrangement of hog pens is objectionable. These buildings are generally placed at the northerly or westerly side of sheds and other outbuildings, in close adjacency to the farmhouse, and where the foul odors are always going into the kitchen or sitting room. Every farmer does not indeed exhibit this want of taste, for scattered here and there among our valleys and hillsides is many a sylvan home showing an appreciation of the tasteful and the beautiful highly creditable to the proprietor. Let not the farmer think it is beneath him to attend to such things, nor consider that time lost which he spends in making the surroundings of his house tasteful and attractive.

HOUSEHOLD

Cracker jars are an attractive novelty, and in many families where crackers are extensively used at meal times these may be used as a pleasing as well as useful addition. They are of china, prettily decorated, have a close-fitting cover, and are about the size of an ordinary quart tin fruit can. As their capacity is not large, several of them may be used on the table at one time.

A recent prize offered by an Eastern horticultural society for the largest money product from a given area of small fruits was awarded to a strawberry grower, whose sales from two acres amounted to more than seventeen hundred dollars; and Mr. E. P. Roe, in Play and Profit in My Garden, has told us how he secured a gross return of slightly more than two thousand dollars from the same amount of land. In the report of the last annual meeting of the New Jersey Horticultural Society the following are given as some of the yields obtained by its members, "although the season had been uniformly bad." Early cabbage produced $435 per acre; early tomatoes, $585 per acre; asparagus, four acres returned $900; seven acres, $1,000; four acres, $200 per acre, and some instances as high as $300 per acre.

For a common wrap for the baby carriage a little comforter made of the pretty blue and cream-colored lawn-tennis cloth is both serviceable and tasteful. Put one thickness of wadding between the outside and the lining, and catch it in place with bright embroidery—silk or crewel or even saxony yarn will do—on the light-colored stripe. This may be done with single cross-stitch, or in the form of small stars.

A particularly rustic and charming effect can be produced with the stems of the grapevine and the five-leaved ivy or woodbine. The former should be about as thick as a slender finger and cut into lengths of ten inches, that they may be easily handled, and holes can then be made with a penknife about an inch from each end of the pieces. A piece of steel hoop is then passed through these holes and the ends burned to make them bend, that it may be fastened. The distances should be evenly arranged, and another piece of hoop passed through the upper ends in the same manner, breaking off the steel so as to make the basket thirteen inches in diameter. The sticks should be two inches apart, and three more pieces of hoop should be put at equal distances from top to bottom, that the weight of earth may not split the sticks. Pieces of hoop are then fastened across the bottom, and vines of the five-leaved ivy are woven around the hoops at the top and bottom of the basket, and, also, around the middle, not forgetting a long handle or supporter of the same material. The basket should be lined with moss, and it is then ready for the earth and plants.

I want to tell you of my ways of using up scraps of worsted, zephyr, germantown, etc. From the time I was 7 years old crocheting has been my occupation while learning a recitation or lesson, in fact, in committing anything to memory. Consequently, in over ten years' saving of odds and ends, I had on hand a large amount of many different colors. First, I sorted out everything gray or bordering upon that color and then started to make an underskirt for a little girl. I crocheted as far as the knees in plain stitch with the gray pieces, making all the knots come on the under side. Then I joined on the different colors in ribbed crochet, not using more than one color for any one round and oftener putting three or four colors in one round. This band I made about four inches deep. I then finished the length required in gray, and as that color then gave out, crocheted on a red scalloped edging about an inch and a half deep. The completed skirt was prettier than one would imagine, and besides it was so very warm. As this did not use up all my wool I crocheted the rest into four-inch squares, which, when joined, made a very pretty afghan, though a trifle "crazy" looking on account of the numerous colors.

CARE OF FURNITURE.

Furniture can be kept looking nice with very little care. Upholstered furniture that is in every-day use should be cleansed thoroughly once a month at the least. The articles, withthe exception of the very heavy ones, should be taken into a yard or room with open windows, choosing a day when the wind is not in the direction to blow the dust into the room. Take each article to the open window or in the yard, and with a bristle brush clean out as much dust as possible. The above, to be sure, is only for such as are upholstered in plush or any goods with a pile. To clean haircloth, if possible, take into the air, and with a light switch beat out the dust, afterward wiping the dust on the surface with a damp cloth. Wipe over the woodwork with a damp cloth, and if there are any dents in it, place on the dent several thicknesses of wet blotting paper and to this hold a warm flatiron until the paper is dry, and, unless the dent is a very deep one, this one trial will remove it.

When the woodwork is thoroughly dry, take some warm linseed oil and with a soft flannel cloth rub it well into the woodwork, using a very little oil and a good deal of strength. Rub it over with a soft silk cloth or chamois leather to obtain a nice polish.

It is claimed that stains can be removed from furniture by washing it in vinegar, then rubbing the stains with a soft flannel dipped in spirits of salt. When the stains are removed rub with warm linseed oil and polish with a piece of chamois. White spots can be removed by applying alchohol.

It requires only a little to remove the spot, and should be simply pressed on the spot with a cloth that is not lintv, and never rubbed, or the varnish will come off. After taking out the spots, rub with linseed oil, when the surface of the article is dry, and polish the same as usual. To remove scratches and make the furniture look as good as new use crude oil and apply with a soft brush, then wipe off dry and polish with a soft flannel cloth.

NOISELESS SLIPPERS.

These are intended for the use of those who are nursing, or watching with the sick, but they will be found to give great comfort to anyone who has tired or lame feet. Rip the soles from a pair of old slippers, knock the heels off, and cover the soles on both sides, with thick woolen cloth. Excellent material for this, as well as for the uppers, may be found in the skirts of old coats. With the old slippers for a guide, cut a papper pattern of the uppers; or, better still, have a pattern of the right size cut for you by the shoemaker. The pattern will be in two pieces, the vamp and the quarter. Cut two cloth pieces by the vamp pattern and four by the quarter pattern, taking care to have two of the latter right side out and two wrong side out. From dark silesia cut linings to all these pieces. Close and press the seams of the cloth pieces, then those of the linings; then baste the two smoothly together—seams inside—and bind the upper edges with galloon. Now slip the heel stiffening (saved from the old slippers) up between the lining and the outside, and catch it there with two or three basting stitches. Then sew upper and sole together, holding both wrong side out, and your slipper is finished. Turn it and put it on; and if your feet are lame or tired you will not be in a hurry to take it off.

RECIPES.

Cherry Pie. Line a pie dish with crust; fill with whole cherries adding plenty of sugar. Cover with a top and bake in a rather quick oven. Eat cold with powdered sugar sifted over the top.

Fried Cucumber. Pare and place in cold or ice water for an hour. Cut lengthwise into half-inch slices. Dry on a cloth, sprinkle with pepper and salt and dredge with flour. Fry to a delicate brown in butter dripping.

Sugar Cookies. Two eggs, one cup of sugar, one-half cup of butter, two teaspoonfuls of cream tartar and one of soda, or two heaping teaspoonfuls of baking powder, four tablespoonfuls of sweet milk, ginger or nutmeg, and flour enough to make a stiff dough.

Baked Tomatoes. Take tomatoes, fresh or canned, chop them, place among them any good meat finely minced, parsley, some bits of butter, stale bread crumbs or macaroni boiled; have on top of the baking dish a layer of crumbs, season the whole with pepper, salt, a little minced shallot; bake until slightly brown.

Strawberry Meringue. Make a rich paste and line a large plate. Bake until a light brown in a quick oven, and then draw to the oven door and cover with strawberries that have been rolled in sugar. Cover this with a deep meringue made from the whites of four eggs beaten stiff with three tablespoonfuls of powdered sugar. Bake till the meringue is tinged with brown. Eat fresh but not hot.

Convenient Salads. Small potatoes not suitable to cook with larger ones should be laid aside and used for salads. Boil them and while warm peel and slice thin; chop some parsley, an onion, and add to the sliced potatoes; sprinkle with salt and pepper, and pour over two or three dessertspoonfuls of oil, or melted butter can be used, and moisten the whole with vinegar. Sliced beet and cucumber can be added to the salad, but it must be done before the oil and vinegar are mixed with the potatoes.

Prune Whip. One pound of best prunes, whites of four eggs, two-thirds of a cup of fine granulated sugar, one-half pint sweet cream, juice of half a lemon. After the prunes are well washed stew them until perfectly soft; add sugar while cooking; when cold remove the pits. Whip the whites of the eggs to a stiff froth, adding prunes and lemon juice, whip all together for ten or fifteen minutes, put into a pudding dish and bake for twenty minutes in a moderate oven till a light brown. When very cold serve with the cream, whipped light and slightly sweetened.

HEALTH HINTS.

For nose bleeding try bathing the face and neck with cold water.

A writer in *Health and Home* says that catarrh can be cured by electricity.

Sleeplessness caused by too much blood in the head may be overcome by applying a cloth wet with cold water to the back of the neck.

Light should not be left burning in the sleeping-rooms of children at night. The optic nerves, instead of the perfect rest which they need, are stimulated, and the brain and the rest of the nervous system suffer.

Oil of wintergreen mixed with an equal quantity of olive oil when applied externally to inflamed joints affected by acute rheumatism, is maintained to be, on high therapeutic authority, a means of instant relief from pain. At any rate its introduction to the sick chamber is unobjectionable, if only for the agreeable odor it imparts to the atmosphere.

One of the minor trials in railway travel arises from cinders in the eye. A simple and effective cure may be found in one or two grains of flaxseed, which can be placed in the eye without pain or injury. As they dissolve a glutinous substance is formed, which envelopes any foreign body that may be under the lid and the whole is washed out. A dozen of these seeds should constitute a part of every traveler's outfit.

A small piece of rosin dipped in water, which is placed in a vessel on a stove, will add a peculiar property to the atmosphere of the room, which will give great relief to persons troubled with a cough. The heat of the water is sufficient to throw off the aroma of the rosin, and gives the same relief that is afforded by a combustion of resin. It is preferable to combustion, because the evaporation is more durable. The same rosin may be used for weeks.

POINTS FOR HOUSEKEEPING.

Essence of quassia will drive away flies.

Four teaspoon are equal to one tablespoon.

Horse radish, as a poultice, is recommended for rheumatism.

A small bag of sulphur kept where there are red ants will quickly disperse the ...

Wash flat-irons each week before putting them on to heat, and there will be no danger of clothes being soiled.

Coarse tough beef may be improved by being run through a sausage cutter and broiled in cakes like a pan sausage.

A wineglassful of strong borax water in a pint of raw starch will make collars and cuffs stiff and glossy.

A little saltpetre or carbonate of soda mixed with the water in which flowers are placed will keep them fresh for two weeks.

A little vinegar put upon fish is better for keeping it than ice, even in very hot weather. The flavor is often improved under this treatment.

A strip of flannel or napkin wrung out of hot water and applied round the neck of a child that has croup will usually bring relief in ten minutes.

Javelle water, used to remove tea, coffee, grass and fruit stains from linen, is made thus: Mix well in an earthen vessel one pound of sal soda, five cents' worth of chloride of lime and two quarts of soft water.

Peculiar Admission Rates.

The arrangements for paying the price of admission to the Paris exhibition are somewhat peculiar. All tickets issued are of the value of one franc or 20 cents each. On week days, from 8 to 10 A. M., two separate tickets must be presented to obtain the right of entrance. From 10 A. M. till 6 P. M., a single ticket is sufficient. After 6 P. M., two tickets are necessary. On Sundays the same arrangement for morning visits is adopted, but from 10 A. M. a single ticket will serve. The regulation is fairer than was anticipated, as it is possible to spend twelve hours in the exhibition and enjoy the evening fetes for 20 cents. Few will object to paying an extra franc to have the advantage of seeing the objects when the galleries are less crowded.

Where Cents Are Not Circulated.

"I cannot understand why copper cents are not circulated here," said a bank teller in Memphis. "One of our largest retail dry goods houses tried to introduce them a year or more ago, and sold goods at prices that required their use, but people would buy enough to make the five cent piece come in for change. We ordered a big lot of cents, expecting to get them off, but it wouldn't work. Now, in the North you have use for coppers all the time in trading, and let me tell you than the saving to the buyer of small articles amounts to a neat sum in the course of time. It's my belief that one reason why the Northern people are better off than we are is that they save the odd cents which we give away in change."

St. Louis permits no dairies in its borders that are not duly inspected by its city authorities, and the city embraces the whole county.

The French parish church or Cathedral of Notre Dame, in Montreal, Canada, capable of seating 10,000 people, is believed to be the largest church in America.

HINTS FOR THE CUISINE.

Steamed Oysters. Lay some oysters in the shell in a steamer, set over a pot of boiling water, until the shells open. Serve at once with a little salt, pepper and butter.

Oysters Roasted in the Shell. Wash the shells clean, and wipe dry. Put in baking pan, and set inside the stove twenty-five minutes. Serve on hot dishes, with butter, pepper and salt.

Curried Oysters. Put oyster liquor in a saucepan from a quart of oysters, add half a teacup of butter, two tablespoonfuls of flour, and one of curry powder, let boil, add the oysters, and serve.

Oyster Pates. Stew some oysters in a little of their own liquor, add cream, butter, a little nutmeg, pepper and salt. Let cool. Have shells of puff paste, or little cases, prepared, lay two or three oysters in each, and pour in the gravy.

Panned Oysters. Put oysters in a colander to drain. Put an iron pan over the fire, let heat very hot, throw in the oysters, and shake and stir until they boil. Season with salt, pepper and butter. Dish up and serve immediately

Oyster Pie. Line a deep pan with rich crust. Put in a quart of oysters, season with butter, salt, pepper, and a little nutmeg. Add a well beaten egg, and half a pint of crushed crackers, pour in the oyster liquor, cover the top with crust and bake brown.

Oysters, the ever-ready resource of American housekeepers, form a very important article of food, not only on account of their nutritive qualities, but as well for their suitableness to all occasions and the great variety of ways in which they may be served.

Oyster Fritters. Chop three dozen oysters fine. Beat two eggs until light, add a cup of milk, two cupfuls of sifted flour, with a little salt, beat until smooth, add a small spoonful of baking powder, and the oysters, stir, and drop by spoonfuls in the boiling lard. Brown on both sides.

Oyster Chowder. Take three very thin slices of salt pork, two small onions, and three potatoes, and boil until nearly done. Soak three dozen crackers, put four dozen oysters in the saucepan with the pork, add a quart of milk, the crackers, a little salt and pepper, boil one minute.

Creole Devilled Oysters. Put a layer of oysters in a shallow baking pan, spread with bread crumbs, bits of butter, mustard and vinegar, season with alt and pepper, put in the pan in alternate layers, put bread crumbs and butter on top, squeeze over a little lemon juice and bake.

Yet they are often spoiled in cooking, and few cooks are familiar with the different modes of preparing them. As many new and excellent recipes for cooking oysters have lately been introduced, we give them, with old and reliable ones, for the benefit of all lovers of these delicious bivalves.

Oyster Stew. Put a quart of fresh oysters in their own liquid in a saucepan, set on the fire, let heat very hot, but not boil, take out the oysters, add half a pint of rich milk to the liquor, season with salt and pepper to taste, add a large tablespoonful of butter. When well heated pour over the oysters and serve.

Oysters served on ice. Take a thick, clear block of ice, weighing eight or ten pounds. With a red-hot iron mark out a space, leaving a wall of about ten inches. Melt out the centre from this. Empty out the water, and fill the space with oysters. Place on a flat dish, garnish with sliced lemon and bunches of fresh parsley.

Oyster Saute. Drain two dozen oysters and dry on a coarse cloth. Sprinkle with salt and pepper, and roll in cracker meal. Put two or three slices of bacon in a frying pan and fry all the grease out. Take up the bacon and cover the bottom of the pan with oysters. When brown on one side turn and brown on the other. Serve on toast.

Oysters and Macaroni. Boil three ounces of macaroni, cut in pieces. Put a layer in the bottom of a baking dish, then a layer of fresh raw oysters, sprinkle with salt, pepper and bits of butter, add another layer of macaroni, continue until the dish is full, sprinkle the top with grated cheese, lay over bits of butter, and bake until brown.

Creamed Oysters. Put three dozen oysters on to boil in their own liquor; as soon as they come to a boil, drain. Put a pint of cream on to boil. Rub two ounces of butter and two tablespoonfuls of flour together, and add to the cream. Stir until it thickens, add the oysters, season with salt and pepper; stir and heat. Serve immediately.

Fricassee of Oysters. Boil a quart of oysters in their own liquor, drain. Put two ounces of butter in a frying-pan, let melt, stir in flour to thicken, mix until smooth, thin with a pint of milk, stir until it boils, add the oysters, season with salt and cayenne pepper. Take from the fire, add the lightly beaten yolks of three eggs, with a tablespoonful of chopped parsley.

Scalloped Oysters. Put a layer of oysters in a baking dish, cover with a thick layer of bread crumbs (stale); spread over with bits of butter, season with pepper and salt, add another layer of oysters. Continue till the dish is full. Put bread crumbs on top. Pour over half a teacup each of oyster liquid and rich milk. Bake in quick oven for fifteen minutes, until brown. Serve immediately.

Fried Oysters. Select fine large oysters. Drain and dry them. Do not pierce with a fork. Season with salt and pepper. Dip first in grated bread crumbs, then in beaten egg; let stand fifteen minutes, and roll in grated bread crumbs again, covering every part carefully. Fry in boiling grease. When brown, take up carefully, and drain on brown paper. Serve immediately. Garnish with chopped cucumber pickles

Oyster Salad. Take half a gallon of fresh oysters, the yolks of six hard boiled eggs, and raw egg, two spoonfuls of salad oil, two tablespoonfuls of mustard, with pepper, salt, one teacup of vinegar, and four bunches of celery. Drain the liquor from the oysters, and put them in hot vinegar and let simmer five minutes. Let cool, mash the yolks of the eggs, mix the other ingredients, and pour over the chopped celery and oysters. Set on ice until very cold.

BLASTED HOPES—"Where are you going this summer, Jack?"

"I can't go anywhere, Jim. I haven't got any money."

"Why, I thought you told me you had expectations from your uncle."

"So I had, but he would not accept the collateral I offered him."

HOW HE ACCOUNTED FOR IT.—"You certainly are very small for 27 years of age," remarked the man to the dwarf at the museum, "but what do you think caused you to grow so slow?"

"I don' know unless the first job I ever had when young was a messenger boy."

Fashion Notes.

The new woollen materials are sold in broader widths than of yore, and are consequently cut to greater advantage.

Bonnets are trimmed with velvet flowers of several tints, or with clusters of three or four feathers of different colors.

Hats are larger, while bonnets are smaller; the brims of the former come mostly to the front, diminishing to nothing at the back.

No jewels are worn with the teagown; the elegance of the neglige is to be found in its suggestion of restful simplicity and flowing ease of line.

Young girls wear jackets for full dress, but for young women, unless they form part of a costume, they belong to the fatigue or morning toilette.

Black is in high favor of every form of a gown, and for almost every occasion. For ceremonious wear the black is in combination with some color, so that it may not have the effect of mourning.

For the theatre a dressy waist of silk or satin in any color is worn, making a pretty effect when the wrap is reversed. Almost any shirt may be worn with these jackets, but one of black silk is the nicest and in the best taste.

One Thousand Dollars.

I will forfeit the above amount, if I fail to prove that Floraplexion is the best medicine in existence for Dyspepsia, Indigestion or Biliousness. It is a certain cure, and affords immediate relief, in cases of Kidney and Liver Complaint, Nervous Debility and Consumption. Floraplexion builds up the weak system and cures where other remedies fail. Ask your druggist for it and get well. Valuable book "Things Worth Knowing," also, sample bottle sent free: all charges prepaid. Address Franklin Hart, 88 Warren Street New York.

What is known as a hash in England Americans call a stew, and what Americans call a hash is known as a mince in England.

Experience the Best School.

Twenty centuries of experience have proven that the good old St. Bernard Vegetable Pill of our fathers is the very best remedy known for promoting digestion, nutrition and excretion, purifying the blood, building up depressed vitality and counteracting the innumerable causes of the ills that flesh is heir to. A sample of the St. Bernard Vegetable Pills will be sent *free* to all applicants. Address St. Bernard, Box 2416, New York.

American wheat is called corn and American corn is called maize, or sometimes Indian corn. Pigs' feet are called trotters.

For Your Moulting Hens.

Many people get only from five to six dozen eggs in a year from a hen and lose money when they ought to get three times that many and make money rapidly. How? There are about 600 eggs in the ovaries of a hen; get all you can of them in two years. Then kill the hen. You thus save two or three years' feeding of the hen which is no small item if you buy all the food. When a hen is in "condition," says a high poultry authority "she will lay plenty of eggs." Therefore help her through the moulting season that she may be in condition to lay during the winter. Thousands of people have proven Sheridan's Condition Powder to be worth its weight in gold when hens are moulting. It keeps them in health, helps form the new plumage, and gets them in condition to lay early. If you give them during the moulting Sheridan's Condition Powder daily in extra doses, they will get to laying much sooner and will lay all winter, larger, better, and more vigorous eggs for hatching than pullets. But don't keep them a third year; get all the eggs in two. *Remember Sheridan's Powder is not an egg-food; you can raise or make food as cheaply as anyone.* To any person interested I. S. Johnson & Co., Boston, Mass., on receipt of name and stamp for reply will send a recipe for making a good egg-food at small cost. They are also the only makers of Sheridan's Condition Powder. For 50 cts. they will send, by mail, two twenty-five cent packs, five packs for $1; or for $1.20 one large 2½ pound can of Powder postpaid; six cans for $5, express prepaid. Sample copy of the best poultry magazine sent free. The paper one year and a large can of Powder for $1.60.

VERY ODD—Fangle—Why does Van Dauber paint all his angels blondes?

Fadman—Can't imagine. Van Dauber's own wife is a brunette, too.

Rupture cure guaranteed by Dr. J. B. Mayer, 831 Arch St., Phil'a, Pa. Ease at once, no operation or delay from business, attested by thousands of cures after others fail, advice free, send for circular.

The largest American tunnel is the Hoosic, which is four and three-quarter miles long, about half the length of the St. Gothard.

Are any of the new-fangled washing compounds as good as the old-fashioned soap? Dobbins' Electric Soap has been sold every day for 24 years, and is now just as good as ever. Ask your grocer for it and take no other.

The smallest division of an American State is the township.

If you have made up your mind to buy Hood's Sarsaparilla do not be induced to take any other. Hood's Sarsaparilla is a peculiar medicine, possessing, by virtue of its peculiar combination, proportion and preparation, curative power superior to any other article of the kind.

The Bible contains no word of more than six syllables.

HALL'S CATARRH CURE is a liquid and is taken internally, and acts directly upon the blood and mucous surfaces of the system. Send for testimonials, free. Manufactured by F. J. CHENEY & CO., Toledo, O.

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

The buffalo moth is a native of Europe.

SYRUP of FIGS

ONE ENJOYS

Both the method and results when Syrup of Figs is taken; it is pleasant and refreshing to the taste, and acts gently yet promptly on the Kidneys, Liver and Bowels, cleanses the system effectually, dispels colds, headaches and fevers and cures habitual constipation. Syrup of Figs is the only remedy of its kind ever produced, pleasing to the taste and acceptable to the stomach, prompt in its action and truly beneficial in its effects, prepared only from the most healthy and agreeable substances, its many excellent qualities commend it to all and have made it the most popular remedy known.

Syrup of Figs is for sale in 50c and $1 bottles by all leading druggists. Any reliable druggist who may not have it on hand will procure it promptly for any one who wishes to try it. Do not accept any substitute.

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Is the most ancient and most general of all diseases. Scarcely a family is entirely free from it, while thousands in every city are its suffering slaves. Hood's Sarsaparilla has had remarkable success in curing every form of scrofula. The most severe and painful running sores, swellings in the neck or goitre, humor in the eyes, causing partial or total blindness, have been cured by this successful medicine. All who suffer from scrofula should try

Hood's Sarsaparilla

Sold by all druggists. $1; six for $5. Prepared only by C. I. HOOD & CO., Lowell, Mass.

100 Doses One Dollar

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NOTHING ON EARTH WILL MAKE HENS LAY LIKE SHERIDAN'S CONDITION POWDER

Highly concentrated. Does small. In quantity costs less than one-tenth cent a day per hen. Prevents and cures all diseases. If you can't get it, we send by mail post paid. One pack, 25c. Five $1. 2 1-4 lb. can $1.20; 12 cans $5. Express paid. Testimonials free. Send stamps or coin. Farmers' Poultry Guide (price 25c.) free with $1.00 order or more. I. S. JOHNSON & CO., Boston, Mass.

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BREAKFAST.

"By a thorough knowledge of the natural laws which govern the operations of digestion and nutrition, and by a careful application of the fine properties of well-selected Cocoa, Mr. Epps has provided our breakfast tables with a delicately flavoured beverage which may save us many heavy doctors' bills. It is by the judicious use of such articles of diet that a constitution may be gradually built up until strong enough to resist every tendency to disease. Hundreds of subtle maladies are floating around us ready to attack wherever there is a weak point. We may escape many a fatal shaft by keeping ourselves well fortified with pure blood and a properly nourished frame."—*Civil Service Gazette.*

Made simply with boiling water or milk. Sold only in half-pound tins, by Grocers, labelled thus: JAMES EPPS & CO., Homœopathic Chemists, LONDON, ENGLAND.

CAUTION. W. L. Douglas Shoes are warranted, and every pair has his name and price stamped on bottom.

$5.00 $4.00 $3.50 $2.50 $2.25 $2.00 FOR GENTLEMEN

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W. L. DOUGLAS $3 SHOE FOR GENTLEMEN.

Send address on postal for valuable information. W. L. DOUGLAS, Brockton, Mass.

FITS STOPPED FREE Marvellous Success. Insane Persons Restored. Dr. KLINE'S GREAT NERVE RESTORER for all Fits & Nervous Diseases. Only sure cure for Epilepsy, Spasms, Fits, Epilepsy, etc. INVALUABLE if taken as directed. No Fits after first day's use. Treatise and $2 trial bottle free to Patients. Send name, post office, express address on box when addressed to Dr. KLINE, 931 Arch St., Philadelphia, Pa. Sold by Druggists. BEWARE OF IMITATING FRAUDS.

PATENTS F. A. LEHMANN, Washington, D.C. SEND FOR CIRCULAR.

PENSIONS NEW LAW CLAIMS. Apply to Milo B. Stevens & Co. Attorneys, 1419 F St., Washington, D. C. Branch Offices, Cleveland, Detroit, Chicago.

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A LADY WANTED in every Town to sell Woman's Hand Book. Quick Sales. Big Profit. Home. Circ'ls Free. E. H. TREAT, Pub., New York.

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Cures a Cold in Each Nostril. Guaranteed not to cause Sneezing. Mailed only to the Evans Chemical Co. Cincinnati, O. Trade Mark. $1.00. Sold by Druggists.

Big G cures in one day. Big G is the only specific for the certain cure of the disease. G. H. INGRAHAM, M. D., Amsterdam, N. Y. We have sold Big G for many years, and it has given the best of satisfaction. D. R. DYCHE & CO., Chicago, Ill.

SMITH—Our friend Dusenberry is losing his mind.

Jones—What make you think so?

I saw him drop a nickel in one of those nickel-in-the slot machines, and he actually expected it to work.

Great Scott! he must be crazy.

IN SEARCH OF INFORMATION—Grandma is pretty well on in years now, and time has left his mark in many wrinkles on her dear old face. Little Lucy was sitting in grandma's lap the other day, and after a long inquiring gaze asked: "Grandma, what makes your face all so mussed up?"

IN BAD TASTE—"That Miss Pawyer can't play the piano any more than the average boiler maker."

"Why I thought she performed in splendid time and taste."

"Taste? That's just it. Why, in the most interesting part of Mrs. Simpkins' telling me how she did over her old bonnet what did the hateful thing do but turn on the soft pedal! Ad what could be in worse taste than that.

Captain Pettendreigh, of the British ship Loch Elk, at Philadelphia, asserts that on July 2 he passed an island of ice four miles long and eighty feet high. This is the largest iceberg ever reported.

A YOUNG woman began a song "Ten Thousand Leav sare Falling." She plitched it too high, screeched and stopped.

"Start her at five thousand," cried an auctioneer.

FITS: All Fits stopped free by Dr. Kline's Great Nerve Restorer. No Fits after first day's use. Marvellous cures. Treatise and $2.00 trial bottle free to Fit patients. Send to Dr. Kline, 931 Arch St., Phila., Pa.

A LARGE FAMILY—Mrs. Jones—Good morning, Mrs. Smith. Where's Mr. Smith?

Mrs. S.—He's gone away to visit his relatives

Mrs. J.—Do you think he will get through this year?

MR. SPARROWGRASS—"Waiter, what is it, sir?" Waiter—"Welsh rarebit, sah; what yo' asked fo'?" Mr. Sparrowgrass—"Well, I'll be dinged if I don't believe you raised your rabbits entirely on cheese."

The art of making matches has been so perfected that 10,000,000 of the tiny sticks can be cut into shape, all ready for dipping, by one machine in a single day.

Frazer Axle Grease.

The Frazer is kept by all dealers. One box lasts as long as two of any other. Received medals at North Carolina State Fair, Centennial, and Paris Exposition.

A French commodore has been allowed to inspect the forts at Kiel, Germany. He was cordially received by the Germans.

Bronchitis is cured by frequent small doses of Piso's Cure for Consumption.

Banana sandwiches are now popular.

HUMOROUS.

HE WAS ALL RIGHT.—A man carefully ascended the steps of a house on Second avenue a day or two ago, and turned the handle of the door as if he expected to walk right in. It was locked, and he softly rang the bell.

The door was opened a couple of inches, and a female voice demanded:

"Selling sewing machines?"

"No."

"Rugs or clocks?"

"No."

"Pictures or brackets?"

"No."

"Want to insure me?"

"No."

"Want a contribution for some asylum?"

"No."

"Belong to the tax or water office?"

"No."

"Want me to take a newspaper on trial?"

"No."

"Collecting for somebody?"

"No."

"You are not a peddler?"

"No."

"Nor a tramp?"

"No."

"Well what on earth do you want?"

"One of the neighbors said your husband was dying, and that he'd be glad to have a spiritual adviser."

"Is that all! Why didn't you say so at first, instead of scaring me half to death for fear you were after the furniture, which isn't quite paid for. Come in."

THEY HAD MET BEFORE.—"Now, sir," began the attorney for the defense, knitting his brows and preparing to annihilate the witness whom he was about to cross-examine, "you say your name is Williams. Can you prove that to be your real name? Is there anybody in the court room who can swear that you haven't assumed it for purposes of fraud and deceit?"

"I think you can identify me yourself," answered the witness.

"I? Where did I see ever you before, my friend?"

"I put that scar over your right eye twenty-five years ago when you were stealing peaches out of father's orchard. I'm the same Williams."

A BUSINESS EYE GIRL.—Timpany (jeweler)—Say, Bobby, come here and tell me, like a good little boy, if you ever heard your sister Gwendolin say anything about me.

Bobby—Yesterday she said to mamma that it would be a good thing for you if you married her, as then the wedding ring would cost you nothing, and all other friends would buy the presents at your store, and perhaps you might sell them afterward.

ACCOUNTED FOR.—New Arrival—"How do you account for the popularity of this country hotel?"

Proprietor—"The springs sir."

"I haven't seen any springs. Where are they?"

"In the beds, sir."

Oklahoma Guide Book and Map sent anywhere on receipt of 50cts. Tyler & Co., Kansas City, Mo.

Timber, Mineral, Farm Lands and Ranches in Missouri, Kansas, Texas and Arkansas, bought and sold. Tyler & Co., Kansas City, Mo.

Lee Wa's Chinese Headache Cure. Harmless in effect, quick and positive in action. Sent prepaid on receipt of 50 per bottle. Adeler & Co. 522 Wyandotte St., Kansas City, Mo.

Judicious Speculation.

Money invested in sums of from $1 to $5 weekly or monthly will make you a fortune. Write for information. Benj. Lewis & Co., Security Building, Kansas City, Mo.

Guaranteed five year eight per cent. First Mortgages on Kansas City property, interest payable every six months; principal and interest collected when due and remitted without expense to lender. For sale by J. H. Bauerlein & Co., Kansas City, Mo. Write for particulars.

Money invested in choice one hundred dollar building lots in suburbs of Kansas City will pay from five hundred to one thousand per cent. the next few years under our plan. $25 cash and $5 per month without interest controls a desirable lot. Particulars on application. J. H. Bauerlein & Co., Kansas City, Mo.

The late Pope Pius IX. occupied the Papal throne from 1846 to 1878. This was the longest reign of any Pope on record.

Woman: Her Diseases and Their Treatment 72 pages, illustrated; price 50c. Sent upon receipt of 50c. cost of mailing, etc. Address Prof. R. H. KLINE, M. D., 931 Arch St., Phila., Pa.

THE TRUTH OF THE MATTER.—"I have to work like a beaver in summer."

"Happy man."

"Why?"

"Beavers don't have to work very hard in summer. The straw hat has the biggest contract."

SARC