

tight.

Care must be taken each year to prune severely. The greater part of the prun ing should be done in winter, when the

weather is mild, and before the sap starts

some pinching tack can always be

done during the summer when needed. While the soil should be rich, it is easily possible to have it too rich, and

the plants make too heavy a growth of wood at the expense of fruit. Potash fertilizers are especially valuable. Old vines, pieces of leather and wood ashes

can nearly always be applied with bene-fit. With a young vine care must be taken at first not to allow it to mature

ing the soil in good tilth and clear of weeds and grass. The greater part of the work can, of course, be done with

the horse cultivator, but some work will

need to be done with the hoe, if clean cultivation is given around the vines. Care must be taken not to prune too

The plants bee taken not to prime too much while the vine is growing. The plants breathe through the leaves, and if too many of these are taken off while growing the plant will be injured.— Farm and Vineyard.

FARM AND GARDEN NOTES

When rye is fed to horses use a laxa-tive with it.

While oil cake is injurious to mares in

A poultice of fresh slacked lime and

lard is said to be a sure cure for lumpy

Knee-sprung horses should be shod with a shoe the heel of which is thicker

It is poor policy to turn the horses out

The rule of express companies in feed

ing horses is ten pounds of hay and four quarts of pats per meal.

instead of an aid to the farmer, unless the labor thus released is turned again

A road tax may be burdensome, but

When buying trees for your orchard

this fall, be sure to learn how they have been propagated. If not grafted on whole roots of seedlings, have nothing

Exercise more care this season in call.

ing out the ewes. Retain only the best

for breeding purposes, use the best sire you can obtain, and make the flock pay

even better the coming year than you

The smaller industries of the farm

In order to distribute manure evenly.

so that all portions of the field will be equally benefited, it must be made fine. It is not economy, although it may save a little labor to throw the manure out in

The value of scientific work in the inter

valued, nor the honest effort of the un

et it is not near so much so as the

into other productive channels.

in the pasture at nights and let them se-cure their own food.

foal corn is not.

than the toes.

poor roads.

did this.

to do with them.

lumps and masses.

means for the end desired.

jaw.

thrift

too much fruit. Nearly all young, the vines will set more fruit than it sho

BROADCASTING AND DRILLING SEED. A year ago an experiment was tried at the Rhode Island Agricultural Station the know island Agricultural Station comparing broadcast and drill seeding. The same was repeated this year, divid-ing every plot, sowing the north half broadcast and the south half with an Empire grain drill using the same Empire grain drill, using the same amount of seed in each case. The amount of seed in each case. The broadcast oats came up first and gave a little better appearance all through the growing season, but the harvest showed an increase over the drilled oats of thirtyseven pounds per acre.-New York World.

#### KEP CLOSE WATCH ON THE SHEEP.

KEEP CLOSE WATCH ON THE SHEEP. It is a proverb among shepherds, "Count your sheep every time you see them." This is the only safeguard against trouble, and when one is missing it should be hunted up without a minute's delay. When the weather is hot the sheep are subject to diarrhœa, which quickly becomes dysentery, and this is infectious and hardly curable vines will set more fruit than it should be allowed to mature. The remedy is to thin out some after the fruit has set. A good sprinkling of air-slacked lime or copperas under the vine is a good pre-ventive of mildew. Spraying in good season will often aid to prevent rot. During the early part of the season, and especially with young vines, thor-ough cultivation should be given, keep-ing the soil in good tilth and clear of this is infectious and hardly curable. A sheep thus suffering is apt to be fly blown, and there is no more miserable sight than such a sheep. Any amount of trouble is repaid by an escape from such a calamity. Medicine alone will not stop an attack of diarrheen; absti-nence from food, until it can be digested by the restored stomach is as necessary as medicine, and no astringents should be used for this trouble. A mild laxative and mucilaginous food are the best remedies .- American Agriculturist.

#### SKIM MILK FOR COLTS.

In the production of horses I belinve They breed a mare that is not good for anything else and to a sire that don't cost much. You get a horse that no one where the they are that is not good for anything else and to a sire that don't cost much. You get a horse that no one cost much. You get a horse that no one wants. When you get a horse that some one wants there is some one's good money to pay for it. The horse most in demand is one weighing about 1200 pounds, with showy action, trotter's fore shoulders, good strong limbs and crest to make a show before a cartinge. Lean to make a show before a carriage. I can produce, with the right kind of mares, three or four colts every year in connec-tion with the dary. Get a fall colt and feed him on the skin milk along with his mother's milk. In this section far-mers generally produce a colt and wean him as he is coming into the face of a northern winter. At the farm of Miller northern winter. At the farm of Miller northern winter. At the farm of Miller & Sibley they have used skim-milk in raising colts; and Mr. Sibley told me he considered it worth fifty cents per hun-dredweight for that purpose. -Hoard's are business for the winter.

#### CHURNING BY MACHINERY.

Where the churning of the cream is done by hand it entails a most arduous task upon some member of the farm household, and in many cases it falls to the lot of the housewife. During the tax daily imposed and paid by every summer, where from three to five cows farmer who hauls produce to market over are kept, there is half an hour of this heavy work every day. There is often a large dog watching the operation of churning that he may obtain his usual fill of buttermilk. A treadmill can be fill of buttermilk. A treadmill can be obtained for a few dollars, and the dog made to do the work, and you may watch the operation or devote your time to other household duties. With the improved, or even the common powers, a dog, weighing fifty pounds, can do the churning of the cream from five cows, and not injure himself. Such work in hot weather should be done early in the The smaller industries of the farm often pay a better ratio of profit than the large ones. Give attention to the fowls, the bees and the garden, and the aggregate profit from the three will be a snug little sum. morning while it is cool. The butter churned then will be firmer. If the dog is treated kindly, and petted, he will gladly do the work and be ready at the call, or appear as soon as preparations are observed for the operation. Calves, sheep and goats are often used in tread-mills, but the dog is the most cleanly and is best adapted to the work. Human life is too short to spend much of it manip-ulating the churn dasher, especially when other power is so plentiful. An attachment can be placed on the wind-mill, but calms interfere.—American

## PROGRESS IN DEALING WITH FRUIT INSECTS

Agriculturist.

Those who have poultry to

#### HOUSEHOLD AFFAIRS.

ABOTT ATRING BEDS

ABOT ATRING DEDS. The shifting beds the most thorough, careford housekeeper often errs through her sheets, blankets, etc., and hang them of the window and over chairs, hav-ing them all exposed as much as possible to the direct rays of the sun and in the should be done. Then the pillows will be taken up and shaken and thumped wery suniset spot, and this is all wrong. The sun will draw the oil from the stathers, and the pillows will have a fancid, disagreeable odor. Expose them to the air daily; be as thorough as you pietase in this, and place the pillows slips in this, and place the pillows disters, a sin this, and place the pillows disters, a be the sin if you wish, but do not make the mistake of giving pillows, bolsters, a long sun bath, or you will do them more harm than good.—New York.

#### HOW TO POLISH A STOVE.

HOW TO POLISH A STOVE. "Women generally work twice as hard as necessary ove: blacking a stove," said a lady whom we found one day en-gaged in that unromantic occupation. She had on a pair of stout leather gloves and was applying the blacking with the round part of an ordinary shoe-brush, which she said was lighter and therefore much more easily wielded than the us-ual stove brush. The other side of the brush she used in polishing with light, brush she used in polishing with light, even stokes like an expert bootblack. even stokes like an expert bootblack. "I always keep soft paper bags from the groceries tucked in this box nailed up near the stove and every day I slip two or three over my gloved hand and give a rub; the consequence is that I only need apply polish once a week." Another little thing worth remembering in regard to stove cleaning is to wipe the dust from the stove thoroughly be-fore you apply any nolish. There is fore you apply any polish. There is always a right and a wrong way to do a thing and the wrong way doubles the task.—American Agriculturist.

#### CAULIFLOWER IN VARIOUS WAYS.

No more delicious vegetable exists than the cauliflower, which has within the last dozen years become so cheap, though formerly considered a luxury. Cauli-flower is now in market all the year round. In the spring months it is brought to New York from Eagland,

brought to New York from England, but the British vegetable does not have the flavor, after its see voyage, of the cauliflower picked in the Long Island gardens under the hands of skilled cultivators.

There are many delicious ways of cooking this vegetable besides the fa-miliar one of boiling it and serving it with cream sauce. An excellent way is "au gratin." To prepare a cauliflower the service of the factor of the service the this way, select a large, fine one. Tear off the leaves, pick the flowerets apart, cut off the roots, and wash it thoroughly in cold water. Then put in a sauce-pan in abundance of cold water. Add a handful of salt and let the vegetable cook for thirty minutes after it begins to boil. When it is cooked, drain it, put it in a baking dish, and have ready a cream sauce, made by mixing a table-spoonful of four with two tablespoon-fuls of butter, stirring in two cups of milk with salt and pepper. Let the cream sauce cook ten minutes after making it. Add three tablespoonfuls of grated Parmesan cheese, and pour it at once over the cauliflower in the baking dish. Sprinkle over the cauliflower three more

tablespoonfuls of Parmesan cheese, a tablespoonful of fresh bread crumbs and a few bits of butter. Let the cauliflower bake in a quick oven for about twenty-five minutes, when it should be a rich brown all over.—New York Tribune.

BAKED AND POTTED PEARS. Among fall fruits the pear holds an important place, although its reputation has suffered somewhat from improper

treatment when an attempt has b made to serve pears cooked, either as sauce or canned. The pear possesses some peculiar qual-ities, and requires a different treatment

from other fruits. It is the only fruit that is better for and laid aside to ripen. It has no marked flavor of its own, and

eadily absorbs that of any spice on fruit.

ests of agriculture should not be under-It requires to be cooked much longer han most fruits. When simply canned, than most fruits. learned farmer. But practice, in com-bination with science, furnishes the best its only recommendation to most persons is its looks; and the large, white, per-fectly shaped halves do look nice, but



The Eton jacket still continues popu

"Serpent" green is to be one of the

Never were the silks more beautiful han they are this year. Laced walking boots of the Bluch pattern will be worn a great deal.

Narrow ties are worn with bonnets, but hats are minus either strings or

Onyx bracelets faceted in squares and rimmed with gold is an old mourning fashion re-established.

All traces of mud spots should be removed from black goods by rubbing with a raw potato cut in half.

London tailors declare that the street sweeping skirt train will disappear the opening of the winter season.

Russian colors promise to be the pop-ular tints for early autumn, and they are emeralds, a dull blue, a deep red, and black.

Laces not in wear should be rinsed in clear water to take out the starch, dried in the sun, and wrapped in dark blue paper.

Denmark ladies are great lovers of the bicycle, and clubs for riding the wheel are found in many of the larger towns. None of the novelties in silver com

mend themselves more than the tooth-brush stands. They are both simple and pretty.

Spots of grease in silk generally disappear if covered with magnesia or gently rubbed with water and the white of an egg.

Miss Alice Berry, daughter of Mayor Berry, of Newport, Ky., is an amateur architect, and has done much good work in that line.

Miss Carrie F. Cochrane, the daughter of Colonel W. H. D. Cochrane, of Nashua, N. H., was lately appointed Notary Public.

A new pattern of bell skirt is made of a single piece, and buttoned on the side. or allowed to remain open over a panel of some other material.

The round skirt for street wear comes near the ground, but does not touch, and the portion where the foot presents itself is slightly shortened.

Fine squares of linen, wrought in the dantiest fashion, and edged with rare frills of lace, are preferred to the elabor-ate roint and duchess kerchief.

Mrs. Caroline C. Hodgin has taken her degree in the theological department of Earlham College, Ind. She will preach in the Friends' Church.

A novelty very pretty for the dinner table is a silver slipper with a high heel and rosette, chased to imitate brocade. This is filled with small ferns as a iardiniere.

The gauntlet glove is having a great run with the blazer, jacket and coat suits of all sorts, and for wear in the mornings, for driving and traveling, the gauntlet is the favorite.

Mantles and capes, excepting for pur-poses of utility, have disappeared, and nothing whatever is worn to hide the glories of the toilet, which for the most part inheres in the bodice.

A novelty in jewelry recently brought from London is the bib necklace. The bib, which forms a point on the centre of the neck, is composed of sapphire and pearls interthreaded in a sort of lattice work.

White gowns of all kinds keep their color best by being tied up in bags of blue paper inside bags of Holland. The gauze or chiffon trimming should be removed and kept separately in tissue p.per.

Mrs. Mackay has again been surprising London with her display of diamonds, and one critic said that she showed more really fine stones at one time than could be seen in all the shop windows on Regent street.

Miss Mattie Walker is Assessor Mackford, Green Lake County, Wis. The town has many residents of large wealth, which makes the choice of a woman for this responsible office the

Once Was Enough for the Monkeys. "I once went up the Amazon and Orinoco rivers on an animal-capturing ex-pedition for the late P. T. Barnum,"

noco rivers on an animal-capturing ex-pedition for the late P. T. Barnum," said Dick Cowper, an old showman. "I got quite a collection of snakes, birds and monkeys. I hit on a novel plan tor the capture of the latter and it worked like a charm. "A monkey is a greater imitator than a Chinaman. He will do anything he sees done, and that is what gets so many of his kind into the cage. I rigged up an electric battery and attached to it an apparatus that would allow a score of the similars to get hold of it. I then took a party of natives and went into the forest where there were troops of monkeys. We wit the apparatus down, attached the wire, and removed the battery to a con-siderable distance. The natives then took hold of the apparatus, danced and yelled, then retired. The monkeys made a dash for it. Half a dozen caught hold, and I turned on the current. They began to shriek and squirm, but the other to get hold of the machune. Loudd have stuck the whole troop in they could have got hold. We then and e & descent on them with sacks, and soon had a score of them corralled. "But it would only work once. We tried it a month afterward at a point fity miles distant, but not a mockeys Europe. A copy of this exceptionally fine production will be sent to any address upon receipt of 10 cents in postage stamps by The Charles A Vogeler Co., Baltimore, Md

tried it a month afterward at a point fifty miles distant, but not a morkey came off his perch in the trees. They viewed the proceedings with curiosity, but without any desire to imitate out war dance around the machine.-St. Louis Globe-Democrat.

#### The "Seven" in Neck Vertebra.

In a recent study of the anatomical structure of the neck, writes the author of "Curious Notes," I was struck with the remarkable fact that men and animals the remarks ble fact that men and animals alike are almost invariably provided with seven neck vertebræ or segments. Man thus possesses this number in common with the giraffe, whose extraordinary elongation of neck is produced, not by the introduction of other vertebræ, but by the greater length of the normal num-branewen. The only expensions to this ber-seven. The only exceptions to this rule of seven are found in two species of sloth, one of which has six and the other nine vertebræ, and in the Sirenia or "sea cow," a species of whale, which is also provided with a six-segmented elonga-tion or extension of the spinal column. In view of the fact that the seven invades every department of life, is it any worder that the Orientals have founded a regular system of philosophy based upon that mystic number.—St. Louis Republic.

#### Four Railroads Overlooked.

"Strange that four railroads, one a belt line, and two fuel-oil pipe-lines, nine miles from Chicago, should have been overlooked," said Jay A. Dwiggins & Co., when they laid out the town of Griffith. Four factories locat. d, houses and stores sprung up at once.-Chicago News. But 71 per cent. of Bulgaria's popula tion can write or read.

#### Why Mothers Delight In It.

Because it is the only remedy known that will cure a severe case of vroup in half an hour. If des not cuse romiting, nor does if stupify the brain, as nine out of ten cougi compounds do. Oh, yes! Dr. Hoxsie's Certair Croup Cure is a blessing to every household Sold by prominent druggists. 50c. Address A. P. Hoxsie, buffalo N. Y.

There are 3,600 000 men in standing

ANYONE would be justified in recommending Beecham's Pills for all affections of the live and other vital organs.

**Our Baby** 

Was a beauty, fair, plumi and heaithy. But whet two years old Scroftls Humor spread over het head, neck and forehead down into her eyes, out Emma Frederick: great sore ticching and burning. Hood's Sarsaparilla gave her new life and appetite. Then the humor subsided the and burning cased, and the is now per the itching and burning ceased, and the sores entirely healed up. She is now per fectly well." I. W. FREDERICK, Danforth St, near Crescent Ave., Cypress Hills, Brooklyn

. Hood's Pills cure all Liver Ills, bilious.



THE GREAT KIDNEY LIVER AND BLADDER

Just What is Wasted. The hurry-burry of its preparations for the formalian Exposition in 1983, too much is columbian Exposition in 1983, too much is heready seen on the the streets of a fanciful or parature, both superficial and catch-heready. There has been observed a void in the line of the stifting useful, combining there-with instructive object lesson; and the beau-tiful in art. Mooks there may be by the score, there are more trifles and unserviceable. The parature is a strength of the streets of the streets borde of visitors were ever at loss for a handy poster guide of official stamp, not only reli-ble, but pleasing and always fit to keep. Just phy already made its appearance, and we have before us "THE OFFICIAL POSITION." It unter the the street of the stamp is to keep. Just phy already made its appearance, and we have before us "THE OFFICIAL POSITION." It unter the form Water COLO Drawings. "It will be the Bird's-eye View dress a reading the the Bird's-eye View dress a the strength of the surgoos for mite official strated from Water Color Drawings. "It was reading the strength of the strength of the strength the strength of the surgoos form the official strated from the original drawings, made specially for this purpose from the official paratic strength of the surgoos the strength of the strength or at a strength of the surgoos form the official paratic strength of the functions, in water coperating for this purpose from the official paratic strength of the surgoos are counter on the strength of the functions to counter official paratic strength of the functions and the strength of the strength of the functions to counter official paratic strength of the functions and counter official paratic strength of the functions and counter of the mater to be address into mercent of the mater of the strength of the functions and counter of the strength of the functions and counter of the mater of the strength of the functions of a strength of the functions and counte Cost and Cure.

When Nature

Needs assistance it may be best to render it

promptly, but one should remember to use

even the most perfect remedies only when

needed. The best and most simple and gentle

remedy is the Syrup of Figs manufactured by

----

PREVENTION

dress on receipt of Stamp.

the California Fig Syrup Co.

POTTSTOWN, PA. For I was a sufferer from neuralgia for ten years; tried all kinds of reme-10 Years. dies without relief, and had given up all hope. I tried a bottle of

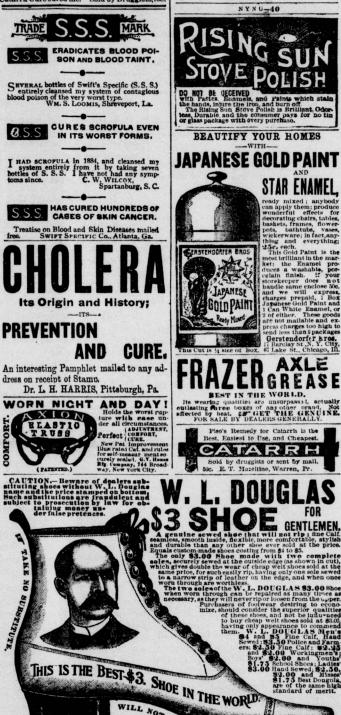
ST. JACOBS OIL, One

and it effected such wonderful relief that I recommend it to all. CHAS. LAW, JR. Bottle.

# "August Flower"

"I am happy to state to you and to suffering humanity, that my wife has used your wonderful remedy, August Flower, for sick headache and palpitation of the heart, with satisfactory results. For several years she has been a great sufferer, has been under the treatment of eminent physicians in this city and Boston, and found little relief. She was induced to try August Flower, which gave immedaite relief. We cannot say to much for it." L. C. Frost,

If afflicted with sore eyes use Dr. Isaac Thompson SEye-water. Druggists sell at 25c, per bottle Springfield, Mass. J. A. Johnson, Medina, N. Y., says : "Hall's Catarrh Cure cured me." Sold by Druggists,75c. NYNU-40



Will give exclusive sale to abee dealers and general merchants where I have no agents. Write for catalogue. If not for sale in your place send direct to Factory futing the dize and width wanted. Postage free. W. L. Douglas. Breckton. Mass

WILL NOT RIP.

Dr. C. V. Riley read at the late meet-ing of the American Pomological Society an instructive paper on "Recent Ad-vances in Dealing with Insects and Affect-ing Fruits." In this he discusses the methods of combatting the plum cur-culio, codling moth, red scale, fluted culio, codling moth, red scale, fluted scale, and other injurious insects, giving the result of recent experiments on those insects. Contrary to the expressed opinscale, and other injurious insects, giving the result of recent experiments on those insects. Contrary to the expressed opin-ions of many horticulturists, Dr. Riley questions whether more injury is done to day to our fruits than was done fifty

or one hundred years ago. In fact, it is patent that with the advance made of late years in our methods of warfare against these fruit insects, less injury re-latively is done; but as the area of fruit culture increases, so does the aggregate of injury and also the number of species

that we have to contend with. He warned pomologists to be on their guard ageinst two foreign insects, likely soon to appear in this country-the peach to appear in this could y the peach is due to a fungus which thrives in coratilis, a sub-tropical insect, resent warm, wet weather. Spraying with bling the apple maggot, which is ex-tremely destructive to the peach crop of Bermuda, and likely to be troublesome if it once becomes established in Florida or d. Georgie and the lower of the strayed every fifteen days from the first of July till the truit begins to turn blue. and Georgia, and the Japanese peach fruit worm, which is allied to our codling moth, and in some seasons damages ninety per cent. of the peach crop of Japan. He suggested that provision be made for the inspection, at ports of entry, of fruits and plants received from any part of the world from which we know danger threatens.—American Farmer.

#### TRAINING GRAPE VINES.

 $\Lambda$  wire is better than strips or poles. The little tendrils seem to be able to grasp and hold to the wires better than to wooden poles or strips. Another item is of importance, and that is to have the wires stretched reasonably high. This admits more air and a better circu-This admits more air and a better circu-lation underneath, and in this way lessens the danger of rot or mildew, while at the same time it affords a better oppor-tunity of working and cultivating around the vines. Generally two good vines will be sufficient, and the top wire can be five feet from the ground. Good stout stakes will answer at each vine if

Those who have poultry to sell this year will be sure to get a good price for them, for there is none in store. And those who know how to raise the best poultry will get almost any price their considered will be the to see consciences will allow them to ask.

earth or gypsum to prevent the escape of ammonia. Wood ashes or lime should not be used, as they set the ammonia free.

Before you turn the horses out for a iest in pasture, as you should do after harvest, take off his shoes. We know some good farmers who even keep their plow horses unshod, saving money and keeping the feet in good condition at the same time.

Brown rot or gray rot of the grape, also sometimes known as downy mildew, is due to a fungus which thrives in The author of "Common Sense in the Poultry Yard" says that he is satisfied from his own experience that less than an acre and a half for each hundred hens is not good economy. On less than an acre it is difficult to carry out the rotation of crops that is absolutely necessary, and the fowls do not acquire the vigorous health that is so desirable. It is useless for a beginner to try and

It is useless for a beginner to try and experiment with hens. There is no business which is more injured by con-stant changing, trying to find something better, and aiscarding the old before anything better is obtained than the poultry business. All breeds of fowls have some good points, and the ideal one, satisfactory in everything, has not been discovered, and this is not the

are tasteless and nasipid. Ripe juicy pears are delicious served with sugar and cream. The pears should be put on the ice until cold, peeled, sliced thin, sprinkled with sugar, and served immediately. Pears bake nicely and make a very rich dish. They require at least two hours to cook

hours to cook.

hours to cook. Baked Pears, No. 1.—Wash and wipe the pears, cut in halves, remove the core and all imperfections; put in a deep carthen baking dish, cover with water, and place in a hot oven. When soft,

add sugar and brown. Baked Pears, No 2.—Select sound, perfect pears; place in a baking dish with a little water. Bake until thor-oughly done. When cool, remove the skins, roll each pear in granulated sagar,

skins, roll each pear in granulated sugar, and arrauge in a glass dish. Serve with whipped cream. A housekeeper whose dishes always prove acceptable and appetizing prepares what she calls potted pears in this way: Take nice ripe pears; do not peel but wipe carefully; cover the bottom of a stone jar with pears, stems upward, and sprinkle sugar over them, then set in another layer of pears, sprinkle over more sugar, and continue until the jar is full. Put in a pint and a half of water to lose, and set in a slow oven two hours. Housekeepers remote from markets, close, and set in a slow oven two hours. Housekeepers remote from markets, who are obliged to buy their supplies of fruit canned, will find the pears much improved if treated in this way: Re-move the fruit from the can, and if the pears are soft enough for a broom straw to pass easily through them, drain off the juice and set the pears aside. Put the juice and set the pears aside. Put the juice in a porcelain kettle with half a pint of sugar and a pint of water. Tie half a teaspoonful of ground cloves in a piece of thin muslin, and throw into the syrup, which should be boiled until it looks thick and rich. Then put in the syrup, which should be boiled until it looks thick and rich. Then put in the pears, and cook ten minutes. Carefully remove each piece of pear with a wooden or silver spoon to a glass or earthern jar, pour the syrup over them, and cover tightly until cold. The bag of cloves should be removed before the pears are put in the syrup.—Harper's Bazar,

Lace of all kinds is used on every cos-tume till one cries for respite. In the coming season it will be replaced by very rich passementeric and embroidery. Narrow fringes will be among the new dress trimmings.

Mary Sheldon Barnes has been made Assistant Professor of Modern History in the Stanford University, Palo Alto, Cal. Her husband, Professor Earl Barnes, holds the chair of Education in the same institution.

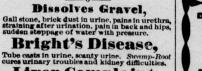
An Indiana girl started out in a house dress and without a head covering, to visit a near neighbor, met her sweet-heart on the way and was induced to board an approaching train, and was married at the next station.

White or light brocades may be cleaned with fine bread crumbs, and plain white silks may be cleansed by shaking them about in a lather of white soap, rinsing in luke-warm water and stretching over lines to dry rapidly.

Mile. Jeanne Chauvin has presented herself before the Faculty of the Univer-sity of Paris as a candidate for the degree of doctor of laws. Her thesis will treat of the professions open to women and of the historic evolution of the woman in society.

Patti, over her own signature, has at last anounced her farewell engagement for the United States. She will appear in New York in November, 1893. One clause of her contract reads: "Marcus Mayer has the right to announce this as positively a farewell tour under Madame Patti's signature," and so on.

Madame Patti's signature," and so on. Utica, N. Y., is a great place for wo-men who earn their own living. There are 11,022 women, or one-fourth of the population of the city, who do other than housework. The manufacture of men's clothing employs 6975 women, and 200 more make Scotch caps. Fifty women make neckties, 337 are employed in shoe manufacture, and 1696 work in cotton and woolen factories. Then there sre clerks, stenographers, bookkeepers, saleswomen, teachers, nurses, storekeep-ers, etc. ers, etc.



Liver Complaint, Torpid or enlarged liver, foul breath, bil ness, bilious headache, poor digestion, go Catarrh of the Bladder. Inflammation, irritation, ulceration, dribbl frequent calls, pass blood, mucus or pus.

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The hypophosphites of lime and soda combined with cod-liver oil in Scott's Emulsion improve the appetite, promote digestion, and increase the weight.

They are thought by some to be food; but this is not proved. They are tonics; this is admitted by all.

Cod-liver oil is mainly a food, but also a tonic.

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