In behalf of the calves the Jersey Bulletin begs to remind those who are feeding separated skim milk that it is a very, very thin food. It needs to be very, very thin good. It needs to be generously reinforced with some flesh-forming and fat-making substance, such as boiled flaxseed, linseed oil meal, gruel or other like substance. In the most careful hand-skimming there is more or less fat left in the skim milk, and it is therefore, a little better selfand it is therefore a little better calf food, but even hand-skimmed milk is very poor reliance as a steady diet unless reinforced by something of more sub-stance. Do not forget this.

A GOOD MARKET CROSS.

Experiments made by crossing an Indian game male with Plymouth Rock hens, the past season, resulted in some very choice table birds, and which sold readily in the market. The only objection was the leggy appearance of the chicks when about half grown, but their appearance did not indicate truly their weight, as every one weighed at least half a pound more than other chicks of the same age, from different crosses, while their quality was far above that of any other market cross made. The game improves all other breeds for the table, but the chicks seem to be somewhat tender when young.—Man-chester Mirror and Farmer.

KEEP A RECORD OF NEWLY-SET TREES.

It is not good policy to trust wholly to memory or labels for the record of newly-set trees. In setting a new orchard or filling in an old one, or setting various kinds of trees about the house, make a record of it in a book kept for the purpose and placed where it will be accessible at all times. The same applies to small fruits. This record will not only be an aid to the one who plants them, but to those who may take his place. but to those who may take his place.
Also note the date of planting, and how old they were when set. Some trees and vines need to be trimmed and manand vines need to be trimined and man-aged differently from others, to obtain the best results, and to know just where they are located is a good thing. Plants and shrubbery with long, difficult names should also be recorded in the book should also be recorded in the book. with both the common and botanical name. Record the season of bloom; and name. Record the season of bloom; and if any special care or cultivation is recommended, write it out, or, what is better, paste in the printed directions with your notes.—American Agricul-

PURSLANE LOVERS.

The pursiane weed is of some use, if it is a nuisance of the larm. The hogs are especially fond of it, and as it is good for them there is no reason why the weed should not be given to them. All farmers are more or less acquainted with the weed and know full we'll how it thrives. When they are killing the weeds, and if it can be done without danger to crops, let the hogs have the run of the field. Then watch and see what a perfect picnic the porkers will

have.

If it is not possible to give the pigs If it is not possible to give the pigs the run of the fields gather all the weeds possible and throw it to them. We know of a farmer who makes it a prac-tice to go every merning and pull a good amount of the weeds for the pigs. He claims that in the morning is the best time to give them this food, and says they enjoy it more. But we think the time of day to give the pigs the weeds is immaterial, and the best time is when you think you have enough weeds collected for them .- American Farmer.

WINTERING FRUIT WOOD.

Grapes can be grown even in the coldest the soil in November, so as to be covered with snow, and this is an easy matter with their pliant stems.

Professor Budd says that peach trees

have been fruited in Iowa by using the same preservative means. Their stiff, branchy nature ill adapts them to lying down, but this difficulty, as explained in the Rural New Yorker, is overcome by reducing the young tree to a single stem after one year's growth. This stem is bent flat to the ground late in the fall; the roots being bent or cut to make it the roots being bent or cut to make it practicable. About five feet of the stem remain permanently horizontal and the point grows upward and is allowed to branch; but chiefly in line with the prostrate stem, and is staked to hold it erect. In the next fall the top is easily bent down to one side or the other and held flat by billets of word.

down to one side or the other and held flat by billets of wood.

The Antwerp sorts of raspberry can be fruited with similar care to let only three or four canes grew in a hill in summer and to weight these down for the winter. It is best not to cover any of such letters are shorts with earth as if mild ter. It is best not to cover any or such laid down shoots with earth as, if mild haid down shoots with earth as, if mild weather occurs before April, the fruit buds may swell and rot. A difficulty in the case of the beach tree is its tendency to making rank growth late in summer, which cannot ripen well. The bending and training indicated above are likely to check this over production of soft wood and to induce more flowering buds and shoots.

SALT MAKES MORE MILK.

It is being reported as something new that the giving of salt to cows has the effect of increasing the yield of milk. There is nothing new in this except to There is nothing new in this except to those persons who are beginners in the business of keeping cows, or who do not read a paper in which any information on this subject is regularly given. It is a very simple matter. Milk is made only n very simple matter. Milk is made only from the food that is digested. If the food is not digested, not only is there a loss of material of which milk may be made, but the cow does not feel well. loss of material of white little may be made, but the cow does not feel well. Both these are conducive to a decrease of the milk. But when a cow is regularly supplied with salt, not only is she satisfied with this gratification of her tastes and inclinations, but the digestion of the food is perfect, and the result is that the milk yield is up to the highest point. The digestive fluid consists in part of a hydrochloric acid, of which salt is partly made up, and thus this indispartly made up, and thus this indisparts. pensable agent of digestion is supplied to the cows. Salt is thus as much a food to the cows. Salt is thus as much a food as sugar, which goes so largely to maintain the vital heat and support life, and killing the bugs.

it should be given to all animals that do not live wholly on animal food, and in proportion to the amount of vegetable food they consume. The staple supply determined upon by experts is two ounces for a cow, one ounce for a horse, a dram for a sheep per day, and a small quantity at intervals of a few days for swine and poultry. The quantity given to a cow is for the reason that she gives milk which contains salt, and thus needs more than a horse, but a mare that is nursing a foal should have an increased allowance, although this is rarely thought of.—American Dairyman.

EXPERIMENTS WITH OATS.

Experiments have been made at the Illinois station on rate and depth of seeding, and tests of varieties of oats.
All were made on the fertile dark-colored soil of the station grounds. Welcome oats were sown on seven plats, each one by sixteen rods, at the rate of from one to four bushels per acre. The yields of both grain and straw for each of the four years the experiment has been in progress and the averages of the four years are tabulated for each rate of seeding.

The largest yield of grain in 1891 was from sowing three and one-half bushels per acre with sittle variation between the plats sown at the rate of two, two and one-half, three, three and one-half and four bushels per acre. The average yields for four years were much the same as the above. One or one and a half bushels gave smaller average yields than any of the heavier seedings. The weight of the grain per bushel was less in the case

of the light seeding.

As to depth of covering the indications were that the returns were slightly better from covering two inches deep, though in trials for four years the best results have not come from covering the

same depth in any two years. same depth in any two years.

The average yield per acre in tests of forty-four varieties on fifty-five plats in 1890 and 1891 was 66.6 bushels of grain, weighing 33.5 pounds per bushel, and 2840 pounds of straw.

The early-maturing varieties are those harvested July 6 to 14; the medium, July 16 to 20, and the late, July 24 to 30. The early-maturing varieties are superior to either the medium or late in the average yield of both grain and the average yield of both grain and straw, the weight per bushel and size of berries, but are inferior to either of these in per cent. of kernel; the dun-colored gave the smallest yield and the largest per cent. of kernel. As to the panicles, open or closed, the latter are superior in yield of both grain and straw and also in per cent. of kernel.

As to weight per bushel those which

As to weight per bushel, those which As to weight per bushel, those which weigh less than thirty-two pounds are superior in both yield and per cent. of kernel. Notwithstanding the common belief to the contrary, it is said those oats which weigh least to the bushel have usually the highest per cent. of kernel and consequently the highest food value. Thirty varieties have been tested for three years and fourteen additional for two years. No one variety has been shown to be greatly superior to all others. A different variety stood all others. A different variety stood first in yield in each of the three years.

—New York World.

FARM AND GARDEN NOTES.

Tomatoes should not grow too much Potatoes should be kept in the coolest

and darkest place possible.

Low-growing vegetables may be cul-tivated between berry bushes. The wool from well fed sheep is much better than from half-starved ones.

When transplanting, have the roots straight and in their natural position. There is no profit in letting bees

make wax. Honey is what is wanted, Tomato leaves are also said to make a

good insecticide if steeped in water and prinkled over plants.

Poorly kept sheep will not make the owner rich, nor do much towards build-ing up the fertility of the soil.

The wood queen-excluders do not the cuts and the queens go above.

If the weeds have started up in the wheat fields in many cases it will be found a good plan to turn in the sheep. If the fowls get too fat give them some grain not rich in carbo-hydrates. Oats as a single food will tend to lessen

See that the poultry exhibited at the fairs have airy coops. If they are neat and uniform in size the display will show off better.

Excelsior — the material used by upholsterers—is said to be an excellent thing for beekeepers. When ignited it makes a dense smoke.

If you have late hatched turkeys it will be well to see that they do not get into the grass until the dew is off even though the sun is bright.

The cause of the death of bees in a quite often due to starvation. And what may seem worse, the owner of the apiary rarely knows the cause.

In shipping poultry do not crowl the coops too full. Besides the sufferings caused the fowls, the death of two or three will take off the expected profits and cause disappointment. Cultivate late potatoes the same as the

spring crop. As an advantage to the potato, level cultivation is best, but when slightly ridged or hilled they can e more easily plowed out.

If the garden is well planned, three the ground must be kept occupied. As soon as one crop has matured another must be ready to take its place.

To give permanency and uniformity to the ideal type that has been adopted, selections for breeding must be strictly confined to animals having the desired characters, within the limits of a dis-tinct breed, or of a single family of a distinct breed.

Where the attack on corn by bill-bugs is limited to small areas the application of a handful of sand saturated with kerosene around each of the hills will

HOUSEHOLD AFFAIRS.

TO SWEEP THE COBWERS.

Canton fiannal coverings for brooms are made by careful housewives with which to sweep the cobwebby corners of ceilings and also for use upon the present popular mattings. These coverings are cut in the shape of the brush part of the broom, over which they are slipped, the sides are left open and tied with pieces of tape in three or four places, so that they may be easily removed when washing is necessary or the broom is required for harder sweeping than the soft fiannel will allow.—New York World.

HINTS ON CARVING.

HINTS ON CARVING.

It is pleasant to see a woman carve, if she does it deftly; there seems something appropriate and almost Scriptural in a woman's dispensing food to her household. English women nearly always carve, but in this country the work is almost invariably relagated to the men. To save strength, time and patience in carving it is absolutely necessary to have a sharp knife. As a general rule cut across the grain. A turkey should be placed with the head toward the right hand of the carver. The breast is generally cut in slices parallel with the breastbone; but if the turkey is large, first cut the wings off close to the body and then cut across. and then cut across.

and then cut across.

A good way to keep a knife perfectly sharp, and make your husband think you give him the tenderest of joints, is to use a "rifle," such as the farmers sharpen their scythes upon. A few turns on this will give an edge that will cut through anything.—New York Tribune.

UNHARMFULNESS OF CAKE.

Cake of the simple kinds, especially sponge, is and can be frequently given to the sick. Good sponge cake served with sweet cream or a glass of milk is an excellent lunch for an invalid.

an excellent lunch for an invalid.

Some of the plain kinds of butter cakes—those made with a little butter—such as white, "feather" and similar varieties—are really excellent food. Consider for a moment what they contain:

Eggs, milk, butter, sugar and flour—five of the most valuable of all our food products.

Yet there are those who pride them-Yet there are those who pride themselves upon not eating cake. This idiosyncrasy can only be explained in one or two ways. Either the cake which they have had has not been properly made or else it has been so good that during a lapse of judgment they have eaten too much.

The dark fruit cakes are to be avoided by both sick and wall on account of the

by both sick and well on account of the indigestible nature of the dried fruits used in them, and also because they are generally very compact and heavy, no

There is a custom prevalent in many Inere is a custom prevalent in many kitchens of using what is called "cooking butter," that is, butter which is off taste or rancid. If you have no other butter for cake, don't make any. Cake made with that will not come under the head of "unharmful." Sweet butter and fresh eggs, not "store" eggs, are abso-

lutely necessary.

Also is needed a dainty thinker to oil the pan in which it is to be baked, so that the outside of the cake shall not taste of the fat.

Many an otherwise good, harmless
cake has been spoiled by doing this with dirty or rancid grease. Use sweet but-ter or sweet olive oil.—Chicago News Record.

Lemon Snaps—One cupful of sugar, half a cupful of butter, two eggs, two tablespoonfuls hot water, half a teaspoonful soda, four cupfuls of flour, and flavor with two teaspoonfuls lemon. Roll very thin; bake in a weak oven.

Fried Macaroni-Boit one pound of Fried Macaroni—Boil one pound of macaroni, salted to taste, for fifteen minutes, or until soft; drain off the water and stir in the macaroni, three eggs, a little pepper and salt, and some parsley chopped line. Mix thoroughly together. In a frying-pan heat two tablespoonfuls of lard; put the macaroni in and fry brown, turn and let brown on the other side, put on a plate and serve.

Lemon or Orange Cream-Take one lemon or two oranges, grate, add one cupful of sugar, one-half cup of ice water, and one cupful of cream; beat the whites of three eggs and stir in. Warm a gil of milk in which mix two table-spoonfuls of cornstarch, let thicken and stir in. Set on ice to cool. Whipa quart of cream flavor with almost and part

Fish Hash-Boil six good sized potatoes and one cupful of stripped codfish together, and while hot chop them fine together with three or four slices of beet. Put the mixture on the stove in a granite stewpan, add a good sized piece of butter and beat thoroughly with a silver fork. Place on a hot platter in any form desired, garnish with parsley, pieces of beet and carrot cut in fancy shapes, and slices of hard boiled eggs.

Pulled Bread-Put a loat of light, flaky bread between two pans, and let it heat through in a moderate oven. It will take about twenty-five minutes for this.

Take from the oven, and with a fork tear
the soft part into thin, ragged pieces.

Spread these in a pan and put them in a
hot oven to brown. It will take about fifteen minutes to make them brown and

fifteen minutes to make them brown and crisp. Serve at once on a napkin. Always serve cheese with pulled bread.

Cocoanut Custard—Heat one quart of milk in a double boiler. Beat the yolks of five eggs and the whites of two, light, and five spoonfuls of sugar. Over these pour the scalding milk, stirring as you do so. Set over the fire again, and stir until the custard begins to thicken. Have ready one-half of a grated cocoanut, and pour the thickening custard on it, stirring them together. When cold, flavor with rose water or bitter almond; put in a glass dish, and lay over it the other half of the grated cocoanut. On this spread a the grated cocoanut. On this spread a merangue of the beaten whites of three merangue of the beaten whites of three eggs mixed with two tablespoonfuls of powdered sugar. Eat with sponge cake.

The Legion of Honor.

The Legion of Honor.

The French order of the Legion of Honor at present counts no less than 45,000 members, of which number 12,458 are civilians. Of grand crosses, including fourteen civil members, there are fifty-nine; the grand officers and companders number 1400, the officers, in manders number 1400; the officers, including the army, 6000.—Detroit Face

The first inhabitants of the far north did not employ dogs, but drew their walrus-rib sleds themselves.



Crepons are very popular. Velvet appears in blazing colors. Autumn styles favor plump girls. Pink dinners are very fashionable. Shot taffetas come in brilliant hues. Mackintoshes with capes and no sleeves

Grasshopper green is a new tint at the milliner's.

The main feature of the new winter wraps is additional length.

The empire gown is gradually making its graceful way to us again. Fashion advices from Paris are to the effect that yellow is to be worn a great

The ostrich feather and cock's plume boa will be as popular as ever this

For the tiny winter maid eiderdown coats, reaching almost to her heels, are being prepared. Two women have been elected to the

estry of St. Paul's Episcopal Church at Hickman, Ky. Freachwomen are much affecting red in gowns, bonnets and even hosiery,

shoes and gloves. Mrs. Nancy S. Foster has given \$50,000 to build a hall for women at the

Chicago University.

A modified Tam o' Shanter cap is shown in velvet for this season's wear for very young girls. The chatelaine watch is again worn with a gold knot, or small bow of fancy ribbon fastening it to the corsage.

Biarritz pique are the most fushionable gloves for this season, and will be for many a long winter day to come.

The late Mrs. Nilsteth, of Philadel-phia, bequeathed a very fine collection of paintings, valued at \$160,000, to the

Young ladies busy themselves knitting and crochetting pretty silk sheathes for sun umbrellas, in both black and gay

In Russia, by way of acknowledging her inferiority, the bride pulls off her husband's boots in the presence of the wedding guests.

Little golden slippers, brocaded with enameled flowers and stuffed with col-ored velvet, are among the latest novel-ties for the dressing table. Goodby to muddy skirts in hot weather. A rubber length outside and inside, one-third the width of the skirt,

is both neat and economical. New gloves for long-sleeve'l gowns come in dog-skin and in one-button lengths. The favorite colors are English box, tapestry blue and mahogany.

Some of the new shades in blue are far more becoming and attractive when made up and trimmed than they are as they lie in the piece on the store counter or shelf. Miss Adeline E. Knapp is stock reporter for the San Francisco Call, and is

said to resemble the late Miss Midy Mor-gan, of the New York Times, in her methods of work. Mrs. F. E. Mapp, of Milledgeville, Ga., is reported to have received a diploma and gold medal from the In-

ventive Society of Paris, for a bread raiser she has invented. The little mink head and tail for the neck have already made their appearance. But they do not seem to be effectual in removing the feather boa. That, evidently, has come to say.

The lady doctors have achieved a notable victory. In spite of a determined opposition, the British Medical Associa-tion has finally decided by an overwhelming majority to admit them as members

Mrs. Hannibal Hamlin, wife of the late Vice-President Hamlin, lives in the oid Hamlin homestead in Bangor, Mc. She is surrounded by hosts of friends and entertains at every season of the

Dressmakers give all sorts of names to skirts nowadays, but they all are evolvements of the "bell" skirt, the principal change being additional width, which fulness is disposed of in deeper pleats.

stripes and various colors, and are very pretty and useful. They make a gay and light covering for the bed, or are a great addition to the divan if thrown

Miss Bulkley, who has been offered and has accepted the position of dean of the new Chicago University, has for years been principal of the High School of Plainfield, N. J. She is about forty years of age and a native of Danbury,

Mme. Berthe de Colonne is the young Mme. Berthe de Colonne is the young and beautiful wife of an architect in Europe. She is both blind and deaf, but is quite famous as a poet and author. The Queen of Roumania has written a preface to the book of Mme. de Colonne's ollected verses. At a recent fashionable wedding the

At a recent fushionable wedding the bridegroom presented each of the brides-maids with a gold bangle, depending from which were a heart, a padlock and a key set with diamonds, the whole being illustrative of the old axiom: "Love laughs at locksmiths."

Marie Corelli, the writer of scientific Marie Corein, the writer of scientine novels, receives an income from her works second only to that of Mrs. Humphrey Ward. For one year's rights in her novel, "The Soul of Lilith," she realizes an income of \$5000, and her royalties on her work amounts to \$5000 more.

The Emperor of Austria has honored The Emperor of Austria has nonoreu with a special medal Mme. Rose Holub, who shared the dangerous experience of her hubband's expedition to Central Africa. Her bravery and efficiency were conspicuous during the sufferings of the party in their eight months' flight from

savages.

Ralph Waldo Emerson's widow is now in her ninetieth year. She lives with her unmarried daughter, Miss Ellen, in the old homestead at Concord, Mass. She sees no visitors, reads nothing, and apparently feels no interest in the outside world. Only at the rarest interval does the leave the house of the control of the control of the leave the house of the control of the con she leave the house. Then she goes for a short drive in the old family carry all, which looks as if it might have been purchased with the house in 1835. Miss Emerson is the constant companion of her mother.

Cowards in the Dark.

"I was in the British army when a young man," said an Englishman the other day, " and was stationed for some time in India. Our Colonel, an old campaigner who had won his spur in the Crimea, became involved in a difficulty with a fellow officer, and a duel was the result. The Colonel, being the challenged party, selected pistols as the weapons and elected that the affair should occur in a darkened room. We secured a room twenty feet square, closed every crevice that would admit light, placed our men in corners diagonally opposite and withdrew. Each man was provided with three charges and when these were exhausted we rushed in to gather up the mutilated remains. Each man stood erect and soldier-like in the man stood erect and soldier-like in the corner untouched, but directly behind the head of the Colonel's opponent were the three bullet boles made by the Colonel's pistol. 'How is this's said a grizzled old Major. 'Had you been standing here when those shots were fired you would have been killed.' The culprit was compelled to admit that he had dropped to one knee. 'You are a coward, sir, and unfit for the company of soldiers and gentlemen,' snorted the Major. 'Hold on, Major,' said the Colonel. 'It is a stand off. While he was on his knees in one corner I was on man stood erect and soldier-like in the was on his knees in one corner I was on my stomach in the other.'"—New York Dispatch.

Wonderful Blades.

The most wonderful weapons in his tory, uniting miraculous sharpness with wonderful elasticity, are undoubtedly

the blades of Damascus.

The sabre of Japan, though as hard as a diamond, with an edge so acute that it will go through a pillow or a poker as if it were air, cannot compete as it it were air, cannot compete with the old Syrian swords, because it has no elasticity. This elasticity is not alto-gether a lost art, as to-day one may see in Toledo, Spain, blades packed in coils

like watch springs.

Swords have been made during the Swords have been made during the present century in Russia that rivaled in edge and bending qualities the famous Damascus blades. At the imperial factory of Ziatouat, in the Urals, some have been turned out which bend till the point touches the hilt, and which would also cut through an iron bar. More than this no blad; has ever done, or can do, —Yanker Blade. -Yankee Blade.

The area planted to rice in Queens-land was 456 acres in 1891, yielding 22,914 bushels. The industry is being

A Correspondent Auswered.

I. N.—The factory town of Griffith lies nine miles southeast of Chicago and has four railroads, one a complete beit line, and two fuel-oil pipe-lines. A full description of this growing town can probably be had by addressing its founders, Jay A. Dwiggins & Co., of Chicago.

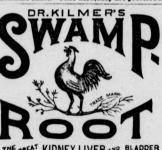
Japanese fruits have proved of great

I Can Walk a Mile

Easily, although for a long time before taking Hood's Sarsaparilla I could not walk a step. I had a terrible running sore on my leg, resulting from milk leg, Nothing did meany good till I began taking Hood's Barsaparilla. The pain cased state of the pain cased state of

20 ta. The pain ceased wholly, the dark color Mrs. Chas. Asbel disappeared, the sore has healed, and the limb is perfectly healthy." Mrs. C. A. Assell, Avon, Mass.

Hood's Pills should be in every family medicine chest. Once used, they are preferred.



THE GREAT KIDNEY, LIVER AND BLADDER Biliousness.

Poor Digestion,

Distress after eating, pain and bloating in the stomach, shortness of breath, pains in the heart.

Loss of Appetite. e-morrow, nothing seems to taste good, tired, deepless and all unstrung, weakness, debility. Guarantea—Use contents of One Bottle, if not ben find, Druggists will refund you the price paid.

At Bruggists, 90c. Size, \$1.00 Size.
Invalids Guide to Health free—Consultation free.
DR. KILMER & CO., BRUGHAMTON, N. Y.

German Sypup"

I must say a word as to the efficacy of German Syrup. I have used it in my family for Bronchitis, the result of Colds, with most excellent success. I have taken it my-

cellent success. I have taken it my-self for Throat Troubles, and have derived good results therefrom. I therefore recommend it to my neighbors as an excellent remedy in such cases. James T. Durette, Earlyswile, Va. Beware of dealers who offer you "something just as good." Always insist on having Boschee's German Syrup.



to LIFE of MOTHER and CHILD.

My wife, after having used Mother's Friend, passed through the ordeal with little pain, was stronger in one hour than in a week after the birth of her former child. J. J. McGOLDRIOK,

Beans Sta, Tenn.

Mother's Friend robbed pain of its terror and shortened labor. I have the healthlest

and shortened labor. I have child I ever saw.

MRS. L. M. AHERN, Cochran, Ga. Sant by express, charges prendie, on receipt of price, \$1.9 per bettle. Book "To Mothers" mailed free.

Bradfield REGULATOR CO.,
For sale by all Driggists,

The nature of the whole land can be roughly divided into three conditions: Snow and ice fields bury the coast range and choke up every hollow; to the immediate north the valleys are rocky and barren, but the vast interior beyond is richly clothed in luxuriant vegetation. The scientific authorities theoretically mapped out giant ice fields as spreading over the entire land from the Farweather and Mount St. Elias ranges north almost to the valley of the Yukon. Colossal heights mantled in nevermelting snows tower thousands of feet in the air, but within the shadow of these mighty uplands, in the sheltered

these mighty uplandr, in the shutered hollows beneath, lie immense valleys carpeted in richest grasses, and gracefully tinted with wild flowers. Here in the summer a genial clime is found, where strawberries and other wild fruits riches to house in the summer and the wild fruits. ripon to luxuriance, where there are four and a half months of summer and seven and a half of winter. In June and July the sun is lost below the horizon only for a few hours, and the temperature, though chilly at night, has an average of sixty-five degrees in the daytime .-

Berlin's 1,315,600 people have only 26,000 dwellings, fifty persons living in

That Dr. Hoxsie's Certain Cure should be so universally popular? Of course not; it is so pure in its preparation, so rotent in effect. It stops a coul from gring to the lungs like magic. It is safe, sure, and sweet, and as delicate in action as it is powerful to cure. Sold by druggists. 50c. Manufactured by A. P. Hoxsie, Buffalo, N. Y.

The Hebrew population of Jerusalem numbers about 33,000 out a total of

E. B. Walthall & Co., Druggists, Horse Cave Ky., say: "Hall's Catarrh Cure cures every one that takes it." Sold by Druggists, 75c. "LIFE is a battle field on which we fight for fame." To preserve health in this fight use Beecham's Pills, 25 cents a box.

R. R. R. DADWAY'S READY RELIEF

NEVER FAILS TO RELIEVE PAIN. The Cheapest and Best Medicine for Family Use in the World.

It surpasses all other remedies in the wonderfu power which it possesses of curing

RHEUMATISM, NEURALGIA.

The application of the READY RELIEF to the part of parts where the dimoulty or pain exists will afford ease and comfort.

For Sprains, Bruises, Backache, Pain in the Chest of the Chest of

SUMMER COMPLAINTS.

hosa, Dysentery, Cholera Morbus, Faintness thurn, Sick Headache, Colic, Wind in the Bow ols and all internal Pains.

Tavolers should always carry a bottle of RADWAYS READY RELIEF with them. A few drops in
water will prevent sickness or pain from change of
water. It is better than French Brandy or Bitters



ASK FOR W. L. DOUGLAS' SHOES.

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 sys-tem effectually, dispels colds, head-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 equilities commend it many excellent qualities commend it to all and have made it the most

ONE ENJOYS

SYRUP FIGS

to all and have made it the rost popular remedy known.

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

CALIFORNIA FIG SYRUP CO. LOUISVILLE, KY AFIN VORK MY

NYNU-41 Unlike the Dutch Process No Alkalies Other Chemicals are used in the preparation of . which is absolutely pure and soluble.

which is absolutely pure and soluble.

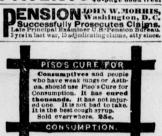
It is more than three times the strength of Cocca mixed with Starch, Arrowroot or Sugar, and is far more economical, costing less than one cent a cup. It is delicious, nourishing, and EASILY DIGESTED.

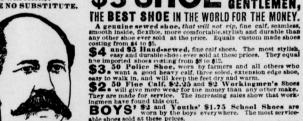
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