

A Dog as Postmaster's Assistant.

A little postoffice near Wiltmer's, on the main line of the Pennsylvania Railroad, enjoys the unique distinction of being the only office in the country where a dog officiates as assistant postmaster.

A Scepter of the Sea.

Chancellor Rind, of McMaster University, recently expressed by express a box, which, when opened, was found to contain a snake nine feet long, of slender build, and of a dull mud color.

An Old Lady's Way.

A happy and vigorous old lady in New Hampshire gives these rules for the secret of success of eighty years' living on this planet, which brings so much care and worry to many of her sisters.



Mrs. Sarah Muir of Minneapolis.

"I was for a long time a sufferer from Female Weakness and tried many remedies and physicians, to no good purpose.

Hood's Sarsaparilla made so great a difference in my condition that I took three bottles more and found myself perfectly well.

Hood's Pills cure all Liver Ills.

Scott's Emulsion of cod-liver oil presents a perfect food—palatable, easy of assimilation, and an appetizer; these are everything to those who are losing flesh and strength.

Prepared by Scott & Bower, Chemists, New York. Sold by all druggists.

DR. KILMER'S SWAMP ROOT THE GREAT KIDNEY, LIVER AND BLADDER CURE.

Disolves Gravel, Cures cystitis, urethritis, pain in urethra, straining after urination, pain in back and hips, sudden stoppage of water with pressure.

Bright's Disease, Cures cystitis, urethritis, pain in urethra, straining after urination, pain in back and hips, sudden stoppage of water with pressure.

Liver Complaint, Torpid or enlarged liver, poor breath, biliousness, indigestion, headache, poor appetite, frequent colds, etc.

Catarrh of the Bladder, Inflammation, irritation, micturition, dribbling, frequent calls, etc.

Guarantee: The contents of one bottle, if not benefited, druggists will refund you the price paid.

DR. KILMER & CO., 109 N. 3rd St., N. Y.



LIME FOR THE HENHOUSE.

Lime should be frequently sprinkled about a henhouse; it should also be used in conjunction with carbolic acid, both being deodorizers, purifying the air and exterminating vermin quickly from the premises.

FEEDING SMALL POTATOES.

Some fifty years ago it was my duty to boil the small potatoes in a big copper boiler (built in brick, with an oven fire draft underneath), and then to mix them with barley meal and feed them to the hogs.

KINDS OF PONIES.

There are many kinds of small horses that go by the name of ponies. The native kind, known as the Indian pony, is supposed to be descended from the animals brought to this continent by the Spaniards, but by reason of neglect has deteriorated in size while it has gained in hardness.

DUCKS FOR EGGS ONLY.

The demand for duck's eggs in cities is comparatively small, and although Pekin ducks are the best of layers, they would give but very little profit, if any at all, in the sale of their eggs.

It costs more to produce one of these eggs than an ordinary hen's egg. They are a good deal larger, and for this reason they should get a better price. But even with a better price it would not pay if the eggs were laid by the ordinary barnyard duck.

SCAB ON SHEEP.

Those who have once had the scab disease in their flock of sheep do not need any description of its effects, but for others, we will say that the inclination to be constantly rubbing is the first symptom, with a biting of the fleece where it can be reached, and a sore to be found where the wool comes off.

When the wool is washed, it is discharged. To cure it the following remedies are used: Washing the sheep with soap and water, and then dipping in an infusion of arsenic, at the rate of a half pound to twelve gallons of water.

The time for dipping is about one to three months after shearing, and the sheep should not be over heated, or thirsty, should not stand in a hot sun, and the work should be finished early enough so that they may dry off well before night.

all compounded upon some of these lines.—American Cultivator.

THE CARE OF ROADS.

Wisdom in construction gave France the best roads in the world a number of years ago. Complete organization and care has kept them so. The most perfect road uncared for soon wears out; the poorer stone road well taken care of will soon have a smooth surface.

The roadman keeps the drains clear, scrapes the mud off the road in wet weather, and sweeps the dust in dry. Cleans off the snow and breaks up the ice on the surface of the road and in the drains.

The roadmen live in the immediate vicinity of the road and are expected to be constantly at work during the day. They have the following tools: Wheelbarrow, iron shovel, wooden shovel, pick, iron scraper, broom, rake, crowbar, hammer and tape. This system of caring for roads amounts to a constant, everyday patrol in search of the slightest evidence of imperfection.

FARM AND GARDEN NOTES.

Do not leave the tarps out too long. If you buy an incubator get a good one.

Give the hens chopped onions occasionally. Clean up, whitewash and get the henhouse ready.

All breeds of fowls have certain points in their favor.

Do not try to winter more hens than you can care for well.

From now on until spring early and late feeding should be the rule.

Arrange convenient drinking vessels for the fowls during the winter.

Fruit trees planted in the fall should have the earth well firmed about them.

It is important to have the floor of the duck and geese quarters dry in winter.

Clean up the coops and give a dose of coal oil before putting away for the season.

One of the best ways of securing dryness under foot is by using dry earth on the floor.

Dressed poultry should always be thoroughly cooled out before packing for market.

See that there are no cracks in the hen-house through which draughts can strike the fowls.

By watching the fowls for the first appearance of cold and curing it promptly it may be prevented.

When the fowls must stay in the house, scatter the grains among straw or litter to give them exercise.

For swelled heads wash clean with warm water and then anoint the whole head with glycerine.

Considerable care must be taken to prevent the eggs from getting chilled, if they are to be hatched in an incubator.

While less range is needed during the winter than in summer, at the same time it is usually best to give the fowls every opportunity to exercise.

If plenty of clover is given to the poultry there will be much less necessity for supplying lime, as there is considerable lime in the composition of clover.

A good roadster or a good draught horse need never be sold at a price that will not pay a good profit above cost of production. Buyers are always looking for them.

A dairyman of some repute says that he finds beets far inferior to silage as feed, and for the butter maker the silage will give the butter a pleasing flavor that cannot be secured from beets.

The corn plant is almost tropical in its habit, requiring abundant heat and moisture. For the former we are dependent upon the weather. The latter we can control to a considerable extent by proper drainage and cultivation.

The farmer is a manufacturer who is steadily transforming raw material into merchantable products. The raw material is primarily the plant food in the soil. A good output cannot be maintained unless this supply is kept up.

A good plowman must study the principles of mechanics. He should know, for instance, that in hitching the plow, the shorter the hitch the lighter the draught, provided the hitch is not so short as to make the plow run on its heel.

The English farmer recognizes the fact that corn is not a good food for growing animals. As a result of this he has a staple food composed of beans and oats ground together. This piece of news may be of some use to the American farmer.

HOUSEHOLD AFFAIRS.

WHY SOME COFFEE IS POOR.

It is well known that all aromatics are easily dissipated by heat. Many of them will not bear the boiling point of water without evaporating. Not observing this fact many cooks work to a great disadvantage. The finest flavor of aroma of coffee is quite volatile, and if boiled a minute after it comes up to 213 degrees it begins to disappear, and this is why so much coffee is poor.

CHICKEN SALAD.

The white meat of a boiled or roasted chicken, three-quarters the same bulk of chopped celery, two hard-boiled eggs and one raw egg well beaten: one tablespoonful salt, one of pepper, one of made mustard, three of salad oil, two of white sugar, half a teaspoonful of vinegar. Mince the meat well, removing every scrap of fat, gristle and skin, cut the celery into bits half an inch long, mix them and set the salad in a cold place. Prepare the dressing by rubbing the yolks of the eggs to fine powder, add the salt, pepper and sugar, then the oil, grinding hard and putting in but a few drops at a time. The mustard comes next, and let it all stand together while the raw egg is being whipped to a froth. Beat this into the dressing and pour in the vinegar, spoonful by spoonful, whipping the dressing well as you do it.

PUDDINGS AND PIES.

Recipes for holiday puddings and for mince-pies have been given so many times that every one can easily get the rules, but there are some ways of preparing these dishes which are the secret of success that are not so well known. All fruit-puddings, cake or pies of the rich dark type associated with Christmas must be made several weeks before they are wanted in order to acquire proper flavor. The pudding had better be made at least two weeks before, and boiled and hung till needed in a cold store-room, upstairs, where there can be no danger of dampness. The mince pie should be baked and set on the pantry shelf, covered up, the cake baked and also stored away. Old-time housekeepers always made rich-cream-cakes and a peculiar kind of rich cookies at this season, which are much better made a week before they are used.

COOKING THE HOLIDAY TURKEY.

Turkey with Truffles or Mushrooms.—To use truffles in stuffing the fowl, prepare them by peeling and chopping them fine—a pound and a half will be enough for a large bird. Rasp an equal weight of bacon, and mix it with the truffles. Stuff the turkey with this, and when so prepared the dressing should be placed in the bird two days before cooking, as it is thus supposed to give a superior flavor to the flesh. If mushrooms are used instead of truffles, follow essentially the same rule.

Roast Turkey with Chestnuts.—Put two pounds of sausage meat in a basin with a little grated nutmeg; then take two tablespoonfuls of chopped onion, put them in a saute pan with a little butter and cook them for two minutes, then mix them with the meat. At the same time work in two well beaten eggs and a quarter of a pint of white sauce, if at hand, and fifteen fine roasted chestnuts, mashing the chestnuts first in a mortar. Fill the bird as usual, not too full at the breast; roast carefully, allowing half an hour longer for the cooking of the force meat.

Steamed Turkey.—Fill the body of the turkey with oysters, and put it in a tightly closed steamer over a porcelain kettle only partly filled with boiling water. Let it cook some three hours, when it will be found to be quite tender, and may be taken out. The water in the kettle will be found to be quite boiled away and to be of the consistency of gravy. Thicken it with a little flour and butter, add the liquor of a pint of oysters intended for sauce, and beat the oysters in it; whiten it with a little boiled cream and pour it over the turkey.

Boiled Turkey with Oysters.—For a good sized turkey take twenty-five large oysters and cut them into small pieces. Stir with them a quart of bread crumbs, one tablespoonful of chopped parsley and one of butter, a teaspoonful of sweet marjoram, and pepper and salt to taste. Stuff the bird and truss it carefully. Rub it all over with lemon juice to whiten the skin, flour a cloth, tie the bird in it, and put into a kettle of boiling water. Cook it very slowly, allowing half an hour to each pound of the turkey's weight. Even a very ancient fowl will be rendered juicy and tender by this mode of cooking. Serve with oyster and celery sauce.

Braised Turkey.—Prepare the turkey carefully, and fill with a stuffing made of half a pound of cooked veal chopped fine, half a pound of bread soaked in cold water, and then pressed dry; four ounces of butter, four egg yolks well beaten, salt, pepper, nutmeg, chopped onion and parsley. Truss the bird well, stiffen the breast over a coal fire for a minute or so, in order to facilitate larding easily, then lard with fine, square shreds of fat pork. Now place the fowl in a stewpan, breast uppermost, with sliced vegetables, a bunch of parsley, three pints of white broth and a buttered paper over; start on the fire, and cook slowly in the oven for about an hour and a half, sprinkling the larding occasionally with the gravy to glaze of a light brown color. When the turkey is done, strain the gravy from its fat, and thicken it with two ounces of browned flour and add a little water. Stir till it boils, skim, and serve with the turkey. If a garnishing is desired, have some slices of broiled sweetbread, sliced truffles, mushrooms, olives, and some small balls of forcemeat cooked brown. Put these on the platter around the turkey.—Good Housekeeping.

New Zealand now has ninety-two large creameries that cost over \$250,000.

Fruit for Food.

Fruit culture should be quite as closely associated with family use as with market. I have eaten apples all my life, but never learned how to make the best use of them till last winter; it is worth living half a century to find out the real value of the fruit. Now we eat apples half an hour before our meals instead of afterward. We eat all we want before breakfast and before dinner. The result has been so decidedly in favor of the fruit diet that we have very largely dropped meat. The action of the acid is then admirable in aiding digestion, while if eaten after meals the apple is likely to prove a burden. We follow the same line in using grapes, pears, cherries and berries.

If disturbed by a headache or dyspepsia in summer, I climb a cherry tree and eat all I can reach and relish. In order to have cherries all summer I cover a dozen trees with mosquito netting to keep off the birds. Currants and gooseberries I find very wholesome eaten raw from the bushes before going to the dining table. Nature has prepared a large amount of food already cooked, exactly fitted for all demands of the human system. Our kitchen cooking never equals nature's. I am by no means a vegetarian or a fruitarian, but I am convinced that we have not yet measured the value of fruit as a diet with milk, eggs and vegetables. Some one being told that such fruit would not give a workman muscular strength, pointed to his adviser's oxen, saying, "Yet these oxen eat no meat."—American Gardening.

Tripe.

We have been challenged to pronounce an opinion on the dietetic virtues of tripe, an article of food which is largely consumed in certain parts of the country, especially during the winter months. Tripe consists of the soft muscular walls and mucous membrane of the stomach of ruminant animals, with a small proportion of delicate omental fat adhering, from which, however, all fibrous portions of the serous covering, or peritoneum, have been removed. From frequent experiments it has been proved that tripe stands high in the list of albuminous substances that are quickly acted on by the gastric juice and reduced to a state of solution, and has, therefore, acquired a reputation for digestibility. But plain boiled tripe in itself is a very insipid article of food, and in order to make it palatable the art of the cook has to be invoked, which, while making it more "savory," causes it often, when so served, to be an offense to the stomach. The usual mode of serving tripe in this country is to boil it with milk and onions, and there can be little doubt that such a combination is not particularly digestible. Tripe is also sometimes fried in butter, but unless very carefully cooked it is apt to become leathery. If only plainly boiled in water it requires a considerable amount of condiments in the shape of salt, pepper and mustard to make it acceptable to the palate. Therefore, tripe as usually cooked, though an excellent dish for strong stomachs, is owing to the ingredients added to it, not always so suitable for persons of weak digestion as has been supposed.—London Lancet.

Infinitesimal Pennauship.

John J. Taylor, of Streator, Ill., once wrote 4100 words on the blank side of a postal card. This was sent to a Chicago paper, which heralded the story to the world as being the most wonderful piece of pen work ever executed. As a matter of fact Mr. Taylor's effort has been discounted on several occasions. Beedle the Penman, of Ottery St. Mary, Liverpool, once wrote the following piece entire, without the slightest abbreviation, all upon a piece of white card board 3 1/2 x 3 1/2 inches in size: Goldsmith's "Traveler," "The Deserted Village," "Essay on Education," "Diatribe of a Disabled Soldier," "The Tale of Azim," "Justice," "Generosity," "Irresolution of Youth," "Fidelity of Man," "Friendship" and the "Genius of Love." In the center of the card there was a perfect picture of Ottery Church, all of the shades and lines being formed of parts of the writing. As a kind of tail-piece he added the anthem of "God Save the Queen," embellished it with seventy-two stars, fifty-one crescents and nineteen crosses, finishing the whole by drawing a picture of a serpent which inclosed the whole of the miraculous production. If you wish to ascertain exactly how much Beedle's effort exceeded that of Mr. Taylor, count the words in the Goldsmith pieces catalogued above.

A Girl's Headache-Curing Hands.

There is a girl in San Francisco who can cure headaches—cure them without a bit of medicine. She just lays her hand on the aching head and that settles the whole matter. There's something peculiar about the girl's hands. They are white and shapely and very nice to look at, but to touch—ugh! they're as cold as ice. More than that, they are always dripping wet, these strange hands. It's an eerie thing to see a handsome, healthy girl lift her hands and let an icy dew fall from the ends of her fingers. She can do that any time she wants to, and never feels the least annoyed at the awe of the beholders.

She is a tall, handsome young woman, who has never been ill in her life. She is rosy-cheeked and bright-eyed, and she isn't the slightest particle like the typical healer. She works in a big, hot factory down town, and she can cure any girl in the place of headache or any kind of pain. She doesn't go through strange evolutions or weird incantations. She just pushes back her sleeves and lays her cold, wet hands on the aching head. The patient feels a queer, creepy shivery sensation crawling down her back. The cold hands move slowly across the hot forehead of the sufferer, the throbbing pain stops, the twitching of the eyelids ceases, and the headache is gone.—San Francisco Examiner.

Cattle in Japan.

H. P. Child, Assistant General Manager of the Kansas City stock yards, has returned from his trip to the orient. Mr. Child has been to Japan, and stopped at Honolulu on his way home. He told the Times man something about five stock in Japan. Until twenty years ago, he said, no fresh meat was used as food in the Mikado's domain, but since Europeans have taken up their residence in that country and have successfully used cattle both as beasts of burden and for food, some of the same have come to the conclusion that there is something good about beef after all, and also that it's easier to work oxen than to work one's self. But their stock is the scrubbiest kind, Mr. Child says, and he cannot see any indications for its betterment. In fact he is of the opinion that before many years go by what few cattle are now in that country will have been slaughtered for food. The Japanese will only eat the heifers, believing that a plague would be the result of eating the beef of a steer, so that their breeding possibilities are obscured by their superstition.—Kansas City Times.

"How I Wrote Ben Hur."

By Gen. Lew Wallace, is one scrap from the voluminous and superb programme of eminent writers and interesting articles which The Youth's Companion announces will be placed in 500,000 families by the versatility and the instructiveness of its general articles, the high character of all its stories, the brightness of its illustrations. Then it comes every week, and one gets a great deal for \$1.75 a year. The price sent at once will entitle you to the paper to January, 1894. Address THE YOUTH'S COMPANION, Boston, Mass.

How's This?

We offer One Hundred Dollars reward for any case of catarrh that cannot be cured by taking Hall's Catarrh Cure.

We, the undersigned, have known F. J. Cheney for the last 10 years, and believe him perfectly honorable in all business transactions, and financially able to carry out any obligations made by their firm.

WALDEN, KINMAN & MARVIN, Wholesale Druggists, Toledo, O.

Hall's Catarrh Cure is taken internally, acting directly upon the blood and mucous surfaces of the system. Testimonials sent free. Price 50c. per bottle. Sold by all druggists.

A Child Enjoys

The pleasant flavor, gentle action and soothing effects of Syrup of Figs, when in need of a laxative, and if the father or mother be costive or bilious, the most gratifying results follow its use; so that it is the best family remedy known and every family should have a bottle.

Remember that in Garfield Tea you have an untailing remedy for indigestion, Sick Headache and every attending ill that an abused stomach can make you suffer. Every druggist has it. Price 25c. and 50c. per bottle.

A SURE THROAT OR COUGH, if suffered to progress, often results in an incurable throat or lung trouble. "Brown's Bronchial Trochoc" gives instant relief.

Nantahala—\$100 per acre. Every share secures a town lot. Fortunes in the South. Send for prospectus. A. J. McBride, Atlanta, Ga.

Is your blood poor? Take Beecham's Pills. Is your liver out of order? Use Beecham's Pills. 25 cents a box.

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

"HITS."

OLD, CHRONIC PAINS SUCCUMB TO ST. JACOBS OIL IT HITS THE SPOT AND CURES.

Swift's Specific A Tested Remedy For All Blood and Skin Diseases. A reliable cure for Contagious Blood Poison, Inherited Scrofula and Skin Cancer. As a tonic for delicate Women and Children it has no equal. Being purely vegetable, is harmless in its effects.

"August Flower"

"One of my neighbors, Mr. John Gilbert, has been sick for a long time. All thought him past recovery. He was horribly emaciated from the inaction of his liver and kidneys. It is difficult to describe his appearance and the miserable state of his health at that time. Help from any source seemed impossible. He tried your August Flower and he tried upon him was magical. It restored him to perfect health to the great astonishment of his family and friends." John Quibell, Holt, Ont.

THE KIND THAT CURES



JOHN KIRKEY, 2ND, Massena, N. Y.

Dyspepsia for 20 Years! TRIED EVERYTHING, Yet 2 bottles wrought A CURE.

NO FICTION, BUT TRUTH.

DANA'S SARSAPARILLA

and it HELPED ME SO MUCH that I thought I would tell you. I have tried many other remedies, but none did me any good. I feel like a new man now. I feel like a new man now. I feel like a new man now.

DANA'S LIVER AND KIDNEY PILLS are worth their weight in gold. They are D. D. D.'s.—DANA'S DISEASE DESTROYERS. Try a bottle at our risk.

Dana Sarsaparilla Co., Belfast, Maine.

RISE SUN STOVE POLISH

Do Not Be Deceived with Paste and Paints which stain the hands, injure the iron and burn the face. The RISE SUN STOVE POLISH is Brilliant, Odorless, Durable, and the consumer pays for no tin or glass package with every purchase.

THE GREAT SHILOH'S CURE.

Cures Consumption, Coughs, Croup, Sore Throat. Sold by all Druggists on a Guarantee.

WORN NIGHT AND DAY

Builds the weak, restores the exhausted, cures the nervous, and gives the system a new lease of life.

FOLKS REDUCED

Garfield Tea Cures Indigestion, Sick Headache, and every attending ill that an abused stomach can make you suffer.

AGENTS WANTED ON SALARY

OPIMUM Morphine Habit Cured in 10 to 20 Days. No Pain. No Vomiting. DR. J. STEPHENS, Lebanon, Ohio.

GOITRE or Thick Neck Cure. By Mail. \$1.00. Sold by druggists or sent by mail. 50c. E. Y. Haseltine, Warren, Pa.

Do You Wish the Finest Bread and Cake?

It is conceded that the Royal Baking Powder is the purest and strongest of all the baking powders. The purest baking powder makes the finest, sweetest, most delicious food. The strongest baking powder makes the lightest food. That baking powder which is both purest and strongest makes the most digestible and wholesome food. Why should not every housekeeper avail herself of the baking powder which will give her the best food with the least trouble? Avoid all baking powders sold with a gift or prize, or at a lower price than the Royal, as they invariably contain alum, lime or sulphuric acid, and render the food unwholesome. Certain protection from alum baking powders can be had by declining to accept any substitute for the Royal, which is absolutely pure.

"DON'T BORROW TROUBLE." BUY SAPOLIO 'TIS CHEAPER IN THE END.