English ignorance of America did not begin with this generation. Goldsmith's description of Niagara Falls includes the statement that "some Indians in their cances, asit is said, have ventured down it in safety.'

The Sultan of Turkey has ordered a competitive trial of Krupp and Cail cannon. The latter are used by the French army; and the Ottoman army has a using the former.

#### An Important Difference.

To make it apparent to thousands, who think themselves ill, that they are not affected with any disease, but that the system simply needs cleansing, is to bring comfort home to their hearts, as a costive condition is easily cured by using Syrup of Figs. Manufactured by the California\_Fig Syrup Co.

How's This? We offer One Hundred Dollars reward for my case of catarrh that cannot be cured by taking Hall's Catarrh Cure. F. C. CHENEY & CO., Props., Toledo, O. We, the undersigned, have known F. J. Cheney for the last 15 years, and belleve him perfectly honorable in all business transac-tions, and financially able to carry out any ob-light memory and by their firm. We Cheney, Tholesaie Druggists, Toledo, We Cheney, Chenesaie Struggists, Toledo,

O. DING, KINNAN & MARVIN, Wholesale Druggists, Toledo, O. Ul's Catarrh Cure is taken internally, act-irrectly upon the blood and mucous sur-of the system. Testimonials sent free, 5 foc, per bottle. Sold by all druggists. WAL

# Disease is unnatural and is but the proof that we are abusing Nature. It is claimed that Garfield Tea, a simple herb remedy, helps Na-ture to overcome this abuse.

FOR COUGHS AND THEOAT DISORDERS USE BROWN'S BRONCHIAL TROCUES. "Have never changed my mind respecting them, except 1 think better of that which I began by think-ing well of."-Rev. Henry Ward Beecher. Sold only in boxes.

If afflicted with sore eyes use Dr. Isaac Thompson 'sEye-water, Druggists seil at 250, per bottle



Mr. Wm. Wade INDIGESTION RELIEVED Good Appetite and Good Health Re-stored by HOOD'S

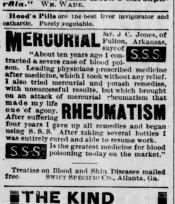
Mr. Wm. Wade, the well known boot and shoe dealer at 17 Merrimack St., near the Postoffice, Lowell, says:

"When I find a good thing I feel like praising it, and I know from personal experi-ence that Hood's Sarsaparilla is a fine medi-cine. I have for a good many years been seriisly troubled with

Distress in My Stomach ndigestion. I had medical advice

scriptions and various medicines, but my irrouble was not relieved. At last I thought I would try Hood's Sarsaparilla and I must say the effect was surprising. Soon after I began taking it I found great relief, and now

Hood's Sarsa- Cures eat without having that terr.ble distress. I also rest well at night and am in good health, for all of which I thank *Hood's sarsapa-rflia.*" WM. WADE.



THAT CURES



CLEANLINESS IN THE DAIRY. Never permit a filthy person around your dairy. His slovenly habits will taint everything he touches. Tainted products are always inferior, no matter how much care and skill has been exer-cised in their manufacture. While he or she is about the piace you wilfully decrease the value of your labor and product. Cleanliness at every stage is an absolute necessity in dairying. It pays, too. What is said against the presence of slovenly people about the dairy, applies with equal, if not greater fore to sick or sickly persons.—Ameri-can Dairyman. can Dairyman.

IMPROVED METHOD OF KILLING HOGS. There is no necessity to have a crowd of men about, to kill and dress a few hogs. There is no reason why a farmer with his dozen pigs may not make use of the same mechanical appliances that are used by the great slaughterers. Of course it is not suggested that he should have any costly apparatus, but there are some readily made devices by which one man may do as much as three or four, and, with one helper, the dozen pigs may be made into finished pork betweet break-fast and dinner, and without any excite-ment or worry or hard work. It is supposed that the pigs are in a pen or pens, where they may be easily. This being done the animal is led to the door and guided into a box, having a slide door to shut it in. The bottom of the box is a hinged lid. As soon as the pig is safely in the box and shut in by sliding down the back door, and fasten-bringting the pig on his back. The bot-tom of the box is opened immediately, and one seizes a hind toot, to hold the animal, while the other sticks the pig in the usual manner. The box is turned and lifted off from the pig, which, still held by the rope, is guided to the dress-ing benca. All this is done while the provious pig is being scaled and dressed, or at such a part of the work that as soon as one pig is hung and cleaned, the a sheet iron bottom, so that a small fire A WINNING COMBINATION. Bees, chickens, and small fruits make Bees, chickens, and small fruits make a winning combination. They interfere with each other as little as possible, al-though the bees may eat some of the fruit, and the chickens, unless fenced out, do likewise. But the chickens can be fenced out. Bees and chickens get along quite amicable, the former occu-pying the heights, while the latter feed upon the erround. White clover screes

pying the legisls, while the later feed upon the ground. White clover agrees with both. From it the bees sip the whitest honey of the year, the chickens find in it food for growth and egg pro-duction. By all means, if you are so situated that you can, try this combina-tion and see whether or not it is a profit winner. American Acriculturist winner.-American Agriculturist.

NAMING THE FARM.

Says the Rural New Yorkert "What is the financial value of an attractive name for a farm? The bestowal of distinguishing names is becoming somewhat general; why not give sufficient thought and deliberation to the selection of and deliberation to the selection of pleasing, and where practicable, charac-teristic ones? Doesn't such a designa-tion help to make the pleasant associa-tions of a place more lasting? Then, again, the owner of "Brookside," "The Oaks," "Elmswood" or "Bayriew," can hardly be looked npon as a "common farmer." Moreover, such a name is a conscious or unconscious stimulus to the conscious or unconscious stimulus to the owner's best efforts to improve and beautify the farm, and take precautions that its products shall be first-class and leave its products shall be first-class and leave it only in first-rate shape. Then, if the goods are stamped with the name of the place, hasn't it a commercial value once its repatation has been established? Let there be more distinguishing names for farms, and let them be always attractive and characteristic."

FEEDING SALT TO HORSES, SHEEP, ETC.

is placed close against the dressing table, so the carcass may be rolled on to a bar-rel table that is immersed in the hot water the full depth. This barrel table may be made in various ways. It may consist of slats, fastened at each end, and the middle to chains, by strong sta-ples, so that it is pliable, and the hog may be embraced by it and easily turned out of the water ho two short rope han-It will not make much difference whether horses are given salt once or twice a week, or have it placed in the form of large lumps where they can lick it whenever they want it, but in no out of the water by two short rope han-dles, or one attached to a pulley block on a bar over it. case should a large quantit, but in no case should a large quantity be mixed with their food. If rock sait is used it should be placed in a manger or box, separate from the one used for grain and other food; then there will be no danger of the other large should be be be at the back As the carcass is dressed it is lifted by a hook at the end of a swivel lever mounted on a post and swung around to the hanging bar, placed convenietly. This bar has sliding hooks, made to reof the animal eating more than he needs at one time. Sheep require salt as well as horses, and if deprived of it they are very likely to be infested with various ceive the gambrel sticks which have a hook permanently stached to each so that the carcass is quickly removed from the swivel lever to the slide hook on the kinds of internal parasites, such as the liver fluke, tapeworm, hair worms in the intestines, etc. Common salt is nature's vermifuge and destructive to intestinal

vermifuge and destructive to intestinal worms, and for this reason, if for no other, domesticated animals should always be provided with all their appe-tites may crave. Sheep in regions where they are deprived of salt are very likely to be infested with tapeworms, and their flesh is unfit for human food on this ac-count. The green scum seen on the sur-face of the water of stagnant pools or nonds is composed of minute aquatic snimal ponds is composed of minute aquatic plants, and when these die and decay they emit the strong odor to which you ecay

FARM DRAINAGE.

oil make cavities that maintain their

rain that falls upon the ground can be led off from the surface in the same

clear state in which it descended from

the clouds, the soil receives no injury from its escape, but it is only under occasional peculiar conditions that this

This is so well understood by most

context of the second by most cultivators that other methods have come into use. One, formerly more common that at present, was to throw the wet land into high and wide ridges in the fall and leave it in that condition with weight of the second se

will occur.

refer. The best way to sweeten such pools—if they cannot be drained—is to utilize them for geese or duck ponds. Water fowl will agitate and force air into the water and soon purify it. Sow wild or cultivated rice about the border of rour pond and lat water ford early extend of your pond and let water fowl gather the crop.-New York Sun. American Agriculturalist.

FARM AND GARDEN NOTES.

Where water after rains stands for a The way to spoil a hog is to overfeed HOUSEHOLD AFFAIRS.

COOK IN EARTHENWARE. The flavor of food baked or boiled in earthenware is far superior to that of vegetable or animal food cooked in the same way in iron ressels, for the reason that iron is a conductor of heat, while earthenware is a non-conductor; conse-quently, food cooked in the latter is farely ever burned, the digree of heat hot varying perceptibly during the pro-cess of cooking, thus preserving the flavor of what is cooked, as well as uni-formity throughout the substance of the meat, vegetables or grain, until the pro-cess of cooking is completed.—New York World.

### POTATO BREAD.

FOTATO BREAD. There are many persons who are very found of bread made with potatoes, but very few people seem to have the knack of making it. It is very simple, once one gets the hang of it, so to speak, and the result is a load which wilk keep fresh much longer than any ordinary bread. For four regular sized loaves of bread take about eight or ten large potatoes, peel them very carefully so as to leave spots or eyes, put them in water sufficient to cover them, with a little salt and boil them until they begin to break up. Then with a potato-masher crush them, water and all, as fine as possible. They should then be passed through a sieve and added to a sponge which has meanwhile been rising. Mix this potato pulp and the bread dough thoroughly, set aside to rise for a short time, them mold and put in pans.

to rise for a short time; then mold and put in pans. The flavor, fineness of grain and general quality of bread are greatly im-proved by this addition, and while it in-volves quite a little additional work, it is work that pays very well. The bread will remain fresh much longer and not a trumb need be wasted. It must be borne in mind, however, that it is much more likely to mold, if exposed to dampness, after the addition of potato, and must be carfeully watched, as even the slightest symptom of mold in potato bread makes it unfit to eat.— New York Ledger.

CURE FOR SCALDS AND BURNS. CURE FOR SCALDS AND BURNS. No accident occurs more frequently in most families than that of scalding or burning. For an accident of this kind a good reliable domestic remedy is needed, that may be used immediately before a physician arrives. This remedy I have found in so simple a preparation as alum curd. Fo make it, take a gill or more of sweet milk, put it in a tin vessel and place it on the stove to warm. next one is ready for the scalding. The scalding vat is a wooden box with a sheet iron bottom, so that a small fire may be kept under it to maintain the proper heat of the water. This is 180 degrees Fah. or eighty-two degrees G. Or the vat may be replenished with hot water from an adjacent boiler. This vat is placed close against the dressing table, so the carease may be rolled on to a bar.

or more of sweet milk, put it in a tin vessel and place it on the stove to warm. Add to the milk a lump of alum about the size of a thimble, or larger, accord-ing to the quantity of milk. Stir the alum about till the milk curdles. Skim out the curd and apply it to the wound on a soft cloth. The curd will stop the pain almost instantly. Dress the wound at least twice a day, wetting the cloths in the meantme with the whey as often as they become dry. Make fresh alum curd daily and continue to dress the wound til it is completely healed. The remedy has been successfully used in my own family and by my neighbors

in my own family and by my neighbors for several years. It has cured several cases of severe scalds and burns, healing the wounds without leaving a scar, which is an important matter. For all the numerous little burns frequently occuring in a family of children, the alum curd is a panacea, giving immediate comfort. As compared with carron oil, collodion, soda, starch-paste, flour-batter and many other salves, ointments and liniments used as dressings for burns throughout the country, the alum curd is by far the best remedy. A lump of alum should be kept in every family medicine closet ready for use whenever accidents occur by burning or scalding, thus saving much pain and many a de-formed hand or scared face so common in country places.—American Agricul-turist. liniments used as dressings for burns turist.

SEASONABLE PUDDINGS.

SEASONABLE PUDDINGS. Cottage Pudding—Beat a teacup of sugar and a teaspoonful of butter to-gether; add two cups of sifted flour, with a teaspoonful of baking powder; beat until light and stir in the well beaten whites of three eggs; pour in a greased pudding pan and bake half an hour; serve with hard sauce. New Century Pudding—Chop one cup of suet fine; stone a cup of raisins; pick, wash and dry a cup of currants; mix the suet with the beaten polks of three eggs,

such with the beaten yolks of three eggs, a cup of sugar, three cups of sifted flour, a teaspoonful of baking powder and a cup of milk; beat until smooth; add half

How He Finished His Declamation

An Amherst gradus's a night or two ago, in a reminuscent mood related the following story of school days to some friends: "Good old Doctor B. had the some-

"Good old Doctor B. had the some-what discouraging task of training us to become the country's future orators. We slways called him 'Prexy Rhetoricals.' He was an eccentric old fellow, and had a habit of cutting our weekly declamations short that he might go home early in the afternoon. We never could know when one of us might be eut off in the most eloquent part of some stirring bit of oratory with the stereotyped remark—'Vory well done, next!' ''Tom Cotting was the most promining member of the class for the oratorical laurenteship. One afternoon when 'Prexy' was in a greater hurry than ever to finish declamations, Tom held us spelbound by a masterly rendering of the speech of 'Spartacus to the Gladiators.' Just as he was launching out his defance of the Roman tyrants 'Prexy' cut him off in the usual way.
"Tom, the next week, when his turn came, mounted the platform, and making a most profound bow carelessly remarked!
"As I was saying last week when I

Canon Carr may now be said to be the wealthiest clergyman in England, he having inherited the vast estates of Sir William Evans, the Derbyshire Baronet who died some weeks since. The Canon was connected with the late Baronet by marriage only.

England has revived an old law against sweating.

I sometimes take colds. Often they are severe. I have used German

Syrup five years for these. A few doses will cure them at any stage.

The last one I had was stopped in 24 hours. It is infallible." James A. Lee, Jefferson, Col.

Fresh Air and Exercise,

5.

force. There's need, too, of plenty

Scott's Emulsion

of Cod Liver Oil builds up flesh

and strength quicker than any

other preparation known to sci-

Scott's Emulsion is constantly ef-

20 strength and nerve

Getallthat's

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both, if in

A Gigantic Skeleton.

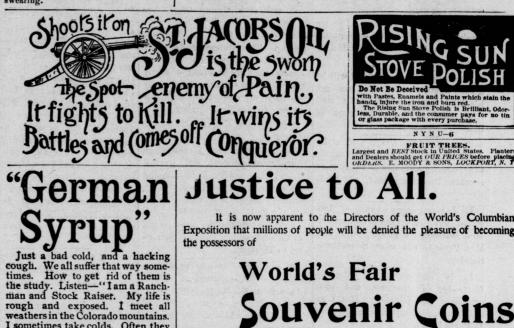
immediate vicinity where bistory says Le-Salle, the great explorer, was slain when, with a few of his followers, be was mak-ing his way back to the Illunois River. The bones and the rolles have been care-fully preserved, and a thorough investi-gation will be made to determine, if possible, whether the bones are those of some Indian warrior or possibly of one of La Salle's men.—Chicago Herald. A digantic Skeleton. Workmen in clearing the right of way for an extension of the tran road for the Yellow Pine Lumber Company, near Colmesniel, Texns, dug up an immense beech log, under which was found a hu-man akeleton, the bones of which were only partly decomposed. The skeleton was that of a man of gigantic frame, and the skull was cleit as if with a tom-abawk. An Indian tomahawk and nu-merous flint arrow heads were found be-side the skeleton. The spot where the discovery was made is six miles from Colmesniel, on the Trinity River, in the

ROYAL BAKING POWDER imparts that pecul-iar lightness, sweetness, and flavor noticed in the finest food, and which expert pastry cooks declare is not obtainable by the use of any other raising agent.



Royal Baking Powder is shown a pure cream-oftartar powder, the highest of all in leavening strength. -U. S. Government Food Report.

Royal Baking Powder is superior in purity. strength, and wholesomeness to any other powder which I have examined .- New York State Analyst.



It is now apparent to the Directors of the World's Columbian Exposition that millions of people will be denied the pleasure of becoming the possessors of

> World's Fair Souvenir Coins The Official Souvenir

of the Great Exposition-

The extraordinary and growing demand for these Coins, and the desire on the part of the Directors that equal opportunities may be afforded for their purchase, have made it necessary to enlarge the channels of distribution. To relieve themselves of some responsibility, the Directors have invited

#### THE MERCHANTS

Throughout the Nation to unite with t'e Banks in placing Columbian Half-Dollars on cale. This is done that the masses of the people, and those living at remote points, may be afforded the best possible opportunity to obtain the Coins.

#### THE FORTUNATE POSSESSORS

of SOUVENIR COINS will be those who are earliest in seizing upon these new advantages.

## \$10,000 Was Paid For The First Coin

They are all alike, the issue is limited, and time must enhance their value. The price is One Dollar each.

### HOW TO GET THE COINS:

Go to your nearest merchant or banker, as they are likely to have them. If you cannot procure them in this way, send direct to us, ordering not less than Five Coins, and remitting One Dollar for each Coin ordered.

Send instructions how to ship the Coins and they will be sent free of expense. Remit by registered letter, or send express or post-office money

the swivel lever to the slide hook on the bar. The upper edge of the bar is rounded and smoothed and greased to help the hooks to slide on it. This serves to hang all the pigs on the bar until they are cooled. If four persons are employed, this work may go on very quickly, as they may divide the work between them, and one pig he scalding and cleaning and one pig be scalding and cleaning while another is being dressed. The en-trals should be dropped into a wheelbarrow, as they are taken from the Where ten or twelve pigs are dres

every year it will pay to have a suitable building arranged for it. An excellent place may be made in the driveway beblace may be made in the driveway be-tween a double cornerib, or in a wagon shed or an annex to the barn where the feeding pen is placed. The building should have a stationary boiler in it, and such apparatus as has been suggested, and a windlass used to do the lifting.—



WOULD NOT HEAL CURED! CURED!

To be the second second

DANA'S SARSAPARILLA

took it faithfully, and I can now attend to took it faithfully, and I can now attend to ay household duties and walk as well

er. sure that my case is as near a miracle ing that happens at the present day. I am very sincerely yours, one, N. Y. MRS. OLIVER CHERRIER

The second secon

**GOITRE** J. N. KLEIN, Belleville, N. J. TO YOUNG MEN.

employment and a salary of \$1000 a year. np for circular, containing full informa-ss Geo. H. Lawrence, 53 E. 10th, N.Y. City-

ong time in the furrows and slight de pressions in the ground, and on lands where the shoes of the farmer, except in periods of drought, are habitually clogged with sticky mud, and the hoofs of animals as they sink into the yielding Cook the small potatoes and feed them to the poultry.

Allow at least one foot square to each fowl on the roosts.

The way to spoil a cow is to pound her with the milking stool.

T. H. Hoskins says that all the Rus-sian apples do finely in Vermont.

shape for days, oftentimes holding water, the necessity for drainage of some kind is too clearly indicated to admit of any doubt. For changing such unfavorable conditions, wherever the lay of the land will permit, open surface drainage is often resorted to at first. While work drains the surface drainage is The way to spoil a driving horse is to cut him with the whip when he does not

While such drains are useful in some expect it. While such grains are useful in some cases in the matter of a permanent im-provement of the soil they amount to but little and are liable to be the cause of impoverishment in the soil itself by carrying off fertilizing matter into the guilies and streams. Where the surplus

When it is an item to have the eggs hatch use a rooster that is not too fat or too heavy.

The fattening of poultry should al-ways be done as rapidly as possible to save time and expense.

A good work can be done in keeping down the lice in the poultry-house if care is taken to whitewash the inside regularly every month or six weeks.

With good land the average farmer succeeds very well in growing crops and at moderate cost. But how to keep his land good at least cost is the matter

wherein he fails. The Farm Journal suggests that it is a good time to make those high bushel boxes that crate up one above another and are so handy in field and cellar at root harvest. They come in right for apples and for retail marketing.

In the fail and leave it in that condition until spring. When cultivation is about to begin these ridges are further widened and flattened out, affording a series of rather wide spaces, much better fitted for cultivation, but with very undesirable ditches between them, often holding stagnant water throughout the entire stagnant water throughout the entire

and flattened out, affording a series of rather wide spaces, much better fitted for cultivation, but with very undesirable ditches between them, often holding stagnant water throughout the entire scason. While such a practice will not draw fertility away from the soil, it con-signs a considerable portion of it to non-usage and is otherwise objectionable in many respects. The only real and precti al method of improving wet farm lands oy which their condition is permanently changed for the better is by the use of underground drains for which tile is the most common and best material. Where these are placed at proper depths, say from three to four feet, and st suitable distances spart, varying greatly according to the

a teaspoon of sait and a teaspoonful of powdered cinnamon, and a teacup of stoned raisins; mix well; turn in a greased pan and boil for three hours; serve hot with wine sauce. of sait and a t

With wine sauce. Curle Padding—Mix a cup of molas-ses and a cup of chopped suet together; add a cup of sweet milk and three cups of sifted flour, with a teaspoonful of baking powder; mix well, and add a cup of seeded raisins and dried currants, well floured; turn in a greased mold, cover closely and boil three hours.

closely and boil three hours. Wafer Pudding—Put a pint of new milk on to boil, add half a pound of butter, and stir; sift in quickly a tea-cup of flour, and stir over the fire for five minutes; take from the fire and set aside to cool; beat the yolks and whites together until very light; mix in and beat hard; cover and stand in a warm place for fifteen minutes; grease small mufin rings, fill with the batter, and bake in a quick oven; serve hot with foaming sauce. Chocolate Pudding—Scald a pint of milk; add a pint of stale bread crumbs and six tablespoons of grated chocolate;

milk; add a pint of stale bread crumbs and six tablespoons of grated chocolate; stir over the fire until smooth and thick; take off; edd two and a half cups of sugar and the beaten yolks of three eggs, pour in a pudding dish, and bake fif-teen minutes; beat the whites of the eggs with half a cup of sugar, flavor with vanilla, spread over the top of the pudding and set on the stove until a light brown. light brown.

#### A Valuable Violin.

It is seldom that amateur violinists It is seldom that amateur violinists have such a valuable instrument as G. W. Hope. His violin was made in 1715, by the famous Wenger, a pupil of Nicholas Amati, and for richness of tone it almost equals a genuine Cremona. The following distinguished protession-als have played on Mr. Hope's violin and praised it: Ole Bull, Ovide Musin, Re-menyi, Herr Johannes Wolff and Maude Powell. The bow the amateur uses was made by Lupot, of Paris.—New York Commercial Advertiser.

Whittier is said to have composed some of his best verse while kneeling.



LICHTNING-The 60 Day Cabbage. This is absolutely the earliest cablage in the world. By tery rearce. Pige, Jos; 500, 300, 301, 62, postpaid. THE EARLIEST VEGETABLES Will be in great demand this perior To have the earliest, plant Salter's needs. Su piges. Earliest Vegetable Novelites, 81, postpaid. FOR 14c. (WITH CATALOGUE, 19c.) To introduce our seeds everywhere, we send, postpaid, up tecepit of 16: 1 package of Si Wests' Radish. Ide. 2 package of Si Wests' Radish. Ide. 3 emiliant Flower Seeds, 30c. JALL FOR 14cc. SALTER'S SPEED CATALOGUE SALZER'S SEED CATALOGUE set published. Costs us over \$50,000! It is glad H BUDAY CABBAGE Jo the finest published. Costs us over \$50,0001 It is glady mulied upon r. ceipt of 80, porage. A Marvel of Simplicity !! and Low Cost !!! No BOILER -- NO FIRE -- NO DANGER. FOR BOATS, FUMPS, FACTORIES, etc. Circulars of SAFETY VAPOR ENGINE CO., 16 Murray St., Now York. "Well Bred, Soon Wed." Cirls Who Use SAPOLIO Are Quickly Married. MEND YOUR OWN HARNESS THOMSON'S SLOTTED CLINCH RIVETS No tools required. Only and clinch them easily and absolutely smooth. Requirihe teather nor burn for the fuvers. They are stream, ough and durnable. Millions now in use. All matths, uniform or assorted, put up in boxes. Ask your dester for thema, or send 40c. In tamps for a box of 100, assorted sizes. Man Hd by JUDSON L. THOMSON MFG. CO., WALTHAM, MASS. JAS. G. BLAINE Authorized Life. Bonand F. F. Johnson & Co. No 350 11th St. Richmond, Va Piso's Remody for Catarrh is the Best, Easiest to Use, and Cheapert. CATARRH Sold by druggists or sent by mail. 50c. E.T. Hazeltine, Warren, Pa.

