Pins are found among the mummies Egypt and in prehistoric caves.

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 leansing, 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.

innoen

STATE OF URIO, UTIY OF TOLEDO, tak LUCAS COUNTY. Frank J. Cheney makes each that he is the senior partner of the firm of F. J. Cheney & Co., doing business in the City of Toledo. County and State aforesaid, and that said firm will pay the sum of \$100 for each and every case of catarrh that cannot be cured by the use of Hall's Catarrh Currante J. CHENEY. Sworn to before me and subscribed in my presence, this 6th day of December, A. D., 2004 (SEAL)

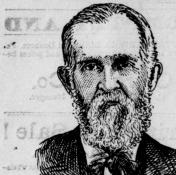
SEAL } Notary Public. Hall's Catarth Cure is taken internally and acts directly on the blood and mucrons surfaces of the system. Send for testimonials, free. F. J. CHENEY & CO., Toledo, O. Sold by Druggists, 75c

There are a large number of hygenic physi-cians who claim that disease is always the re-sult of a transpression of Nature's laws. The proprietors of Garfield Tea are both physicians and have devoted years to teaching the people how to avoid sickness by following Nature's laws. They give away with every package of Guided Tea a little book, which they claim old the avoid sickness of all hing are to have no need for Garfield Tea or any other medicine.

Wanted.-5000 Pale People to buy 50c. Bot-les of Forestine Blood Bitters of all dealers or 25c. Gives you Strength and Vigor with he Freshness of Youth.

"BROWN'S BRONCHIAL TROCHES' are excel-tent for the relief of Hoarseness or Sore Throat. They are exceedingly effective."- Christian World, London, Eng.

If afflicted with sore eyes use Dr. Isaac Thomp-son'sEye-water. Druggists soil at 25c, per bottle



Mr. Harvey Heed Catarrh, Heart Failure, Par ralysis of the Throat

"I Thank God and Hood's Sarsaparilla for Perfect Health." "Gentlemen: For the benefit of suffering hu manity I wish to state a few facts: For severa years I have suffered from catarrh and hear failure, getting so bad I could not work and

Could Scarcely Walk I had a very bad spell of paralysis of the throat some time ago. My throat seemed closed and I could not swallow. The doctors said it was caused by heart failure, and gave medi-cine, which I took according to directions, but it did not seem to do me any good. My wife urged me to try Hood's Sarsaparlia, telling me of Mr. Joseph C. Smith, who had been

At Death's Door but was entirely cured by Hood's Sarsaparilla. After talking with Mr. Smith, I concluded to try Hood's Sarsaparilla. When I had taken

Hood's sarsa- Cures two bottles I felt very much better. I have continued taking it, and am now feeling excel-lent. I thank God, and Hood's Sarsaparilla and my with for my restoration to perfect health. " HARVEY HEED, Lacevyille, O. Hood's Pills do not purge, pain or gripe, but act

Valued Indorsement of Scott's Emulsion is contain-ed in letters from the medi-K Line cal profession speaking of its gratify. ing results in their practice. Scott's Emulsion of cod-liver oil with Hypo-



HEAVY FEEDING.

HEAVY PEEDING. Heavy feeding is profitable feeding. Experiments carried on at dairy centres favor it. Cows making the highest yield are those that are most generously fed. Where the average yearly yield of butter was 150 pounds it was increased to 250 pounds by means of heavy feeding from the same animals. Of course there were other causes involved in the in-crease, such as careful handling, im-proved processes, combined with better attention to the herd, but the more gen-erous feeding was the main factor. A erous feeding was the main factor. A recommendation to try it should be un-necessary to every dairyman whose re-turns are unsatisfactory.—American

FEEDING WHEAT.

The danger of teeding wheat, espe-cially to horses, is that it is glutinous and apt to pack in the stomach and cause indigestion. This is avoided by chopping the grain coarsely and mixing it with cut hay or straw. A liberal quan-tity of salt should be given with this food. But when the wheat is smutty there is another danger, which is the effect of the smut on the animal. This fungus has an effect on the nervous system by has an effect on the nervous system by has an effect on the nervous system by which some inflammatory diseases are apt to be caused. The animals may es-cape injury for a time, but the danger will always be imminent while the smutty food is given. Boiling would kill the fungus and prevent trouble. But as the fungus is especially dangerous and in-jurious to female animals, both pregmant and otherwise, these should never be given any smutty food. The effect of the smut is to produce abortion, or in-flammation of the mucous membrane that results in gangrene.—New York that results in gangrene .- New York Times.

POULTRY FOR WOMEN.

A farmer's wife who does not pretend A farmer's wife who does not pretend to handle many hens, but simply a suf-ficiency for her own use and those she sells once a week at the village near by, has four dozen eggs each evening and a few over. These four dozen average her from twenty to twenty-two cents per dozen, or eighty cents a day as an aver-age, and six days would bring \$4.80, and \$19.20 per month, for at least six months of tweive in the year, \$115.20 per annum sure, but more than that by \$25 is about certain. This one item, without speaking of the number of sur-plus chickens that she will sell in the market, will pay the taxes on the farm

plus chickens that she will sell in the market, will pay the taxes on the farm and buy some clothing besides, and still some farmers can't see where there is much to speak of in a flock of chickens, ducks or turkeys. Certainly with the reasonable facts here before you it should convince you that you are wrong, and the tume to begin for your own good is right now.—American Farmer.

SIZE OF CUT SEED POTATOES.

The eye of a potato is a bud upon the thick, fleshy stem known as the tuber, for potatoes grow on underground branches above the true roots. J. C.

soft butter occurred during the whole season. Whether this was altogether due to the cotton seed meal, he is not pre-pared to say, but believes it had much to do with it.—New York World. CARE OF YOUNG ORCHARDS. The best treatment for a young orchard is to keep the surface of the ground mellow and clean. If while the orchard is starting the owner feels that he must use the land for some productive crop it should be some hoed crep that re-quires clean cultivation. Corn answers well for this purpose, the partial shade which it affords the young trees during the hot months being of some advan-tage. Pear trees should have no ma-nuring, as they will not stand forcing, blight setting in when they grow too rapidly.—Chicago Times.

COBMEAL.

COBMEAL. We should certainly advise you to have your sound corn cracked on the ear, and then ground cob and all. The extra expense should not exceed the cost of shelling the corn with labor reckoned at a fair price, and we think that pound for pound the corn and cob meal, especi-ally if the cob is small and well dried so as to grind well, is worth as much for feeding purposes as the meal from clear corn. We know that analysis does not show it, and this led some farmers to doubt the reliability of the chemists, be-cause they were sure that they had found the same quantity of each to produce equally good results. When two facts are apparently exactly opposed to each other, there is some unknown property, or other fact, to be looked after. In this case the unknown quantity was the digestive power, and it is now well decided that the corn and cobmeal not parking so closely in the digestree orgas, nor passing through them as rapidly, is more thoroughly digested undigested amount wasted on feeding clear mel is greater than the adultera-tion, if it can be so called, of the cob-Aud the cob has some nutritive proper-

tion, if it can be so called, of the cob. And the cob has some nutritive proper-ties, though not enough to pay for grinding and feeding it without the corn, and perhaps also it has, from its mineral elements, a power of stimulating digestion. You speak of shelling the corn yourself, so that the shelling costs you nothing, but there ought to be bet-ter and more profitable work for an able-bodied man thas shelling corn, even on rany days. Go to the barn and card and brush the cows, or to the shed and build some chicken cops for use next spring. Whitewash the henhouse or the cellar, or, if you cannot find any work

spring. Whitewash the henhouse of the cellar, or, if you cannot find any work that will improve the farm or buildings, sit down by the fire and improve your mind and rest your body. And we do not believe in doing unnecessary or un-profitable work just for the sake of work-ing unless it may be for the sake of ing, unless it may be for the sake of work-ing, unless it may be for the sake of keeping out of mischief. There is usu-ally some profitable work to be done on overy farm, and time spent in shelling corn results in a loss instead of a profit.

-Boston Cultivator. FARM AND GARDEN NOTES.

Hens in confinement require green food.

Dampness in the poultry yard is the sistant of roup. If the purpose is to obtain eggs, it is enerally better to use pure breeds. generally

Grass should be thrown to the head in a condition so that they can pull it. A sitting and a non-sitting breed pro-duce a cross that sits in almost ever

> It is highly important that strawberry runners should be cut before the fruit is made.

In nearly all cases it is best to be read set the hens whenever they show at inclination.

If you have no reading circle in your neighborhood, now is a good time to or-ganize one.

A fodder cutter will cut the clover fine, when the hens will pick it up with-out difficulty.

The principal reason why cooked food fattens poultry more rapidly is that it is more readily digested.

A neglect to clean out the houses, re-move the surplus food, etc., may be very important factors in inviting lice. branches above the true roots. J. C. Arthur, of the Indiana station, has studied the best size of cut tubers for planting. Pieces of uniform weight of staks by increase in the number of eyes to a piece. An increase in the weight of the pieces caused a decided increase in the number of stalks. The dense group of eyes at the seed end of a potato acts physiologically as a single eye, and not as a number of crowled but independent eyes. The question of the omission of a meal, will some-

will so

HOUSEHOLD AFFAIRS.

A French writer says that Americans only know how to make one sauce, but does not specify what sauce it is in which they are proficient. Certainly it is not mint sauce. To make this prop-not mint sauce. is not mint sauce. To make this prop-erly measure as accurately as you would for the finest cake. Pick the leaves from the stems and chop fine; with three table-spoonfule of this mix a few shreds of the yellow rind of a lemen cut in the tiniest bits; new to four ounces of the best vinegar and one of lemon juice add as much powdered sugar as it will dissolve; mix with the mint and stand in a cold place until ready to serve. If it is pos-suble to avoid washing the mint, do so, if not, held it under the faucet and shake dry in a towel.—St. Louis Re-public.

SAVORY BREF TEA.

SAVORY BERF TEA. From a reliable old nurse, whose soft, dusky hands tended with loving faith-fulness sire, son and grandbabies, and whose gayly turbaaed head contained the windom of the ancients, writes Mrs. Speed, I have a recipe for a delicious beef tea that seemed to waft odors as of Araby the blest. Imprimis, it was in-variably served in a quaint china bowl, all blue and gold and crimson, on a finy salver that emerged only on eccasions, and with a particular spoon, this and polished until it fashed and radiated light from its long handle and slender, pointed bowl, and after this pleasant feod, came the deft adjusting and amoothing of the pillows, the refreshing and restering slumber. To make such a provide the stavely beind contained and the stavely be provided, and broth as this that I remember so well, a pound of beef should be provided, ane it should be freshly killed and lean; hackle it well with a sharp knife, or cut it into very small dice. Put it into z perfectly clean bottle; put in a little salt, one or two fresh celery leaves and a sprig of parsley. Pour in a pint of cold water and cerk the bottle tightly; put into a pot of warm water and let k. cold water and cerk the bottle tightly; put into a pot of warm water and let k come gradually to a boil. It must be kept boiling at least three hours—four is better. Strain off and serve with a bit of toast. It will be found that the seasoning makes this acceptable to in-valids who cannot abide ordinary beef tea.--Chicago News Record.

GAME PIE.

GAME PIE. Game pie is a very popular dish in England, and was served frequently on planters' tables in Virginia and other Southern States before the war, says Mrs. E. R. Parker. Partridges are the best game to use in making it, though wild pigeons, other small birds or rab-bits may be used. To make a dainty game air, hone helf

wild pigeons, other small birds or rab-bits may be used. To make a dainty game pie, bono half a dozen partridges and cut them in halves. Slice one dozen truffles or mushrooms, chop one pound of lean ham, and cut eight hard boiled eggs in thin slices. Chop a bunch of parsley and a bunch of sweet herbs fine. Roll out a sheet of puff paste. Grease a pie mold, and line it with dough. Cut small squares of the paste and spread over the bottom, then put in a layer of the birds and sprinkle with ham, herbs, pepper and salt, cover with a layer of the sliced eggs and thin bits of pastry. Sprinkle with bits of butter rolled in flour. Roll out thin another sheet of pastry, we the edges of the under crust with ice water, put the cover over, and press down. Make a hole in the centre on top, cut some scraps of pastry in flowers or fancy shapes, lay on top of the hole and ar-range the others around the edge. Baste the pie all over with beaten egg, and bake in a moderate oven for two hours.

AXIOMS IN CAKE MAKING.

A correct recipe. Following directions explicitly. Accurate weights and measurements. Compounding the ingredients in their proper order. Having everything in the ingredient of the second

If You Were on the Mon.

If You Were on the Moo. If Junar conditions are favorable to human existence, and it is not certain that they are not, and you could be trans-ported to the top of Pico or some other all peak or rock on the surface of our "silvery sister world," how do you sup-pose things would look from such vant-age ground? You would probably first turn your eyes in the direction of our earth, the world you had just quitted, but to you it would be a stranger. In place of the somber globe you would naturally expect to behold your eyes would be greeted with a most wonderful sight. The earth would appear to you to be sixty-four times larger than thesun appears to the residents of this mundane sphere; this because the earth has eight times the diameter of the moon, there-fore she must necessarily show the moonites aixty-four times as much sur-face as the moon shows us. The sun, on the other hand, would appear no larger to you from your observatory on the moon than it does from our globe. The earth's atmosphere being blue it has been decided that the earth must appears as a blue ball to all outside onlookers. What a glorious sight it must be to our lunarian neighbors to look upon a bright blue, swift revolving ball sixty-four times larger than the soul.--St. Louis Republic.

Republic

Among all the great men of the period, Gladstone is the earliest riser. Half-past five sees him "up and about" every morning of the year.

IS IMPORTANT

at nature be assisted at the right time. ver fails to relieve the system of im-rities, and is an excellent tonic also.

He Wants to Add His Name.

"Permit me to add my name to your many other certificates in commendation of the great curative properties contained in Swift's Specific (S. S.) It is certainly one of the best tonics I ever used. "JOHN W. DANIEL, Anderson, S. C."

Treatise on blood and skin diseases mailed free. SWIFT SPECIFIC CO., Atlanta, Ga.

SWAMP-ROOT

199

MRS. GERMAN MILLER,

CURED:

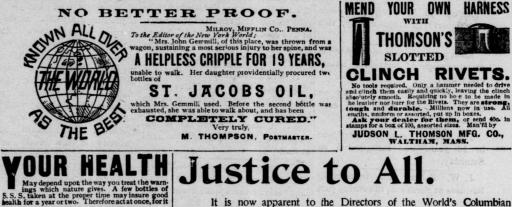
Dr. Kilmer's

Fairs of North China.

cheaper rates than at other times. This is called the fair of the grain fleet, and is one of the products of the vicious sys-tem of grain taxes. About 400 vessels are annually employed for transporting the Shantung grain tax to Tungchow, near Peking, and upon their return these vessels bring large quantities of goods from Tientsin, which are sold at the fairs. While some of the fairs are held at times rigidly fixed and never varied, most of them are wholly uncertain as to time.—North China Herald. Fairs of North China. Northern China is the country of fairs. In any given district there is a constant succession of large gatherings at which it is not uncommon for as many as 10,-000 persons to be congregated. The fairs are sometimes called the "poor man's market" for the great display of second hand clothing which the owners wish to dispose of. At Techou and at another point on the Grand Canal there are annual fairs held from the beginning of the twelfth month, at which there is a great display of for-eign goods, especially woolens, sold at

The Royal Baking Powder is indispensable to progress in cookery and to the comfort and convenience of modern housekeeping. "Royal is undoubtedly the purest and most reliable baking powder offered to the public.—U. S. Gov't Chemist's Report. For finest food I can use none but Royal.-A. FORTIN,

Chef, White House, for Presidents Cleveland and Arthur.



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 order, or bank draft to

Treasurer World's Columbian Exposition, Chicago, Ill.





Successful cake-making, according to Katherine B. Johnson, depends upon about twenty things: Proper materials.

phosphites can be administered when plain oil is out of the question. It is almost as palatable as milk-easier to digest than milk. Prepared by Scott & Bowne, N. Y. All druggists.



MRS. MILLY FERGUSON, Troy, N. Y.

The following tribute to DANA'S power over OLD CHRONIC COM-PLAINTN, was sent us by Wm. Groom of the well-known "GROOM'S PHAR-MACY," 129 Congress St., Troy, N.Y.:

GENTLEMEN :- I have been troubled with LIVE E COMPLAINT, CONSTIPA-TION AND DYSPEPSIA for a long time, I employed the best Doctors in the city; they told me

金王

the ville

Old Chronic Complaints were hard to cure. Their medicine did me no good. I stopped taking it and bought a bottle of DANA'S SARSAP ARIL-LA. Before I had taken half of it I felt

DANA'S SARSAPARILLA! and am better than for years. IT HAS DONE WONDERS FOR ME. I can out anything I want and it does not

Troy, N. Y. MRS. MIY LY FERGUSON. DAMA SARSAPARILLA GO., BELFAST, ME.

right number of eyes to the piece of seed potto tuber has long engaged the attention of experimenters. The results of the Indiana trials show that the num-ber of eyes per piece is of little conse-quence, but the weight of the piece is a very important factor. The indicated manner of cutting potatoes for planting is to divide them into pieces of suitable weight and size without regard to the distribution of the eyes. Instead of try ing to have one, two or three eye pieces, as the case may be, the approximation should be to one, two or three ounce pieces, or some other definite weight. The larger the size the greater will be ndent eyes. The question of the or the omission of a times cause a falling off in the number

POINTS IN BUTTER-MAKING. During the hot weather butter-makers re greatly troubled with soft butter.

are greatly troubled with soft butter. This is largely due in most cases to im-proper handling of the milk, cream and butter. Where persons have spring houses or refrigerators butter that is soft

when churned can soon be brought into a firm, presentable appearance, but it is far better that it should come from the

churn in the right condition. Grass-butter, made from rich, old pastures, free from weeds, and from such varietics as June or Kentucky blue grass, orchard grass, red top, wire grass and white clo-ver, or from mixtures of same of these

The California Fruit Grower advises that "peach yellows be regarded among peach growers as cholera, and treated accordingly." All hardy bulbs may be planted out of doors as long as the ground is not frozen. Bulbs may now be started in pots for

house culture. It is a good time to make those light bushel boxes that crate up one above an-other and are so handy in field and cel-

lar at root harvest. The larger the size the greater will be the probable yield.—American Agricul-turist. The man who has no time to clean his boots before entering the house generally finds time to find fault with his wife be-

cause she is not good-natured.

There is an increasing tendency among farmers to do all that is possible in winter to save some in spring and summer, and it is a hopeful sign of the times. The old maxim-"Look after the

small things, and the larger ones will take care of themselves," is as true in poultry keeping as with any other pursuit.

Cabbage plants, when required in large numbers, can be grown cheaper than they can be purchased at twenty-five cents per 100. Enough seed can be bought for five cents to produce 1000 plants, and there is always plenty of time to grow them before setting them out in June or July for winter use.

Farmers do not want the kind of cat-tle that will barely exist or live on the least amount of poor feed or poorer care, or rather no care at all, or as some say, on hazel brush and pennyroyal; but the animal is wanted that will convert the greatest amount of the farm products into cash, and at the same time do so with a profit.

ar out of the start of your grass, not white clo-ver, or from mixtures of some of these sorts, if churned at a little below sixty degrees and properly handled, should be of a texture that will give little or no cause for complant. During the hot spells, however, there is a tendency for the butter to be soft, notwithstanding any cars which may be taken of it. As the result of experiments made at the Ontario (Canadian) experiment sta-tion, to test the effect of food on milk and butter, Professor H. H. Dean reports that the addition of a small quantity of meal, especially cotton seed meal, to the food, has a tendency to make the butter firmer and raise the melting point from one to four degrees centigrade. During the last summer about one pound per day of ootton seel meal was fed to each cow at pasture, mixed with bran or profit. If the orchardist will annually feed his

If the orchardist will annually feed his trees properly and generously; will pre-vent other growth from undue interfer-ence; will make the best use of arsenical spraying; will thin his fruits faithfully at the right time and handle the product with care, he will be likely to be as well recompensed for his trouble as the busi-uess is susceptible of. cow at pasture, mixed with bran or some grain meal, and not a churning of

commencing to mix the ingredients. Regulating the temperature of the oven coording to the kind of cake made. Having all the ingredients at the right summersture

Not suspending the operation of mix-ing until the cake is ready for the oven. Beating much or little according to the kind of cake, and always in one di-

whipping the whites of eggs to a whipping the whites of eggs to a coarse, moderately stiff froth rather than whipping the whites of eggs to a coarse, moderately stiff froth rather than a fine stiff one. Sifting the baking powder and flour together two or three times. Folding the flour in carefully instead of taking strong circular strokes. Placing in the oven as soon as the baking powder is added. Greasing the tin with sweet lard rather than butter, and sifting a little dry flour over.

Not bitter, and shang a nine dry hour over. Opening and shutting the oven door very gently during the process of baking. Not turning while in the oven if it can be avoided. Keeping fruit over night in a warm room, dredging it thoroughly with flour and stirring it in lightly the last thing. Lining tins for loaf-cake with oiled paper, or, better yet, with pastry made of flour and water and rolled thin. Making the paper or paste lining of a tin for fruit cake or a large loaf-cake an inch higher at the sides, to support a paper cover and prevent its baking too hard.—Atlanta Constitution.

Make Your Shoe Polish.

Make Your Shoe Polish. Here is a recipe for making shoe polish which, it is said, will give an eccellent polabely prepared, and will not injure that are sold in the stores. Mix two pints of the best vinegar and one of solt water into which is stirred a quarter of a pound of give, broken up, a half pound of logwood chips, a quarter of an ounce of the best soft soap and a quarter fure on the fire and let it boil for ten minutes or more. Then strain the injuid, bottle and cork it. It is fit for usympted and the store of the sole when cold. Apply with a clean sponge.—New Orleans Picayue.