

# NEWS & NOTES OF WOMEN

New York buys more lace than any other city in the world.

All sorts of fantastic styles these days are erroneously called "Empire."

Apple green is to be one of the fashionable colors. It has already appeared in Paris.

Mrs. Wistar, the translator of German novels, is the daughter of the late Fanny Kemble.

The higher in rank the Japanese woman, the more elaborate her costume is likely to be.

In the matter of crinolines there has been a great deal of screaming before anyone is hurt.

A bride recently married in London wore the wedding dress which had been made for the Princess May.

Fashion plates show that the sailor hat, with all trimming at the back, will be with us again the coming summer.

For women with delicate, oval faces, high forehead and long necks the Cadogan coiffure is distinctly becoming.

The Marquise Lanza wrote "Basil Morton's Progression" seated in the chair in which Poe wrote "The Raven."

Mrs. Whitlaw Reid wears a decoration—gold and precious stones—presented to her by the Sultan of Turkey.

Mrs. Oliphant receives about \$5000 for a story, and she writes several every year in addition to other literary work.

The proper caper just now is to spear your head with a long thin blade of silver, finished at one end with a pink tcap.

What is known as fashionable mourning of the period requires more of the most expensive trape for trimming than ever before.

Mrs. Annie Moores, of Mount Pleasant, Texas, is the only woman who acts as the President of a National bank in this country.

It is said that a kindergarten on the west side of New York City is to be named after Mrs. Cleveland and that she will support it.

There is a new "marriage dress material," advertised in London papers as "brides' satin." It is embroidered with orange flowers.

A model of the real Empire hat has come over from Paris. It is a stunning article of headgear and cannot fail to create a sensation.

A new chatelaine is an enameled sword whose jeweled hilt is thrust through the wearer's dress. The watch hangs from the sword by a chain.

Mrs. Pierpont Morgan, of New York City, has a marvellously gorgeous dress of primrose yellow silk, embroidered in white and gold.

Grace Greenwood, the literary pioneer of American women authors, told a friend recently that she couldn't tell more than one story over one cup of tea.

The milliners offer all sorts of Frenchy bandeaus, diadems and aigrettes, of velvet, ribbon, buds and tinsel, and feathers for the evening coiffure.

Mrs. French Sheldon illustrates her lectures on Africa with a collection of costumes, cooking utensils and household articles used by the natives.

The typewriter has found its way into my lady's boudoir, and she uses it in her social correspondence. It is very ornamental and the type are old English characters.

Several society women in New York wear regular crowns that have been purchased from the impoverished Kings and Queens of Europe or from their immediate descendants.

Very long, narrow hosiery cases, fashioned of silk, overlaid with painted French gauze and sprinkled with some subtle sachet, find a place in the social dandel's chiffonniere.

## Hood's Cures

After the Grip It Restores Health and Strength.



Mr. Dexter Curtis is well-known in Wisconsin as a manufacturer of collar pads and boots for horses, and is a reliable business man.

"Madison, Wis., Jan. 21, 1893.  
Messrs. C. I. Hood & Co., Lowell, Mass.  
"I cannot speak in too favorable terms of the good qualities of Hood's Sarsaparilla. I have had a bad cough for 2 years, coming on after the grip. I tried physicians, went twice to the Hot Springs of Arkansas, but all did no good. I got a bottle of Hood's Sarsaparilla and it gave me relief at once. The second dose seemed to do the right spot. I afterward got 6 bottles, and have taken nearly all of it, and know I am much better every way."

No many medicines are advertised that do no good. I would not say anything in favor of Hood's Sarsaparilla.

Hood's Pills cure all Liver, Bile, Biliousness, Jaundice, Indigestion, Sick Headache.

**Hood's Cures**  
ULCERS  
SCROFULA  
RHEUMATISM  
BLOOD POISON

And every kindred disease arising from impure blood, cured by that never-failing and best of all medicines.

Book on Blood and Skin Diseases mailed free. THE SWIFT SPECIFIC CO., ATLANTA, GA.

## HOUSEHOLD AFFAIRS.

### PRACTICAL HINTS.

China may be mended as firmly as a rock by the following recipe: Two persons will be needed for the work, however, for the manipulation must be rapid. The necessary materials are a little unslacked lime, pulverized; the slightly beaten white of egg, and a small hair brush such as is used for mullage. Put the white of egg on the broken edges of both pieces to be joined, and immediately dust one edge with the powdered lime; put the two edges accurately and firmly together, hold in place for a minute or two and then lay aside to dry.

To keep your silver bright without constant cleaning, which is injurious to the plated articles, dissolve a small handful of borax in a dishpan of hot water with a little soap, put the silver in and let it stand all the morning (or afternoon, as the case may be), then pour off the suds, rinse with clear, cold water and wipe with a soft cloth.

Use flannel to wash the children with in winter and they will be good-natured white babies.

Put a sound, ripe apple in the tin box with your fruit cake, and the latter will keep without becoming crumbly or dry.

TO MAKE HOME MADE CANDIES.  
Butter Scotch—Boil a cupful of sugar, a cupful of molasses, half a cup of butter, a tablespoonful of soda. Stir frequently, and as soon as the syrup will snap between the teeth after being dipped in cold water, remove from the fire and flavor to taste. Pour upon a buttered tin one-fourth of an inch thick, and when nearly cold mark off in strips or squares and wrap in paraffin paper. This is excellent.

Lemon Drops—Boil one pound of sugar, a cupful of water and one-half teaspoonful of cream of tartar until a little dipped into cold water will snap between the teeth without a suspicion of stickiness. Remove from the fire and add tartaric acid to the taste, and flavor highly with oil or essence of lemon; oil is preferable if obtainable. Drop the candy from a spoon upon buttered tins to form drops, or pour into an oiled pan and mark off in squares.

Peanut Candy—Almond or peanut candy may be made by employing the same materials above, without the flavoring, by just before taking off, pouring in a goodly supply of nuts and letting the whole boil up once. Do not stir the syrup in any way, or it will grain, but when brittle pour on slab or pan and mark off in strips.

Old-fashioned Molasses Candy—Pour into a large kettle a quart of molasses, boil for one-half hour over slow fire, stirring to prevent it from boiling over. When a little dropped in water becomes brittle, add one-half teaspoonful of soda, stir quickly and pour out to cool; turn in the edges as they cool, and when cool enough to handle pull until it becomes a golden color.

These last three recipes make candies that grow very sticky if exposed to the air after the syrup is cold, but which will keep indefinitely if put in glass jars or tin boxes with tops securely fastened to exclude the air.

An oiled cloth wiped around the edge of a kettle in which syrup is boiling, making an oily streak just below the rim, will prevent its boiling over, and must be looked to in candies which cannot be stirred.—Good Housekeeping.

### PALATABLE POTATOES.

Fried potatoes are a staple of family tables, but how many housekeepers serve them nicely? American fried potatoes are boiled first and sliced cold to fry. They need a large frying pan, or are best cooked on a griddle which has surface enough to let each piece lie next to the fire. The careless cook throws in potatoes enough to fill the pan, letting some scorch and others get sodden. Slice them a quarter of an inch thick, so as not to break in turning. Salt and pepper, and when the large spoonful of fat is turning brown in the hot pan lay them in, brown quickly and turn with a broad griddle cake turner. Potatoes of secondary quality are best pared and sliced raw and fried. The heat of boiling water, drives the water out of them. Small, deep kettles are sold for frying, and the lid is kept in them and used many times over.

The Secret of "Chips"—The secret of frying Saratoga potatoes or "chips," as they are called, is to have them cold, crisp and dry before putting them in the boiling fat. They are sliced as thin as possible, soaked in ice water an hour or more, and each slice dried on a towel, fried in very hot fat and drained on a sieve a moment in a very hot oven or over the stove, then cooled in a draft quickly. They are hardly worth the trouble.

The Virginia Way—They taste better to be sliced thicker, soaked in cold water, drained and fried in a covered pan with two or three spoonfuls of suet, turning brown before they are put in, salt and pepper thickly while cooking at leisure. This is a Virginia fashion of cooking potatoes.

Hoisier Potatoes—For dinner they are pared and boiled till nearly done, then put in the kettle with nice boiling white turnips to finish. As much turpentine as potato is the rule, and the turnips must be put to cook half an hour earlier to be done at the same time. When done, drain; let the kettle stand uncovered over the fire a moment to drive out the steam from the vegetables, and mash them together, mixing well with two spoonfuls of butter, salt to taste and serve in a well smoothed mound in a hot dish with pepper on the top. This is a nice way of serving turnips, and the strong flavor most persons dislike, and potatoes of ordinary quality are better used in this fashion.

Kentucky Potatoes—Slice the potatoes as for frying, and soak in cold water for half hour. Parboil in a frying pan, pour the water off, and let them stand on the fire uncovered till the steam is driven off; brown a spoonful of butter or fat and pour over them a minute after, then cover the potatoes with milk, in which they should boil till done. Salt and pepper while cooking, and watch till they burn. There should be just milk enough when done for a creamy gravy, thickened by the starch of the potatoes.—St. Louis Republic.

A stranger on the cars near Los Angeles, Cal., ordered cigars for his fellow-passengers and, just as the wheels had been lighted, blew out his brains.

# FARM & GARDEN

## INCUBATORS.

The common price of an incubator is about \$40 for the smallest size, up to \$100 or more for the largest ones. One hundred eggs is the usual capacity of a small one. The best incubator for an inexperienced rearing of poultry, and the cheapest, is a quiet, well-behaved hen, provided with a suitable place, and a nest where she will not be troubled by other fowls.—New York Times.

## ADVANTAGES OF BOX STALLS FOR COWS.

Even with scrupulous daily cleaning out of the manure and bedding with straw, a majority of the cows kept in stalls come out in the spring with flanks, legs and briskets covered with manure balls, looking filthy in the extreme, writes L. B. Pierce, of Ohio. What manure does not adhere to the cows is in too many cases thrown out under the eaves, to leach and waste. Where only one or two cows are kept, the remedy is a simple box-stall, doing away with all filth and waste, and the saving in bedding is considerable.

The writer keeps two cows in a stable, ten by twelve feet, the manger running across the narrow way, takes off two feet, making the floor area ten feet square. A single upright standard of two by four inch scantling, retaining the front of the manger at the middle and giving the cows an equal chance at the manger. This freedom of action is the secret of their cleanliness, there being, after four months' stabling, not a half pound of manure adhering to both cows.

The manure is mostly dropped behind the cows as they stand at the manger, forming a slight ridge about midway of the stable. One cow lies along side of the manger, and the other at the rear of the stable, parallel with the manger. Both cows lie upon their right sides, bringing their heads in opposite directions. The manure is leveled twice daily, and in the morning the remnants of old corstals and other refuse found in the manger are scattered over it, and at night they have a bed of straw. The manure is not taken out until spring, and packs hard and solid without a particle of waste. Last year I used the cow stable as a receptacle for the horse manure during the busy season of berry picking, when we had not time to draw it directly on the land, and the cows stood on this until about Thanksgiving when we got it out and put in a mass of leaves to start anew. Two weeks later we put in the cows for the winter, fastening the door so it could not be easily or carelessly opened. The cows were kept there nearly four months and came out in the spring fat, happy, jolly and clean. The manure was like plug tobacco, brown and solid, and worth at least double as much, pound for pound, as manure thrown out on a heap in the usual manner.

## THE BEST FEED FOR HORSES.

Oats is the best grain to feed horses in good health. Barley is next best. For a steady diet, corn is not wholesome and, if fed alone for any length of time, is certain to produce ill effects from indigestion. Oats have about the right proportions of nutritious and coarse matter to be healthful, while corn has a very large per cent. of strong food. Old or enfeebled horses should be fed ground food, a good mixture being four bushels of oats to one of corn. Twelve pounds per day of this ground mixture will prove a good feed for any horse while plowing or doing other heavy farm work. Whole corn should be soaked in warm water for six hours before feeding. Once a week give horses a feed of wheat bran. An occasional feed of potatoes, apples or roots will prove beneficial, and the animals will relish the change of diet.—American Agriculturist.

## GROWING POTATOES FROM SEED.

All farmers know that the new varieties of potatoes are generally more vigorous and productive the first few years after they are originated. Then, as the original vigor is wasted away, the yield lessens until the variety is discarded for some new candidate for popular favor. Hence, although the price of these novelties is usually above that which equally good potatoes for eating will bring in the market, it pays for farmers to give them a trial. An old farmer remarked lately that the best bit agriculturally he ever made for a small sum was when he bought the Early Rose potato seed at, we think, a dollar per pound. The new variety proved so much more productive than any other potato then known that he sold seed at high prices for several years, and when no longer worth more than other potatoes for seed he made money by growing it for the general market. The Early Rose has lost its vigor now; but it has been the parent of more first-class potatoes than any other variety. Some of these are now, we believe, better than the Early Rose was in its best days. It is not likely that so much money can now be made out of any new variety as was made from Early Rose, but it will be worth while to give those that appear most promising a fair trial.—American Cultivator.

## THE CULTIVATION OF SAGE.

A Tennessee subscriber asks whether the cultivation of sage for market would be profitable, the mode of raising, curing and marketing, the price per pound, number of pounds per acre and best market.

We can a good deal easier tell how to grow it than whether it will be a profitable crop. Every large city uses considerable sage and the price varies with the quality and quantity. Just now sage is but ten cents per pound in the Chicago market. We have paid fifty to the grower. The yield depends much upon the soil and care of crops.

The mode of culture practiced by one of the most successful growers we have known is this: Sow the seed in rows in April in rich mellow soil. Carefully keep clean from weeds till the plants are ready to set out which may be done any time from the middle of June till the end of July. They are not set on ground from which a crop of early peas, cabbages or beets has been taken. Make it fine and mellow with disk or other good harrow or a rake. Set the plants eight or ten inches apart in rows a foot apart. A few days after setting go over the land with a fine-toothed steel rake. This will destroy all weeds that are about to start. Repeat this culture often enough to prevent weeds getting a start. This shallow culture is the best and much easier given than to wait till the weeds get a start.

By the middle of September the crop usually covers the ground completely. It can be left to grow another month, but the weight of leaves would not be materially if any increased. But if every other plant be cut and bunched—about two bunches to the plant—the remaining plants are given light and air, and in three or four weeks they will have increased so as to nearly again cover the ground from which half the crop has already been taken. By pursuing this method nearly a double crop is obtained and of finer quality than if allowed to grow without thinning.

The broad-leaved sage is the best variety and the crop may be disposed of either green or dried. When shipped green the bunches should be shipped in slatted crates so arranged that the layers will not be more than six or eight inches thick.

The best months for selling are October, November and December. What cannot be sold at a profit green may be dried and shipped in bulk. It should be dried in the shade. Any dry, airy place is suitable for a drying place.

## The New Bread.

The favor with which the new bread, made with Royal Baking Powder instead of yeast, has been received by our best housekeepers and most expert bread makers is really wonderful. "It saves all the hard and tedious work of kneading and mounding," writes one. "Less than an hour from the dry flour to the most perfect loaf of bread I ever saw," writes another. "Fresh bread every day," says another, "and that the lightest, finest and most wholesome, is something to live for." "We relish the bread better than the old kind;" "it is ahead of any yeast bread I ever baked;" "the bread was whiter and softer." "Best of all," writes an enthusiastic housewife, "we can eat the Royal unfettered bread when freshly baked, or even when warm, with perfect impunity. It is actually an anti-dyspeptic."

"This bread has a 'nutty' taste, that is peculiarly pleasing," writes still another. This is owing to the fact that the active gas-producing principle of the Royal is derived from the pure Grape acid.

The great value of this bread arises from the fact that in it are preserved all the most nutritive elements of the flour, some of which are decomposed and destroyed by the action of yeast. The loss of these properties is what makes fresh yeast bread unwholesome. The use of the Royal Baking Powder instead of yeast is found to make a finer, lighter bread, devoid of all dyspeptic qualities. The same gas—carbonic—is produced as where yeast is used, but it is evolved from the baking powder itself and not from the flour. Thereby the bread is made more wholesome and actually anti-dyspeptic. The greater convenience, where a batch of the finest bread can be made and baked in less than an hour with no danger of a sour or heavy loaf, must be appreciated by everyone.

The receipt for making this bread is herewith given, and housekeepers will do well to cut it out and preserve it:

To make one loaf—One quart flour, one teaspoonful salt, half a teaspoonful sugar, two heaping teaspoonfuls Royal Baking Powder, half medium-sized cold boiled potato, and water. Sift together thoroughly flour, salt, sugar and baking powder; rub in the potato; add sufficient water to mix smoothly and rapidly into a stiff batter, about as soft as for pound-cake; about a pint of water to a quart of flour will be required—more or less according to the brand and quality of the flour used. Do not make a stiff dough, like yeast bread. Pour the batter into a greased pan, 4x8 inches, and four inches deep, filling about half full. The loaf will rise to fill the pan when baked. Bake in very hot oven forty-five minutes, placing paper over first fifteen minutes baking, to prevent crusting too soon on top. Bake at once. Don't mix with milk.

Perfect success requires the most careful observance of all these details, and the author of the receipt emphasizes the statement that Royal Baking Powder only can be used because it is the only powder in which the ingredients are prepared so as to give that continuous action necessary to raise the larger bread loaf.

To every reader who will write the result of her bread making from this receipt to the Royal Baking Powder Co., 106 Wall street, New York, that company announce that they will send in return, free, a copy of a most practical and useful cook book, containing one thousand receipts for all kinds of baking, cooking, etc. Mention this paper.

## The Largest Plate of American Glass.

There was recently finished at the Diamond Plate Glass Works, in Kohono, Ind., the largest plate ever cast in the United States. It is 150x216 inches, or 12 1/2 feet wide by 18 feet in length. This is by all odds the largest plate ever cast and ground and polished in America. Other plates as large as this have been cast here, but never before has one of this magnitude run the gauntlet of the finishing rooms without breakage.—Indianapolis Journal.

## A Pure Norwegian

oil is the kind used in the production of Scott's Emulsion—Hypophosphites of Lime and Soda are added for their vital effect upon nerve and brain. No mystery surrounds this formula—the only mystery is how quickly it builds up flesh and brings back strength to the weak of all ages.

## Scott's Emulsion

will check Consumption and is indispensable in all wasting diseases.

Prepared by Scott & Bowne, N. Y. All druggists.

## SHILOH'S CURE.

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

## Garfield Tea

Cures Constipation

## PROMPT, GOOD WORK.

## RHEUMATISM.

Mr. Willet F. Cook, Canajoharie, N. Y., writes: "Awoke one morning with excruciating pains in my shoulder. Tried various reliefs for sudden pains without effect; went to my office; the pain became insupportable; went home at 11 o'clock and used ST. JACOB'S OIL; effect magical, pain ceased, and at 1 o'clock went to work, as usual."

## NEURALGIA.

LITTLE RAPIDS, Wis. My wife suffered with such intense neuralgic pains in the face, she thought she would die. She bathed her face and head with ST. JACOB'S OIL, and in four hours.

## ST. JACOB'S OIL.

Wanted.—3000 Pale People to buy 50c. Bottles of Foreline Rhioi Bitters of all dealers for 25c. Gives you Strength and Vigor with the Freshness of Youth.

Impaired digestion cured by Becham's Pills. Becham's—no others. 25 cents a box.

Hatch's Universal Cough Syrup costs no more than others and benefits more.

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

# "German Syrup"

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 myself 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, Earlsville, Va. Beware of dealers who offer you "something just as good." Always insist on having Boschee's German Syrup.

# RADWAY'S PILLS,

Purely vegetable, mild and reliable. Cause perfect digestion, complete absorption and healthful regularity. For the cure of all disorders of the Stomach, Liver, Bowels, Kidneys, Bladder, Nervous Diseases, etc.

## LOSS OF APPETITE, SICK HEADACHE, INDIGESTION, DIZZY FEELINGS, BILIOUSNESS, TORPID LIVER, DYSPEPSIA.

Perfect Digestion will be accomplished by taking Radway's Pills by their ANTI-BILIOUS properties they stimulate the liver to the secretion of bile and its discharge through the biliary ducts. These pills in doses of from two to four will quickly regulate the action of the liver and free the patient from all biliousness. One of Radway's Pills taken daily by those subject to biliousness and torpidity of the liver, will keep the system regular and secure healthy digestion.

Price, 25c. per box. Sold by all druggists.

RADWAY & CO., NEW YORK.

## Dr. Kilmer's SWAMP-ROOT



MRS. GERMAN MILLER. Saves Another Life! Suffered for Eight Long Years!

Mrs. MILLER SAYS: "I had been troubled for eight years with stomach and heart difficulties. I lived mostly on milk, as everything I ate distressed me. My kidneys and liver were in a terrible state; was so run down and nervous that at times I could neither sleep or eat. I was treated by the best physicians in Chicago and elsewhere without any benefit whatever. As a last resort I tried Dr. Kilmer's Swamp-Root, and before I had used the third bottle I realized that I was gaining in every way. The use of Swamp-Root has made a Marvelous Cure in my case. Now I enjoy every thing that I eat, and can go to bed and get a good night's sleep. Anyone doubting this statement may write and I will gladly answer." Mrs. German Miller, Dec. 20th, 1892. Springfield, Mich.

Guarantee—Use contents of One Bottle, if you are not benefited, Druggists will refund to you the price paid. "Invalids' Guide to Health" and Consultation Free.

Dr. Kilmer & Co., Binghamton, N. Y. At Druggists, 50c. or \$1.00. Size.

## A Pure Norwegian

oil is the kind used in the production of Scott's Emulsion—Hypophosphites of Lime and Soda are added for their vital effect upon nerve and brain. No mystery surrounds this formula—the only mystery is how quickly it builds up flesh and brings back strength to the weak of all ages.

## Scott's Emulsion

will check Consumption and is indispensable in all wasting diseases.

Prepared by Scott & Bowne, N. Y. All druggists.

## SHILOH'S CURE.

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

## Garfield Tea

Cures Constipation

## PROMPT, GOOD WORK.

## RHEUMATISM.

Mr. Willet F. Cook, Canajoharie, N. Y., writes: "Awoke one morning with excruciating pains in my shoulder. Tried various reliefs for sudden pains without effect; went to my office; the pain became insupportable; went home at 11 o'clock and used ST. JACOB'S OIL; effect magical, pain ceased, and at 1 o'clock went to work, as usual."

## NEURALGIA.

LITTLE RAPIDS, Wis. My wife suffered with such intense neuralgic pains in the face, she thought she would die. She bathed her face and head with ST. JACOB'S OIL, and in four hours.

## ST. JACOB'S OIL.

Wanted.—3000 Pale People to buy 50c. Bottles of Foreline Rhioi Bitters of all dealers for 25c. Gives you Strength and Vigor with the Freshness of Youth.

Impaired digestion cured by Becham's Pills. Becham's—no others. 25 cents a box.

Hatch's Universal Cough Syrup costs no more than others and benefits more.

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

## THE KIND THAT CURES



DANIEL C. EGGLESTON, of Madison, N. Y.

## HELPLESS AND SUFFERING, FAINT AND WEAK FROM RHEUMATIC TORMENT, CURED BY DAN A'S.

DANA'S SARSAPARILLA CO. GENTLEMEN—I am 65 years old, by occupation a farmer. For the last 3 years I have been a great sufferer with Rheumatism, a constant pain in my shoulders. One arm was so bad that my fingers were drawn out of shape. I was also afflicted with a burning sensation in my stomach, with every meal would be faint and weak, so I could hardly sit up. I have tried every medicine I could get.

DANA'S SARSAPARILLA and my stomach is WELL, no pain in my shoulders and arms. I am filled with gratitude. Yours truly, DANIEL C. EGGLESTON.

The above testimony was sent by W. R. Clayton, the only known Druggist, Major St. Corbin, N. Y., which is sufficient guarantee that it is true.

Dana Sarsaparilla Co., Belfast, Maine.

## DO NOT BE DECEIVED

with cheap imitations and paints which stain the hands, injure the iron and burn the eye. The Rising Sun Stove Polish is Brilliant, Odorless, Durable, and the most economical in its glass package with every purchase.

## Did you ever want a Tack? want a Nail?

—fall to find either tack or nail when you wanted to nail or tack? . . . . .

How handy then a package of

## HOME TACKS

(All sizes to suit.) and a carton of HOME NAILS (all sizes for home uses)

Don't get caught that way again. All dealers sell Home-Nails and Home-Tacks

Made solely by the Atlas Tack Corp., Boston

Warehouses—Boston, New York, Philadelphia, Chicago, Baltimore, San Francisco, Lyons.

Factories—Tarrant, Mass., Philadelphia, Mass., Whitman, Mass., Factory Mass., Troy, Mass.

## MEND YOUR OWN HARNESS WITH THOMSON'S SLOTTED CLINCH RIVETS.

No tools required. Only a hammer needed to drive and clin