

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 fash-ionable colors. It has al ready appeared in Paris. Mrs. Wistar, the translator of German novels, is the daughter of the late Fanny Kemble.

Kemble. The higher in rank the Japanese woman, the more elaborate her coiffure is likely to be. In the matter of crinoline there has been a great deal of screaming before anyone is hurt. A bride recently married in London ware the wedding, dress which had here

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 foreheads and long necks the Cado-gan coiffure is distinctly becoming.

. The Marquise Lanza wrote "Basil Mor-ton's Transgression" seated in the chair in which Poe wrote "The Raven."

Mrs. Whitelaw Reid wears a decora-

tion-gold and precious stones-pre-sented 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 headdress with a long thin blade of silver, finishel at one end with a pink

tc paz. What is known as fashionable mourning of the period requires more of the most expensive crape for trimming than

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 ma-terial," 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 York City, has a marvelously gorgeous dress of primrose yellow silk, embroid-ered ia 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.

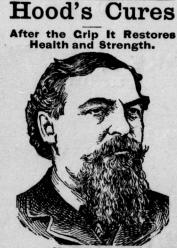
The milliners offer all sorts of Frenchy bandeaux, diadems and aigrettes, of velvet, ribbon, buds and tinsel, and feathers for the evening coiffure.

Mrs. French Sheldon illustrates he ctures on Africa with a collection of costumes, cooking utensils and house-hold 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 orna-mental and the type are old English characters.

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

Very long, narrow hosiery cases, fash-ioned of silk, overlaid with painted French gauze and sprinklel with some subtle sachet, find a place in the social damael's chiffonnierre.



HOUSEHOLD AFFAIRS. PRACTICAL HINTS.

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 mucilage. 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 accu-rately 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 To keep your silver bright without constant cleaning, which is injurious to the plated articles, dissolve a small bandful 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 while bathing.

In white and they will be good-natured while bathing. Put a sound, ripe apple in the tin box with your fruit cake, and the latter will keep without becoming crumbly or dry. —New York Recorder.

TO MAKE HOME MADE CANDIES.

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 yrap in parafile paper. This is excellent. Lemon Drops—Boil one pound of sugar, a cupful of water and one-half tespoonful of cream of tartar until a bittle 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

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. O.d-fashioned Molesses 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.

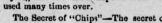
boil for one-half hour over slow fire, stirring to prevent it from boiling over. When a little dropped in water becomes brittle, add one-half teaspoonful soda, stir quickly and pour out to cool; turn in the edges as they cool, and when cool enough to handle pull until it becomes a golden color. a golden 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 sir

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 can-not be stirred.—Good Housekeeping.

PALATABLE POTATOES.

PALATABLE POTATOES. Fried potatoes are a staple of family tables, but how many housekeepers serve them nicely? American fried po-tatoes 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, let-ting some scorch and others get sodden. Slice them a quarter of an inch thick, so as noc to break in turning. Salt and popper, and when the large spoodful of fat is turning brown in the hot pan 'ay them in, brown quickly and turn with a bread griddle cake turner. Potatoes of secondary quality are best pared and slice traw and fried. The heast of boil-ing fat, which is stronger than that of ing fat, which is stronger than that of boiling water, drives the water out of them. Small, deep kettles are sold for frying, and the lard is kept in them and





Field and Fireside

ADVANTAGES OF BOX STALLS FOR COWS.

TRUBATORS. 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 inexpert rearer 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.

REASONS FOR INPROPITABLE TREES.

REASONS FOR UNPROFITABLE TREES. If a fruit tree is neglected it is sure to fall into bad habits. There are many reasons to be attributed to a tree not bearing annually and pleotifully, but the most ordinary reason is just general neglect. Overbearing, improper prun-ning, careless mutilation of its brauches are bound to affect bearing. Blight by a late frost will often change the char-acter of the following crop, so that it will go on deteoriating from season to season. A common error is to allow a young tree to overbear when weak and undeveloped, instead of picking off its embryo fruit. Professional fruit grow-ers will look to these things, but the average farmer with a wide stretch of acres is too apt to forget his orchard and pot give his attention to its care.— American Farmer.

THE BEST FFED FOR HORSES.

Oats is the best grain to feed horses in good health. Birley 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 in-digestion. Oats have about the right digestion. 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 quarts 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 be-fore 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 Agriculturfst.

GROWING POTATOES FROM SEED.

Agriculturist.

GROWING POTATOES FROM SEED. All farmers know that the new vari-elies 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 hit agriculturally he ever made for a small sum was when he bought the Early Rose potato seed at, we think, a dollar per yound. 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 All farmers know that the new vari-

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 knead-ing and moulding," writes one. "Leas 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 reliah the bread bet-ter 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 unfemented bread when freshly baked, or even when warm, with perfect impunity. It is actually an anti-dyspeptic."

The New Bread

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

ADVANTAGES OF BOX STALLS FOR COWS. Even with scruppilous 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 coverel with manure balls, looking filthy in the extreme, writes L. B. Pierce, of Ohio. Wnat 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 remady is a simple box-stall, doing away with all filth and waste, and the saving in bed-ding 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 fooder, is the only restraint of any kind upon the perfectly free movements of the 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—carbonc—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

giving the cows an equal chance at the fodder, is the only restraint of any kind upon the perfectly free movements of the cows. 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 cut constalks and other refuse found in the man-ger are scattered over it, and at night 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 poteto and water. 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 bat-ter into a greased pan, 41x8 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 remnants of cut corstalks and other refuse found in the man-ger 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 dur-ing the busy season of berry picking, when we had not time to draw it di-rectly on the land, and the cows stood on this until about Thankscriving when minutes, placing paper over first fifteen minutes baking, to prevent crusting too soon on top. Bake at once. Don't mix with will. with milk.

with milk. Perfect success requires the most care-ful 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

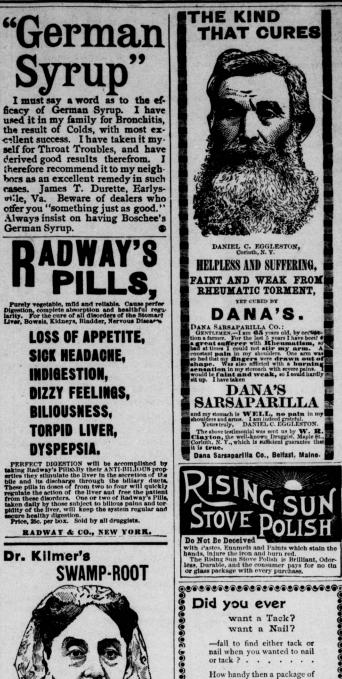
To every reader who will write the result of her bread making from this receipt to the Royal Baking Powder Co., 106 Wall street, New York, that company announce that they will send in return, free, a copy of a most prac-tical and useful cook book, containing one thousand receipts for all kinds of baking,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

The Largest Flate of American Glass. There was recently finished at the Dia-mond Plate Glass Works, in Kohomo, Ind., the largest plate ever cast in the United States. It is 150x216 inches, or $12\frac{1}{2}$ feet wide by 18 feet in length. This is by all olds the largest plate ever cast and ground and polished in America. Other plates as large as this have been east here but never before has one of cast here, but never before has one of this magnitude run the gauntlet of the finishing rooms without breakage.—In-dianapolis Journal.

The Skill and Knowledge

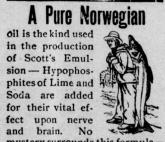
Essential to the production of the most perfect and popular laxative remedy known have enabled the California Fig Syrup Co.to achieve a

There is more catarch in this section of the fountry than all other diseases put together, and until the last few years was supposed to be incurable. For a great many years doctors pronounced it alocal disease, and prescribed out with local treatment, pronounced it 'a-curable. Science has proven catarch to be a constitutional disease, and therefore requires constitutional disease, and therefore requires constitutional disease, and therefore requires to the only constitutional cure on the market. It is taken internally in doses from the dood and mucous surfaces of the system, they dire 'Mol for any case it fails to cure. Send for Circuit and the system, and the system, they do the system, and the system, the system of the system, and the system, and the system of the syst









loaf. To every reader who will write the The Largest Plate of American Glass

It is said that the largest piece of mica in the world was recently taken out of a North Carolina quarry. It measures nine and a half by sixteen inches.





No tools required. Only a hammer needed to drive and clunch them cashy and quicky, leaving the clunch absolutely month. Is quiting no ho e to be made in he leacher nor burr for the livets. They are strong, outrh and durable. Millions now in use. All enoths, uniform or assorted, put up in boxes. Asky your denice for them, or your dog, in stamp for a box of 100, assorted sizes. Man taby JUDSON L. THOMSON MFG. CO., WALTHIAM, MANS. W. L. DOUGLAS





HOME TACKS

(All sizes to suit,)

and a carton of

HOME NAILS

(all sizes for home uses)

Made solely by the Atlas Tack Corp'n, Boston

Warehonses,-Bos'on, New York, Philadelphia, Chicago, Baltimore, San Francisco, Lynn.

THOMSON'S

Don't get caught that way again.

would be but little more space than would be allotted them if kept tied in separate stails. In villages and suburban homes, however, this system is worthy of trial, as there is no pile of manure outside and no offensive smell, as the hard packing as there is no pie of maintrooked at no offensive smell, as the hard packing of the manure prevents fermentation. An area of 12x7 feet would be enough for one cow, it being essential that the stall be wide enough for the cow to lie crossways or parallel with the manger, this being the secret of her keeping clean. With two cows kept on a floor 10x10 feet or less, with plenty of bedding, the manure will become two to three feet thisk in four months, and it is necessary, after two months, to put an extra board on the front of the manger, and a false bottom, the bottom being simply a board cut to fit and nailed to the edges of some 2x8 feet scantling to raise it from the real bottom. The false bottom and front can be laid away for another year when not in use.—American Agri-

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, cur-ing and marketing, the price per pound, number of pounds per acre and best market when not in use.-American Agri-culturist.

We can a good deal easier tell how to duction because they don't think enough.

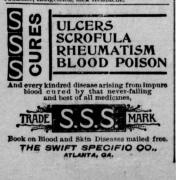
Mr. Dexter Curtis well-known in Wisconsin as a manufacturer collar pads and boots for horses, and is a re-

Madison, Wis., Jan. 20, 1893.

"Madison, Wis., Jan. 20, 1883, "Messrs. C. I. Hood & Co., Lowell, Mass. "I canuot 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 Sarsapa-rilla and it gave me relief at once. The sec-ond dose seemed to go to the **right Spot**. I afterward got 6 bottles, and have taken nearly all of it, and know I am much better every way.

" So many medicines are a vertised that do to good, I would not say anything in favor of

Hood's Sarsa-Cures any unless I was fully satisfied it was good and worth trying. I believe Hood's Sarsaparilla is good." DEXTER CURTIS. Hood's Pills cure all Liver Ills, Billousness aundice, Indigestion, Sick Headache.



rying 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 of more, and each slice dried on a towel fried in very hot fat and drained on 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 sust, turning brown before they are put in, salt and pepper thickly while cooking at leisure. This is a Virginia fashion of cooking notatoos cooking potatoes.

Hoosier Potatoes-For dinner they are Hoosier Potatoes—For dinner they are pared and bolled till nearly done, then put in the kettle with nice boiling white turnips to finish. As much 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 memory to deire out the 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. Tais is a nice way of serving turnips, without the strong flavor most persons dislike, and potatoes of ordinary quality are better used in this fashion. ed in this fashion.

used in this fashion. Kentucky Potatoes-Slice the pota-toes as for frying, and soak in cold water for half an 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 min-ute after, then cover the potatoes with milk, in which they should boll till done. Sait and pepper while cooking, and watch lest 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 weels had been lighted, blew out his brains,

grow it than whether it will be a profit-able crop. Every large city uses con-siderable sage and the price varies with the quality and quantity. Just now sage is but ten cents per pound in the Chi-cago market. We have paid fifty to the grower. The yield depends much upon the soil and care of crop. 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 ow it than whether it will be a profit.

April in rich mellow soil. Oarefully 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 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 cover the land with

inches apart in rows a foot apart. A rew days after setting go over the land with a fine-toothed steel rake. This will de-stroy all weeds that are about to start. Repeat this culture often enough to pre-vent weeds getting a start. This shal-low culture is the best and much easier given than to wait till the weeds get a

start.

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 in-creased so as to nearly again cover the

plants are given light and air and in three or four weeks they will have in-creased 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 oither 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.

It is not the well bred bee that thrives with little care, but the one that receives care that pays.

FARM AND GARDEN NOTES.

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 care-

door so it could not be easily or care-lessly opened. The cows were kept there nearly four months and came out in the spring fat, happy, jolly and clean. The manure was like pluz tobacco, brown and solid, and worth at least double as much, pound for pound, as manure thrown out on a heap in the usual man-ner.

ner. Where the cows are strange or vicious.

two could not be kept together, and in large dairies it might not be practicable

for want of room, although two might be kept in a stall Six12 feet, which

Unless especially desired for breeders hens that do not lay regularly should be marketed as soon as possible.

Broken mortar or crockery, oyster shells and bones are excellent to prevent the hens from eating their eggs.

There are very few flocks that do not need dipping after shearing, and the "iew" would be the better for it.

Don't leave dead sheep for hogs, dogs and birds to eat; burn and bury them. To burn them use coal oil.

You have a neighbor who says "sheep raising don't pay;" go over and see if you think sheep management ought to pay.

Goslings are usually thrifty and vigor-ous, but require hearty food until they are old enough to be allowed a free rauge. They should be fed regularly three times a day.

The digestive apparatus of the sheep is quite complicated, and is often disar-ranged by imprudent management. Caution is necessary that they are not

overfed.

One advantage in raising guineas is that they act as a safeguard against at-tacks from hawks and crows. They are sharp-eyed to detect danger and give a quick alarm.

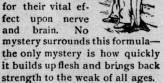
Geese can be picked three or four and in this way can be made profitable. But the feathers should be pulled only when they are ripe.

Although the prices of eggs are higher in winter than in summer the cost of production is greater. There is really no larger profit from winter eggs than from those produced in summer.

If the poultry house has a sloping glass roof, facing the south, the heas will show their appreciation of the gen-ial warmth by laying more eggs than they would in a cold dark house.

thick. The best months for selling are Octo-ber, 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. His warmth by laying more eggs than they would in a cold dark house. Your farm may be well stocked and yet have room for more head if only they iare properly diversified. We have known well stocked farms where a sheep per acre could be profitably added.

great success in the reputation of its remedy Syrup of Figs, as it is conceded to be the uni versal laxative. For sale by all druggists.





will check Consumption and is indispensable in all wasting diseases

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





Hatch's Universal Cough Syrup costs in more than others and benefits more.

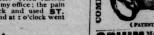
If afflicted with sore eyes use Dr. Isaao Thomp-son sEye-water. Drugzists sell at 55. per bottle

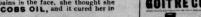
Wanted.-5000 Pale People to buy 50c. Bot-tles of Forestine Bloo 1 Bilters of all dealers for 25c. Gives you Strength and Vigor with the Freshness of Youth.

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

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