Snakes as Articles of Diet.

Snakes as Articles of Diet. Italians, as is well known, are partial to harmless snakes, and have no ob-jection to eat them cooked. A frittura, composed of the common wood ser-pent's flesh, is even regarded as a dainty by the lower orders in Rome, Florence and Naples, and is often served up to them in their dingy restaurants. Parisians of the inferior classes are class are actors of fried engles hut also great eaters of fried snakes, but also great enters of fried shades, but unwittingly so, for the reptiles are palmed off on them as eels. Thus the apparently appetizing dishes known as matelotte d'anguille and anguille a la tartar are often in low eaten houses nothing but harmless snakes, caught in the wilder part of the Vincennes wood and brought up to a special market near the Place de la Republique. market hear the File cale a hepatonale. It is probable, however, that even if the members of the poorer classes here who occasionally indulge in fried or stewed cels were apprised of the fraud practiced at their expense they would evince no loathing nor even lack of appetite, seeing that they are ready to devour not call have been appetited. devour not only horse flesh, but meat of mule, donkey and dog any day in the week.—London Telegraph.

Tore Down Homes to Buy Food.

A Methodist missionary at Pekin writes to the Missionary Society's headquarters in this eithy backey should quarters in this eithy that the familie in North China reduced the people in some sections to such straits that in many cases they tore down their houses to sell the lumber for food.

"I have never witnessed such abject "in ave never witnessed siden abject misery," he easy, "as I have seen in the Pei-Yin district the past winter. The people have largely subsisted on the 'shin-pai-tza' or darnel or tares. After partaking of it one has a feeling satisfy hunger. "I have near me as I write a piece

of bread such as is found in their homes, made of tares grass, "The almost annual suffering

"The almost annual suffering throughout this district is caused by the Hung-Ho, or Muddy River, the bed of which, on account of constant silting and dikings, has been raised some fifteen or twenty feet above the some inteen of twenty leet above the surrounding country. A break in its banks causes widespread suffering." By means of funds sent him, this missionary was able to give some relief to 110 families.—New York World.

Gutta percha was introduced into Europe from Malaga in 1852. The annual consumption now is 4,000,000 pounds

A COOD APPETITE A-10

rsaparilla, which tone the digestion so that all oms of Dyspep. via are ren Robert W. W. Denvir, of 288 Franklin Street, Long Island City, N. Y., say "For two years I suffer-

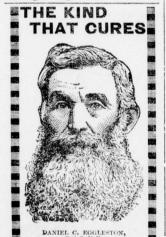
AVA ed with dyspepsia, an sould find no cure for it. But I began to take Hood's Sarsaparilla and in one month I find that Hood's Sarsaparilla cures both poor b and dyspepsia, for I am now perfectly well." N. B.-Be sure to get Hood's. erell. etable, and do not Hood's Fills are purely veg purge, pain or gripe. Sold by all druggists 25 ets.

26



"I am Post Master here and keep Store. I have kept August Flower for sale for some time. I think it is a splendid medicine." E. A. Bond, P. M., Pavilion Centre, N. Y.

T. M., Pavilion Centre, N. Y. The stomach is the reservoir. If it fails, everything fails. The liver, the kidneys, the lungs, the heart, the head, the blood, the nerves go wrong. If you feel wrong, look to the stomach first. Put that right at once by using August Flower. It assures a good appetite and a good digestion.





CURING HORSE HAIR. THE BEST BEANS For the curled hair used for ma

C. E. Hunn, of Geneva, N. Y., writ-ing in Garden and Forest, says: "Few vegetables have been hybrid-ized or selected with greater care than the bean, and varieties suitable for several purposes have been developed, until little improvement now seems possible. Among enapheans the new tresses the following process is used: The hair is first washed in hot water and softened, and it is then spun into ropes while wet and warm and kept so until it gets the required set and curl. It is prepared for use by picking it apart. The ropes are hard twisted, so It is prepared for use by picking it apart. The ropes are hard twisted, so that when they are taken apart the hair curls up and becomes quite elastic. It will hardly pay to curl one's own hair, as it may be purchased more cheaply than it can be gathered by any person not in the business. Most of the "horse" hair in the market is the pro-duct of horned eattle, the switch of the tail being used for this purpose.—New possible. Among snapbeans, the new yellow-podded wax varieties, which are almost cylindrical in shape, solid yet tender, and of the finest fibre and yet tender, and of the mest hore and flavor, are quite superior to the old-time flat, green-podded and stringy varieties. Among the best/varieties are Wardwell's Kidney Wax, Yosemite Mammoth Wax, Golden Wax(and Per-fection. Of shell beans, the best are Dwarf Horticultural; Golden Cluster, which increase use during a diverged. tail being used for this purpose. -- New which is very productive and bears flat beans about two-thirds as large as Henderson's Bush Sieva, meaty and

AN INDEFATIGABLE INSECTICIDE.

York Times.

Tribune.

A crow had a nest in the woods just before my door, and drew his mate's and well flavored; Hemisphere, a bean al-most round, but solid and of extra quality, half of it being light brown in color, splashed with red. This color would detract from its value as a maryoung ones' food from my pasture, writes E. S. Gilbert. He would walk along picking up insects or something right and left, often having to make quite an effort to swallow them. A few minutes, and he spread his wings for thet variety, but in the process of cook-ing the color to a great extent disap-pears, so that it is one of the very best for the kitchen garden. On the sta-tion grounds, as the main experiment home and the squawing of his mate showed that she was being fed. Then back he came for more. How many trips he made per day I do not know, crop for the past four years, a pure white bean has been grown which has proved of extra quality, and produc-tiveness. It is very hardy and is proof but a good many. I often tried to see what he was picking up, and he allowed me to come within three rods; but he was so quick I couldn't see and my big, thus far against the anshranose, so prevalent throughout this section. It has been called the Hatt bean, after its originator, but I am not aware that it shiny telescope was just as bad as a gun opinion; he started for the in his bods the moment he saw it comin hus he worked steadily day after da has been offered for sale under any me, although it should be more nerally known. "The search and selection necessary and though it seems incredible that his big mouthfuls were all cut worms or white grubs, I do not know what else they could have been. - New Yorl what for a true Dwarf Lima bean has been

FOOD FOR POULTRY.

The most expensive of all food we find to be barley, an natarel. Not only is a considerable proportion thrown about and wasted but much that is swallowed is never digested, earlier, either in common beds or in inverted sods, or in pots in the kitchen or greenhouse. When planted out they can be protected from early or late frosts with ease so that the season of bearing can be lengthened out by the same method. Cheap doth pro-tection or wide boards can be used against frost. Two distinct 'types of these heaps are now offered by seeds. We therefore give it as a change and an indulgence, and by no means as the staple of their food. Indian meal is the best staple, according to our ex-perience. It is well scalded, that the swelling may be done before eating, instead of after, thus avoiding various maladies and perils from overeating. Broken rice, well boiled, is good to a certain extent.

against frost. Two distinct types of these beans are now offered by seeds-men, Burpee's Bush Lima, with large flat pods, well filled with beans, and resembling the old garden Lima, and Dreer's or Kumerly's Dwarf Lima, with shorter pods and beans resembling in shape Dreer's Improved Lima. Either of these can be grown in the kitchen garden, and for market they will certainly crowd out the climbing Malt dust is a valuable resource The demand is becoming so great that in shape Dreer's Improved probably it will soon cease to be a cheap food; but while it remains so it is a real boon both to the fowls and their owners. They will eat almost any-thing that is sprinkled with malt dust, and a six-shillings sneek of it goes a long way. A certain proportion of green food, and also of animal food, is indispensable. Lettuee leaves, turnip tops, cabbage leaves, celery, should be thrown to them. They should have access to grass, to pick seeds and in-sects; and it is well to put a fresh sod into the poultry yard whenever such valuable thing may be spared. All the worms and insects that come in the gardener's way should be preprobably it will soon cease to be a will certainly crowd out the climbing varieties, since many more can be planted on the same area and no ex-

FARM AND GARDEN NOTES. For chapped or scratched teats ap-

Give the colt some nice, bright oats, The colt should have a good yard,

lot or pasture to feed and exercise It is not necessarily true that "skim in the gardener's way should be presented to them; and when insects are milk calves make pot-bellied suckers If you raise sheep for wool, breed

both are planted together, it is true, but the dwarf varieties may/be started earlier, either in common/beds or in

scarce scraps of raw meat mineed as fine as pin's heads should be given. If you rais Add finely chopped eggs for infant chicks and I think the bill of fare is heavy type. if for mutton, breed the Market only the best of your pro-uce and put it up in the most attraccomplete. As for the pepper corn, which old wives recommend as the first thing to be swallowed, we reprobate

the notion as we should in the case of Pet the colt, so it will learn to know any other newborn creature. In fact, it irritates the crop very mischiev-ously if it gives out its savor, and if it In fact, that you do not mean to hurt it. Do not scare nor tease it.

Do not skim-milk your calves too Let them have some new milk soon. for at least two weeks.

A cow abused will not do her best. To make you money each cow should be allowed to do her best.

Every once in a while some dairy-man remarks that he does not need a A nervous cow will "give down" milk better if in a quiet place securely fastened and milked very gently. test to tell him which are the best test to tell him which are the best j dairy cows; he can tell by looking at i them. He just sells the fat ones and keeps the thin ones. Quite often this is the standard by which cows are judged: the thinner they are when giv-ing milk the better dairy cows they are considered. There is, of course, some reason in this. We know that a cow Early shearing is very desirable. It elieves the sheep of ticks and enables the owner to take precautions against

ab. Halter break the colt while young, scab so that it will stand quietly tied. If you have been kind to it, it will soon that learn to lead. HOUSEHOLD AFFAIRS.

A CEMENT FROM RICE.

A CEMENT FROM MCE. Rice flour makes one of the best cements in the world. It is mixed with cold water, then gently boiled over a slow fire until it becomes clear, when it is ready for use. It is good not only for a common paste, but when made very thick it may be moulded like wax, and is enpable of taking a high polish. Many of the beautiful small objects which come from China are made of it. -New York Journal. -New York Journal.

TO KEEP STOCKINGS WHOLE.

TO KEEP STOCKINGS WHOLE. Here is a case where the proverbial "stitch in time" saves a great many more than "inine." Take your stock-ings when they are new, and before ever putting them on, "run" them with soft darning cotton throughout the en-tire length of the heel, toe and sole. You need not run them closely, nor must you draw the thread tight. When you wear the stockings you

must you araw the thread tight. When you wear the stockings you will find that this slender reinforce-ment is sufficient to keep the stockings from wearing in holes. Strengthened in this way, your hose will remain in-tact to an honorable respectable old age.—New York World. age.-New York World.

TREATING SILVER AND PLATE.

Since so much sterling silver and plate enters into some part of the table cutlery it is necessary that one should also keep in mind the best methods of treating it, says the Ladies' Home Journal. A perfectly safe substance for cleaning this metal will always be found in French whiting. For all for cleaning this metal with always be found in French whiting. For all ordinary purposes such whiting, wet with water, is all that is necessary; but if the silver is very much dis-colored it should be wet with alcohol. This will give a brilliant polish. It is important that the materials used to clean silver should be perfectly free from any gritty substance. The whit-ing should be sifted through a hair sieve or a piece of muslin to insure against anything that might scratch the plate. Silver, as well as steel, must be washed perfectly clean before being rubbed with the polishing material. A soft silver brush will be required for brushing the chased and repousse work which is found on nearly successful, and it would now seem hardly necessary to grow the pole Lima bean. The latter come to maturity a trifle earlier than the bush type when

all the silver-handled knives. TO BANISH DUST.

A weary and perhaps ultra-fastidious housekeeper, who was asked what her idea of heaven was, promptly re-sponded: "A place where there is no dust," says the Baltimore Herald. As long, however, as we do remain on this earth dust is a more aggressive and ever present encourt the other and ever-present enemy than either moths or rust. At least every fortnight walls and cornices, the tops of windows and doors should have their entire services gone over with a clean broom services gone over with a clean broom encased in a bag of cotton flannel. Pinning a cloth about the broom is an unsatisfactory makeshift, besides which the fuzzy map of the cloth catches and retains the dust better than old muslin, room only to settle somewhere else, as is the case when the work is done with

is the case when the work is done with a feather duster. Don't let your love of the beautiful tempt you to the use of colored flannel, because you want to see when it is dirty and send it to the wash. Three of these bags will not be too many, as a broom covered with one is the best means for removing the dust ageh morning from polished or dust each morning from polished on stained doors.

RECIPES.

Honiny Croquettes.—Mix two cups of cold boiled harmony with one table-spoonful of hot milk, the beaten yolk of two eggs, one teaspoonful of sugar; mix well, that there may be no lumps of hominy left, and stand away to cool. Mix into round croquettes, roll in are and bread ourses and for it in

in egg and bread crumbs and fry it in smoking hot fat. Cauliflower with Cheese—Shorten the stems of cold-boiled cauliflower and place it on a flat dish and set it in the oven. When a little warmed pour over it about one ounce of hot clari-fied butter mixed with some grated parmesan or other cheese, and put it again into the oven and let it brown. Serve immediately. Summer Pudding-Take a pound of

Summer Pudding—Take a pound of stale cake, cut in slices and lay in the bottom of a pudding dish. Cover with half a cup each of stoned raisins, chopped citron, candied cherries, chopped figs and blanched almonds; put another layer of sliced cake on top; pour a pint of milk over with six beaten eggs and a pint of sugar. beaten eggs and a pint of sugar. Steam one hour and serve with currant

jelly sauce. Vegetable Soup—Take two potatoes, two onions, two turnips, one carrot

The Duke De Veragua's Revenge.

A dark, handsome gentleman, with de-whiskers and a foreign air, stepped into the telegraph office on the Co-lumbian Fair grounds at Chicago, and "Is this the office of the telegraph,

"It ain't anything else," carelessly

replied the operator, one of those choice essences of Chicago whose only perfume is crudity. "I would send a telegram," said the

"I would send a telegram," said the stranger, quietly. "Would you?" drawled the op-erator; "well, why don't you send it?" The visitor's heavy evelorows raised, but he said quietly: "How many of the words have I permit to send for twenty-five of the cents?" "Ten," snapped the operator, shortly.

shortly. "Only so few as ten?" asked the stranger. "They gave twelve to twenty

"Ten words for a quarter, or she don't go," snarled the operator. "How much do you want for twenty-five cents?' The visitor's dark eyes gleamed dan-

erously and his firm lips closed. "I send but ten of the words for that money, then senor?"

"And the name, does it go free

Yes."

A strange smile chased itself around the corners of the haughty mouth, and picking up a pen the stranger quietly

wrote: His Honor, the Mayor of Columbus, Ohio: I will visit your city en route to New York. De Toledo y Larreatagui de la Corda Ramirez, de Baquedana y Gante, Vice-Ad-miral Aldelantado, Mayor de las Indias, Marquis de Jamaica, Duke de Veragua y de la Vega, Grandee de la Spain, Senatorio de la Kingdom, Caballero de la Insigne Orden del Toison de Oro, Grand Cruz de Carlos III., Grand Cruz de la Concepcion de Villaviciosa, Gentil Hombre de Camara de King Alfonso XIII.

The operator took one wild look at the message-then he fainted dead

The stranger was the Duke de Ve-- Cincinnati Commercial-Gazette.

Farmer Versus Baker.

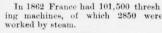
A certain baker in business in a small town in Normandy obtained his supply of butter from a farmer in the neighborhood. One day he discovered that the pats, which were supposed to weigh three pounds each, were not up to the standard, and further examination revealed a steady diminution in the daily provision. At last the baker lodged a formal complaint against the farmer, and the affair was brought before the local court.

"Have you scales?" inquired the

magistrate. "Yes, Monsieur le Juge," was the reply

"And have you any weights?" con-tinued the Judge. An answer this time in the negative was as promptly given.

"But how did you manage to weigh your butter?" asked the magistrate. Then the farmer related that ever since the baker had taken his butter he had returned the compliment by buy ing his bread. The baker supplied him with three-pound loaves, and he had used them as weights for his but ter. "It is his fault, not mine, if the weight is not correct," added the farmer, who was speedily acquitted and left the court in triumph with an escort of friends and admirers. Since this trial the farmer is said to have been supplied with more than his due provision of bread; but he has taken good care not to fall into the opposite error, and the baker has now his three ound pats of butter, full weight, but ot an ounce more.—London Tele graph.



Conductor E. D. Loomis, Detroit, Mich. says: "The effect of Hall's Catarrh Cure is wonderful." Write him about it. Sold by Druggists, 75c. We Cure Rupture. No matter of how long standing. Write or free treatise, testimonials, etc., to S. J. follensworth & Co., Owego, Tioga Co., N. Y. rice \$1; by mail, \$1.15.

Cough nights? On going to bed take a dose of Hatch's Universal Cough Syrup. Beecham's Pills instead of sloshy mineral vaters. Beecham's-no others. 25 cts. a box



Self. Medication.

Self.Medication. Imagination has too much to do with a man's practice on himself. One physiology in the schools will immediately discern in every rumble of his intestines the kind of action the gas-tric juices are taking on the food that has gone into the stomach, and he soon becomes, if he pushes his investigations further, a monomanisc on hygiene. It is true that a man or woman who has arrived at the age of forty years ought to be able to decide at a glance the kind of food suited best to their di-gestive organs, and experience ought to teach the m never to touch any food



HELPLESS AND SUFFERING, FAINT AND WEAK FROM RHEUMATIC TORMENT,

DANA'S. SAPARILLA CO ion a farmer. For the last 5 years 1 have be t great sufferer with E heumatism, had at times I could not stir my arm. ns nt pain in my shoulder. that my fingers were drawn out Was also afflicted with a burning 1988 ation in my stomach with severe pair id be faint and weak, so I could h p. I have taken

DANA'S SARSAPARILLA my stomach is WELL, no pain i alders and arms. I am indeed grateful. Yours truly, DANIEL C. EGGLESTC The above testimonial was sent us by W. R. Mayton, the well-known Druggist, Maple St., forinth, N. Y., which is sufficient quarantee that Dana Sarsaparilla Co., Belfast, Maine.



is a scientifically prepared Liniment and harmless; every ingredient is of recognized value and in constant use by the medical profession. It short-ens Labor, Lessens Pain, Diminishes Danger to life of Mother and Child. Book 'To Mothers' mailed free, con-taining valuable information and voluntary testimonials. Sent by express, charges prejaid, on receipt of price, \$1.50 per hottic.

BRADFIELD REGULATOR CO., Atlanta, Ga.

it is nothing.

does not dissolve it i American Poultry Yard.

WHICH IS THE BEST COW?

hat uses her food to put flesh or

back, instead of putting milk and fat into the pail, is not the most profit-able cow for the dairy. But to jump to the conclusion that because a cow can be made of nibbles here and there

to the conclusion that because a cow can be made of nibbles here and there is poor in fiesh she must of necessity be a good dairy cow is drawing a con-clusion that is not justified by facts. There are some beef cows that will to succeed. When you think you have eat a good ration every day and keep in just fairly good condition, while there are others in the same heard that do ron are sure to lose him. If you eat a good ration every day and keep secured a good customer do in just fairly good condition, while off an inferior article on him there are others in the same herd that do you are sure to lose him.

on the same feed keep their ribs and backs nicely covered with flesh. The latter are good feeders and the former poor feeders. The latter have the natual ability to make better use In buying or exchanging sheep give a thorough examination for scabs ticks, lice and foot rot before turning them into the flock, or you may be getting more than you knew of. of their feed than the former; they

A Feat in Carving.

of their feed than the former; they have feeding quality. It is just the same with dairy cows, some are good feeders and some are poor feeders. Some keep thin in flesh because they are using the greater part of their food to make milk and fat while others stay in poor flesh sim-ly because they have not the natural In all branches of sport beating the previous record is a performance of al-most every-day occurrence, and no matter how excellent the achievement it is not likely to remain long unchalfat while others stay in poor flesh sim-ply because they have not the natural feeding quality to assimilate and digest fishment of a new kind of record, al-their food. It is folly to judge of the dairy qualities of a cow by the amount of flesh she carries. There is but one accurate way to determine the value of a cow for the dairy, and that is to succurate the number of pounds of butter fat she yields in a year from a given amount of feed. The cow that wields the gracetest the leading night restaurants on the

and or y minutes, demonsing twenty-dred pounds or a ton; whether she has the beef form or the so-called dairy form; whether she is black or white, spotted or fawn colored, red or brin-dled. Performance is the only reliable standard.—Rocky Mountain Husband-relegraph.] Telegraph, man.

two onions, two turnips, one carrot and a little parsley chopped fine. Cut the potatoes in quarters, slice the onions, cut the turnips in quarters and slice the carrots. Put all in a stewpan with three pints of water and salt to the taste. Boil it down to one quart. About fifteen minutes before it is done the taste. Boil it down to one quart. About fifteen minutes before it is done add the parsley. Strain it and serve with light bread or toast.

Boiled Beef-Lard, cover with water. Boiled Beef—Lard, cover with water, simmer two and one-half hours; Strain, cool and skim one quart of pot liquor, adding two each of earrots, turnips, small onions, parboiled beats, two cupfuls of cut string beans. Boil three-quarters of an hour, add two par-boiled potatoes and serve in piles shout the meat seasoning to taste and about the meat, seasoning to taste and adding a little butter. Make strained sance of vegetable pot liquor, thick-ened with braided flour.

An Oregon Girl's Good Deed.

An unknown girl saved a train with 250 passengers from destruction in Oregon. She was on her way home from a party when she discovered that a rail had been removed on a high trestle, and then she procured a lan-tern and signaled an approaching train. She then went modestly on her way and never waited for thanks.—Detroit

Free Press.

"Butchers' Leap."

A eurious Shrove Tnesday ceremony is still observed at Munich, in Bavaria, called "Metzgersprung," according to which the butchers' apprentices, be-ing clothed in lambskin, leap down into a public well, whence they are declared by the masters of the guild to be mates or partners of ("Gessellen," or skilled members) of the corporation. --Notes and Queries.

James Frost and Annie Winter were arried in North Missouri recently.



KNOWLEDGE

Brings comfort and improvement and Brings comfort and improvement and tends to personal enjoyment when rightly used. The many, who live bet-ter than others and enjoy life more, with less expenditure, by more promptly adapting the world's best products to the needs of physical being, will attest the value to health of the pure liquid laxative principles embraced in the remedy, Syrup of Figs. Its excellence is due to its presenting in the form most acceptable and pleas-ant to the taste, the refreshing and truly beneficial properties of a perfect lax-

ant to the taste, the refreshing and truly beneficial properties of a perfect lax-ative; effectually cleansing the system, dispelling colds, headaches and fevers and permanently curing constipation. It has given satisfaction to millions and met with the approval of the medical profession, because it acts on the Kid-neys, Liver and Bowels without weak-ening them and it is perfectly free from every objectionable substance. Syrup of Figs is for sale by all drug-gists in 50e and §1 bottles, but it is man-ufactured by the California Fig Syrup Co. only, whose name is printed on every package, also the name, Syrup of Figs, and being well informed, you will not accept any substitute if offered.



GOITRE CURED SEND for FREE Circula PENSION JOHN W. MORKIN, Buccessfully Prosecutes Claims, Lato Principal Externary U.S. Persion Bureau Syrs in late war. 154 juildicating cianus, atty since