An interesting example of electricity as applied to farm work is now in operation at a Scotch farm. The whole operation at a Scotch farm. The whole of the usual farm machinery, such as threshing, sowing, corn threshing and the like, are here driven by an electric the like, are here driven by an electric motor. The electricity is generated by water power, the turbine wheel which drives the dynamo being about 1000 yards from the farm. The electric current is conveyed by underground wires to the house and farm, in each of which a storage battery is place These supply the electric current for lighting and motive purposes when the machinery is not working. The whole of the mansion is illuminated by electric light, and an electric motor is provided for pumping the water for domestic purposes.—New York World.

The world contains about 7,000,000 Hebrews, about 3,400,000 of whom dwell in Russia and 1,700,000 in Aus

nends to public approval the California liquid laxative remedy, Syrup of Figs. It is sant to the taste and by acting gently on the kidney, liver and bowels to cleanse the system effectually, it promotes the health and comfort of all who use it, and with millions it is the best and only remedy.

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an excellent remedy. have been a minister of the M. E. Church forty years, and have suffered of late years with rheumatism and dyspepsia. Since taking four bottles of Hood's the rheumatism is entirely cured, my appetite is good, food directly cured saverap and saverap nounds. ests well, and I have gained several pounds.

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cough. We all suffer that way some times. How to get rid of them is the study. Listen—"I am a Rauch-man and Stock Raiser. My life is rough and exposed. I meet all weathers in the Colorado mountains. I sometimes take colds. Often they Syrup five years for these. A few doses will cure them at any stage. The last one I had was stopped in 24 hours. It is infallible." James A. Lee, Jefferson, Col.

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that I would never be any better until it was removed by a surgical operation. Ohl I thought what next? gave up, as an operation seemed to us all certain death. I shall never forget how timely the good news of your SWAMP-ROOT reached me. I send you by this same mail a sample of the stone or gravel that was dissolved and expelled by the use of your SWAMP-ROOT, It must have been as large as a good sized goose egg. I am feeling as well to-day as I ever did. I kept right on using SWAMP-ROOT, and it saved my life. If any one doubts my statement I will furnish

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As hens in confinement often acquir feathers is probably due to this cause; otherwise it is due to some disease which may result from too free feedwhich may result from too free feeding with grain. The fowls should be
watched, and if it is not caused by the
mutual picking of each other, the
feed should be changed and more fresh,
green food, as cabbage leaves, cut
grass, or clover, or chopped lettuce
and pea vines, be fed to them. A mess
of scalded bran with a little sulphur in
it will be good for the fowls.—New
York Times.

TREATMENT OF INJURIOUS INSECTS. In general, noxious insects must be combated as soon as their depreda-tions can be seen, but Herbert Osborn and L. H. Pammel of the Iowa station, recommend that as soon as blossoms fall, apples and plums should be sprayed for codling moth and plum curculio. Spray strawberry plants if infested with slugs. In early summer, plant lice may be numerous on plums and cherries, which should be sprayed with kerosene emulsion. In July, spray potatoes with London purple or Paris green, if infested with potato beetles. In August and September, cabbage worms may begin to appear, and can be treated by spraying with hot water, or with pyrethrum in water, or as a powder. Cherry slugs and the leaf-eating caterpillars and other insects on plums and other trees may be sprayed with London purple. Kerosene emulsion may be used directly on the in-sects, and will kill all it touches by entering the breathing pores. -American Agriculturist.

OFF COLOR OF CHICKS. If you procured eggs of pure-bred fowls, and the chicks seem to differ and appear of various colors, do not be dis-appointed, as the chicks will be of the proper color when matured. Of the black breeds of fowls, such as the Lang-shans, Black Minocras and Black Spanfering so greatly as to lead an inex-perienced person to suppose that the chicks were mongrels; yet when they came to maturity it was a difficult mat-ter to select the best one in the flock, so far as the plumage was concerned. Brahmas, Cochins, Plymouth Rocks and other breeds may also be classed among the uncertainties until the chicks are well advanced, and for that reason breeders often receive complaints from customers in regard to their hatches; but the breeders simply advise them to wait a while, when the matter rights itself .- Mirror and Farmer.

HOW TO MAKE CHEESE AT HOME.

Have a tinman solder a faucet near the bottom of one end of an ordinary tin wash boiler which will hold five or six pailfuls. Fit a movable tin screen inside about three inches from the faucet and extending about the same distance above it, which shall hold the curd away from the faucet. This, with a long wooden paddle, is all you need order especially for the work, except cheese cloth, rennet and a cheese

the milk has coagulated, which will take place in ten minutes or less, it must be cut to the bottom of the boiler each way, making about two inch squares. The whey will begin to start almost at once. Sink a small dipper of clean corn meal. In this we see that almost at once. Sink a small dipper of clean corn meal. In this we see that into it slowly, and the whey may be removed gradually until two quarts or equal to one pound of meal. The lessmore have been collected. Heat this son for the pig feeder in the experirather hot, not scalding, and pour it ments is to feed young, thrifty pigs, over the curd, stirring it very carefully. When at 100 degrees open the faucet and allow the whey to drain to feed them on a mixture of corn meal and wheat middlings, and never faucet and allow the whey to drain to feed them beyond 150 pounds dressed out, dipping it out from the top as before described. When drained, sprinkle half a teacupful of dairy salt on the curd and crumble and mix it thoroughly with the hands. Have a square oughly with the hands. Have a square of strong, loosely weven cloth wet and placed in the cheese hoop, which should be the size of a peck measure. Press the curd into the hoop, adjust the cover, after the cloth has been folded on the top of the curd, and sub-

mit the cheese to gentle pressure.

Prepare a bandage of cheese cloth large enough to go around the cheese and wide enough to nearly cover the ends. Lay on the ends another piece and sew to the piece around the cheese. Keep at seventy degrees in a dry room. Too much salt or too much scalding when heating the curd hardens scatting when learning the cheese, while careless stirring starts the "white whey" and allows much of the butter fats to escape.— New England Homestead.

With pork at its present price, almost any man can feed his corn, or other grain, to pigs and make a satisfactory profit, declares S. Woodward, of New York. But times will change; pork will again go down until it will be so low that the very best skill will be required to get any profit out of its growth. If it be wise, now in the midst of almost universal peace, for the Nations to spend such vast sums as they do, in preparing for war, how much wiser for the farmer during this time of prosperity in pig growing to study the subject so as to be prepared when the evil days of low prices come again. It is surprising to see how little thought the average with growing the supplied to the surprise of the surp

lighter pigs, yet the great bulk of the pork still coming into the markets is

pork still coming into the markets is in heavy carcasses which were fed mostly on corn. Now this is neither the most desirable, nor is it by any means the most profitable pork. On a recent visit to the Wisconsin Experiment Station at Madison, Pro-fessor W. A. Henry, who is a born ex-perimenter, showed me some experi-ments now being made, and the un-published results of some already made on the same line of pig feeding for on the same line of pig feeding for most profit. If the farmers could see what I saw, and realize fully the great importance of the principles that con-trol animal life, and then follow them, they would save very much of what is now ignorantly thrown away, and would more than double the profits of pork making, by reducing to its lowest limit the amount of food now used as a maintenance ration or simply food for

support.
The Professor has demonstrated, beyond doubt, by a series of careful experiments, that the maintenance ration is in equal proportion to live weight, or nearly so; that while a 100 pound pig requires one and one-half pounds of food (one pound of wheat middlings and two pounds of corn meal), simply to keep it without gain or loss, a 500-pound pig, under like conditions, requires five pounds of the same food for its support. He further same food for its support. He further showed that about three pounds of this same food, in addition to either ration, made one pound of pork.

made one pound of pork.

Now, were a man to try to make pork with these pigs, with the one he would get one pound for each four and one-half pounds fed; with the other he would feed eight pounds. For comparison, suppose the mixture were worth \$20 per ton, or one cent per pound in the case of 100-pound pigs, his pork would cost four and one-half cents per pound; in the case of a 500-pound pig it would cost eight. Or, to put it in another light, suppose ten pigs be fed four and one-half pounds of feed each, or forty-five pounds in the aggregate, they will give a gain of ten pounds of pork. In other words, with these pigs forty-five pounds of shans, Black Minocras and Diack-Span-ish, the chicks nearly always have a large proportion of white on them when hatched. It is an old saying that the hatched. It is an old saying that the matched. It is an old saying that the more white on the chicks of such breeds the blacker the plumage at maturity. We have often noticed broods of Wyandottes or Indian game chicks, no two in the broods being alike, and differing as greatly as the latest takes five pounds as the food of support, no gain would be made. The food would but as with pigs of this size it takes five pounds as the food of support, no gain would be made. The food would be simply thrown away, so far as fat-tening purposes go. If these nine tening purposes go. If these nine larger pigs be fed to make one pound of gain each, it would require twenty-seven pounds extra. This added to the forty-five pounds, maintenance ration, makes seventy-two pounds of feed to make nine pounds of pork. It will be seen that these experiments of Professor Henry show that the mainte-nance ration, while not exactly in pronance ration, while not exactly in proportion to the live weight, is approximately so. They show that while it took one and one-half pounds to support the growing 100-pound pig, that one pound per hundred pounds was sufficient with the 500-pound pig. This is easily accounted for by the fact that there is less proportionate, amount of exterior surface in the larger pigs, no exterior surface in the larger pigs, no growth, and probably less activity. But carrying this proportion in the di rection of a pig still smaller than 100 pounds, it would probably require with a pig weighing twenty-five pounds at the rate of two pounds per 100 pounds, or about one-half pound of food as a maintenace ration. If this

be true, it would then only take three Six pailfuls of sweet milk, with the ream all in it, will make about fifteen grow one pound of pork. Six pailfuls of sweet milk, with the cream all in it, will make about fifteen pounds of cheese. It need not be of one milking if it is perfectly sweet. Put the milk in the boiler on the stove and heat it to eighty degrees. Remove from the stove and add the rennet. The tablets are easiest to use and the directions accompany them. When the store are the set found much better than corn alone.

> FARM AND GARDEN NOTES. Lettuce is a good food for the poul-

weight. - American Agriculturist.

Do not feed the poultry unless they need it.

The eggs should be gathered at least twice daily

A good dust bath is a necessity for

Give the chickens plenty of fresh air and sunshine.

Milk, either skim or butter, is excellent for chickens. Pigs grow well on grass, clover being

especially good for pasturing them The amount of eggs laid is largely governed by liberal but wise feed-

Filthy quarters are responsible for the greater part of the so-called hog cholera.

Give the hogs plenty of pure and they will not drink out of their wallows.

Cabbage, sunflower seed, millet and chickens. Too much care cannot be taken during the warm weather to keep the slop

barrel sweet. From five to seven pounds of evapo rated fruit can be secured from one

bushel of apples. Apples from sprayed trees will keep longer than those from trees that have not been sprayed.

little thought the average pig grower gives to the matter of cheap production of pork. Although there is some change in the direction of killing evening is about the best time.

HOUSEHOLD AFFAIRS.

VALUE OF CHARCOAL.

The most thorough housekeepers are learning the value of charcoal as a preservative and purifier and absorbent of moisture. Many keep a shallow vessel filled with it broken quite fine in the ice-chest and food cupboards throughout the summer. A few pieces of it ere often put into few pieces of it are often put into poultry or game that has been drawn, when, if wrapped in confectioner's paper and hung in a cool place, they will keep sweet several days. Fresh fish may be cleaned, sprinkled with salt, wrapped in paper and then covered with charcoal.—New York Post.

DISHWASHING AT THE FAIR. Every housekeeper who goes to the World's Fair will want to see the dishwashing department in the Machinery Hall. The dishwashing machines are operated by girls and are used in cleaning the tableware of the many restaurants on the grounds. The plant cost \$50,000. The dishes are plant cost \$50,000. The dishes are washed in huge revolving horizontal cylinders. Inside these cylinders, on the outer edges of the wire cages the cups and saucers are placed. Outer revolving attachments carry warm water up and dash it against the soiled dishes, which are afterwards dried by heat.—New York Recorder.

MID-SUMMER DAINTIES

Neat and tasteful sandwiches, which are so popular on the English tea table, will be found most acceptable on the home table for luncheon, or on the home table for luncheon, or tea, especially in hot weather. A few hard-boiled eggs make nice sandwiches. Chop the yolks of six eggs and one of the whites, and mash to a paste, with a teaspoonful of melted butter and one of anchovy paste; spread on thin slices of buttered bread, double and trim into shape. Caviare, which may be bought at Italian and French groceries and delicatessen French groceries and delicatessen stores, and is packed in little ounce jars, makes good hot weather sand-wiches. Any kind of cheese, grated, or mashed to a paste, and spread on buttered bread, with or without the addition of cayenne pepper, makes appetizing sandwiches. Cottage cheese is nice, with a leaf of crisp lettuce laid over it before the top slice is put on.

Sweetbreads-Lamb sweetbreads are almost as good as those of veal, and are infinitely cheaper. Soak them in cold water for several hours, changing the water twice; throw into boiling water and let them simmer for five minutes after the boiling point is reached, then fry, and serve around a mound of green peas or asparagus tips. They are nice always with brown or tomato sauce.

Roasting a Leg of Lamb-However epicurean rare mutton may be, rare lamb is as unedible as rare broiled chicken. A leg weighing six pounds should be roasted an hour and a half in a good oven. Lay the meat on a rack in the dripping pan and baste every fifteen minutes. Do not remove

every fifteen minutes. Do not remove the fat before roasting, but wrap it around, and skewer it fast.

Julienne Soup—There is no better spring or summer soup. It is very simply made by adding a cupful of finely shredded vegetables, cooked tender, to a quart of any light broth. Simmer ten minutes, and serve. Young carrots, turnips, radishes, string beans, peas, asparagus tips and mineral ans, peas, asparagus tips, and minced lettuce, parsley and chives all go to

make the complete Julienne.

Lamb Chops—An unusual way of cooking these is as follows: them for two minutes, then spread over them a forcement made of uncooked chicken meat, pounded to a paste, with the same bulk of bread previously soaked in milk. To a halfpint of this mixture add a beaten egg, salt, pepper, and a little melted butter, and moisten with a tablespoonful of cream, chicken gravy, or white stock. Cover the chops on both sides with this, and lay them in a hot oven for six minutes, turning them once. Chopped mushrooms are often added to this forcement, or the chops, pre-pared as above, may be served with a

mushroom sauce.

Clam Chowder — An appetizing chowder is always in order in hot weather. The best chowder maker we have ever known was an old Masschu-setts lady. The following is her recipe: Wash twenty-five large clams, and put over the fire with half a pint of water as soon as the shells open, remove the cepan, take out the clams, and save all the juice remaining in the shells. Remove the tough parts, and chop the rest. Peel and slice six potatoes and two onions, add a small slice of larding pork, six pilot biscuit, the clam juice, pint each of milk and water, half grated nutmeg, and a teaspoonful of celery seed, or a couple of stalks of celery mineed fine : let this cook slowly for two hours, then add the chopped clams, a cupful of tomato sauce and a teaspoonful of Worcestershire sauce and when the chowder is again brought to the boil, it is ready to serve.

New Potatoes—One rarely eats new potatoes at their best in the city, because they should be cooked as soon as possible after being taken from the earth. Hashed with cream, they are a dish to make glad the soul of an epi-cure. Mince a quart of cold boiled potatoes, season them, and add a gill of milk or cream; melt a tablespoonful of butter in a frying pan, and when hot, turn in the potatoes, distributing them evenly over the surface of the pan; set back on the stove until of a golden brown color on the bottom sprinkle with a teaspoonful of minced parsley, fold like an omelet, and serv.e Potatoes a la Lyonnaise—A nice way

to serve potatoes is to slice them, fry minced onion in a tablespoonful butter, turn in the potatoes, and as soon as they color, sprinkle with mineed parsley, serve very hot.—American Agriculturist.

Protection Against Poison.

Most ancient kings and noblemen relied, to some extent, at least, on supernatural and magical means to protect themselves against poison. One kept a peacock always near him, because that bird ruffled up its feathers when any kind of poison was brought near; another had a cup and plate set with opals because this gem was supposed to turn pale when touched with poison; another a rhinoceros horn, which caused poisonous liquors to effervesce. One wore a ring as a charm, another a bracelet, a third an amulet. - Detroit Free Press.

NEWS & NOTES !

Surah is the latest material for capes Fans of every kind were never so

cheap as now. Yachting costumes for women are far more stylish than nautical.

Eulalia has made the redysailor hat the fashion with one boundtagain.

The Isabella ring continues to be the most popular in the line of silver. There does not seem to be any de crease of the shirt waist's popularity A new and unique bracelet is made of two strands of tiny gold and silver

Denison, Texas, has a female dentist—a graduate of a Philadelphia dental college.

Feminine penmanship now is more of a fashionable characteristic than ever before.

Sometimes gowns of the cheapest material are trimmed in the most expensive way.

As many women wear the russet shoes as men and appear to glory in

It is stated that women hold 156,081

shares in Philadelphia Building and Loan Associations. The linen gowns of all colors and kinds are in favor just now, and they certainly are very stylish.

The anomaly of sealskin worn with crape may often be seen, but it very properly evokes criticism.

Observers note that the society woman's display of jewelry now is almost entirely confined to finger rings. Well may women both old and young

fairly rave over the beauty and effect tiveness of this summer's dress goods. In both London and Paris, at present, many women of fashion carry a walking stick on the fashionable prom-

enade. The monument to Ann Thomas, the "Maid of Cefn Ydfa," in the church-yard of Llangnoyd, Wales, has been

Shoulder ruffles seem to suffer no decrease in popularity as the season advances. They are used on almost all dresses of all material.

There are still perfectly plain skirts, and these are much liked by the best-dressed women. They are usually of handsome material that need no garniture. Miss Revere, a great-granddaughter

of the Revolutionary patriot, lives in Somerville, Mass. She is fifty years old, rather small of physique and grayhaired. Mrs. Alice Le Plongeon, who is at

present residing in Brooklyn, is the only woman who has lived among the deserted old cities in the forests of The latest edition of the sailor hat is in coarse, mottled straw, pale green and white. The brim is unusually

wide and the crown is encircled by white ribbon. White kid and suede sailor hats are new this season, but straw takes the lead, with quills for trimming, while a more fancy sailor has roses around the crown and under the brim.

Some of the beautiful summer toilets of flowered muslin, sprigged or dotted organdie, or shot crepon, are made with folded Empire girdle and Queen Anne sleeve puffs of pale-tinted French

The executors of the estate of the late Mrs. Theresa Fair, of San Francisco, intend to erect to her memory in Holy Cross Cemetery, San Mateo County, a mausoleum to cost not less than \$50,000.

Swedish women often work as farm laborers. Those who have babies carry them on their backs in a leather bag, as squaws carry their young.
This plan permits the mother to use both hands at her farm work. A novelty of the season is the double

fan. This is made in paper, with one part covered with gauze. The triple fan is another variety of the same idea. This gives the effect of three fans overlapping each other and united to form A new idea in hair dressing is to wave the hair all over the head, twist a few curls into a knot at the crown nd leave the ends of and flutter as they will. The effect is very much like that of a half fledged

barnyard fowl. A very pretty hat for a girl was recently exhibited in a New York window. It was a wide brimmed affair (all the girls' hats must be wide brimmed this season) and one crimson splash of chiffon all over, with wide strings of the sweet strings of the same.

When an Armenian maiden attains her seventeenth year, and is not engaged to be married, she must undergo a strange punishment. She is forced to fast three days; then, for twentyfour hours, her food is salt fish, and she is not permitted to quench her

The Maharanee of Mysore, who has lately died, was a remarkable woman. At the age of ten she resolved to obtain the best possible education. She insisted on joining her brother in his rese, and Marathi. She could also paint, and was a fair musician. She was the fourth wife of the Maharajah, and was for some time virtually the ruler of Mysore.

The University of California has for the directing a woman in connection with its teaching staff, through the appointment of Miss Kate Wertz as Fellow in Pedagogics. The appointment is regarded as a peculiarly fitting one. Miss Wertz is a graduate of the university of the class of '78 and has university, of the class of '78, and has been a teacher of unusual influence and success, with a varied experience, from ungraded country schools to the high schools.

Princess Theresia, of Bavaria, is the first woman to become a member of the Academy of Science at Munich. Princess Theresia has always a number Princess Theresia has always a number of pet animals in her train, and she is said to have once arrived in Madrid from South America with a young puma, three monkeys, several parrots and a couple of snakes among her per sonal luggage. She is pretty generally disliked among her royal relations, who regard her as a "grank."

Scotland's Precious Belt.

The belt of the sword of state of The belt of the sword of state of Scotland has been restored to its place in the regalia of Scotland in Edinburgh Castle by the Marquise of Breadalbane, the Lord High Commissioner to the General Assembly of the Church of Scotland. After the battle of Dunbar it became necessary to place the regalia of Scotland in a place of greater safety than Edinburgh Castle, and it was removed to the strong Castle of Dunnottar, where Sir G. Ogilvy defended it. He had, howremove the regalia from the castle. It painters.

was then buried underneath the stones in Kinneff Church, where it lay for several years. When it was restored in Kinnell Church, where it my lor several years. When it was restored Sir G. Ogilvy, for some cause not explained, retained the sword belt. It was discovered in 1700 built into the garden wall of the house of Barras, near Stonehaven, and since then it had been handed down from father to son as a precious relic. - Picayune.

The British school of water color painting is deemed the best in the

Salvator Rosa was one of the earever, only forty men and could not Salvator Rosa was one of the ear-hold out, and he allowed his wife to liest and most vigorous landscape

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