#### What Chinese Epicures Eat.

What Chinese Epicures Eat. A Chinese mandarin has forwarded the menu of a banquet given at Peking to the foreign diplomatists, the menu of which follows: First came four classic dishes—namely, swallow nests with pigeon eggs, shark fins with crabs, dogfish with wild duck, duck and cauliflower; then suc-ceed delicacies served in cups placed before each guest; swallow nests, shark fins, plain morils, vegetables, mushrooms with duck feet, fried partridge, pigeon in slices; then there snark nns, plain morils, vegetables, mushrooms with duck feet, fried partridge, pigeon in slices; then there appeared four dishes—namely, ham in honey, a purce of peas, vegetables and dogfish; four side dishes: haricot cheese with bamboo buds (a kind of asparams), roots of bambao adding dish asparagus), roots of bamboo buds (a kind of shellfish; four hors d'oeuvers in duplicate, ham and chicken, fish and gizzard, pork tripe and vermicelli, duck and pork cutlets. Each guest had also placed before him plates of almonds, pistachio paste, pears and oranges. Finally, the following were the roast and boiled meats: Suckling the roast and bolled chicken, bolled pork. There was a profusion of European and Chinese wines. No opium was smoked, for official China is not yet reconciled to the drug which is the the first bolled company. it owes to the East India Company.-Asiatic Quarterly.

**Store characteristics Store Reward. Store.** The reader of this paper will be pleased to that science has been able to cure in all its starkes, and that is Catarrh. Hall's Catarrh tional disease, requires a constitution in allowave, requires a constitution intermally, and the second store in the second store in the module of the system. thereby destroying the found if the second store is the second store in the store is the system. thereby destroying the proprietors have so much faith in its curative provers, that they offer One Hundred Dollars or any case that it fails to cure. Send for list or any case that it fails to cure. Send for list of the by Draugists, 78c.

Pure and Wholesome Quality

ends to public approval the California liquid laxative remedy, Syrup of Figs. It is pleasant to the taste and by acting gently on the kidney, liver and bowels to cleanse the sys-

tem effectually, it promotes the health and comfort of all who use it, and with millions it is the best and only remedy.

We Care Raptare. No matter of how long standing. Write for free treatise, testimonials, etc., to S. J. Hollensworth & Co., Worgo, Tioga Co., N. Y. Price \$1; by mail, \$1.15.

Beecham's Pills with a drink of water morn-ngs. Beecham's-no others. 25 cents a box. Are your lungs sore? Hatch's Universal Cough Syrup will cure them. 25c. at druggists. If afflicted with sore eyes use Dr. Isaac Thomp son's Eye-water. Druggists sell at 25c per bottle

Hood's Sarsa Cures mend Hood's Sarsapan ill: and Hood's Pills. have suffered very much 28 \*\* Sick Headache. After taking six bottle of Hood's Sarsaparilla and two boxes of Hood's Pills, I am cured of that Press, H.M.Laturn Hood's Sarsaparilla

the best medicine Lever took. ATTIN, Pine Valley, N. Y. Get HOOD'S. Hood's Fills cure liver fils. 25 cents pe + ox.

# "German Syrup"

's German Syrup is more successful in the treatment of Con-sumption than any other remedy prescribed. It has been tried under every variety of climate. In the bleak, bitter North, in damp New England, in the fickle MiddleStates, in the hot, moist South-every It has been in demand by where. every nationality. It has been em ployed in every stage of Consump tion. In brief it has been used by millions and its the only true and reliable Consumption Remedy. @





growers are looking about for some explanation of the spread of this trou-ble. In almost all cases a new va-AXLE GREASE. Pure palm oil is as good grease for of heavy wagons as anything If this cannot be procured and riety "runs out," as it is called, and riety "runs out," as it is called, and chiefly through the operation of this disease. New varieties are continu-ally being introduced—not because they are much better than the va-rieties that have preceded them— but on account of the older varieties going back; in fact, no one will con-tend that the strawberries of to-day, as a rule, are even as good as they else. If this cannot be procured and tallow is to be used, this mixture will be good: The tallow is melted and mixed with an equal quantity of common castor oil. Some finely-pow-dered black lead is then well mixed dered black lead is then well mixed in by stirring while it is warm and until it cools. This is excellent for heavy and light vehicles. For light buggies castor oil is the best grease.—New York Times. as a rule, are even as good as they were in former times. It is thought that the old method of cultivation, which moderns have laughed at, might

CARE OF THE COLT'S FOOT.

not have been such bad practice after all. The practice was to grow the strawberries in beds; as soon as the If a colt shows a tendency to walk on the heel or frog, rasp the sole towards the toe to take away the thickness. If the foot is worn at the strawberries in beds; as soon as the crop was gathered the leaves were mown off with the soythe and burnt, and a new crop of leaves came up be-fore winter. With the progress of vegetable physiology this was thought to be very bad practice. The argu-ment was that leaves make food, and the more leaves the better. This towards. If the foot is worn at the toe and the heels have become too high, they should be lowered with the rasp. When the edges or rim of the rasp. When the edges or rim of the hoof has grown leaving the frog and center hollow, the edges should be rasped. The more frequently the foot is put in proper shape the more likely it is to grow into that shape.—New the more leaves the better. This would be true if the leaves were healthy leaves; but diseased leaves are worse than no leaves at all. No one ever thought of the strawberry spot in

CHARCOAL FOR FOWLS.

York World.

allowance.

# We have found charcoal a very ex-cellent thing to furnish our poultry with. It may be given in a powdered state, mixed with the soft meal feed, and a little pulverized sulphur at the same time may be added with advan-tage. But the very best way to sup-ply this is to burn an ear or two of

RYE IN THE CORNFIELD.

corn (upon the cob), charring it to blackness and throwing it before them. They will devour every kernel, and so supply themselves with a grateful and healthy substance that sweetens forefathers were not able that though our forefathers were not able to philoso-phize on their garden practices as closely as we may, they were able to find out a great deal from nothing at all but practical experience. One thing the crop, and serves as an admirable tonic to the stomach. our strawberry amateurs might do, which is not done now, and that is to

At this season of the year the above recommendation will be found a valucut off during the season and burn every leaf which shows a spot as soon as it is observed. This probably would recommendation will be rolling a value able hint to poultrymen. Hens about ready to lay will devour this prepared charcoal cagerly, and the increased freshness and reduess of their combs afterward evince the efficacy of this preserve their favorite varieties fr degenerating.—Meehan's Monthly.

For a month or six weeks FARM AND GARDEN NOTES. ~ in the early breeding season nothing is better than this for laying hens given them daily.—Poultry World. Clean up the garden and sow turnips

#### To grow fine strawberries keep off the runners.

Many a colt is ruined by an impa-There is one plan that, if generally tient driver. adopted by the dairymen, would add measurably to the pasturage of the farm and at the same time be a benefit Soil and location will change the ap-

pearance of fruit. to the soil itself, and this is the prac-Radishes for winter may be sown in the late summer.

those days; in fact a specimen of this

disease was rarely seen. It is now be-lieved that the practice of mowing and

burning the leaves was advantageous in this, that it destoyed all attempts

of this fungus to propagate itself and was therefore beneficial rather than

from

to the sol itself, and this is the prac-tice of sowing rye in the confield either at the last working or as soon as the corn is cut up. In the spring, long before the pastures are "fit" for turning the stock upon them, the rye field is a wealth of fine feed and excel-It has been proved many times over that speed follows blood lines. An unsound stallion is a menace to

the breed to which he belongs. lent. By this plan there is no winter washing of the land, which is, as a rule, No poor man can afford to buy a poor horse, and no rich man will.

equal in exhaustion to a growing crop, and by the middle of May this rye sod Put on your best nature and your most gentle manner when doing the milking.

and by the middle of May this rye sod can be turned under for corn and is next to clover sod in value. For sev-eral years the writer has as nearly as possible carried out this plan and finds that, with what manure and clover sod Turn the work horses out into a lot on hot nights rather than confine in hot stalls. Whenever water is given to plants

comes in in rotation, his fields are get-ting better all the time. Two ways enough should be used to wet the soil thoroughly. present themselves to put in the rye sowing broadcast and cultivating If seed are gathered, care should be in

taken to dry them thoroughly before with a light cultivator, setting teeth as shallow as good work will allow, so as to disturb the corn roots as little as storing away.

possible; and the other is to cut up the corn, having the shocks regular, and then sowing one and a-half bushels of at their own gait.

rye on broadcast and harrowing it in in the bringing up.

rye on broadcast and harrowing it in with a harrow or disc, the loosening up of the ground covering the seed ef-fectually without plowing. There is nothing equal to keeping the land at work, filling the soil with a mass of Sheet zinc cut into wedge-shaped strips make the best and most con-venient labels for fruit trees. roots to decay and furnish food for the

following crop, and if it can be done between crops, as this plan with rye offers, a great gain has been made not With all kinds of fruit trees it

only in the supplying of food to the stock, but feeding the land as well. better to have one strong limb or branch than several weak ones.

Don't run cows during hot weather. Let them go to and from the pasture

Horses have dispositions like men. Some are good, but more are spoiled

The cleaner and neater the fruit, the quicker they will catch the eye of the buyer and the readier the sale.

It is generally admitted to be easier to change the pacing gait to the trot-ting than the trotting to the pacing.

It costs but little to make a start

Do not wait till the oil is all gone

to the paci

#### HOUSEHOLD AFFAIRS. WOW-WOW SAUCE.

Wow-wow sance is the attractive name of a preparation which makes an excellent relish with stewed or boiled excellent relish with stewed or boiled meats. Chop some parsley leaves fine; divide two or three pickled cucum-bers or walnuts into small squares. Put into a saucepan a piece of butter the size of an egg. When it is melted stir into it a tablespoonful of fine flour and a half pint of beef broth. Add a tablespoonful of winegar and a tea-spoonful of made mustard. Simmer together until pretty thick. Add the parsley and cucumbers or walnuts. parsley and cucumbers or walnuts.

#### SALAD OF CAULIFLOWER.

Put in a bowl two large cauliflowers which have been cut in pieces about an inch long, and one onion cut in very thin slices; add two tablespoon-fuls of oil, two of vinegar and a pinch of salt and pepper. Mix all well to-gether and serve. Or, if desired, a Mayonnaise sauce can be used with cold caulidower which can be made by cold calliflower, which can be made by this recipe: Put the yolks of two eggs in a bowl with salt, pepper and the juice of a lemon and half a teaspoonful of dry mustard. Stir with a wooden spoon, adding by degrees, in very small quantities, a tablespoonful of vinegar, then a few drops of good olive oil, beating rapidly all the time until the sauce thickens and half a pint of oil has been absorbed. Now York Bo has been absorbed.-New York Recorder.

#### COLD POTATOES.

Cold potatoes are not particularly appetizing as such, but they may be quickly converted into delicious break-fast or luncheon dishes. Potatoes au Gratin—Slice your cold

potatoes and stew gently in milk or broth. Season with pepper and salt. Grate some cheese and some bread, and sprinkle over the potatoes. Brown in th oven.

Potato Hash-Heat together a table spoonful of butter and a cup of milk. Season with pepper and salt. Hash the cold potatoes, add to the milk, cover and simmer gently until the milk is about absorbed

Potato Provencal-Cut cold potatoes into balls with a vegetable scoop. Melt some butter, add a slice or two of onion to it and fry the balls. Mix hashed meat and hashed cold potatoes, moisten with milk for stock, season, roll and bake in a buttered dish in the oven.— New York World New York World.

#### SICK-ROOM JELLIES.

Arrowroot Jelly-Wet two heaping teaspoonfuls of Bernuda arrowroot in a little cold water and rub smooth. Have on the stove boiling water and in a cup of it melt two teaspoonfuls of white sugar. Pour this boiling water on to the arrowroot. Boil until clear, stirring all the time. Add a teaspoonful of lemon juice and mould in cold cups. Serve cold with cream and sugar

Tapioca Jelly-Soak a cup of tapioca in three cups of cold water for four hours. Set it in a saucepan of boiling water. Add a little lukewarm water to the tapicea and heat, stirring fra-quently. When it becomes clear, add a little sugar, a little grated lemon peel and the juice of a lemon. Pour into moulds and when cold eat with grang and sugar

cream and sugar. Chicken Jelly-Pound half a raw chicken, bones and meat, until it forms a pulp; cover with cold water; simmer gently in a covered vessel until the meat is in shreds and the liquid reduced about one-half. Strain and press through a collander : then strain through a coarse bag; salt and add a very little pepper; return to the fire, simmer for about five minutes; cool and skim; keep-on ice. Serve with unleavened wafers, or, in the convalescent stage, between thin slices of

Iceland Moss Jelly-Wash a handful of either Iceland or Irish moss in several waters and soak for an hour. Stir it into a quart of boiling water Stir it into a quart of bolting water and allow it to simmer until dissolved. Sweeten, flavor with the juice of two lemons, a half teaspoonful of cinna-mon. Strain into moulds.

#### HOUSEHOLD HINTS.

Wilted roses can be restored by placing the stems in hot water for a minute. Coffee stains on white goods should



The Queen of England has a large hand. She takes 7<sup>1</sup>/<sub>2</sub> gloves.

Queen Ranavalona, of Madagascar is expert with the phonograph. Ella Wheeler Wilcox divides her

time between dress reform and poetry. To be beautiful is one of the most

aseful things a woman can accomplish. Queen Victoria brews her own tea, and has a decided fondness for orange

pekoe. Mrs. Stephen C. Barnum, of New York City, is President of the Ameri-can Pet Dog Club.

Three thousand workers in the Girls' Friendly Society attended the recent convention in St. Paul's, London.

An English peeress is training a corps of women gardeners to take the place of a present staff of men on her large Yorkshire estate.

'Way out in the historical land of Greece the King and Queen pay a woman astronomer named Mme. Grethelm an enormous salary.

One of Mrs. Frederick Vanderbilt's new gowns is of pink satin, embroid-ered with lilies of the valley, very be-coming to her blonde beauty.

Mrs. Royal Phelps Carroll, a New York beauty, has hunted tigers in the jungles of India and great bear in the trackless woods of the North.

Mme. de Valsayre, a foreign cham pion of woman's rights, has started a crusade for the admission of women writers to the French Academy.

Mrs. Ogden Mills, of New York, has a necklace of seven rows of pearls held in place by diamond bars; such a neck-lace only suits perfect shoulders.

The bang is gone. The brow that knew thick lovelocks knows them no more. There was only one bang at Queen Victoria's drawing room.

Mrs. Richard King owns one of the largest ranches in the world. It lies about forty-five miles south of Corpus Christi, Texas, and contains 700,000 acres.

Mrs. C. F. Wells, of Fowler & Wells, New York City, is the oldest woman publisher in the world, having been connected with the house for over sixty years.

Miss Anne Bayard, daughter of the new American Ambassador to the Court of St. James, is said to have been the most graceful and spirited rider in Washington.

The deaths are reported from Pogowo, in the province of Posen, of two girls, who, thinking to improve their complexion, swallowed a poisonous compound. It speedily killed them.

Mrs. May Raulett has built up at Rockland, Me., quite an extensive business, usually restricted to menthat of a shipping office, from which she furnishes seamen in any desired number.

The four richest of the women's colleges in this country, Vassar, Welles-ley, Smith and Bryn Mawr, received about \$6,000,000 in gifts of every kind during the first twenty years of their existence.

A training home for women in Eng-A training nome for women in Eng-land teaches laundry work, the man-agement of dairies, saddling and harnessing horses, and the care of poultry; besides everything necessary in housekeeping.

Woman's work in India has made great progress. There are now 711 women-foreign and Eurasian-mis-sionaries in India. These have access to 40,513 zenanas, and have 62,414 girl pupils in the mission schools.

Miss Margarette A. Moody, a teacher in a public school in South Boston, Mass., has resigned, after an uninterrupted service of fity-two years. The grateful Alumni Association gave her a basket containing fifty-two roses.

The development of the lace indus try in Ireland has been a great boon to the impoverished people. In em-broidery alone 12,000 girls are em-ployed, and 1,065,009 dozen handker-chiefe mere cant last waarto the Amaria chiefs were sent last year to the American market.

Mrs. Rachael Foster Avery, who was the Secretary of the recent Woman's Congress at Chicago, says that she sent out 8000 personal letters in prepara-

#### A Wonderful Cloak.

Ceylon has cinnamon plantations

American pioneers were God learing and Bible loving. They staked out town lots in twenty-two Goshens, twenty-one Shilohs, eleven Carmels, eighteen Tabors and Mount Tabors, twenty-two Zions and Mount Zions, twenty-six Edens, thirty Lebanons, twenty-six Hebrews and thirty-six Sharone. Among the articles disposed of at the recent sale of the curiosities col-lected by the Earl of Dunmore during his explorations in Chinese Turkestan, the Pamirs and Central Asia, was a cloak formed of the skins of 741 cloak formed of the skins of 741 Chinese wild duck's throats. It was made by a native of Chinese Tartary, who was occupied for twelve years in the collection of the skins. — Philadel-Sharons. phia Record.

Missionary work in Siam is now chiefly in the hands of the Presbyterian Board, which commenced its work there in 1840. Twenty years of labor were expended before a single convert was won from Buddhism to Christianlity.

American pioneers were God fearing



### As endorsed and recommended by the New-York Health Authorities.

Royal Unfermented Bread is peptic, palatable, most healthful, and may be eaten warm and fresh without discomfort even by those of delicate digestion, which is not true of bread made in any other way.

To make One Loaf of Royal Unfermented Bread: To make One Loar of Royal Untermented Bread: 1 quart flour, 1 teaspoonful salt, half a teaspoonful sugar, 2 heaping teaspoonfuls Royal Baking Powder, "cold boiled potato about the size of large hen's egg, 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, 4½ by 8 inches, and 4 inches deep, filling about half full. The loaf will rise to fill the pan when baked. Bake in very hot oven 45 minutes, placing paper over first 15 minutes' baking, to prevent crusting too soon on top. Bake immediately after mixing. Do not mix with milk.

\* Perfect success can be had only with the Royal Baking Powder, 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.

The best baking powder made is, as shown by analysis, the "Royal." Its leavening strength has been found superior to other baking powders, and, as far as I know, it is the only powder which will raise large bread perfectly. Cyrus Edson, M. D.

Com'r of Health, New-York City

Breadmakers using this receipt who will write the result of their experience will receive, free, the most practical cook



otherwise. It is an illustration of a point fequently made that though our









## CURED ME. Doctors Said I Could Not Live POOR HEALTH FOR YEARS.

Mr. Willcox is a practice, farmer and Post-master in the vilage where he resides, and is well known for miles around. He writes--''I had been in poor health for a long time. had been in poor health for a long time. Four years ago the crisis came and a number of our best physicians said I would not live a year. I began using Dr. Klimer's Swamp-Root, Kidney, Liver and Bladder Cure: then my doctor said it might help me for a time, but I would not be here a year hence. My difficulties, aggravated by Rheumatism, were so bad I could not get either hand to my face. I continued the medicine nearly a year, and now I am as well as any man of myage, sixth could not set to be a set of the set.



When pruned and staked tomato plants will bear much closer planting in the field than if left to themselves. Two for the function of all young trees, at least for some years after planting out, is essential to their vigorous growth.

Practical Farmer.

in the field than if left to themselves. Two feet by four is about the proper distance. As soon as set in the field the plants ought to be tied. Set strong stakes at each end of every row and brace carefully. Smaller stakes may be set at intervals of two rods along the rows. These stakes should be about three and a half feet high. Next tratch two wires of about the size with grapes. They come into bearing early and are productive and easily managed.

BEST RESULTS FROM TOMATOES.

When pruned and staked tomato plants will bear much closer planting

from the jug, then stop the mower half a day while you "go to town" to have it filled. the rows. These states in each row. Take have it filled. It is better to remove, with a rub of the stakes in each row. Take the hand, sprouts and suckers while young and tender than to wait till a knife or saw is needed.

upper ends of the stakes are held in place by weaving the wires around the tops of the stakes or laths. This makes a neat and substantial trellis. The plants are trained to single stems Of Green stuff from the garden or or-chard that cannot be fed to the pigs or cows to advantage should be gathered up and added to the compost heap. The plants are trained to single stems and tied to lath supports. Of course, tying must be done at successive intervals as the plants in-crease in height until the top of the trellis is reached, after which nothing

Several Western agricultural socie ties have set apart liberal sums as pre-miums for the best exhibits at the fairs by farmers' boys. This is a step in the right direction. further need be done in the way of

#### Superstitious Indians.

training. All side roots near the ground and suckers must be pinched off, as the object to be gained in staking would be lost otherwise. None of the blossoms are to be removed, but simply the leafy shoots and some out No one has ever been known to get the better of the Navajo Indian in trade Navajos are as superstitious as they are shrewd, and have a mortal fear of a camera. Nothing will induce them to which bear no blossoms and come out near the ground and at intervals along camera. near the ground and at intervals along the main stock. Pruning away these surplus shoots and tying the plants to supports exposes the fruit to the sun-light and favors early development to a marked degree. Tomatoes thus trained ripen about two weeks in ad-vance of those which are allowed to lie on the ground, are freer from root and larger. The erop per plant is less than by the ordinary method, but beon the ground, are freer from root and larger. The erop per plant is less than by the ordinary method, but be-emuse of the higher prices obtained for the fruit the profits are larger.—New England Homestead. CULTIVATING STRAWERRIES. The strawberry leaf disease, known as the spot, has been much more inju-fious during the last quarter of a cen-twey than it was in former times; and

be washed in warm water before placing in suds.

A dish or plate of water set in the ven when baking cake will prevent scorched edges.

Boil or roast a lemon, fill with sugar while hot and eat hot. It will often check your cold.

Don't clean brass articles with acids. Use putty powder, with sweet oil. Wash off with soapsuds and dry. It will insure brightness.

Pink and blue ginghams of a wash-able make can be kept from fading by washing in a weak solution of vinegar and water. Rinse in the same way and dry in the shade.

Ink stains on white goods can be removed by soaking in water and then covering spot with pounded salts of lemon. Bleach in sun for half hour, wash in suds, rinse and dry.

Chloroform is useful for taking paint stains from black silks. Persistent rubbing is necessary. Chloroform will also restore faded plush goods by sponging goods carefully.

ing goods carefully. Handsome, so-called "bearskin" rugs are easily obtained by dyeing skins of sheep. Farmers sell long wooled sheep-skins for very little. Good dyes will transform these into serviceable, cheap and handsome rugs for cottage and city homes alike.

Those annoyed and wearied by insomania on hot nights can relieve their sufferings by following a few simple instructions. First of all, go to bed clean. No dirty face, hands or feet. Wet the top of the head with cold water; wet the wrists, bathe the feet in warm or tenid water in which some in warm or tepid water, in which some In warm or tepid water, in which some salt has been mixed. Dampen a hand-kerchief or small piece of linen, fold lengthwise and place over eyes when reposing. Don't think of business or household cares; leave thoughts of notes, mortgages, soups, puddings, etc., on the outside of the mosquito net, and sleep will come without any wooing. Try it and be convinced.

In the world's mints from 1850 to 1890 there were coined 9194 tons of gold and 81,235 tons of silver.

ont 8000 personal letters in prepara-tion for the meetings. She employed sometimes as many as twelve stenog-raphers, and often worked seventeen hours a day. The Princess Margaret, of Con-naught, who is only eleven years old, took her mother's place at the recent opening of a bazaar at Southsea, Eng-land. Her father accompanied her, and the two were addressed as "Your Royal Highnesses," much to the de-Royal Highnesses," much to the de-light of the little Princess, who was presented with a handsome casket. Miss Mary Elma Busselle, of New-

ark, N. J., is the Sergeant-at-Arms of the Board of Lady Managers of the World's Fair. She was born in New York, and is a descendant of the French on both sides of the house. She was first elected to hold her office for the Executive Committee only, but was afterward appointed to act for the entire Board.

Among the numerous presents show Among the numerous presents show-ered on the Princess May is a magnif-icent bed cover of geranium red satin embroidered with lilies and roses worked in solid gold and silver. The design is a reproduction of a quilt be-longing to James I., and was embroid-ered by the associates of the Royal School of Art Needlework, to whom the Princess has endeared herself. This is the den of respectives in

This is the day of resurrections in the realm of fashions. Every week records the revival of some old fancy. Sedan chairs, spinning, old-fashioned scents, tea caddies and a dozen other rejuvenations have been heralded, and now we are told that the bell rope is to usurp the place of electric buttons. It is to be made by hand, and will be-come a popular piece of fancy work.

come a popular piece of fancy work. English women are, as usual, taking the lead in athletic games and sports. At a recent archery contest at Chel-tenham, one fair markswoman made seventy hits out of a possible seventy-five. This was at a distance of sixty yards. In angling, too, English wo-men are very successful. Goodly num-bers of them are now tront fishing in bers of them are now tront fishing in the Highlands, and the other day two of them captured over 100 fish.

DANA'S

soo, oo, When n inn, sarsapirilla or Hot Springs cure—and our Magic Cyphilene is t ill cure permanently. Positive pr Cook REMERY Co., Chicago, Ill.

