Deafness Cannot be Cured

by local applications, as they cannot reach the diseased portion of the ear. There is only one way to cure Deafness, and that is by constitutional remedies. Deafness is caused by an inflamed condition of the nuccous lining of the Eustachian Tube. When this tube gets inflamed you have a rumbling sound or imperfect hearing, and when it is, entirely closed Deafness is the result, and unless the inflamming of the property of the p F. J. CHENEY & Co., Toledo, O.

The True Laxative Principle

the plants used in manufacturing the plea ant remedy, Syrup of Figs, has a permanently en-ficial effect on the human system, while he cheap vegetable extracts and mineral solu ions, usually sold as medicines, are perma-nently injurious. Being well informed, you will use the true remedy only. Manufactured by the California Fig Syrup Co.

Mornings—Beecham's Pills with a drink of water. Beecham's—no others. 25 cents a box. Hatch's Universal Cough Syrup costs namore than others and benefits more.

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

No Pen Can Describe



The suffering I endured ten years from Hysspepsia. I tried almost every medicine and almost gave up hope of ever being any better. But Hood's Sarsaparlia gave me relief very soon and now I am entirely cured of dyspepsia. And advise every one to

Hood's sarsafilla Cures



MO NO The Favorite TOOTE POWDER THE KIND

THAT CURES



MRS. FRINDA HAMS,

Victory Over Disease ! Terrible Pain in Head and Stomach!" My Face was one Mass of Eruptions!

Walked the Floor Night following from Mrs. Hams proves WONDERFUL POWER of DANA'S IN :- 1 am 5.4 years of age. MAYISM for a conglishe and a FERRIL BLE PAIN IN MY HEAD for moths, also seem puts in my stomach on need to be caused by Liver Traubit Night after night I have been con-selled to wath the fluor because of the cereibit pain, and this was not all, in

DANA'S SARSAPARILLA

mac brief to many different harder the any help. I had but little faith. Before I ame but the total a great decail. de paid departed. The ter-

.000.000 ACRES OF LAND



LOSS OF YOUNG TURKEYS.

Young turkeys are difficult to rear without every convenient provision for safety from damp and wet. It is best to house them at night in a long, low hinged, for the door. Entrance will then be easy to clean the coops and take in the food. The flocks should be driven up early and then shut in the yard in which the coops are made. Exposure to one cold rain will kill every one of a brood until the red of every one of a brood until the red of the head and neck, which is a sign of full puberty, appears. After that they are not so tender, but will yet need eare. - New York Times.

PEA VINES AS MANURE.

When a fall crop is taken after picking green peas for market it is a usual practice to gather the pea vines and cart them out of the field. They are often worth more as a fertilizer to be plowed under just as they are. If a few seed peas are left ripe enough to grow, it will be none the worse for the future crop. The pea vine is strongly nitrogenous, and makes a fertilizer richer than much strawy and fire-fanged stable manure. It has the further advantage of being somewhat wet, as the moisture has not had time to dry out. We have seen the best crops of late turnips grown thus, and they were seemingly not at all injured by the few pea vines that came up among them. The pea root gathers nitrogen from air in the soil, as the clover root does, and growing it as green manure adds more to the fertility of soil than does any other crop excepting clover. -Boston Cultivator.

HOW TO MILK.

It is very important to free the udder entirely from milk for two rea-The first is that these "strip sons. sons. The first is that these "strip-pings" will dry up the cow in a very short time. The other is the fact that one pint of the milk last drawn con-tains as much butter fat as one quart of that obtained at the beginning of the milking. In addition to these there is the actual loss in the amount of milk at the time. To show how considerable this loss is the following considerable this loss is the following test was recently made: Five cows were milked for a period of four weeks by two different persons, both being competent parties, one of them doing his average milking and not aware that an experiment was under way, the other fully informed as to the nature of the experiment and extends of the parties of the experiment and extends of the mature of the experiment and extends of the property of the experiment and extends of the property of the property of the experiment and extends of the property of the period of four would have them to well. Do not feed the horses on an exclusively rough ration at this time of the year, but give a supply of grain feed.

These scorching days a fresh, fragrant bounded in the experiment of the year, but give a supply of grain and the agent of the year. way, the other fully informed as to the nature of the experiment and ex-pected to contribute his best skill for the purpose in view. In the case of the one unaware of the experiment the yield of milk for the two weeks from the five cows was 864 pounds. With no more cows or chance, the man who was posted got 1131 pounds, or 267 pounds more than the other.—New pounds more than the other.—New York World.

CULTIVATION OF THE ORCHARD.

The opinion of horticulturists differs widely on the cultivation that should be given to the orchard. Some believe that the best results are obtained when the grass is allowed to grow in the or chard, while others recommend a shal-low and frequent loosening of the soil, while still others favor a deep plowing several times during the season. Many have tried subsoiling before planting and some continuing it after, and although the expense was quite heavy, they heartily favor that method. Disk harrowing has been tried in many sec-

narrowing has been tried in many sections and good results have been reported in the majority of cases.

Another point on which a difference of opinion is expressed is where to plant the orchard, on the low land bordering a stream or on the upland. In the Arkansas Valley, those who raise fruit for the market select the first bottom for the orchards. The land there is well drained and has a good sub-irrigation. In other parts of the State orchardists, fully as extensive growers, avoid planting on the lower ground, beginning their orchards well

PROFIT IN WHITE FIELD BEANS

What to raise in the place of wheat, which has not been a paying crop for several years, is a question which is agitating many farmers, writes W. J. Thomas, of Michigan. I believe that, for some districts, beans come nearer to tilling the place of wheat than any other crop. Like wheat there is always a ready sale for it, it has few other crop. Like wheat there is always a ready sale for it, it has fewer enemies, can be kept over with much less shrinkage, as rats and mice do not trouble it, and commands from two to three times the price of wheat, while the vines and pods are fully while the vines and pods are fully equal to hay for feeding purposes. A poor soil may raise a fair crop of beans, or a fair crop may be raised with but little work. On the other hand no crop will better respond to good treatment than will beans, and the better the soil the better will be the beans. Land that will, in a good season, raise ten bushels of wheat per acre, will raise ten of beans, and land that grows twenty of wheat, will yield as many of beans.

Formerly the crop required a good

Marcica is the home of less all over the world.

When a man hasn't end to go to law he is in luck.

Some men are so sting frequency is the disprovidence polishes its je never say you know a law divided an inheritand Saving money required as many of beans.

Formerly the crop required a good deal of labor, for it was all done by hand, yet then it was a paying crop; now that we have improved machinery for planting and harvesting, the profits are doubled. One can ride nearly for planting and harvesting, the profits are doubled. One can ride nearly across the State of Michigan and see concerns to the Financial and see on almost every farm from ten to forty across the State of Michigan and see on almost every farm from ten to forty across the State of Michigan and see on the state of Michigan and see on almost every farm from ten to forty across of beans. Here we use a combined have for any state of beans and team can plant from ten to fifteen across in a day, and pull them in the same time. They can also be cultivated with a riding cultivator, which makes beans the chapter to a rid a solution of the control of the

plant the rows thirty, thirty-two or thirty-four inches apart, and from twelve to thirty inches apart in the row, planting in hills of from three to ten beans in a hill. With a riding to house them at night in a long, low shed, divided into apartments, one for each brood. Here they should be fed in the morning before they are let out and in the evening when driven in before the dews fall. The coops may be five feet high at the rear and three feet they have the front, with one glazed sash,

> FARM AND GARDEN NOTES Clematis likes water.

Mulch the sweet peas. Chilled buttermilk makes a refresh-

The successful dairyman feeds and milks the cows regularly

The temperature of the milk is an item of first importance. If you have not started a compost

heap for next year's use, do it now The shorter the silage is cut the bet-Half an inch or less gives the best results.

To get the most good from bran it should be fed along with corn and similar food stuffs.

In raising tomatoes employ those fertilizers which give up their food materials quickly. If rains wash off the insecticide or fungicide, renew it as quickly as pos-

sible after rain ceases. Top dressing of good manure upon he timothy field will be quickly productive of good results.

If the clover pasture has dried up feed the shoats fresh cut corn and keep pushing them right along.

Don't wait till the grass is wood be-fore you cut it. There is more milk and butter in early cut grass.

Fairly strong walnut water is re-commended as an excellent wash for horses troubled with insect pests.

The best animals for the farmer those which keep in a good and thrifty condition with very little difficulty.

Provide shade, water and succulent food for the milch cows during a dry spell, if you would have them do well.

them.

Don't force any more new growth on plants that are to winter out, but allow the growth already formed to ripen.

The man who works with well laid plans is seldom crowded with work; he is in a position to do the crowding

Lime greatly stimulates and makes active the inert elements of the soil, and makes them available in plant

All milk utensils are better cleaned if rinsed with cold or lukewarm water before scalding water or steam is applied to them.

A perfect Cheddar cheese is one that as a clear skin, that is white in color, solid and firm in texture, and that has a slightly nutty flavor.

A kind master is one who has the norse's good will, and such a man can get more work out of them than one who treats them harshly.

Young orchards are very apt to be injured if not ruined by overbearing. Young trees need growth. The heavy crop should come afterwards At this time of the year extra teams are in demand for farm work. It is

poor policy to buy them if you cannot keep them in good condition It does not hurt the horse now if he is allowed to work without shoes. Unless there is an abundance of rocks,

it is not necessary to have them shod. ground, beginning their orchards well up the hillside and continuing to the summit.—American Farmer.

Do not wait too long before cutting up the corn if you wish the fodder to be "the best." The same warning is

to be heeded if you are going to silo it. WISE WORDS.

Justice is frozen mercy. Ambition is a loaded gun. A sharp tongue cuts off friends A kiss is affection's ginger-snap. The laborer is not always worthy of

Short absence quickens love; long absence kills it.

Unexpressed thoughts are seed dor-mant in the ground.

America is the home of the home-less all over the world. When a man hasn't enough money

Some men are so stingy that they refuse to use bait when they fish. Adversity is the diamond dust Providence polishes its jewels with.

Never say you know a man till you have divided an inheritance with him. Saving money requires as much genius as writing poetry, and it is of a heap better sort.

An able man shows his spirit by gentle words and resolute actions. Ho is neither hot nor timid.

HOUSEHOLD AFFAIRS.

A man who has been working ten years at a new process for preserving fruits and vegetables now offers to housewives the fruit of his labor. It the form of a powder added to water, preserves the fruits by added to water, preserves the fruits by destroying the germ which causes ferment. By its use it is claimed that certain fruits, notably peaches, preserve their natural flavor so perfectly that they may be served as fresh fruits. This mysterious powder has the fantastic power to turn black berries white, while it deepens the hues of some of the light-colored fruits. When ready to use a jar of the fruit in of some of the light-colored fruits. When ready to use a jar of the fruit in the winter, if preserves are wished, a syrup is prepared and turned over the fruit. One hundred and twenty-eight quarts of fruit may be prepared from a pound of the powder. — New York Post.

WHEN NOT TO USE EGGS.

Not in rice pudding, which you do not want to have turned into a custard. The genuine rice pudding is made rich and creamy by constantly stirring into it the top skin of the milk, as it forms in the baking pan, as soon as it begins to turn yellow with the heat. Continue to stir in this top until the rice is well softened and the pudding nearly done. Then you may let the top brown, and you wil have a perfect pudding when cold—as good as ice cream. It needs no flavoring except a little cinnamon, although some people like to grate lemon peal into it. Eggs are not needed either in a muslin. Good English muffins are made of bread dough softened to a batter with milk. One egg to a quart of milk, flour to make a batter and a spoonful of baking powder makes perfect English muffins. Two eggs spoil it and make it quite another article. - St. Louis Republic.

EIGHT WAYS OF PREPARING CABBAGE. The simplest way to prepare cabbage writes Clara S. Everts, in Farm, Field and Fireside, is to make cold-slaw by shredding it and adding a little salt, pepper and enough sharp vinegar to almost cover it in which sugar has been dissolved in the proportion of a heaping tablespoonful to a cup of vin-egar. A more elaborate cold-slaw is made by using a dressing of half a cup of rich gram tablespoonful sugar and of rich cream, tablespoonful sugar and half cup of vinegar. Many prefer sour cream to sweet, but it will require

nearly as much again sugar if sour cream be used instead of sweet. Cabbage Salad—Cut the cabbage fine. Make a dressing by stirring into a cup of vinegar a well-beaten egg, a heaping teaspoonful of sugar, small lump of butter, salt and pepper. When it boils add a scant tablespoonful of flour in a third of a cup of milk. Cook well and pour over the cabbage. Mix thoroughly and set aside until cold. In winter it will keep nicely for three or four days. In hot weather if water is used instead of milk it will keep for two days. Many complain that un-cooked cabbage is hard to digest. In that case it should be finely chopped, thoroughly salted and allowed to stand

thoroughly salted and allowed to stand for two or three hours. Then if all the water arising is carefully squeezed out before the dressing is added it will be as digestible as the cooked. Creamed Cabbage—Chop, add boil-ing water till it shows through the cabbage, but is not quite covered, salt, pepper and cover closely. Cook till tender, stirring now and then. Add more water if necessary and when done add a small lump of butter and half a cup of milk in which a tablespoonful cup of milk in which a tablespoonful of flour has been smoothed. Cook two or three minutes longer and serve

Fried Cabbage-Chop moderately fine and put in a frying pan in which is a tablespoonful of hot butter and one of ment drippings. Salt, pepper and cover closely, stirring often to prevent scorching. When delicately browned add a little water and simmer until done.

until done. Boiled Cabbage-Soft or heads of cabbage that seem hardly fit for use may be boiled and prove very nice. Cut in quarters, remove the heart and boil with a meat bone, or add to the water enough soup stock to give the desired richness. It should be almost covered with water when beginning to cook and ought to boil from an hour to an hour and a half. Serve in side dishes, in which it is cut

up and vinegar added to suitthe taste.

Baked Cabbage—Take a small firm head and with a sharp knife cut out the heart, without otherwise cutting the cabbage. Crumble a sufficient the cabbage. Crumble a sufficient amount of bread, add salt, pepper and butter and moisten with boiling water and fill the cavity with this. Place in a baking dish with a pint of well-salted boiling water and a good sized lump of butter. Cover and bake for an hour or two. Just before serving remove the cover and brown a little. With the aid of a saucer carefully remove, without breaking, to a hot dish. move, without breaking, to a hot dish, and to the water in the baking dish add a little flour smoothed in cold add a little flour smoothed in cold water and poured around the cabbage; or the bread may be moistened with rich soup stock and this used instead of water in the baking pan. It should be thickened and used as a gravy with the cabbage the same as the water was used. If the flavor of pork is liked it is very nice to almost cover the cab-bage with very thin slices of salt pork. When the cover is removed from the pan these will brown nicely.

pan these will brown nicely.

Hot Slaw—Chop the cabbage moderately fine, almost cover with boiling water, and cook until tender but not "mushy." To a cup of vinegar add a heaping teaspoonful of sugar, a well-beaten egg and a tablespoonful of flour smoothed in a little cold water. Pour all slowly into the cooking cabbage, stirring constantly. Add a small lump of butter, stir till melted and serve at once.

On seeing a young coon in an oak, near Cinemanti, a boy climbed the tree, with the intention of capturing the animal. As he neared the top an old coon attacked him from behind. The lad turned to face his new foe, and a fight continued for several minutes, when the boy fell and received fatal injuries.

Fine silk has been manufactured from colouels, but the industry is im-practicable, since there are not flies enough to feed the enormous number of spolars which the business would

NEWS & NOTES

Florence Nightingale is a confirmed

A lady's foot should equal in length one-seventh of her height

A soft, uncrushable silk called re-gence is very popular in Paris.

Pet dogs are now dyed to harmonize with the prevailing tint of their mistress' boudoir.

Large perforated silver bowls, with panier-like curves, have been introduced for dessert. The Sultan of Turkey has determined to establish a normal school for

girls in Constantinople. Recently imported silks have raised designs in chrysanthemums, lilies and butterflies on a white ground.

In ancient days nearly all Grecian maidens dressed in white. Any other Any other color was considered immodest.

Gilt wire forms many table novelties. Bonbon dishes especially fanci-ful are made from its twisted coils.

The "literary lady" thrives in Paris, where there are 2133 of her, of whom 1214 are professional novel writers. A sleeve which is stamped with the approval of Felix is made of frills of three-inch lace from the shoulder to

the waist. The wives of Siamese noblemen cut their hair so that it sticks straight up from their heads. The average length

of it is about an inch and a half. Miss Charlotte Robinson, decorator to the Queen of England, has been decorated by the latter, who is, therefore, decorator to Miss Robinson.

The romantic and supposedly beau-tiful Mary "Queen of Scots" was cross-eyed and had other physical blemishes that are not accounted attributes of beauty.

The head dresses of 1770 were large that ladies going to entertain-ments were forced, to save their headgear, to kneel on the floors of their carriages.

Black, it is said, both here abroad, will be more popular than ever before, and the colorings of a costume will come from the trimmings and accessories. Miss Edith J. Claypool, of Akron,

Ohio, was the only woman to receive the degree of Master of Science from Cornell University this year, and she took it "with the highest distinction."

Queen Victoria receives every year, by way of tribute from the Maharajah of Cashmere, a case of magnificent cashmere shawls. These she disposes of largely as wedding gifts to brides of the nobility.
The Princess Nicholas Bibesco, who has just died at her beautiful castle of

Mogosea, was a granddaughter of the famous Marechal Ney, and previous to her marriage bore the title Princess Ney Elchingan. Mrs. Albert Barker, an English elocutionist, is said to know as many pieces as there are days in the year. She imitates many voices of nature,

from the trill of the canary to "the awe-inspiring howl of the hurricane. One of the few English women who claim the distinction of holding a seat in the directorate board of a public company is the Dowager Duchess of Sutherland. She is also credited with displaying great ability in the management of a coal mine.

Miss Edith Carrington has written a book called "Workers Without Wage," dealing with all kinds of animals, including the earwig. She has been asked by the English Society for the Prevention of Cruelty to Animals to write another book, which the society will publish officially.

will publish officially.

Mrs. George Gould is quite interested in the summer kindergartens, and from her summer home is sending many pretty toys and delicacies for the poor city children who cannot enjoy the luxuries of the rich. Mrs. Gould is also planning to aid the ice fund for the sick children.

Mrs. Crock the widew of the line.

Mrs. Crook, the widow of the Indian fighting general, has attracted more attention in Chicago recently than most other feminine visitors to the World's Fair. She is a very fine looking woman, with snowy white hair that is in striking contrast to her worthful and viscous wrights. vouthful and vivacious spirits.

Mrs. Frances R. Lybrand, of Ohio, has been on the examiner's corps in the Civil Engineering Department of the Patent Office at Washington for about ten years. Railways are her specialty, and she has the annual task of passing upon about 8000 alleged inventions, of which a dozen may per-haps be practicable.

Mary W. Lee, who was known throughout the Second Corps of the Army of the Potomae as "Mother throughout the Second Corps of the Army of the Potomac as "Mother Lee," died in Philadelphia the other day. During the war she was a volun-teer field nurse, serving at the front without pay, and it was there that she was affectionately nicknamed by the soldiers "Mother Lee."

Perhaps the most curious occupa-tion conceived by a woman is that of dinner taster. She is a product of Parisian refinement, as yet unknown in this country. She spends a part of each day in visiting houses and tasting the dishes intended for dinner. She suggests improvements, and shows the cook new ways of preparing dishes.

An English woman in Lendon chased a thief who had stolen her poc-ketbook, caught him and held him by the collar until help came and he was arrested. A young woman at Copenhagen showed similar pluck; as a reward she was presented with a diamond brooch by the chief of police, and a newspaper man offered to marry her out of admiration for her exploit.

A Fight on a Locomotive.

An extraordinary fight took place between the driver and stocker of a passenger engine, when the train they were conducting was traveling at a high rate of speed between Venice and Grassano. The two began to quarrel, and just after leaving the latter station they attacked each other with knives. Then the driver drew a revolver and fixed at the stoker, severely wounding fixed at the stoker, severely wounding him. The latter, however, succeeded in stopping the train before any aesi-dent occurred. Both men were seriously injured New York Telegram.

Highest of all in Leavening Power.-Latest U. S. Gov't Report

Baking Powder

ABSOLUTELY PURE

Alaska Fish.

In this modern day of Government schools, ready-made clothing, and two-dollars-a-day wages, almost the only picturesqueness left to native life is during the schools. Families is during the salmon runs. Families and tribes betake themselves to their hereditary fishing grounds to catch and dry their salmon for winter use, and isolated summer camps break the forested shore-line with fine effect. A row of black canoes on the beach, a cluster of bark or matted tents, with cluster of bark or matted tents, with frames of drying salmon overhanging the camp-fires, are set between some clear still green water foreground and an abrupt screen of greenest menzie or merton spruces. The racks of fish or merton spruces. The racks of fish give touches of high color to the scene, as the further north they are caught the redder the Pacific salmon are; and in Lynn Canal some of these camps look as if decorated with red bunting. All is salmon that comes to the Tingit, and he makes no distinc-tion between king, red, silver, humpback, or dog salmon, rather preferring, on the whole, the coarse, rank flesh of the last, which no white man wants; hence he rages at the cannery's waste and the destruction of his chief food supply. Since the corrupting touch supply. Since the corrupting touch of trade has even reached their salmon streams, the natives now make manent summer villages beside canneries. The men work for the company, and the women and children do a little independent fishing, but more regularly follow the cannery scows and fill their canoes with re-jected salmon, as canners use only about a third of all fish seized. Thus, in midsummer, Alaska villages are as empty of their first families as any Eastern city, and the tourists see closed houses, and not a third of the regular inhabitants. Census enumerators work zealously, but vainly, in attempting to count the natives whe they are scattered in remotest nook all over the archipelago, half of them paddling their canoes from one place to another, and as likely to be counted

twice as not at all during the summer.
The white man's fisheries are more prosaic, less fragrant, and never picturesque in themselves. One finds the canneries in the furthest nooks and niches of the archipelago, each with a finer landscape setting than the last. There is always a mountain background and a clear brawling tream coming from the dense forest -Harper's Weekly.

The Vision of Birds.

Birds have very acute vision, per-haps the most acute of any creature, and the sense is also more widely diffused over the retina than is the case with man; consequently a bird can see sideways as well as objects in front of it. A bird sees—showing great un-easiness in consequence—a hawk long before it is visible to man. So, too, fowls and pigeons find minute scraps of food, distinguishing them from what appear to us exactly similar pieces of

arth or gravel. Young chickens are also able to find their own food—knowing its position and how distant it is—as soon as they are hatched, whereas a child only very gradually learns either to see or to un derstand the distance of objects. Several birds—apparently the young of all those that nest on the ground—can see quite well directly they come out of the shell, but the young of birds that nest in trees or on rocks are born blind and have to be fed. - Chambers's

German Syrup"

kinson, of Lowville, Murray Co. Minn., makes a deposition concerning a severe cold. Listen to it. "In ing a severe cold. the Spring of 1888, through ex-posure I contracted a very severe cold that settled on my lungs. This was accompanied by excessive night sweats. One bottle of Boschee' German Syrup broke up the cold night sweats, and all and left me in a good, healthy condition. I can give German Syrup my most earnest commendation."

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TRES THE WORST PAINS IN From the mutes. NOT ONE HOUR after reading this much need any one SUFFER WITH PAIN.

Renderny's Reads Relief is a Sare Cure to Every Pain, Sprains, Braines, Bites of Insects, Buren, Pains in the Back, Chest or Limbs, It was the and a the UNICY PAIN REMEDIA That instantly stops the most ex-ruciating plays inflammation and cures Congestions, of the Lungs, Stomach, Bowels or other gl

A CURE FOR ALL

SUMMER COMPLAINTS.

CHOLERA MORRES. archite relief and soon offices a cure. There is not a removable agent in the world the cili cure Fever and Aster and all other malarine, illusts and other twent albeit by tall of a Verbillo, a quickly as RAD VAV SEADY BRIDGE.

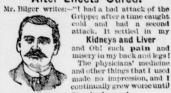
Price. Alb., a Hatter, mald by Bruggiste. New Jersey's Buried Forests.

A piece of contemporary geology is being worked in New Jersey. The whole coast line has been long sinking, and the process is still going on. A curious industry is carried on in the southern part of the State---the mining for cedar. Some of these noble trees exhumed from their swampy burial exceed three feet in diameter, with the timber perfectly sound. The "lay" of these uprooted trees indicates the devastation, probably, of extraordinary cyclones, occurring at immense intervals of time, thus leveling one intervals of time, thus leveling one forest upon another that had been thrown down long before. The cedars growing there to day send their roots among their long-buried ancestors. The rings upon the exhumed trees show a growth of 1590, or possibly 2000 years, and the existence of at least two buried forests below the present growth is indisputable. present growth is indisputable.--American Naturalist.

DR. KILMER'S

SWAMP-ROOT CURED ME.

La Grippe! Grippe! Grippe! After Effects Cured.



I was a Physical wreck and given up to die. Father bought me a bottle of Dr. Kilmer's SWAMP-ROOT, and before I had used all of the second bottle I felt better, and to-day I am just as well as ever. A year has passed and not a trace of the Grippe

Swamp-Root Saved My Life.

At Druggists 50 cents and \$1.00 size. Dr. Kilmer's PARILLA LIVER FILLS Are the Bes

Unlike the Dutch Process No Alkalies Other Chemicals are used in the preparation of W. BAKER & CO.'S **BreakfastCocoa** which is absolutely pure and soluble. It has more than three times the strength of Coca mixed with Starck, Arrowroot or Sugar, and is far more economical, costing less than one cent a cup, It is delicious, nourishing, and EASLY DIGESTER.

Sold by Grocers everywhere.



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CLINCH RIVETS. No tools required, Only a hammer needed to derive and einch them easily and quickly, leaving the clinch associately smooth. Requiring no hore to be made in the leaster nor bure for the Rivets. They are strong, tough and durable. Millions now in use. All lengths, uniform or associated, but un hoxes. Ask your dealer for them, of amps for a box of 100, asserted sizes JUDSON L. THOMSON MFG. CO.,

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FRAZER AXLE Best in the World Get the Genuine GREASE

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"DON'T BORROW TROUBLE." BUY