

**Hypodermic Injection of Perfumes.**  
There was quite a rage some years ago in the East for perfuming the skin. Some physicians discovered that the hypodermic injection of certain perfumes, such as white rose, lilac or violet, under the skin caused the perfume to be exhaled from the whole body, and even from the breath. All the ladies wanted to be perfumed. The operation had to be repeated about once a week in order to secure the desired results. But, unfortunately, two or three of the perfumed ones suffered subsequently from blood poisoning, and one or two died. That put a quietus on the hypodermic injection of perfume, and the whole matter dropped.—London Answers.

**A Strange Superstition.**  
In Bosnia the people have believed at all times that a bridge could not be firm and lasting unless a human being was walled up in it. Thus there is a legend connected with the handsome Roman bridge at Mostar, which says that the fine arch across the Neretva could not be finished until the architect walled up in it a bridal pair. Now that a solid bridge is being built across the Save at Bracka this superstition is revived. It is rumored everywhere that gypsies are stealing children to sell them to contractors, who will wall one up in each pillar.—Exchange.

**Boiled to Death.**  
The last instance of boiling to death took place in Paris in 1890. The offender was guilty of stealing State revenues and was put into a large caldron of cold water, which was slowly heated to the boiling point. His bones were distributed, as a warning, among the provincial tax collectors.

**We Cure Rupture.**  
No matter how long standing. Write for free treatise, testimonials, etc., to S. J. Hollenworth & Co., Oswego, N. Y. Price \$1; by mail, \$1.15.

**It Is Not What We Say**  
But what Hood's Sarsaparilla Does that tells the story—  
**Hood's Cures**



**Pains in the Back**  
And kidney trouble caused me four years of suffering. Was helpless when I commenced to take Hood's Sarsaparilla. An improvement was quickly noticed and I continued taking Hood's Sarsaparilla till now my back is strong and I am in perfect health. I think no one can

**Hood's Sarsaparilla Cures**  
Hood's Sarsaparilla as much as it will praise itself. JOHN SARTON, Scotland, Pa.  
Hood's Pills cure constipation. 72 1/2 Cts. Box.

**"August Flower"**

"What is August Flower for?" As easily answered as asked. It is for Dyspepsia. It is a special remedy for the Stomach and Liver.—Nothing more than this. We believe August Flower cures Dyspepsia. We know it will. We have reasons for knowing it. To-day it has an honored place in every town and country store, possesses one of the largest manufacturing plants in the country, and sells everywhere. The reason is simple. It does one thing, and does it right. It cures dyspepsia.

**THE KIND THAT CURES**



**On Crutches 10 Years!**  
EATING SORES THAT WOULD NOT HEAL CURED!

**DANAN'S SARSAPARILLA**  
On Crutches 10 Years! EATING SORES THAT WOULD NOT HEAL CURED! DANAN'S SARSAPARILLA

**PENSION**



**FARM GARDEN**  
It is claimed that by feeding hogs with corn mixed with some other materials, the cost will be lessened and their thrift and health kept up, together with an increased value in the fattening material, but fat is not in particular demand at present. More lean is required, and it is said that this can be obtained by a mixture of ground wheat and corn.

**PREVENTING CHICKEN POX.**  
Owing to his vigilance and the constancy of his labors in the earlier part of the year, the poultry raiser is apt to take things easier now, and liable to neglect to keep the coops of his chickens clean. But they need just as much attention now as ever—more if there is any difference, for the amount of droppings increases with the size of the chickens. It is in unclean coops that the chicken pox usually appears. About the sides of the face and on the comb, wattles and carles, may be noticed scabs. If nothing is done for them, the disease sometimes so spreads as to make the head a solid sore, and even to destroy the sight and cause death. Remove the scabs and rub in dry sulphur twice a day. A few applications will usually effect a cure. In the South this disease is treated with an ointment of salt and lard rubbed into the sores. A few applications will suffice. A little sulphur in the food is helpful.—American Agriculturist.

**THE CABBAGE WORM.**  
The green cabbage worm is most easily destroyed by sprinkling a solution of salt-petre on the plants. This kills the small worms before they have done much mischief. It is much less trouble than picking off the worms, but this may be done when only a few plants are grown in a small garden. The solution may be sprayed on the plants by a suitable force pump. Such a machine is made and sold by dealers in agricultural implements, to be strapped to a man's back and carry the supply in a small tank, the liquid flowing from it through a fine nozzle as the man walks along. For a few plants the hand rubber sprayer or a large syringe may be used. It is said that wheat bran sprinkled on the plants will keep off the worms, but it is not so effective as the salt-petre solution. The parent of this worm is a white butterfly with small black spots on the wings; if this is caught by a small hand net it will prevent the laying of hundreds of eggs, and as many worms that will have to be killed otherwise.—New York Times.

**FOUNDATIONS OF PROFITABLE DAIRYING.**  
The foundations of profitable dairying consist of good cows that are liberally fed and milked with exact regularity, and an intelligent and observant owner. With these essentials present the details of the business are soon acquired, and the degree of prosperity is measured by the attention given to the work and the ability manifested in its execution. Dairying is a calling that requires the eye of the owner to be watchful and his mind to be thoughtful. He must be quick to detect and prompt to investigate and correct every unusual occurrence that militates against the comfort and well being of his herd. Such a man is always abreast of the knowledge of the times because he is a student, not only of his specialty, but of all the various things that interest mankind. It is only by utilizing all forms of knowledge that the development of specialties is possible, and the wider the degree of knowledge the specialist possesses the greater his success. Dairying is a specialty and the wisest person will do the better his dairy. All his knowledge crystallizes there to his personal advantage and the benefit of the consumers of his product.—American Dairyman.

**ABOUT KILLING POULTRY.**  
Views as to the best mode of killing fowls differ, and the practice on general farms to chop off the head with a hatchet remains. On the broader farms the French method of stabbing the bird in the roof of the mouth and plucking the feathers while the body is warm, is adopted as the quickest and best. When killing with the hatchet, as is generally the case in private families, the best way is to make a loop of a piece of string, which place about the fowl's head. Let one person pull on this while the executioner holds the bird's feet and the tops of the wings in his left hand. In the right hand he holds the hatchet. The person with the string now pulls the head over a block, and with one blow the executioner performs his task. The bird is then held until life is extinct. This prevents the bird from getting its feathers soiled. Some advise to perforate the neck and let the blood all run out before dressing. Others think the process of depletion renders the meat less savory than it would be if a portion of the circulation was retained in the body. The plan of breaking the neck with a one-time generally practiced by dealers. It was claimed for this method that it not only gave a speedy death, but that the flavor of the flesh was better than when all the blood was drained out. The bird is taken by the legs and wings in the left hand, while the head is taken in the right, the body and neck being stretched to the extreme length, the head is then bent backwards and pulled at the same time. Dislocation takes place, and the body is held in the same position two or three minutes for the blood to run into the neck. Then, and not before, should plucking begin.—Iowa Homestead.

**PROPER CARE OF HORSES.**  
Some farmers pay little attention to the proper care of their horses, devoting less attention to it than liveries, cab and hack drivers, who attend to this matter because it pays them well to do so. It is not a rare

**Australia's Great Area.**  
In area Australia equals the United States. According to the census of 1891 Australia contains 3,075,298 square miles and a population of 3,801,041. This population is strongly British; especially in the true of the religious profession. The sects are all slips from the English planting; the Church of England, the Presbyterians, the Methodists, the Baptists, the Congregationalists. The Lutherans are an exception. Of the 2,698,622 Protestants more than half belong to the Church of England. This church is credited with 1,486,065, or 39.1 per cent of the entire religious profession of the islands. The Presbyterians come next with 493,369; then the Methodists with 434,375; the Baptists with 86,176 and the Congregationalists with 79,423. The Roman Catholic number 804,118.—New York Telegram.

**One of the Shah's treasures** is a small cube of gold covered with Oriental letters and reported to have fallen from heaven in Mahomet's time.

**HOUSEHOLD AFFAIRS.**  
**CLEANING MARBLE.**  
A serviceable preparation for cleaning marble is made by mixing soda-pumice stone and finely powdered chalk in the proportion of two parts of the former to one of the latter. Pass through a sieve and mix with water to form a paste of creamy consistency. Rub well on the marble and rinse with water.—American Farmer.

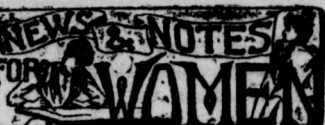
**SEWING COLD MEATS.**  
A very pretty luncheon table cannot well have cold meats upon it unless these are particularly well arranged. Haphazard slices will not do at all. As well as a liberal parsley garnish help matters greatly. The daintiest and most picturesque way to serve cold meats is to slice them and then rearrange in bulk again. To do this nicely a large piece of meat—a fine roast of beef—must be cooked and then allowed to get very cold. When quite cold the beef is sliced all the way across in mammoth slices, one by one. When all the slicing is done the pieces are carefully put in place again just as they were when whole, and the "roast" is apparently untouched. For greater convenience in the serving the entire piece of meat is cut once across so that the slices when taken off are half size instead of colossal in dimensions. A piece of resistance like a full sized roast of beef in the centre of a luncheon table is a stately thing to gaze upon, and gives the guests the comfortable assurance that the substantial part of the feast is not to be sacrificed entirely to delicacies.—New York Telegram.

**VENTILATING THAT IS IMPRACTICABLE.**  
A new tin pie-plate, evolved by a woman, has holes in the bottom to ventilate the undercrust, and thus prevent it from becoming soggy. The crinkled rim of tin is laid over the edges of the pie-crust to keep them together and prevent the escape of the juices. Being left-handed, I took kindly, too, to a spider seen the other day which has a lip on both sides. Some other so-called improvements in household utensils have little to recommend them except that they are new. Among them are a flour sifter that may be fastened against the wall and turned with a crank, a metal kneading board which fastens to the table so that it will not slip about, and a wooden roller covered with Turkish toweling for dusting hardwood floors or carpets. The latter is not half as good an arrangement for dusting as the English dark blue flannel kept purposely for hardwood floors, made into a bag and kept on a broom, as it cannot be used in the corners of a room. When a damp cloth is to be used, it would not equal a clean flannel cloth in a self-wringing mop. Small meat-choppers, fruit-presses and evaporators for drying fruit are really labor-saving contrivances. Too often complex pieces of helpfulness are only an added care and an added expense. Before buying them as a pleasing novelty they should be carefully studied. All kitchen utensils should be as plain and simple as light weight as possible, for the sake of the person who lifts and cleanses them each day.—New York Post.

**BOILED BEEF RECIPES.**  
**Boiled Beef a la Landaise**—Take some fine, ripe tomatoes, remove the top and scoop out the inside of each. Chop it with garlic, parsley, lard and the boiled beef of the previous day; all pepper and salt. Season the inside of the tomato with pepper and salt and fill with the forcemeat. Place in the oven, covering each tomato with a bit of lard. When two-thirds cooked withdraw and dust over some bread crumbs mixed with chopped parsley. Brown and serve hot.  
**Hot Fish Coquilles**—Take remainders of cold fish, cut with a silver knife into "thimbles"; that is, thimble-sized, and moisten with white or Bechamel sauce. Let it simmer and reduce. Then add an equal volume of cold cooked mushrooms, headed, and a little nutmeg, salt, white pepper and a squeeze of lemon; fill oyster or clam shells and put crusted bread and butter over the top and bake light brown.  
**Boiled Beef a la Diplomate**—Put into a stewing-pan some butter, minced onions, carrots, parsley and mushrooms and place on a fire. Add a little flour until the sauce boils; then let it simmer for three-quarters of an hour. Add an equal quantity of lobster broth, and boil down while constantly stirring, until the sauce is smooth and the proper consistency. Let the pieces of beef cook for a good half hour in this sauce, remove it, thicken with butter rubbed up with chopped parsley and serve hot. The addition of a teaspoonful of extract of meat will be an improvement.  
**Boiled Beef with Lettuce**—Strip some fine, firm heads of lettuce, strike off the green leaves, wash and blanch in boiling water, and throw them into cold water. When cold, squeeze in a cloth to thoroughly dry, and with a knife cut off the stalk from below, being careful not to injure the heart. Fill with forcemeat made of the beef, some garlic, lard, salt, pepper, chopped parsley, fresh bread crumbs soaked in bouillon and one or two eggs. Tie them up and cook without adding water.  
**Hashed Beef a la Paysanne**—Chop four large onions very fine and let cook to a golden color in butter. When nearly cooked stir over them a teaspoonful of flour and stir until the whole is of a golden color, moisten with bouillon or with diluted extract of meat and a little red pepper. Cook until the onions are done and the sauce is boiled down. Then put in the hashed beef, cook for a quarter of an hour, add a dash of vinegar and a little mustard and serve.

**Beef a la Vinaigrette**—Cut the beef in thin slices and put in a salad dish. Cover with sliced anchovy or smoked herring, chervil, parsley, chives, sweet herbs, tarragon and chopped gherkins; season with pepper, salt and oil. Serve without stirring.—New York Recorder.

**Most of our perfumes** come from flowers or are made in imitation of the scents of flowers; so that of roses, by a common consent, ranks at the head of the list of perfumes. Other preparations from roses, too, hold a high place and have long been esteemed.



**Mrs. Abram Hewitt**, of New York, has a special weakness for lace. Parisian women ride bicycles followed by grooms, also on wheels.

There are eight women colonels of the German Army who receive salaries as such. Mrs. Mackay, wife of the Bonanza millionaire, is said to have the biggest sapphirine in the world.

An odd expensive hand screen is formed with the wing of a raven attached to an ivory handle inlaid with gold. According to the last English census there are 5000 women gardeners in that country, and six women looking after town drainages.

Austria has recently allowed women to practice medicine in Bosnia. In other parts of the empire the profession is closed to them. An exquisite lamp shade recently imported from Paris was of pale green tulle, on which tiny humming birds were fastened at intervals.

Miss Alice Van Rensselaer, of New York, has one of the new fads of the hour—a fan, in one corner of which is an ivory miniature of herself.

Captain Magnus Anderson claims that but for his wife the Viking world would not have been built and he would not have sailed it across the Atlantic.

The Probate Court at New Bedford, Mass., has authorized a young lady to change her name to Ella Rabbitt. Heretofore it has been Ella Rabbitt.

It is no longer the fashion to use marks of punctuation in your letter. "What a pity," said one society lady the other day, "for I had just mastered the art."

Young women of Germany have a superstition that if they bury a drop of their blood under a rosebush it will ever afterward insure the experiment a pair of rosy cheeks.

Miss Helen Gould recently said in answer to some inquiries about her large expenditure on charities: "To be wealthy and not to know how to enjoy money is to be in a wretched state."

The coming woman ought to know something. It is stated by Mrs. Alice Freeman Palmer that \$11,000,000 has been given in this country in the last quarter of a century to women's colleges alone.

It is intended to form a girls' cricket club in connection with the South London Polytechnic. Miss Helen Smith, B. A., the lady superintendent, maintains that the game is better for girls than tennis, being much more educational.

The inventor of the menu holder, with mirror back was undoubtedly a woman. She understood the value of a sly look at hair flowers and complexion. It is such a tonic to wit and conversation to be assured one is looking her best.

How the bicycle interest has spread among women is evidenced by a recent announcement in the advertisement of a Brooklyn dry goods firm, that a rack is provided for bicycles and "wheels may be checked while ladies make their purchases."

Mrs. Isabella Bird Bishop, the well-known traveler and writer of books of travel, is the first woman to deliver an address before the British House of Commons. She was summoned there to tell what she had seen of the Christians of Turkish Kurdistan.

The three young women who passed the entrance examination to Yale with credit will have to get what satisfaction they can from this source. They will not be allowed to pursue their studies under the elms within the inclosure sacred to the other sex.

Miss Mary Palling took the first honors in Mental and Moral Science, English and French, at the recent graduation exercises of the University of London. On this occasion eighty women took the B. A. degree in a class of 249 graduates of both sexes.

One of the consignors to the New York Woman's Exchange supports herself and family on the sale of fruit cake. The loaf is made of nutmeal and frosted with cream heavy with white fruit—bits of canned peaches, cherries, pineapple, pear, quince and shavings of citron, pistache and figs. The baker gets \$1.80 for every cake sold.

In an article on "The Ethics of a Dinner Party," Lady Magnus deplors the practice of employing professional entertainers to amuse guests, and shows that hospitality of this sort is vulgar and pretentious. Her ideal dinner party is one constructed on ethical principles which give equal thought and attention to the dinner and the party.

**Cream of Tartar and Soda**  
Have uses in cooking well known to every housekeeper; but the method of refining them to make them chemically pure, and of mixing them together so as to produce their greatest leavening power and best results when combined, is a matter of great exactness, requiring the most expert knowledge and skill.

**Royal Baking Powder**  
Is the product of this knowledge and experience and the expenditure of many thousands of dollars in patents and appliances for its preparation. It is a compound of strictly pure grape cream of tartar and absolutely pure soda, combined with exactness and care by famous chemists, and it will produce more wholesome and delicate bread, biscuit, cake, rolls, etc., than can be had where this modern agent of cooking is not used. Beware of the cheap compounds called baking powders to catch the unwary. They are made with alum and are poisonous.

**Significance of "Van" and "Von."**  
It is a common mistake of Americans to think that the predilection "van" before a Dutch name signifies nobility. In the low countries—that is in the kingdoms of the Netherlands and of Belgium—"van" has no particular meaning. Names with "van" are to be read on shops, as well as on the doors of the most aristocratic mansions. The humblest persons have it, as well as the most refined. On the other hand, a great number of the very oldest families are without it. In Germany "von" means noble, and all persons belonging to the nobility have "von" before their family names, without any exception. Persons who do not belong to the nobility cannot put "von" before their names, as they have no right to do so, and would be found out directly if they assumed it, and make themselves ridiculous. But in case of a man being knighted for some reason or other he has the right to put "von" before his family name. For instance, when Alexander Humboldt was knighted he became Alexander von Humboldt, and all his descendants, male and female, take the prefix.—Harrison's Magazine.

**He Did Sleep.**  
Miss Georgia A. Knight, of this city, tells a peculiar story. At a concert in Bangor recently Miss Knight was singing her favorite solo, "Sleep, My Baby, Sleep," when the stillness of the opera house was broken by a "dull thud" in one of the galleries, followed by a roar of laughter that quickly spread all around the house. It appears that a college student had grown weary with long application to his studies, and, lured on by Miss Knight's sympathetic tones and kind invitation to repose, he fell asleep and disgraced himself by rolling off the seat.—Portland (Me.) Eastern Argus.

**Kidney Trouble vs. Rheumatism.**  
Since the general wearing of Rubber Boots among farmers and other outdoor workers, rheumatism has very sensibly decreased. Keep your feet dry and you can expose the rest of your body with less danger. Among the various kinds of Rubber Boots, the "Colchester Spading Boot" has become the most popular of all. The great improvement of the Spading sole gives ease and comfort in walking, protects the sole from injury and adds to the general durability of the Boot. Be sure and see the "Colchester Spading Boot" before you purchase any other kind.

**Haw's This!**  
We offer One Hundred Dollars Reward for any case of Catarrh that cannot be cured by Hall's Catarrh Cure. F. J. CROSBY & Co., Props., Toledo, O. We, the undersigned, have known F. J. Crosby for the last 15 years, and he is a perfectly honorable in all business transactions and financially able to carry out any obligation made by him. Wm. W. BRADFIELD, Wholesale Druggist, Toledo, Ohio. WATKINS, KINMAN & MARVIN, Wholesale Druggists, Toledo, Ohio. Hall's Catarrh Cure is taken internally, acting directly upon the blood and mucous surfaces of the system. Price, 75c per bottle. Sold by all Druggists. Testimonials free.

**Dr. Hoxsie's Certain Croup Cure**  
For the baby and for the adult. It cures croup and whooping cough, also asthma. 50 cts. A. P. Hoxsie, Buffalo, N. Y., M'F.

**Farm wanted or village place:** state lowest price, describe the land, and send to N. J. Are your lungs sore? Hatch's Universal Cough Syrup will cure them. 25c. at druggists. Beecham's Pills instead of stony mineral waters. Beecham's—no others. 25 cts. a box.

**DR. KILMER'S SWAMP-ROOT CURED ME.**  
Had Torpid Liver For 14 Years. Biliousness, Poor Digestion, Loss of Appetite. DEAR SIR:—I have been troubled with Torpid Liver for 14 years and gone through courses of bilious fever many times it has been impossible for me to do any kind of labor. Dr. Kilmer's SWAMP-ROOT cured me. I was first recommended to me by Holthouse, Blackburn & Co., Druggists, Decatur, Ind. After taking one bottle I was uncertain whether I was really doing any benefit or not, after having, however, I found that my health was improving, and I continued until I had taken 6 bottles. I can now cheerfully recommend DR. KILMER'S SWAMP-ROOT to every one who has Torpid Liver, Biliousness, Poor Digestion, Loss of Appetite, etc. J. W. CHRISTIAN, Jan. 16th, 1893. Decatur, Ind. At Druggists 50 cents and \$1.00 size. "Herald" Guide to Health, 1893, pp. 104-105. Dr. Kilmer & Co., Binghamton, N. Y. Dr. Kilmer's U. O. Anointment 50 Cents. Trial Box Free. — At Druggists 50 Cents.

**CURES RISING BREAST.**  
"MOTHER'S FRIEND" is the greatest blessing ever known to mothers. It has been a mid-wife for many years, and in each case where "Mother's Friend" had been used it has accomplished wonders and relieved much suffering. It is the best remedy for rising of the breast known, and worth the price for that alone. Price, 25c. per bottle. Sent by express, charges prepaid, on receipt of 25c. BRADFIELD REGULATOR CO., Sold by all druggists. ATLANTA, GA.

**RISING SUN STOVE POLISH**  
Do Not Be Deceived With Fakes, Analogs and Imitations which stain the range, injure the iron and burn the oil. The Rising Sun Stove Polish is Brilliant, Colorless, Durable, and the consumer pays for the 50c or 75c package as for every purchase.

**MEND YOUR OWN HARNESS WITH THOMSON'S SLOTTED CLINCH RIVETS.**  
No tools required. Only a hammer needed to drive any clinch rivet easily and quickly, saving the usual amount of money. Rivets are made in the leather on top and bottom. They are strong, tough and durable. No other rivet will stand such a strain. Rivets are made in 1/4, 3/8, 1/2, 5/8, 3/4, 1, 1 1/4, 1 1/2, 1 3/4, 2, 2 1/4, 2 1/2, 3, 3 1/2, 4, 4 1/2, 5, 5 1/2, 6, 6 1/2, 7, 7 1/2, 8, 8 1/2, 9, 9 1/2, 10, 10 1/2, 11, 11 1/2, 12, 12 1/2, 13, 13 1/2, 14, 14 1/2, 15, 15 1/2, 16, 16 1/2, 17, 17 1/2, 18, 18 1/2, 19, 19 1/2, 20, 20 1/2, 21, 21 1/2, 22, 22 1/2, 23, 23 1/2, 24, 24 1/2, 25, 25 1/2, 26, 26 1/2, 27, 27 1/2, 28, 28 1/2, 29, 29 1/2, 30, 30 1/2, 31, 31 1/2, 32, 32 1/2, 33, 33 1/2, 34, 34 1/2, 35, 35 1/2, 36, 36 1/2, 37, 37 1/2, 38, 38 1/2, 39, 39 1/2, 40, 40 1/2, 41, 41 1/2, 42, 42 1/2, 43, 43 1/2, 44, 44 1/2, 45, 45 1/2, 46, 46 1/2, 47, 47 1/2, 48, 48 1/2, 49, 49 1/2, 50, 50 1/2, 51, 51 1/2, 52, 52 1/2, 53, 53 1/2, 54, 54 1/2, 55, 55 1/2, 56, 56 1/2, 57, 57 1/2, 58, 58 1/2, 59, 59 1/2, 60, 60 1/2, 61, 61 1/2, 62, 62 1/2, 63, 63 1/2, 64, 64 1/2, 65, 65 1/2, 66, 66 1/2, 67, 67 1/2, 68, 68 1/2, 69, 69 1/2, 70, 70 1/2, 71, 71 1/2, 72, 72 1/2, 73, 73 1/2, 74, 74 1/2, 75, 75 1/2, 76, 76 1/2, 77, 77 1/2, 78, 78 1/2, 79, 79 1/2, 80, 80 1/2, 81, 81 1/2, 82, 82 1/2, 83, 83 1/2, 84, 84 1/2, 85, 85 1/2, 86, 86 1/2, 87, 87 1/2, 88, 88 1/2, 89, 89 1/2, 90, 90 1/2, 91, 91 1/2, 92, 92 1/2, 93, 93 1/2, 94, 94 1/2, 95, 95 1/2, 96, 96 1/2, 97, 97 1/2, 98, 98 1/2, 99, 99 1/2, 100, 100 1/2, 101, 101 1/2, 102, 102 1/2, 103, 103 1/2, 104, 104 1/2, 105, 105 1/2, 106, 106 1/2, 107, 107 1/2, 108, 108 1/2, 109, 109 1/2, 110, 110 1/2, 111, 111 1/2, 112, 112 1/2, 113, 113 1/2, 114, 114 1/2, 115, 115 1/2, 116, 116 1/2, 117, 117 1/2, 118, 118 1/2, 119, 119 1/2, 120, 120 1/2, 121, 121 1/2, 122, 122 1/2, 123, 123 1/2, 124, 124 1/2, 125, 125 1/2, 126, 126 1/2, 127, 127 1/2, 128, 128 1/2, 129, 129 1/2, 130, 130 1/2, 131, 131 1/2, 132, 132 1/2, 133, 133 1/2, 134, 134 1/2, 135, 135 1/2, 136, 136 1/2, 137, 137 1/2, 138, 138 1/2, 139, 139 1/2, 140, 140 1/2, 141, 141 1/2, 142, 142 1/2, 143, 143 1/2, 144, 144 1/2, 145, 145 1/2, 146, 146 1/2, 147, 147 1/2, 148, 148 1/2, 149, 149 1/2, 150, 150 1/2, 151, 151 1/2, 152, 152 1/2, 153, 153 1/2, 154, 154 1/2, 155, 155 1/2, 156, 156 1/2, 157, 157 1/2, 158, 158 1/2, 159, 159 1/2, 160, 160 1/2, 161, 161 1/2, 162, 162 1/2, 163, 163 1/2, 164, 164 1/2, 165, 165 1/2, 166, 166 1/2, 167, 167 1/2, 168, 168 1/2, 169, 169 1/2, 170, 170 1/2, 171, 171 1/2, 172, 172 1/2, 173, 173 1/2, 174, 174 1/2, 175, 175 1/2, 176, 176 1/2, 177, 177 1/2, 178, 178 1/2, 179, 179 1/2, 180, 180 1/2, 181, 181 1/2, 182, 182 1/2, 183, 183 1/2, 184, 184 1/2, 185, 185 1/2, 186, 186 1/2, 187, 187 1/2, 188, 188 1/2, 189, 189 1/2, 190, 190 1/2, 191, 191 1/2, 192, 192 1/2, 193, 193 1/2, 194, 194 1/2, 195, 195 1/2, 196, 196 1/2, 197, 197 1/2, 198, 198 1/2, 199, 199 1/2, 200, 200 1/2, 201, 201 1/2, 202, 202 1/2, 203, 203 1/2, 204, 204 1/2, 205, 205 1/2, 206, 206 1/2, 207, 207 1/2, 208, 208 1/2, 209, 209 1/2, 210, 210 1/2, 211, 211 1/2, 212, 212 1/2, 213, 213 1/2, 214, 214 1/2, 215, 215 1/2, 216, 216 1/2, 217, 217 1/2, 218, 218 1/2, 219, 219 1/2, 220, 220 1/2, 221, 221 1/2, 222, 222 1/2, 223, 223 1/2, 224, 224 1/2, 225, 225 1/2, 226, 226 1/2, 227, 227 1/2, 228, 228 1/2, 229, 229 1/2, 230, 230 1/2, 231, 231 1/2, 232, 232 1/2, 233, 233 1/2, 234, 234 1/2, 235, 235 1/2, 236, 236 1/2, 237, 237 1/2, 238, 238 1/2, 239, 239 1/2, 240, 240 1/2, 241, 241 1/2, 242, 242 1/2, 243, 243 1/2, 244, 244 1/2, 245, 245 1/2, 246, 246 1/2, 247, 247 1/2, 248, 248 1/2, 249, 249 1/2, 250, 250 1/2, 251, 251 1/2, 252, 252 1/2, 253, 253 1/2, 254, 254 1/2, 255, 255 1/2, 256, 256 1/2, 257, 257 1/2, 258, 258 1/2, 259, 259 1/2, 260, 260 1/2, 261, 261 1/2, 262, 262 1/2, 263, 263 1/2, 264, 264 1/2, 265, 265 1/2, 266, 266 1/2, 267, 267 1/2, 268, 268 1/2, 269, 269 1/2, 270, 270 1/2, 271, 271 1/2, 272, 272 1/2, 273, 273 1/2, 274, 274 1/2, 275, 275 1/2, 276, 276 1/2, 277, 277 1/2, 278, 278 1/2, 279, 279 1/2, 280, 280 1/2, 281, 281 1/2, 282, 282 1/2, 283, 283 1/2, 284, 284 1/2, 285, 285 1/2, 286, 286 1/2, 287, 287 1/2, 288, 288 1/2, 289,