A general belief in the divine char and healing powers of the sacred nt is to be met with all over t. Even the myths which the old Egyptians associated with the snake are still prevalent. Egyptians of all classes still believe that when "a sercasses still believe that when "a ser-pent grows old wings grow out of its body," and that there are serpents which kill by darting flames in the vic-tim's face. How old such beliefs are in times face. How old such beliefs are in this country need not be repeated to those who have seen the pictures in the tombs of the kings at Thebes. The seref, or "flying serpent," and the snake from whose mouth fiames issue are among the commonest of the figures painted on their walls. It is not however, as Kakodacmon, but as Agathodaemon, that the divine serpent Agathodaemon, that the divine serpent of ancient Egypt still maintains his chief hold on the belief of the Egyptian people. Each house still has its harras, or "guardian snake," commonly known as the harras elbet, "the protector of the house." The snake is fed with milk and eggs, and care is tak not to do it harm.—Chicago Herald.

A Notable Engineering Feat.

A notable engineering feat was ac omplished a few days ago in the com-etion of the boring of the Busk-Ivanhoe Railway tunnel under the con-tinental divide of the Rocky Mountains at Hagerman Pass, Col. The tunnel is almost two miles long—9393 feet—and is through solid gray granite. It took three years and twenty days, of twenty hours' work each day, to bore the big hole. It is 10,800 feet above sea level, through the top ridge of the continent. The water draining from the one side of the mountain under which it is driven runs to the Atlantic Ocean and from the other to the Pacific. Its construction has cost \$1,000,000 and twenty human lives. The tunnel, which is on the line of the Colorado Midland Railway, the Santa Fe's central route to California, substitutes two miles of track for ten and does away with one of the most expensive railway climbs in the world. Chicago Herald.



Seven Surgical Operations

Hood's Sarsa Cures

LOSS OF APPETITE. SICK HEADACHE. INDIGESTION. DIZZY FEELINGS. FEMALE COMPLAINTS. BILIOUSNESS. DYSPEPSIA.

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WE CANNOT SPARE

healthy flesh - nature never burdens the body with too much sound flesh. Loss of flesh usually indicates poor assimilation, which causes the loss of the best that's in food, the fattforming element.

Scott's Emulsion

of pure cod liver oil with hypo-phosphites contains the very essence of all foods. In no othbe taken and assimilated. Its range of usefulness has no limita-

Prepared by Scott & Bowne, Chemista, New York. Sold by all druggists.

THE JUDGES

HIGHEST AWARDS WALTER BAKER & CO.

BREAKFAST COCOA, Premium No. 1, Chocolate; . . Vanilla Chocolate, German Sweet Chocola. . . . Cocoa Butter.

WALTER BAKER & CO., DORCHESTER, MASS.



mplaints of the fowls deteriorating

in the fattening pen are far from un-common. Access to water should be allowed at all times. Fattening must be completed in ten

days, for after that period they begin to lose weight. The best age for table birds is when they are from four to six

months old.

The coop should be three feet high, two feet wide and four feet long. This will admit from six to eight birds, according to their size. The bottom and front should be of bars, three inch are the six of the s

inches apart. A board outside the bars

in front, six inches wide, will serve as a stand for the food and water troughs.

The coop should be in a well-venti-lated outhouse, and if kept dark be

tween the times of feeding, all the bet

FARM AND GARDEN NOTES.

It is said that sorghum seed makes cheap and excellent food for poul-

Have fewer cattle, but better, and feed them plentifully all the year

By bagging grapes the clusters are

Young animals intended for breed-

Root-pruning is simply a severing of the roots in order to check growth and induce fruiting.

A cow which produces 100 pounds of butter costs as much for feed as one which produces 200.

There is often a great diminution in

the amount of milk given when the

milk is desired the Shorthorns are gen

Where a combination of beef and

All kinds of stock if well fed will in-

erease in weight faster now than in either colder or hotter weather.

It is claimed that the Jerseys and Shorthorns were overfed during the butter and cheese contest at Chicago.

A new variety of peach is announced, for which the claim is made that no sugar is needed in the canning of it.

It is said that tomatoes gathered

when green and kept in a dry place will continue to ripen, just as pears do.

mals grow dainty as they fatten and lose instead of gaining if given poorer

weather is inferior owing to the pas-tures supplying less nutriment at that

touched by frost, handled carefully and kept in a cool—but not cold—dry

place.

Celery blanched by banking in soil

is said to be more crisp and of better flavor than that blanched between

If you have any trees in your orch-

ard which have been blown down or have been killed, remove them and set

Now is the time to prepare the young trees so that the ravages of rabbits will not injure them. Do not delay this, as it may mean a considerable loss to

At this season it is important that

every colony contain a good fertile queen and that a fair sprinkling of brood is kept up during the fall

In the future the orchardist will con-

It would be well for the orchardist if more winter apples, pears, or other late fruit were planted. Now is the best time of observing the wisdom of doing this.

The quantity necessary to winter

pounds per colony is about the aver

ways feed just at night.

great advantage.

Feeding for winter stores should be gin in good season, so as to let the bees have time to seal their stores over before cold weather sets in. Al-

If you desire to leave an inheritance

Trees which are planted in the fall

become thoroughly settled and get a good roothold. In addition to this, they

have the entire spring and summer for their growth the first year, which is o

Involuntary Weather Prophets.

The tortoise is not an animal one would naturally fix upon as likely to be afraid of rain, but it is singularly

cloud is to be seen the denizens of

good crop.

Give the poorest grain first. Ani-

The quality of butter made in wet

Squashes must be gathered before

es should be well cared for

An English experiment station that wheat is the cheapest food in Eng

round.

land for sheep.

ing purposes should and kindly treated.

milkers are changed.

erally to be preferred.

ter .- Poultry Book for the Many.

Leaves from the forest when rotted make a most excellent material to mix with soil to be used for greenhouse plants, but whether it will be profitaplants, but whether it will be proma-ble or not to gather the leaves for such purposes depends very much upon the circumstances. The cost of labor in gathering the leaves, the distance they are to be hauled, and other items of expense should be taken into consideration in order to get at the actual cost of the material when it is ready for use.—New York Sun.

CLEAN PIGSTIES AND CLEAN PIGS.

CLEAN PIGSTIES AND CLEAN PIGS.

Pigsties should be cleaned and scrubbed at least once a week, writes a correspondent. Give the pigs a good scrubbing with a scrubbrush or an old broom, and plenty of clean water every day if convenient. Pigs enjoy a good cold bath and appreciate a good scrubbing and a clean pen, with something for a nest on which to lie. I give them oat straw for a bed. It smells sweeter in the pen than hay. Never give pigs buckwheat straw; it gives them the buckwheat itch. Cleanliness among the pigs produces healthy porkers.—New York Tribune.

THE STRIPED CUCUMBER BEETLE.

This insect may be driven from the lants it infests, which are of the plants it infests, which are of the melon, or gourd tribe, by dusting them with fine wood ashes or plaster in which a little carbonic acid has been stirred so as to give it a distinct odor. so as to give it a distinct odor. To-bacco stems, that may be procured of the cigarmakers or dealers, spread un-der the plants, or rags dipped in kero-sene, will also drive away these pests. The cabbage worms may also be kept away from cabbage and cauliflower by scattering flour on the leaves; bran is said to be effective, but heard nightive said to be effective, but hand picking is the safest and most certain remedy. To do this easily take a pair of spring nippers, which may be used more conveniently than the fingers.—New York

WHAT ONE HERD DISCLOSES

Very recently there was published in an article on the care of dairy cows statistics which fully prove that a man feeding at random, and keeping cows that have never been tested, is working absolutely in the dark, and if he suc-ceeds it is merely through accident.

Facts very startling to the thinking man were disclosed. Out of this herd of sixty cattle, some Holstein, some Jersey, some grades, and some com-mon cattle of unknown ancestry, the cow returning the greatest amount of butter according to food eaten was the common native. Undoubtedly prior to the test the presumption was all against this cow. This shows that breed does not always tell, and is con-soling to the farmer who is not able to stock up entirely with thoroughbred or even grades. The second native cow beat all of the Jerseys, so The second native cow beat all of the Jerseys, so that even the rich farmer cannot afford to rely entirely upon blood. An average of twenty-seven pounds of food was consumed for one pound of fat, ranging from seventeen to forty-seven pounds. The larger cows consumed a smaller amount of food in proportion to their weight than the smaller ones. The best yield of milk gave the best yield of butter.

The entire test shows us what an individuality there is in cows, and that

dividuality there is in cows, and that breed and color and good marks and appearances in general must not allow us to lose sight of the paying qualities of one and the losing qualities of an-other.—American Farmer.

GIVE THE COLTS GOOD STALLS.

Have box stalls for the colts by all sider the Bordeaux mixture and keroseaus, but do not make them cells of sene emulsion as a necessity for the plitary confinement. Put in good success of his fruit trees in yielding a Have box stalls for the colts by all means, but do not make them cells of solitary confinement. Put in good windows to admit the sun. If opening into the paddock, have an extra door two-thirds size, so he can stand and put his head out and enjoy the air, and see and familiarize himself with what is going on. If opening into the barn, have the door in balves; on the under helf put a slot The quantity necessary to winter a hive depends largely upon the weather and the size of the colony, but thirty negures to the colony, but thirty necessary to winter a hive depends largely upon the weather and the size of the colony, but thirty necessary to winter a hive depends largely upon the weather and the size of the colony, but thirty necessary to winter a hive depends largely upon the weather and the size of the colony, but thirty necessary to winter a hive depends largely upon the weather and the size of the colony, but thirty necessary to winter a hive depends largely upon the weather and the size of the colony is about the area. tight, in cold weather or at night.

I had a young stallion last winter that could not see what was going on from his stall. He was kind and of good disposition, but when I went to take him out would grab a halter and chew it and nip at one who came near. I had two outer history was the stalling of the sta I had two extra hinges put on the door, and sawed it in two at the middle, making two half doors. From the lower half I built a slat work top that he could see through. It changed give excellent returns. him at once, and now have a quiet and pleasant colt to handle

Do not have two half doors by any neans; it is dangerous. If the upper half gets unfastened the colt will reach through, and is likely to have it swing so as to catch his neck, aad in struggling to get free get hung. Children are often round to open the lower half to see the colt and not feets it is in the colt and not lower half to see the colt and not fasten it again. He stoops down to get out, and when part way through straightens up and is caught by the upper door in the small of the back and is ruined for life.—New England a bright clear morning when not in the state of the

FATTENING POULTRY.

No operation connected with the poultry yard requires greater attention and experience than fattening fowls in coops. Outmeal and heles. fowls in coops. Oatmeal and barleymeal alternately, mixed with milk,
and occasionally with a little dripping, is a good food. The feeding
troughs, which must be kept constantly scoured, should be placed before
the birds at regaiar intervals, and
when they have eaten sufficient it is
better to remove them, placing a little
which is shared by all. The American
which is shared by all. The American
which is shared by all. when they have eaten sufficient it is and partly from the need of moisture better to remove them, placing a little gravel within the reach of the coop to assist digestion. Oats and rice are far inferior to oatmeal in their flesh-forming properties. Keeping the birds without food for some hours after they are put up frequently induces them to take it more readily afterward, but sufficient attention is rarely bestowed on the various details of preparation of an impending change in the weather. on the various details of preparation of an impending change in the weather, and supplying the food; hence, the - Chicago Herald.

Although soup meat is esteemed not a very nutritious food, it certainly would be more palatable at the table if served with a hot or cold sance, as it is in many well-to-do French house-holds. A hot sauce, good for the soup meat, or other boiled beef, is made from a cupful of stock, thickened with flour and butter rubbed together, and seasoned with a tablespoonful of vincegar, and salt, pepper and fine herbs to taste.—New York Post.

HOUSEHOLD AFFAIRS.

PALATABLE SOUP MEAT.

CELERY SOUP.

Put a veal bone to boil in one quart Fut a veal bone to boil in one quart of water. After skimming it well put in one pint of celery, cut up very fine, two tablespoonfuls of rice, one onion, one teaspoonful of celery salt. Let this boil until reduced to a pint. Take out boil until reduced to a pint. Take out the meat and pass the soup through a colander, mashing and extracting as much of the puree as possible, passing the stock through it two or three times. Boil a quart of milk separately, rub two tablespoonfuls of flour in a half a cup of butter, add this to the boiled milk. After cooking it a few minutes add the milk to the celery puree and serve at once, mixing milk puree and serve at once, mixing milk and puree well.—New York World.

BAKED MACABONI. One-quarter pound of macaroni, one-quarter pound of grated cheese, one-half cup of cream, one tablespoonful of butter; salt and pepper. Break the macaroni in convenient lengths, put it in a two-quart kettle and nearly fill the kettle with boiling water, add a teaspoonful of salt and boil rapidly twenty-five minutes (the rapid boiling prevents the macaroni from sticking together), drain in a colander, then throw into cold water to blanch for ten minutes, then drain again into the colander. Put a layer of the macaroni in the bottom of a baking dish, then a layer of cheese, then a sprinkling of salt and pepper, then another layer of macaroni, and so continue until all is used, having the last layer macaroni. Cut the butter in small bits, distribute them evenly over the top, add the cream and bake until a golden brown (about twenty minutes) in a moderately quick oven. Serve in the dish in which it was baked.—New York Telegram.

BEEF STEW. Two pounds of beef, the round, flank or any cheap part (if there is bone in it, two and a half pounds will be required), one onion, two slices of carrot, two of turnip, two potatoes, three tablespoonfuls of flour, salt, pepper and a generous quart of water. Cut all the fat from the meat and put it in a stew-pan; fry gently for ten or fifteen minutes. In the meantime cut the meat in small pieces and season well with salt and pepper, and then sprinkle over it two tablespoonfuls of flour. Cut the vegetables in very small pieces and put in the pot with the fat. Fry them five minutes, stirring well, to prevent burning. Now put in the meat and move it about in the pot until it begins to brown, then add the Two pounds of beef, the round, flank til it begins to brown, then add the quart of boiling water. Cover; let it boil up once, skim and set back where it will just bubble, for two and a half hours. Add the potatoes cut in thin slices, and one tablespoonful of flour which mix smooth with half a cupful of cold water, pouring about one-third of the water on the flour at first, and adding the rest when perfectly smooth.

Taste to see if the stew is seasoned enough, and if it is not, add more salt and pepper. Let the stew come to a boil again, and cook ten minutes; then add dumplings. Cover tightly boil rapidly ten minutes longer. ton, lamb or veal can be cooked in this manner. When veal is used, fry out two slices of pork, as there will not be much fat on the meat. Lamb and mutton must have some of the fat put aside, as there is so much on the meats that they are otherwise very gross.—New York Ledger.

HOUSEHOLD HINTS.

A cloth wet in cold tea and laid across the eyes will allay inflamma-

For bread and pastry have an oven that will in five minutes turn a piece of paper dark brown. Butter put into clean pots and well surrounded with charcoal will keep good for twelve months.

In baking bread or rolls put a sauce pan of boiling water into the oven. The steam will keep the crust smooth

Peroxide of hydrogen will lighten the hair. Put a few drops into a small quantity of water and apply thoroughly with a sponge

Put a little spermacetti, lard or boiled starch and kerosene in the borax in the cold, and your linen will be both stiff and glossy.

Much of the heavy cake and bread is the result of the oven door being banged when closed. Close the door as gently as possible. Nearly every one opens it gently enough.

Half a dozen onions planted in the cellar where they can get a little light will do much toward absorbing and correcting the atmospheric impurities that are so apt to lurk in such places.

A pinch of sulphate of ammonia dropped in the water in a hyacinth glass just when the flower spike is ris-ing will make the flowers come larger glass just when the flower spike is ris-ing will make the flowers come larger and more deeply colored than without

For frying always put a pound or wo of fat in the pan. This is no two of fat in the pan. This is no waste, as the same fat can be used over and over by pouring it through a strainer into a crock kept for the pur-

A pretty "slumber roll" is made out of cardinal and orange ribbons sewn in cluster stripes on a black silk foundation. It is simply a round roll gathered at each end and finished with pompons of the same ribbons.

Do not wash windows with soapsuds. A little alcohol and water rubbed on quickly will leave the panes bright and shining, if wheel dry. Whiting, moistened with cold water and treated in the same way, is a common cleaner.

Vaseline is growing in favor as an emolient for shoes. Take a pair of shoes, especially the shoes worn by ladies, and when they become hard and rusty apply a coating of vaseline, rubbing well with a cloth, and the leather will at once become soft and pliable and almost impervious to NEWS & NOTES &

England is said to have over 1,000, 000 widows.

Mink collarettes are to be worn as usual this winter

Two fifteen-year-old girls have pa the entrance examination to Yale Col

Before long women will be admitted to German universities on an equal

A German lady of wealth and posi-tion has founded a school of garden-ing for women.

The Duchess of Fife recently landed

in one day seven salmon, weighing from six to ten pounds. That phenomenal young sculptor, Theo Alice Ruggles, is now the wife of Henry Kitson, himself a worker in the

plastic art.

Persian lamb, astrachan, mink, bear, monkey, lynx, marten and beaver are all popular furs for trimming use of for whole garments.

Hereafter the junior fellowship of Dublin (Ireland) University will be open to female and mule students on the same conditions. There are 600 women journalists, ditors and authors in England and

Wales, according to the British census reports just published.

The new medical school of Tufts Col-

lege, College Hill, Mass., open to both sexes, has been formally opened in Boston with a class of sixty assured. Mrs. Hermann Oehlrichs, a rich New York lady, is a member of the "Needlework Guild," which makes garments for the poor and the desti-

Black silks, especially the thick, soft-finished silks, are coming into competition with satin-duchesse for combinations for velvets, black or col-

monds make pretty brooches, and these pinned into the hair at the top of a coil have all the appearance of a dia-

A decided novelty in Dresden china A decided novelty in Dresden china is a fruit knife stand. In shape it somewhat resembles a little bottleless caster with receptacles for knives in the upper band.

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. The Czarina of Russia, although em-

ploying a houseful of seamstresses, makes nearly all the clothing for her youngest children, and also takes their new hats to pieces and trims them ac cording to her own taste. The Empress of Austria has to give

a written receipt for the State jewels every time she wears them, and her majesty, as a result, usually contents herself with her private collection, which is worth \$1,500,000. A novel feature introduced at a wed-

A novel feature introduced at a wed-ding recently was that all of the house guests inscribed their names on a roll of vellum, which was afterwards in-serted in a filigree silver tube, which was presented to the bride. Mrs. R. E. Willard is an enterpris-

and the prise in the proprietor of a barber shop which boasts six chairs, each one in charge of a woman barber. Each of the assistants makes \$12 a week and half of all they take in over \$23. The very newest fashion among the ladies of St. Petersburg, Russia, is to arm themselves with long canes when they go abroad. Some of these canes measure six to seven feet in length.

and as the ladies stalk along they seem at a distance stalwart amazons who have supplied themselves with small scaffolding poles or plucked up young The so-called gold bonnets, with

crowns of bullion embroidery, are very effective with pleated brims of brown velvet trimmed with parrots' wings standing out from choux of white chiffon edged, with gold picot loops. White satin ribbon strings two inches wide start from the back, and are tied under the chin in a stiff bow. The death is announced of Miss E.

The death is announced of states in E. J. Crop, the first woman who crossed the Atlantic from England in a steamer. On April 8, 1838, she sailed from Bristol in the Great Western, under the command of Captain Hosken, Royal Navy, who obtained special commission to command a merchant vessel. The voyage was ac-complished in fifteen days. She was

the only female passenger on board.

Amateur skirt dancing has been ousted in Australia by the skipping ousted in Australia by the skipping parties, which are all the craze just now in fashionable circles. Mrs. Rupert Clarke is responsible for introducing this fascinating form of entertainment to Melbourne society. Tournaments are held on to the asphalt tennis courts, and valuable prizes are offered by many hostesses for the lady whe skip word greenfully despect. who skips most gracefully and n

Miss Cleveland, of South Pasadena Cal., a cousin of President Cleveland, Las started a charity of her own in that city. She is fitting up a house she owns as a home for children whose she owns as a home for children whose parents are too poor to provide for them. Miss Cleveland is a bright, active woman of seventy. She does her own houskeeping work, and de-votes several hours a day to teaching her little charges, whom she feeds and clothes at her own expense.

Honey in a Chimney.

At Wabash, Ind., a few days ago when Trainmaster Courtwright, of the Michigan division of the Big Four Road, built a fire in his residence, he Road, built a fire in his residence, he was astonished to discover a thick stream of a strange, sticky liquid run down the stovepipe and over the floor. He cleaned it up, but it continued to flow over the floor and the railroad official made an investigation, which revealed that a swarm of bees had lodged in the chimney during the hot weather and made a large quantity of honey, which, when the natural gas fire was lighted, ran down the flue.—Detroit Free Frees. Free Press.

IF you wish the lightest, sweetest, finest cake, biscuit, bread. and rolls, Royal Baking Powder is indispensable in their making.

Origin of a Sweet Perfume.

The introduction of the perfume called patchouly was caused by the de-sire of French shawlmakers to deceive their customers. When shawls were first brought from India they were first brought from India they were perfumed with patchouly, an extract of an Indian plant. The French soon learned to imitate the shawls to perfection, but the patchouly bothered them, as they could find no substitute for it, and this fact was used as the surest means of distinguishing the genuine India shawls from the French counterfeit. At last somebody discovered the secret and brought a quantity ered the secret and brought a quantity of patchouly to France. For a time the discoverers kept the matter to themselves and reaped a harvest; then some one gave way the secret. The perfume soon became popular and has never since passed completely out of use, though several times superseded temporarily by other perfumes.—Chicago Herald.

The ninety-four universities of Europe have 41,814 more students than the 360 universities of the United

Beware of Continents for Catarra That Contain Mercury.

Contain Mercury.

as mercury will surely destroy the sense of smell and completely derange the whole system when entering it through the mucous surfaces. Such articles should never be used except on prescriptions from reputable physicians, as the damage they will do is ten fold to the good you can possibly derive from them. Hall's Catarth Cure manufactured by F. J. Chency & Co., internally, acting directly upon the blood and mucous surfaces of the system. In buying Hall's Catarth Cure be sure toget the genuine. It is taken internally, and is made in Toledo, Ohlo, by F. J. Chency & Co., Testimonials free. 22° Sold by Drugsists, price 75c, per bottle.

A Child Enjoys

The pleasant flavor, gentle action and soothin effects of Syrup of Figs, when in need of a laxative, and if the father or mother be costive bilious, the most gratifying results follow it use; so that it is the best family remedy know and every family should have a bottle.

A Beautiful Souvenir Spoot Will be sent with every lottle of Dr. Hoxie Certain Croup Cure. Ordered by mail, post paid, 50 cts. Address, Hoxsie, Buffalo, N. Y. DESERVING CONFIDENCE. There is no article which so richly deserves the entire confidence of the community as BROWE'S BROWELL TROCHES. Those suffering from Astamatic and Bronchial Diseases, Coughs and Colds, should try them. Price 25 cents.

Impaired digestion cured by Beecham's Pills. Beecham's—no others. 25 cents a box. Hatch's Universal Cough Syrup, most rompt, pleasant and effectual. 25 cents. If afflicted with sore eyes use Dr. Isaac Thompson's Eye-water. Druggists sell at 25c per bottle

DR. KILMER'S SWAMP-ROOT

CURED ME. Gravel or Stone IN THE BLADDER LARGE AS A GOOSE EGG.



Dr. Kilmer & Co., - Binghamton, N. Y.



Completely Cured.

DANA'S SARSAPARILLA I did so, and have taken three bottles of SAR-SAPARILLA and one bottle of DANA'S PILLS, and I am COMPILETELY CUREDS. No trouble with Kidneys; no back.

of I fan Evrender with Merchand I now with the for the problem of Morristova, N. V. Westler Stlenky.
Gents.—We are personally acquained with Mr
Sterry, and know his statements are frue
Dana Sarsaparilla Co., Belfast Maine.

GENTS WANTED ON SALARY

The heirs of Dumas pere, the celebrated French novelist, are still enjoying an income of about \$7000 a year from the sale of his novels, of which he wrote some 300. Two or three of these furnish most of the

A Legal Suggestion.

Rufus Choate, having arrived at the

Rufus Choate, having arrived at the old-sighted age, did not recognize it, or did not wish to commence the use of glasses. In pleading a cause he had difficulty in seeing his notes, and in order properly to decipher his manuscript kept holding his paper farther and farther off. On one occasion this so annoyed the judge that he at last burst out with:

"Mr. Choate, I would advise you to get one of two things, either a pair of

get one of two things, either a pair of tongs or a pair of spectacles."—New York Mail and Express.

"German Syrup"

My acquaintance with Bosche's
German Syrup was made about four-

teen years ago. I contracted a cold which resulted in a hoarseness and cough which disabled me from fillcough which disabled me from filling my pulpit for a number of Sabbaths. After trying a physician, without obtaining relief I saw the advertisement of your remedy and obtained a bottle. I received quick and permanent help. I never hesitate to tell my experience. Rev. W. H. Haggerty, Martinsville, N. J. •

Scrofula of Boston, Mass writes: I have a ways suffered from hereditary Scroful.



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BLOOD POISON

AN IDEAL FAMILY MEDICINE RIPANS CHEMICAL CO., New York.

PISOS CURE FOR

in a World Where " Cleanliness is Next to Godliness " no

Praise is Too Great for SAPOLIO