A cantilever bridge is one in which the span is formed by bracket-shaped trusses extending inward from the sup-ports and connected in the middle either directly or by means of a third truss. If the supports are piers they are placed near or at the centre of the bracket truss, and the outer ends are made to counterbalance the weight of the inner ends. You can make a crude cantilever yourself. Place two boards end to end over carpenters' horses so that their inner ends shall be some distance apart. Lay a board across the inner ends and fasten the outer ends so that they will sustain weights placed on the centre board. The chie advantage of a cantilever bridge is that it can be built without a scaffold being used to get the central truss into position. The two arms are pushed out, one from either pier or bank. When they are made fast the central truss is pushed out on one arm, until spanning the interval, it is made fast to the other arm. The word comes from the Latin quanta libra meaning "of what weight. that a Japanese devised the bridge; certainly an ignorant Mexican Indian had used one on his farm as long ago as 1680. Probably the "Jap" had an-ticipated him, however.—New York

How the Nose Works.

In ordinary respiration the nose recognizes only pronounced odors, since the filaments of the olfactory per thing of the onactory nerve are distributed only in the upper thing of the lining membrane of its fosse, and in ordinary breathing the air passes directly through the lower half of these cavities. Hence, a modified respiratory effort—a quick, forced inspiration or "sniff"—is usually recovery; in order to bring air ally necessary in order to bring air carrying odoriferous particles to the olfactory nerve endings.

Nevertheless, whenever air mixed with odorous gases and noxious particles is inhaled through the nose during a few successive ordinary respirations, the olfactory sense is awakened to a knowledge of their presence through the law of diffusion of gases, in virtue of which the odorous particles are conveyed to the superior fossæ of the nose, and thence to the terminal filaments of the olfactory nerve. Thus, to a certain extent, the sense of smell is preservative of health.—New York Commercial

Over 600,000 cattle are annually slaughtered to make beef extract for

Tariff and Taxation.

on incomes and corporations are exciting public interest, but of quite as much interest are those things which tax the system and require at once an external remedy. On this Pierce D. Brown, Bridgewater, Mass., says sports, to reduce sprains and bruises, I have ased St. Jacobs Oil, and always found it to be most reliable. Also, Mr. C. R. Sands, Mangum, Okla., writes: "I have used St. Jacobs Oil for sprains and rheumatism and would not be without it for anything." Mr. R. Ledbetter, Denton, Texas, says: "I have used St. Jacobs Oil, and it is the only thing I ever saw that would cure toothache in ten minutes time," and it is usually prompt and sure for frost bites. All of these communica-tions are of recent date, showing unabated

cure. Send for circulars and testimonial free. Address

E. J. Chener & Co., Toledo, O.

Sold by Druggists, 75c.

THROAT DISEASES commence with a Couch, Cold or Sore Throat. "Brown's Bronchia! Iroches" give immediate relief. Sold only in Dr. Hoxsie's Certain Croup Cure

is the mother's delight because it cures coughs and colds quicker than any remedy known. A. P. Hoxsie, Buffalo, N. Y., M'f'r.

Cough nights? On going to bed take a dose of Hatch's Universal Cough Syrup. Beecham's Pills correct bad effects of over-eating. Beecham's-no others. 25 cents a box.



IN MISERY WITH DYSPEPSIA

Hood's Sarsa Cures

"August Flower"

Gilbert, has been sick for a long time. All thought him pastrecovery. He was horribly emaciated from the inaction of his liver and kidneys. It is difficult to describe his appearsource seemed impossible. He tried your August Flower and the effect upon him was magical. It restored him to perfect health to the great astonishment of his family and friends." John Quibell, Holt, Out.



PREVENTION OF SCOURS.

The calf should not be permitted to cat more than its fill of food, as the gorging is liable to result in scours. Filthy surroundings is another cause, and if the animal is exposed to damp weather he may succeed in catching the disease. As there is no positive cure, prevention is the best thing for the farmer to use.—American Farmer. cure, prevention is the best thing for the farmer to use.—American Farmer

CARE OF ORCHARDS.

The only way to keep up an orchard is to plant some trees every year. Most people neglect this, and when they do plant the trees they set them too close together, so that the roots intertwine and fruit production is

Apple trees should be set at least thirty feet apart each way. It is a mistake to imagine an orchard will take care of itself. Trees require the attention of the owner just as well as stock or farm crops, and neglect will be repaid in the same fashion. If you are not willing to give proper care, it is better to cut the trees down and plow up the land. It is useless to expect to get something for nothing.— New York World.

BRAN AS POULTRY FOOD.

One advantage possessed by bran is that it contains a fair proportion of the phosphates, and for that reason may be used with the ration in order to render it more complete. We do not approve of feeding it in the soft condition if it can be used by sprink-ling it on cut clover that has been scalded, though a mess of scalded bran and ground oats, early in the morning of a cold winter day, is very invigorating and nourishing. Even when the food is not varied some advantage may be derived, by way of compensation for omission of certain foods, by the use of bran and linseed meal. Two pounds of bran, mixed with one pound of linseed meal and a pound of ground meat, fed to the hens once a day, allowing half a pint of the mixture to ten hens, will greatly add to the egg-producing materials. As a food for chicks, bran should always be scalded and allowed to stand an hour or two in order to soften. As a material on the floor of brooders to absorb the moisture, it is excellent, and for packing eggs it serves well as a protection against breakage.—Farm and Fireside.

WINTER CARE OF IMPLEMENTS.

When farmers can get only fifty three cents per bushel for wheat-that was the amount received by some of our St. Louis County farmers for good winter wheat-it will not do to leave the mower or reaper at the end of the last round of last season's harvest Nor will it do to leave the plow and harrow where last used, either in the furrow or turned up on the handles.

Timbers bent by steam will lose their artificial form or shape when exposed to all the weathers of the season. Almost all farm tools or implements have thus received an artificial shape for the better adaptation to the labor for which they were constructed. This being the case, no farmer can afford to leave his tools and implements without protection.

If no better means can be afforded

by way of a regular tool house or shop, a few poles and crutches can be placed as to receive a covering of marsh or swamp hay or of rye or wheat straw. Often this can be made wheat straw. Often this can be made as a sort of 'leanto' to a stable, and it can be made tight and secure from wet and affording additional warmth and support for general stabling There is no time to lose to make

things snug in this direction. It is granted that nowadays a good farm wagon or a reaper or mower or a hay rake can be had for about half the cost of the same article a dozen years ago, but that is no reason why should not be taken care of. ny saved is a penny earned," or, as Poor Richard has it, "Take care of the

IMPROVING COMMON COWS.

The first effort at improvement of cows is to feed them in the best manner. If they are kept for dairy purposes the feed should be of the best clover hay, with from four to ten pounds of mixed cornmeal and bran latter two feeds. The countities of pounds of mixed comment and bran daily in two feeds. The quantity of food should be gauged by the appetite of each cow and its perfect digestion. If the grain is wasted in the manure the ration should be reduced until the the ration should be reduced until the point of complete digestion is found, and then the digestion should be cultivated by gradually increasing the food as it is seen to be fully digested. If butter is the desired product the food may be enriched with a proportion of oil-meal. As the food is returned in quantity of butter, it may be slowly increased until the ultimate be slowly increased until the ultimate productive point is reached, and this should be extended, if pessible, by gradual steps. Thus the cow will gain a habit of feeding and producing well, and then comes the breeding for progeny of improved kind. A pure Jersey bull is to be used if butter is wanted, and if milk a pure Holstein or Ayrshire. The calves should be weaned from the first, and fed after weaned from the first, and fed after the fourth day on warm skim milk; when a month old a little of the grain food of cow is given, as it will eat it, and this gradually, but slowly, in-creased. The warm milk is fed five or six months, by which time a fine, large calf will be made. In every way possible the calf should be encouraged to eat the best of food, that it may be-some a strong, healthy animal, able possible the calf should be encouraged to eat the best of food, that it may become a strong, healthy animal, able to turn the most food into growth while young, and into milk afterward.

Then, in time, this young animal become in the control of t while young, and into milk afterward. Proclate cried out: "Are you an IrishThen, in time, this young animal becomes a cow, and the same plan is followed up. In a few years the herd
will become as valuable as a pure-bred
one, at only a fourth or iess of the
cost. This is how farmers make their
work most profitable by improving all
things on the farms—Practical Farthings on the farms—Practical Farthings on the farms—Practical Farthe farms—Practical Farthe

AMONG THE POULTRY.

Too heavy feeding and want of exercise tend to barrenness

Keeping fowls on hard runs or floors will cause swollen feet or legs.

Hens in confinement need to have egg-shell material supplied to the Chickens will keep healthier if they can have loose ground to scratch over.

Any kind of poultry may be improved by a careful selection and

When fowls are closely confined the runs need spading up occasionally to prevent them from becoming too foul.

Early broilers usually prove very profitable. Push the growth until they will average two pounds and then sell. Even in winter, if the hens are expected to lay regularly, care must be taken not to let them become too fat.

The principal reason why cooked food fattens the fowls more rapidly is because it is much more easily digest-

A small quantity of sunflower seed given occasionally will add to the gloss of the plumage; a handful to a dozen fowls will be enough. If early broilers are to be raised,

especially if they are hatched in an in-cubator, a good brooder will be found almost indispensable. It will pay to sell all the common turkeys and make a new start with some of the better breeds like the

Bronze or Narragansett. Bran, ground oats and cornmeal make one of the best rations for grow-

ing chickens. It may be improved somewhat by baking and then crumbl-Poultry is generally cheap at this season on account of the large quantities of it sent to market. Often it will

pay to keep and feed until a little later. The nests should be dark, warm and supplied with good nesting material, which should be changed regularly, even in winter, to prevent its becoming

too foul. In selecting out the hens, if there are any that have proved themselves exceptionally good mothers, it will pay to keep them over if they are past two

Setting hens are scarce in winter, so if early chickens are wanted a good incubator will be necessary, the size de-pending upon the number of chickens

Leaves or chaff make a good litter to scatter on the floor, and by throwing grain among it the fowls will be kept busy scratching it over, and in this way take exercise.

One of the principal items in raising chickens in the brooder is warmth. If they get chilled they will crowd to gether in a brooder so closely that some will be smothered.

Wheat is one of the best grains for laying hens. It is rich in material for growth, while stimulating to the egg functions. At present prices it can hardly be considered an expensive

With good treatment pullets hatched in February will lay in September; those hatched in March will lay in October, while those hatched in Aprii will usually begin laying in December. -St. Louis Republic

A Double Fish.

A double fish, or rather two fishes oined together by a growth similar to the connection between the Siamese twins, was caught at Creve Cour Lake recently under peculiar circumstances. Wılliam Schaefer, of the Grand Billiard Hall, and his friend Billie Bennett, before going on a fishing trip to Creve Cœur, made a friendly wager, by the terms of which the one who had the least success should, on their re-turn, entertain the other at a dinner. The score stood fifty-one to fifty in Billie's favor, when Schaefer's line tautened and he landed a jack salmon. On examining the fish he was astound ed to learn that his catch was a freak. There were two fishes, perfect in every way, between whom there was a growth which bound them together.

The growth was just below the gills,

"That ties us," said Bennett.

"I guess not," Schaefer replied. T have two fishes here. This makes me fifty-two to your fifty-one."
"But you only caught one," argued Bennett.

'How's that? I caught them both,'

urged Schaefer. 'Hod" Stevens, the superintendent of the lake, was asked to decide whether the piscatorial dual should be counted as a unit or more. Stevens listened to the arguments of both and acknowledged his inability to satisfy them on the point, and suggested that the matter be left to old John Morgan, who had been a fisherman at Creve Cœur Lake since '49. Morgan, after hearing both sides, decided in Schae-

only to count fish caught with a hook. Now, only one of these fish bit at the bait. The hook was only in one fish's mouth.

"Makes no difference. Tother one's hooked on to the one Schaefer hooked and he won."—St. Louis Republic.

Archbishop and Crank.

The New York Times relates the fol-lowing anecdote of the late Archbishop Hoghes: Dr. Hughes was once visited by a crank in his Mulberry street res-idence. It was at night, and the crank

HOUSEHOLD AFFAIRS.

Lamp wicks should have the charred Lamp wicks should have the charred part rubbed off with a rag kept for that purpose. They should very sel-dom be cut. They should not be used so long that the webbing becomes

to be cut. They should not be used so long that the webbing becomes tight and non-porous.

Lamps should be kept filled with oil. It is bad for the wick and burner when the oil left over from one evening's reading is made to do duty a sec-

The tank should be filled again. About once a month the wick should removed, the burners unscrewed d boiled in a little water in which common washing soda has been dis-solved. This will remove the almost imperceptible coating of dust and grease that forms on the brass. The lamp chimney should be washed

in warm, soapy water each day, a mop made especially for such work being used. When dried it should be polished with soft newspaper or chamois -Philadelphia Times.

HOW TO COOK GAME.

A great many housekeepers are chary about cooking game, as though there were some mystery in its proper preparation, and a good deal of non-sense has been talked about "rare" game which has perplexed and warned off the ordinary person, who has no appetite for raw flesh. As a rule, all dark-fleshed birds, like ducks and grouse, should be cooked about as rare as roast beef, so that the blood runs the knife. Birds with white flesh, like partridge, should be as well done as a barnyard fowl. A simple rule for time allows eighteen or twenty minutes' roasting for either canvas-back or redhead duck, fifteen minutes for teal, eighteen or twenty minutes for grouse, twelve or fifteen minutes for doe-birds, ten minutes for either for doe-birds, ten minutes for either plover or woodcock, and eight or ten minutes for English snipe. Tender, plump quail require from fifteen to eighteen minutes, and the average plump partridge from thirty-five to forty minutes. This implies the briskest heat the range oven can give, a heat that will turn a sheet of writing range dark brown in ten minutes. paper dark brown in ten minutes. -New York World.

DONT'S FOR THE WINDOW GARDEN. Don't forget that the plants will re quire plenty of fresh air on sunny days, or they will resent the change

from their summer quarters.

Don't leave the door or window open too long, unless the weather is very mild, or the plants will become

Don't allow a direct draught on the plants, especially if the air is cold. Admit it through a door or window at some distance from the plant shelves. Don't give too much water or try to force the plants. Give them time to

become accustomed to their winter Don't forget to search for the cracks

that will let in the keen air. Stuff them with folded newspapers, them with folded newspapers.

Don't be sorry to give your only rose or geranium blossom to your sick neighbor. It may do her more good than medicine.

Don't fail to keep a kettle of water on the top of the sitting room store or the water you. Bed in the furnance.

the water pan filled in the furnance Don't worry about the moisture being unhealthy when it is necessary to sit in the room with the plants. You will be benefited as well as the

Don't fail to use stimulants on your calla, and plenty of warm water if you want quantities of the beautiful lilies.

Don't forget to look at the bulbs which have been placed in the dark to form roots. Some of them may be ready to bring into the light for

Don't be discouraged if you can't make the plants bloom while the days are short and there is little sun. You will notice a great change in a few

RECIPES.

Potato Roulettes-Mix a pint mashed potatos with a tablespoonful of cream, salt and pepper to season, and the beaten yolk of an egg. Form into oblong roulettes, dip in beaten egg, roll in bread crumbs and fry in hot lard to golden brown.

Cranberry Sauce—Wash and pick the berries, removing all imperfect ones. Put them in a porcelain kettle; to a quart of berries allow a pint of sugar. Boil ten or fifteen minutes, taking care not to mash the berries Pour into a deep dish or a mold.

Pumpkin Pie-One quart of stewed pumpkin pressed through a sieve, eight eggs beaten separately, two scant quarts of sweet milk, one pint sugar, a teaspoonful each of butter, cinna-mon and nutmeg. Beat together and bake in piepans lined with rich pastry.

Black Bean Soup—Take one quart of black beans, boil well in four quarts of water with a little salt and pepper. When well boiled, press through a colander into the water they were solander into the water they were boiled in. Add not quite a teaspoon-ful of allspice, mace and cloves, well pounded. Boil again for half an hour. Have ready three hard-boiled eggs, chopped fine; put them with a table-spoonful of butter in a tureen, and pour on the soup.

Scalloped Oysters—Butter a deep pan or baking dish, cover the bottom with rolled crackers or bread crumbs slightly toasted. Over this put a layer of oysters seasoned with pepper and salt and a little butter, then another layer of crumbs and one more of oys-ters, salt. pepper and butter. The top layer should be of crumbs seasoned with pepper and salt. Over this put small pieces of butter. Bake about half an hour.

Apple Dumplings-Peel, core and cut up six ripe apples. Prepare a rich pastry, take small pieces of it, roll out pastry, take small pieces of it, follout and cut into slices about the size of a breakfast saucer. Into each put a tea-spoonful of butter, two teaspoonfuls of sugar and two or three tablespoon-fuls of the mineed apple. Form into balls by drawing the edges of crust to-cether. Put them in a can and gether. Put them in a pan and oprinkle over the top a little sugar and some tiny pieces of butter. Cover with boiling water and bake, adding a

Paris has the largest and most complete sewerage system in the world,

& NOTES!

Ermine is very fashionable.

Georgetown, Mo., has a female jew-Diamonds are said to be in bad form

in the morning.

One-seventh of the land owners in

Jet ruffling, as supple as ruffling of silk, is used on velvet wraps. About five feet four inches is considered the average height of women.

The favorite jewel in London this season is the pale yellow carnelian. Rochester (N. Y.) University has decided to admit women in all courses offered by the institution.

Miss Ahearn, State Librarian of Indiana, was recently elected Secretary of the American Library Association. Modjeska, the tragedienne, is said to

be a fine pianist and as an interpreter of Chopin's music she displays much esprit, as well as delicate finesse. The florist's bill is an item of rather vast proportions in one New York house—something in the neighborhood of \$700 a month during the season.

Mrs. Alice Freeman Palmer is author ity for the statement that in the last twenty-five years \$11,000,000 has been given in this country to women's colleges alone. Some of the smart women abroad

wear their silk and satin muffs hung on a silver chain; others utilize the long gold and pearl chains in vogue a A clause in the charter recently be

A clause in the charter recently be-stowed on the University of Wales makes women eligible equally with men to every degree and office within the gift of the university. Among the novelties for evening wear are collarettes of black "footing,"

edged with white inserting. They are about ten inches deep with double capes and double ruffles around the Miss Helen Cann is one of the

youngest members of the galaxy of Gotham amateurs who love the violin. She is only seventeen years of age, but avery good player. Her instrument is an Amati. The Duchess of Devonshire is one

of the handsomest women in London. She is very bewitching when she wears her favorite style of Mary Stuart ruffle on a black velvet coat, and a bonnet to suit. The Harvard Annex has now 250

students, of whom twenty are doing post-graduate work, about 100 are in the four undergraduate classes and the remainder are special students taking advanced courses.

It is impossible to suppress the tendency of Dame Fashion to revive the modes of our grandmother's time The rumor is that large earrings, which have not been worn for a long time, are again to become fashionable. Women have taken two of the three

Women have taken two of the three special fellowships offered by the Chicago University this year. Cora A. Stewart, a Vassar girl, has become a fellow in history; Alice F. Pratt, of the Chicago University, has become a fellow in English literature. The entrance hall to Mrs. John Jacob Astor's country place, Ferneliff, is

about fifty feet long by ninety-five wide. The walls are done in brass paneling, with a frieze of blue and black and terra cotta. Deer heads, The Empress of China has no sym-

pathy with gay and flighty fashions. She celebrated her sixtieth birthday by issuing a proclamation enjoining general restraint of extravagance. Her Majesty has even prohibited the cus-tomary gifts of silks and jewels by

Mrs. George Gould is President of the Kindergarten and Potted Plant Association, of New York City. On each November 8 she gives out prizes to the children who have been most successful in the cultivation of the plants given to them in the spring by Mrs. Gould. The sentiment with which American

girls cherish their wedding gowns, often preserving them for the first and second generation. is curiously changed in the reigning house of Austria, the Princesses of which present their magnificent bridal robes to the church for priestly vestments.

Mrs. Ye Cha Yun, wife of the first Secretary of the Corean Legation at Washington, is a handsome woman, as beauty in Corea goes, and a sweet-faced woman according to American ideals. She is modest and retiring, and is the first Corean lady of the no bility who ever left her native land.

Mrs. Ambrose Griffith, of Winchester City, has secured a patent on an improved baking pan, her owr invention, which promises to yield her a fortune. The pan is so arranged that the process of baking can be observed without removing the cover, a feature that every cook knows how to appre

The hereditary throat trouble which s fast reducing the Princess of Wales o the stone-deaf condition of nother, the Queen of Denmark, dso made its appearance in the third ceneration. The Princess Mand of Wales has a tendency to weakness of the throat, which, it is feared, will imair her hearing, also

An evening costume is of silver gray striped moire antique, faintly shot with apple green and heliotrope, and trimmed around the skirt with three ruches of silk. The decollete bodice has a deep collar of apple green satin, iraped with jewelry and embroidered net, repeating cleverly the delicate colors seen in the moire itself.

It may not be generally known, but it is true, that the great Parisian dressmakers have a custom of charging a married woman more for her ing a married woman more for her gown than an unmarried woman is saked. An American lady in Farts recently commented upon this difference, which she had observed to the extent of 850 in two dresses identically alike. "Ah!" exclaimed the great modist, "why not? Madame has a husband to pay her bills, but mademoiselle's dot must be looked out for, so that she may get a husband." so that she may get a husband."

The Parasol Ant,

The fact that the "parasol ant" of the West Indies has grown to be such a pest that the Government of Trinidad has had to adopt appropriate legislation against its ravages, draws attention to the remarkable habits of the little creature. It has been definitely determined that they do not cut the circular bits out of the leaves that they bear away so like a parasol over their heads, for the purpose of eating them or for nest lining, as has been suggested. These bits of leaves are simply wanted as the soil on which to cultiwanted as the soil on which to culti vate a certain sort of fungus that they feed upon; and the ants are as expert in its culture as is any market gardener of Paris in the growing of his beloved mushrooms. A nest of these tiny agriculturists has thus been described by the director of public works in Trini-dad who has had them on his table: "Each forager dropped his portion of leaf in the nest, and it was taken up by a small worker and carried to a clear space to be cleaned. It was then taken in hand by the large workers, which, after licking it with their tongues, reduced it to a small black tongues, reduced it to a small black ball of pulp. These balls were built on the edge of the already formed fun-gus bed and slightly smoothed down. The new surface was then planted with portions of the fungus brought from other parts of the nest. Each piece is put in separately, and the ants know exactly how far apart the plants should be. It sometimes looks as if the bits exactly now far upart the phants should be. It sometimes looks as if the bits of fungus had been put in too scantily in places, yet in about forty hours (if the humidity has been properly regulated) it is all evenly covered with a mantle as of very fine snow." When it is remembered that most persons who have tried the cultivation of edible who have tried the cultivation of edible fungi have failed because of the diffi-culties arising from the handling of the spores and the maintenance of the needed humidity, it almost seems that we must concede to these tiny creatures a greater degree of agricultural skill than is possessed by the average

The Tea Road.

farmer.

Ke-gu, the half-way halting place on the famous tea road between the Chinese border town Ta-chien-lu and the Thibetan capital, is the centre of the tea trade, and, accordingly, the residence of numerous tea merchants. It is the Chinese who chiefly bring the tea here, to sell it to the Thibetan merchants, who forward it to Lhassa

The currency in this trade is the Indian rupee, which, however, is often dispensed with, and then the tea is bartered by the Chinese for wool, hides and furs, gold dust, mercury and other Thibetan products, for importa-tion into China. The tea (branches as well as leaves) is packed in pressed bricks, about fourteen inches long, ten wide and four thick. Eight of these bricks are sown in a skin, and a yak carries two skins. All Thibetans drink tea. They boil it, branches and all, in water, with a little soda and salt, and before drinking add butter, barley flower (which is called tsampa) and dried native cheese The solid part of this mixture, when merely moistened with a little liquid tea made up into hard balls, is called ba, and forms the staple food of Thibot.

The chief meat consumed is mutton, upon which the black tent people almost live. Sheep are cheap. In the interior of the country they cost from one rupee to two rupees. For winter consumption, they are killed early in and the meat is frozen.-The National Review



KNOWLEDGE

RNOWLEDGE

Brings comfort and improvement and tends to personal enjoyment when rightly used. The many, who live better than others and enjoy life more, with less expenditure, by more promptly adapting the world's best products to the needs of physical being, will attest the value to health of the pure liquid laxative principles embraced in the remedy, Syrup of Figs.

Its excellence is due to its presenting in the form most acceptable and pleasant to the taste, the refreshing and truly beneficial properties of a perfect laxative; effectually cleansing the system, dispelling colds, headaches and fevers and permanently curing constipation. It has given satisfaction to millions and met with the approval of the medical profession, because it acts on the Kidneys, Liver and Bowels without weakening them and it is perfectly free from every objectionable substance.

Syrup of Figs is for sale by all druggists in 50c and \$1 bottles, but it is manufactured by the California Fig Syrup Co. only, whose name is printed on every package, also the name, Syrup of Figs, and being well informed, you will not accept any substitute if offered.

ですべてというなん。よれているとと Now comes the season when dainty and delicious cake and pastry are required. Royal Baking Powder is indispensable in their preparation.

> For finest food I can use none but Royal .- A. FORTIN, Chef, White House, for Presidents Cleveland and Arthur.

ROYAL BAKING POWDER CO., 100 WALL ST., N. Y. The King's Death-Clock.

In the courtyard of the palace of Versailles is a clock with one hand, called "L'Horloge de la Mort du Roi." It contains no works, but consists merely of a face in the form of a sun, surrounded by rays. On the death of a king the hand is set to the moment of his demise, and remains unaltered till his successor has rejoined him in the grave. This custom originated under Louis XIII., and continued till the revolution. It was revived on the death of Louis XVIII., and the hand still continues fixed on the precise moment of that monarch's death.—Chicago Herald.

The caves or grottoes discovered in Carniola, a province of Austria, in 1889, are said to be equal in extent to the Kentucky wonder.

CURES OTHERS



M. W. Scorr, Esq., of the U. S. Marshall's Office, Atlanta, Ga., writes: "For many years my wife has been a constant sufferer from indigestion, sick headache, nervous prostration and all other complaints that the female sex is heir to, and, after trying many remedles and doctor in the complaints of the complex of the co

her, and she has con since, and now think

WHY NOT YOU? DELICATE WOMEN

BRADFIELD'S FEMALE REGULATOR. Every ingredient possesses superb Tonic properties and exerts a wonderful influence in toning up and strengthening her system, by driving through the proper channels all impurities. Health and strength guaranteed to result from its use.

"My wife, who was bedyldden for eight. strength guaranteed to result from its use.
"My wife, who was bedridden for eighteen months, after using Bradfold's
Femals Regulator for two months is
getting well,"

J. M. Johnson, Malvern, Ark.
Bradfield Regulator Co., Atlanta, Ga.
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protecting the shank in ditching, dig-ging, &c. BEST Quality Throughout. A DAY EASILY MADE

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Ripans Tabules are the most effective recipe ever prescribed by a physician for any disorder of the stomach, liver or bowels. Buy of any druggist anywhere, or send price to THE RIPANS CHEMICAL COMPANY, to Senuce Sr., New York.

What Brings Release From Dirt and Grease? Why, Don't You Know? SAPOLIO!