The Saxon King's Staff.

In all probability the most magnifi-cent marshal's staff ever owned by a sold or of any country is that presented by the Emperor of Germany to the King of Saxony in honor of the fiftieth anniversary of the Saxon ruler's entrance into the army. The staff is 49½ centimeters long and four centimeters in diameter. It is of silver, covered with bright blue velvet, which in turn carries beautiful pearly. with bright bine vervet, which in turn carries beautiful pearls. Along its sides are seven gold Prussian engles and seven Prussian crowns of silver. Each end of the staff is golden. On the top are the initials "W. R." in diamonds, surrounded by a golden laurel wreath. A Prussian eagle in brilliants ornaments the base. About the eagle are emeralds and diamonds representing the colors of Saxony— green and white. A band of diamonds also ornaments each end of the staff. also ornaments each end of the staff. From the top hangs a gold diamond-studded band on which is the inscrip-"William II., King of Prussia to the Field Marshal, King Albert of Saxony, for Services in the Victorious Campaign, 1870-1871, for His Semi-Centennial Military Jubilee, October

The present greatly pleased the venerable monarch of Saxony, the only ruler in Germany now living who showed the soldier's genius in the Franco-Prussian war. The fact that William II referred to himself in the inscription as King of Prussia and not as German Emperor has excited some comment in the Empire. It is gener-ally believed that he used that form as and believed that he used that form as a delicate compliment to the older monarch, preferring to appear as his equal rather than his superior in rank. This fact, more than the presentation of the staff, gave pleasure to the Saxon people.—New York Tribune.

The Pronunciation of Arkansas

I have traveled in Arkansas, and it is said there that the legal prouncia-tion is Arkansaw. In the ante-bellum days, about the time Kansas was ad mitted as a free State, there was agita tion in the State Legislature of Ar kansas in regard to the State name be name of Kansas. One very zealous member of the House moved that the legal pronunciation of the State should be Arkansaw. The proposition was seconded, and passed by a large majority. So the story goes. To travel the State and say Arkansas and not Arkansaw, marks a person among natives as being a tender-foot to their l. As a rule all Southern people Arkansaw, and that, I believe, is why the pronunciation is still kept fresh, as I know that the schools of Kansas and the West teach the pro-nunciation Arkansas.—Baltimore Sun.

An Oversight.

There was one oversight at the Great Ex position at Chicago in not having in ful view, by easy arrangement, some compara-tive vital statistics of our own general health as compared with other nations, and our scientific facilities for the relief of human suffering. Then it would have appeared how much we are misrepresented and how, even in all those minor ills which beset mankind, we are masters of cure and alleviation In the line of general ailments which all nations have in common, such as rheumatic or neuralgic afflictions, there is no promp of what we could have shown. St. Jacobs Oil, for instance, for this purpose, would have taken any premium that might have been offered. It has done so at many of the great fairs of the world. As for the ordinary casualties of every-day, busy life, such as sprains, bruises, burns, wounds or cuts, o ourse it is well known as the superior emedy of the age. Perhaps doctors disagree, but the people are never mistaken in knowing what is best.

How's This!

We offer One Hundred Dollars Reward for any case of Catarrh that cannot be cured by Hall's Catarrh Cure.

We, the undersigned, have known F. J. Cheney for the last 15 years, and believe him perfectly honorable in all business transactions and financially able to carry out any obligation made by ther first.

We are TRUAX, Wholesale Druggists, Toledo, Otho.

Ohio.

WALDING, KINNAN & MARVIN, Wholesale Druggists, Toledo, Ohio.

Hal's Catarrh Cure is taken internally, acting directly upon the blood and mucous surfaces of the system. Testimonials sent free. Price, 75c. per bottle. Nold by all Druggists.

A COUGH, COLD OR SORE THROAT should not be neglected. BROWN'S BRONCHIAL FROCHES are a simple remedy, and give prompt relief. 25 cents a box.

Dr. Hoxsle's Certain Croup Cure

19 the children's blessing, because it cures
croup without opium in any form. 50 cts. A.
P. Hoxsie, Buffalo, N. Y., M'f'r.

Beecham's Pills instead of sloshy mineral waters. Beecham's-no others. 25 cts. a box. Sore throat cured at once by Hatch's Univer-sal Cough Syrup. 25 cents at druggists.



BAD CASE OF SCROFULA

I was a great sufferer from scrofula, having freadful sores in my cars and on my head ometime, like large boils, discharging all the fme. My husband insisted that I take Hood's MY APPETITE IMPROVED.

and I feit somewhat better. So I bought another bottle, and by the time it was half gone the scroll a had entirely disappeared. I am now entirely free from scrofula and was never HOOD'S SARSAPARILLA

cured me of a terr.ble pain in my side, h was caused by neuralgia of the heart." A. C. MEDLOCK, Orleans, Ind.

"MOTHERS" FRIEND"

MAKES CHILD BIRTH EASY,

Colvin, La., Dec. 2, 1886.—My wife used MOTHER'S PRIEND before her third confinement, and says she would not be without it for hundreds of dollars. DOCK MILLS.

Sant by express on receipt of price, \$1.50 per box tie. Hook "To Mothers" mailed free. MADERLO REGULATOR CO.



As lime is soluble most easily in cold water, it is usual to apply it to the land late in the summer, or even in the winter. Twenty to fifty bushels to the acre is the usual quantity. If forty bushels, which is a good quan-tity, is used, this will give one bushel to each two rods each way through the to each two rods each way through the field, and is thus evenly spread. The heap of lime left at each two rods is left until it becomes a fine powder, which will happen in a few days. Then it is spread by a long-handled shovel one rod each way from the heap, so that each heap meets. Then the land is just whitened all over. This is done after the land is plowed, and is followed by the sowing of the seed, and lowed by the sowing of the seed, and both are harrowed in together. It is nsual to apply lime when wheat is sown, and is followed by grass and clover. It has a most useful effect on the clover.—New York Times.

PRUNING HARDY SHRUBS.

It seems hardly necessary to repeat what we have so often stated about what we have so often stated about pruning shrubs with a view to the pro-duction of flowers—namely, that those which produce flowers on the wood made the previous year, among which the honey-suckles, forsythias, early spiræas, lilacs, viburnums, deutzias and Philadelphus are prominent ex-amples, should receive their severest cutting soon after the flowering season cutting soon after the flowering season is over. This stimulates the growth of the new wood, which will bear bear

of the new wood, which will bear flower buds for the next spring.

Of course, if these shrubs are cut back in the autumn or winter or in early spring, before they bloom, the flower buds are removed. On the other hand, late blooming shrubs, like the panicled hydranges, hibicus and lespedezs, should be cut in hard in carly spring so that they may make a strong growth of wood and bads for flowers which open in late summer and early autumn .- Garden and For-

WOOD ASHES.

'That wood ashes are of much valu to the grower of plants and trees has long been known and only that it has been difficult to get large supplies at reasonable rates it would have been much more used than it has been, an experienced gardener.

At the present time there is more call for it than usual, owing to its be-ing used to a large extent by florists. For fruit it is as good a thing as can be applied. Its application to the fruit trees tends to establish healthy foilage to a remarkable degree.

There is not a rank growth resulting, such as barnyard manure creates, but a sturdy one with plants of

ing, such as barnyard manure creates, but a sturdy one, with plenty of healthy foliage. In greenhouse the same effects are observed. The plants treated do not run to wood to the disadvantage of flowers, but make a growth whose appearance of leaf and stem indicate to be the highest type of healthy vizor.

of healthy vigor.

The youngest boy on a farm knows that the biggest of the big plants is sure to grow where last year's bonire tied up without regular exercise. was made. The application of good ashes to grass on lawns is shown to have done good. The vivid green of the herbage and strong growth tell the story of its value.—Southern Agri-

PROFITS IN WINTER DAIRYING.

Money can be made in winter dairying if the calves are dropped by December 1. Calves dropped at that time will require a warm stable, light, clean and well ventilated. Butter at this season usually brings ten cents per pound more than during the summer. Farmers have more time to de-vote to their work than during the busy summer season. A small ice bill results.

Calves dropped in the fall will thrive the aggregate of all his qualities at

all winter in a warm stable, and the skim milk, with a little wheat bran and linsee meal, will make a good ration until February. If kept growing nicely they will be in fine condition for pasture, and little fear may be entertained of scours.

Heifers raised in this way will drop

their calves when from sixteen to eighteen months old. Manure from eighteen months old. Manure from the other horses winter dairy cattle is worth more than the bad habit. that from dry cows. The grain feed during winter will be more than paid for by the increased price of the butters, so the calves will be clear gain.

As for resting, I want we was to be fall of the year is the time to

As for resting, I want my cows to As for resting, I want my cows to have their rest in warm weather or in early fall, then let them have fresh fall feed, and you will see that they can fight flies and grow better, and be in far better condition for business than if they had rested all winter and fed on corn fedder and no grain.—New England Homestead.

PACKING APPLES.

The President of the Ontario Fruit The President of the Ontario Fruit Growers' Association gives the following good directions for packing apples: Choose a solid place in the ground and place a barrel upon a solid piece of plank. Lay the first course of apples with the stems down. The packer should not take special samples for this course, but just take them as they come and place them so as to make a solid row in the bottom.

The next row should also be put in carefully, with the blossom end down.

The next row should also be put in carefully, with the blossom end down. After that, as each basketful is put in, the barrel should be carefully shaken down on the plank. When the packer comes to the top of the barrel he evens them off according to the variety. One variety will press down closer than another, and that is where a little judgment and experience are required. A man must know every variety he is packing in order to know how many is put in the barrel—

packed properly, and it will carry and carry

One of the most essential things butter-making is temperature of the milk, cream and butter in the different stages from the cow to the butter tub, and in the process of churning probably more depends upon the tem-perature at which the cream is when the churn is started than at any other time. The flavor, grain and color, three of the principal constituents of good butter, are all developed by the proper temperature of churning. Butter churned at too high a tempera ture will be found to contain more casein and water than that churned at

keeping qualities.

The color will be pale and lacking that golden hue so much prized by all good butter makers and judges of fine butter. The grain will be injured and the butter lack body and firmness, and will be liable to mottles and the butter streaks. It will take more working and there will be greater shrinkage while on the way to market.

The temperature that cream should be churned at depends to a greater extent upon the condition of the cream and the temperature of churn room. In winter it is not necessary to churn at as low a temperature as in summer. In the days before the Babcock test w did not give much thought to the loss of butter fat in the buttermilk. If we churned at the right temperature to produce the best quality of butter that was all that was necessary. But since that time there has been considerable

we still churn to produce the best quality, but we have combined this with the temperature to churn at to save all the fat from the buttermilk, and we have found that the two will work together with the best of results.

In my experience I have found that acid cream should be churned at a temperature that the buttermilk will come from the churn below sixty de grees in the winter months. In my experience with cream I have churned at a temperature of fifty degrees, and produced good results both in keeping qualities and in the saving of fat from the buttermilk.—New England Home-

FARM AND GARDEN NOTES.

Clean stables make clean cows and pure milk.

Good barns are essential to success ful dairying. The highest-priced oats are not al

evs the best feed. Don't expose the colts unnecessarily a cold rain storm.

If proper shelter is provided the stock will require less feed.

Give the land thorough tillage be fore applying the fertilizer.

It is said that ground bones are one

Don't spoil a colt by keeping him

Five hundred and twelve cubic feet of hay in the mow will make a ton.

This is the time to complete your work of putting the fences in order. A horse will not get so cold if he is hitched with his head from the wind Pigs are said to come on faster with

wheat meal than with any other food Intensive cultivation and farming

If all oats could be run through the mill they would make better feed for

horses.

It is now positively stated that hill

the best properties insures the best culture of strawberries insures the best

maturity. A big ho features of the mid-winter fair in San

Francisco. Two cubic feet of good, sound, dry corn in the ear will make a bushel when shelled.

Get rid of a jumper at once, before the other horses on the farm acquire

The fall of the year is the time to prepare for spring mud and slush by ditching the barn lot.

Use close-fitting collars and harness and never allow a horse to become sore from any part of the harness.

Caked udders in the early stage can be relieved by plentiful and frequent applications of very hot water.

If young trees are staked they will ot grow up crooked and the roots will be better able to stand the wind, One of the biggest economies a farmer can practice is putting his farm implements and machinery under shelter.

French breeders were much im pressed at the Percheron show with the progress made in breeding in

If you expect your cows to give plenty of rich milk you must give them comfortable quarters and plenty

Better cultivation, more thrift and better care of stock and farm imple-ments are the things needed to make our farmers more prosperous.

Lo Bengulu, the King. Most of the daily press of this country fall into the error of spelling the name of the chief of Matabeleland "Lobengula," whereas the correct orthography is Lo Bengulu. The whether he will fill it to the chine, an inch above the chine or further.

Then the last row has to be placed so as to be an aval position before you put the press on, with the stems up, so that they will press down evenly and level, and afterward on opening the barrel you cannot tell at what end you began; that is, when a barrel is

* HOUSEHOLD AFFAIS

THE CARE OF LAMP

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 seldom be cut. They should not be used so long that the webbing becomes airtight and non-porous. Lamps should be kept filled with oil. It is bad for the wick and hurrer, when the oil left the wick and burner when the oil left over from one evening's reading is made to do duty a second time. The tank should be filled again. About once a month the wick should be re-moved, the burners unscrewed and boiled in a little water in which com-mon washing soda has been dissolved. This will remove the almost imperceptible coating of dust and grease that forms on the brass. The lamp chim-ney 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. - Picayune.

DISPOSITION OF HOUSEHOLD REFUSE. "If all housekeepers followed my example the ashman would have most of his trouble for his pains," remarked a clear-headed woman as she dumped a bundle of odds and ends into a kitchen range. "I never have anything for the ashman except at house-cleaning time and on unusual occasions save the ashes and cinders. I have several reasons for this. One is that I exces-sively dislike the smell of kitchen resively district the smell of kitchen re-fuse, and never allow it stand about if I can help it. After my meal is pre-pared I gather up everything that is useless and put it on to the coals in the range, then turn on the drafts full. In fifteen minutes, all other things being equal, there will not be a scrap of objectionable material left. Everything is reduced to clean ashes.
consider it an actual waste to through

out the refuse into the garbage can. "It is just so much good fuel to me, and I never think of doing it. I can keep a fire for hours on corneobs, potato-paring, apple cores, peachpits and similar stuff, that is ordinarily thrown away. I never allow the yard or areaway to be cumbered up by trash of any sort. Dust sweepings, leaves, dried up flowers everything goes into dried-up flowers, everything goes into a receptacle, and in due course of time finds its way into the capacious throat of the kitchen range. I find that this sort of things makes quite a bit of dif-ference in my coal bills, and that, to is an item of some importance.'

GOOD KITCHEN CUTLERY.

Nothing is more essential in good kitchen work than good cutlery. cook must be provided with a good breadknife, with a thin, broad blade and a keen edge, if she would cut her bread as it should be cut—into thin, deintralices. There must also be a dainty slices. There must also be a good, sharp meat-knife. It is not posgood, snarp meat-knite. It is not pos-sible to use the same knife for both purposes and keep it long in good condition. In addition, there must also be a little vegetable knife and a little boning knife, with a thiu, sharp-

pointed blade.

These knives should be kept bright and clean, and exclusively for their own respective purposes. They should not be allowed near the fire, for heat ruins the temper of the steel, and when the temper is once destroyed, it cannot be restored. There should always be two or three common iron knives about the kitchen for the purpose of scraping pots and pans and stirring anything cooking upon the stove. One of the best knives for scrapers has a short, strong blade, broad and sharp at the lip like a put-tyknife. Knives that are in use in the kitchen should be systematically

sharpened.

In the city, where a knife grinder is always convenient, it pays to send the knives to him about once in three months, as it costs but little to have them thus properly ground. In the country, where a knife grinder is not always accessible, a cook should learn the use of the whetstone, as a carpen-ter or other mechanic does, and keep her knives in order herself. her knives in order herself. Knives which are not ln use should be rubbed in a little sweet oil, wrapped in chamois skin and laid away. Knives in daily use should be washed and dried thoroughly. On no account should the handles be allowed to soak in water, uld the knives be allowed to dry in the oven, nor in any place around the range, for by such treat-ment their temper will be destroyed and their handles loosened.

The best place to keep knives which are in hourly requisition in the kit-chen is in a knife rack hung on the wall .-- New York Tribune,

RECIPES.

Potato Dice—An excellent way of using cold boiled potatoes is to chop them moderately fine and fry in pork fat which is boiling hot—this is the secret of success—before the potatoes are put in. Season with pepper and

Molded Wheat Granules-Put one pint of cold water in a saucepan; add pint of cold water in a saucepan; add one teaspoonful salt, and then stir in slowly six tablespoonfuls of wheat granules. Stop stirring and cook slowly twenty mintes. An asbestos pad is an excellent thing to prevent cereals from burning. Turn into tiny molds and stand in ice box over night. Cold cereals for summer breakfasts are much more appetizing than hot ones.

Stewed Beets-Parboil, pare and cut the beets in slices, then put into a sancepan with half the quantity of small onions par-boiled, a tiny shred of small ontous par-boiled, a tiny shred of red pepper pod, two or three slices of okra, a shred of basil and parsley, ditto of celery, salt to taste, a lump of sugar and a piece of butter. Cook in rich cream or white stock, and just before serving stir in a teaspoonful of lemon juice. This is a delicious way

Kidney Saute—Split the kidney in halves lengthwise and trim off as carefully as possible every sinew and all the fat from the inside Cut it into small pieces. Put two tablespoonfuls of butter into a frying pan. When melted add one small onion cut into slices and the kidney; stir with a wooden spoon over a brink fire for wooden spoon over a brisk fire for about three minutes; then add one tablespoonful of flour; stir again; then add two gills of stock or water Salt and pepper to taste. Stir again about two minutes, and serve immo-diately.

REVERNOTES A

California has women tramps. Europe has women commercial trav-

elers.
Society women at the National Capi-

tal have begun to wear anklets. A woman in Jackson, Mich., has died from wearing tight corsets.

Afghans for the library are made of felt and outlined in gold bullion. A three-eyed girl of great beauty is said to be a coming sensation in

Europe. During the past thirteen years the Patent Office has granted 2500 patents

to women. There are entire apartment houses in New York monopolized by self-sup-porting bachelor girls.

Mme. Cortessio, of Key West, Fla., who is not yet forty years of age, is a great-great-grandmother.

A maid of honor to Queen Victoria receives \$1500 a year and has thirteen weeks of attendance at court.

Brocades in pompadour effect are extremely pretty and bid fair to retain their popularity during the winter and A Denmark old maid's insurance

company pays regular weekly "bene-fits" to spinsters of forty years and The Queen of Greece is president of a sisterhood devoted to the reformation of criminals, and she personally

visits prisoners. Five hundred and two of the 622 students at Wellesley College have put themselves on record as favoring

oman's suffrage. Chinese women devote very little surerfluous time to hair dressing. Their tresses are arranged once month, and they sleep with their heads

in boxes. Cream-colored crepe de Chine com-bined with fuchsia-red velvet forms a very pretty theatre waist, and another dainty creation is pink crepon made

up with black velvet and jetted bands. The women inclined to embonpoint have been overlooked, and to h lief comes the stylish pelisse, dignified princess and redingote, which im-part so much slenderness to the figure.

Marie Jamet, the poor peasant girl who founded the order of the Little Sisters of the Poor, died recently in Brittany at the age of seventy-four. The order has now 253 houses, shelter

ing 4000 Sisters. Miss Elizabeth Banks. who once private secretary to the British Minister of Peru, is going to try to persuade the woman wage-earner that domestic service is preferable to shop and factory work.

The football game found more en

thusiastic champions in the regular young ladies' boarding schools than in other schools and colleges where the students are engrossed in their work for academic degrees. Good taste and sense seem evident this season. The bonnets are small, compact and neat. The hats are mod-

erate as to brim, small in crown and curving gracefully to suit the form and pose of the head. Bonnets this winter are diminutive affairs indeed, and elderly women who seek in vain for a genuine protection for the head are obliged to take up with the Empire round hats and have strings added to give them a bonnet

Miss Heldegard Werner is the latest musician to appear before Queen Victoria. She is a Swede who studied the pianoforte at Stockholm and the violin in Paris. She is also a news-paper woman, writes musical news for everal publications and wears a gold medal conferred on her by King Oscar.

A new school of medicine for women as been started at St. Peterburg, Russia, to which the state contributes 15,000 rubies annually. The course at the school lasts four years, but students are expected to work from one to three years as well in hospitals for women and children before presenting themselves for the final exam

The square, heavy wedding ring is a thing of the past, and a slender oval, with as little alloy in the gold as is consistent with a good wearing quality, is now chosen, and it is better taste as well as more comfortable than the heavy circlet, which spreads the fingers apart and perceptibly weighs the hand.



KNOWLEDGE

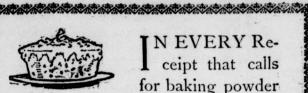
RNOWLEDGE

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 Kidness Liver and Boxels without west.

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 mame, Syrup of Figs, and being well informed, you will not accept any substitute if offered.



IN EVERY Re-I ceipt that calls for baking powder

use the "Royal." It will make the food lighter, sweeter, of finer flavor, more digestible and wholesome.

"We recommend the Royal Baking Powder as superior to all others." - United Cooks and Pastry Cooks' Association of the United States.

world's oyster fisheries produce annually 4,439,000,000 oysters, one-

half being consumed within three

days after they are taken. It is esti-nated that this country produces 180,000,000 turkeys every year to grace the table at Thanksgiving, Christmas, and on other occasions. It

is estimated that 40,000 tons of

cucumbers are raised and eaten within the limits of the United States every

vear. Over 12,000,000 bushels of buck-

wheat were last year manufactured into cakes. A baker estimates that every

American will consume two pies a week, and, if the statement is correct,

the American stomach is weekly tortured with 130,000,000 pies. An eminent statistican estimates that dur-

ing the course of an ordinary life the

average man will eat seven four-horse wagon loads more food than is good

for him. To alleviate the miseries partly caused by over-eating we im-ported last year \$45,000,000 of drugs

ind medicines. -St. Louis Globe

Patti's Price for a Glass of Milk

Craig-y-nos. She stopped recently at the door of a little cottage to drink a cup of milk, while the old lady re-galed her guest with fabulous stories of Mmc. Patti. Then the mistress of Craig-y-nos made herself known. "I

Craig-y-nos made herself known. "I am Mme. Patti," said she. The rustic gammer was delighted, and with charming naivete, answered, "Oh, then will you be kindly pleased to sing me a song?" "Very well," answered the other. "Shut the door and I will sing." The door was shut, and Mme. Patti sang "Home, Sweet Home." In other words, her glass of milk was paid for with notes to the value of about \$500. The old Welsh body should be a proud woman.

body should be a proud woman. Black and White.

A story of Mme. Patti comes from

world's

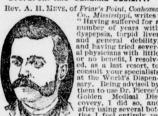
Consumption of Edibles. A Music-loving Cat. According to Mulhall a Frenchman A young married couple uptown eats every year 549 pounds of bread and 127 pounds of meat and drinks 35 gallons of wine and 5 of beer. Parisians adopted a pretty little Maltese kitten which strayed into the house the other gallons of wine and 5 of beer. Parisians individually consume every year 37 pounds of carrots, 6 of celery, 15 of onions, 7 of peas, 49 of potatoes, and 17 of tomatoes. Londoners individually devour annually 7 pounds of carrots, 1 of celery, 34 of onions, 3 of peas, 172 of potatoes, and 57 of tomatoes. The Spaniards individually eat every year 500 pounds of bread, 48 of meat, 11 of fish, and 12 of sugar, and wash evening, and the innocent little feline caused quite a sensation the first night of his stay. The head of the small household was awakened by a suc-cession of strange, inharmonious sounds late that evening, and after alarming his better half armed him-self and slowly made his way to the source of the disturbance. Reaching the parlor he suddenly struck a match and peered fearfully to find an intruder. He found one, but year 500 pounds of bread, 48 of meat, 11 of fish, and 12 of sugar, and wash down this supply with 14 gallons of wine. Last year the hens of this country produced and the people ate \$250,000,000 worth of eggs, which at 25 cents a dozen equaled 1,000,000,000 dozen eggs. We produce every year 2,199,000 tons of beef, 310,000 of mutton, and 2,000,000 of pork, the greater part of which goes down our own throats. The people of the United States are the greatest meat eaters, consuming over \$35 worth per annum to each inhabitant. The world's oyster fisheries produce 'twas only the new four-footed inmate of the home walking up and down the piano keys, to which she had taken a

CURESMOTHERS A prominent elergyman of Mississippi re-commends "Golden Medical Discovery" to suffering humanity everywhere. The "Dis-covery" builds up the strength and solid flesh when reduced below a healthy standard.

strange fancy, and she performs the same feat whenever she can get access

to the instrument. - Philadelphia Call

DYSPEPSIA AND GENERAL DEBILITY.

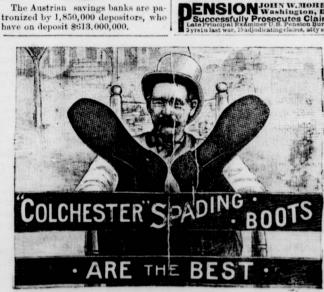


REV. A. H. MEVS. I take great WHY NOT YOU?

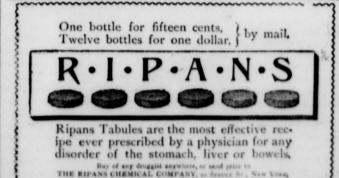
"August, Flower"

Miss C. G. McCLAVE, School-Miss C. G. McClave, School-teacher, 753 Park Place, Elmira, N. V. "This Spring while away from home teaching my first term in a country school I was perfectly wretched with that human agony wretched with that human agony called dyspepsia. After dicting for two weeks and getting no better, a friend wrote me, suggesting that I take August Flower. The very next day I purchased a bottle. I am delighted to say that August Flower helped me so that I have quite recovered from my indisposition."





Especially for Farmers, Miners, R. R. Hands and others. Double sole extending down to the heel. EXTRA WEARING QUAILITY. Thousands of Rubber Boot wearers testify this is the HEST they ever had. ASK YOU'R DEALER FOR THEM and don't be persuaded into an inferior article



"To Save Time is to Lengthen Life." Do You Value Life? Then Use

SAPOLIO