Grand Haven, Mich., reports the reappearance of white fish in Lake Michigan.

Politicians may debate and Congress may legislate, but there is one element of distress which makes the times very hard indeed, and that is a cold winter and physical suffering. Pains and aches are not set down in any list, and there is one reformer. S Jacobs Oil, that does not delay a promp

Deafness Cannot be Cured

Deafness Cannot be Cured by local applications, as they cannot reach the diseased portion of the ear. There is only one way to cure Deafness, and that is by constitutional remedies. Deafnes is caused by an infamed condition of the mucous Haing of the Eustachian Tube. When this tube gets infamed condition of the mucous Haing of the Curtain and the subsequence of the condition of the mucous states of infamed condition and the subsequence of the state of the case of the condition of the mucous surfaces.

We will give One Hundred Dollars for any case of Deafness caused by catarrh, which is nothing but an inflamed condition of the mucous surfaces.

We will give One Hundred Dollars for any case of Deafness caused by catarrh) that cannot be cured by Hall's Catarrh Cure. Send for circulars, free.

F. J. Cheney & Co., Toledo, O.

The Most Pleasant Way

Of preventing the grippe, colds, headaches and fevers is to use the liquid laxative remedy, gentle, yet effective cleansing. To be benefited ne must get the true remedy manufactured by the California Fig Syrup Co. only. For sal by all druggists in 50c. and \$1 bottles.

FOR COUGHS AND THEOAT DISORDERS use BROWN' BROXCHIAL TROCHES. "Have never changed my mind respecting them, except I hink better of that which I began by think-ing well of."—Ree, Henry Ward Beecher, Sold July in boxes.

A Beautiful Souvenir Spoon Will be sent with every bottle of Dr. Hoxsie Certain Croup Cure. Ordered by mail, post paid, 50 cts. Address, Hoxsie, Buffalo, N. Y.

Mornings-Beecham's Pills with a drink of vater. Beecham's-no others, 25 cents a box Hatch's Universal Cough Syrup is a Positivure for Croup. 25 cents at druggists.

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



Miss Ortencia E. Allen

Liver and Kidney

trouble caused me to suffer all but death. Eight weeks I lived on brandy and beef tea The doctor said he had not a ray of hope for Hood's Sarsaparilla

am now able to assist my mother in her house work. I owe my life to Hood's Sarsa ORTENCIA E. ALLEN. HOOD'S CURES

DADWAY'S READY RELIEF

Colds, Sore Throat Stiff Neck Toothache

Bronchitis Headache Rheumatism

Quicker Than Any Known Remely. o matter how violent or excruciating the pain the neuma ic, Bedridden, Infirm, Crippied, Nervous, euralgic, or prostrated with diseases may suffer

RADWAY'S READY RELIEF

Will Afford Instant Ease. INTERNALLY-A half to a teaspoon all in half a tumbler of water will in a few all in half a tumbler of water will in a comminutes cure Cramps, Spasms, Sour Stomach, Nausea, Vomiting, Heartburn, Nervousness, Sleeplessness, Sick Headache, Diarrheea, Colic, Flatulency and all internal pains.

There is not a remedial a zent in the world that will cure Fever and Ague and all othat will cure Fever and Ague and all other Malarious, Billous and other fevers, aided by RADWAY'S PILLS, so quickly as RAD-

RADWAY'S PILLS, so quie WAY'S READY RELIEF.

." BE SURE TO GET RADWAY'S. NYNU-2

THE JUDGES of WORLD'S COLUMBIAN EXPOSITION

HIGHEST AWARDS WALTER BAKER & CO.

BREAKFAST COCOA, Premium No. 1, Chocolate, . . Vanilla Chocolate, German Sweet Chocolate, . . Cocoa Butter. For "purity of material," "excellent flavor,'
and "uniform even composition."

WALTER BAKER & CO., DORCHESTER, MASS.

After ago I was afficied with a disease which the doctors pronounced Soffolia. Years and I tried many blood remedies, without relief.

SSS was recommended, and after taking six bottles I am now well would not be in my former condition for two thousand dollars.

MRS. Y. T. BUCK,
Delaney, Ark.

Cured

Send for Treatise on Blood and DV SWIFT SPECIFIC CO., S. S. S.

FREE CATALOGUE to DATENTS WAShington, P. SIMPSON,





EARLY FATTENING OF HOGS.

It costs much less to make a pound of pork early than it does late, if corn alone be fed too much of it while the weather is warm is apt to injure digestion. The great advantage of early fattening is that it is done while there is usually plenty of waste vegetables, small potatoes, beets and small apples, more or less of which go to the nigner and vary the diet of the to the pigpen and vary the diet of the fattening hogs. After these are all stored in the cellar it is very rare that any are taken out, and then fattening hogs soon cloy on their ration of corn without anything to make it more easy of digestion .- American Cultivator.

PEEDING A CALVING COW.

The feeding of a cow soon to calve is an important matter as regards the welfare of the animal, and by neglect or mistake many cows are injured when in this condition. It is safe to avoid all grain feeding for at least one month before the calf is expected, but any kind of vegetables or roots may be given with safety and advantage. The principle on which such cows are to be fed is that the bowels should be to be led is that the lowers should be kept in a free condition, and all food that may unduly stimulate the system is to be avoided. After the calf ap-pears, stronger food is given gradually during two or three weeks following. The cow may be milked a few hours after the calf is born. It is to be kept from sucking, which is generally advisable, but the milking must depend wholly on the condition of the cow. Some copious milkers may need milking before the calf comes. - New York

A POINT IN BUTTER MAKING.

The readings of the Babcock test at Chicago, in the dairy test, and the actual results of the churn, indicate at the close of sixty-five days that, had it been possible to make separators and churns and other things to work to perfection, the Jerseys would have hadninety-eight, the Guernseys ninety-two, the Shorthorns, ninety-three pounds each more butter to their pounds each more butter to their credit, and this with the most perfect mechanism ever devised in butter making and controlled by the best experts obtainable. Now if with separators and best churns, over ninety pounds of butter is lost in about 2300 rounds what is the loss in the west. pounds of butter is lost in about 2300 pounds, what is the loss in the usual farm house, where butter is being made in primitive ways, so to speak? This shows a loss of about one pound of butter is loss of about one pound of butter in forty of original fat. while ordinary making shows about one pound in four is lost between pan and butter crock, or at least ten times more. - Prairie Farmer.

Bran makes more bone than oats. Beauty and speed combined will al-

Breed in to fix the type and out to

strengthen the constitution.

Horses kindly treated and well

groomed require less feed than those which are not well cared for. The horse breeder should know how

to handle his horse intelligently, treat it humanely and feed it scientifically. The horse is a dainty feeder and will eat more heartily and with better relish if the food is not kept con-

stantly before them. When German coach horses are crossed, even upon common mares, the colts produced are remarkable for

size, bone and action. Young horses for roadsters and driving purposes need to be fed properly and upon the grain foods adapted to

their needs and future development. Every farmer should include a colt or two among his live stock. If they are the proper kind, they will pay better than almost any other kind of

Turn the colts out every day to exercise at will in a paddock. If kept in the stall their spirits and health

In order to bring a good price young trotters must be trained. If the breeder cannot afford to do this he can sometimes arrange with a trainer

for development on "shares." boon to those people who have been foolish enough to breed inferior horses Fowls are

which are not suitable for road or fraught purposes. The produce of pacing dams train more easily and develop more rapidly than animals in which that element is wanting, and the explanation of this is that the fast pace is older than the fast trot and the instinct more firmly

Moderate exercise to light cart and on a smooth road or track during the coming winter is less apt to prove injurious to last spring's foals than is the old-fashioned practice of turning them

In answer to the inquiry of "C. H.," Clinton County, Ohio, regarding the best and proper location for buildings on a farm that lies wholly on one side of the road, I would say that where at all practical, it is by far best to place them near the roadside, for potent reasons. potent reasons.

It is desirable particularly for social intercourse, as your neighbors and friends are much more apt to call and much better opportunity is afforded in sending to town for mails or groceries when inexpedient to go yourself and a neighbor passes by.

It might be argued that tramps are less liable to trouble when such building are further back, but experiences.

gular, with a narrow front to the road it might be less convenient to build adjacent to the roadside than if the long side lay there, yet we would prefer to build there if site was satisfactory, and if possible let our fields reach the full length of the farm, if

not too large. Of course there are farms where it or course there are farms where it is perfectly impracticable to build upon the roadside, other than for a mere residence. The writer was raised on just such a farm where the buildings are almost in the center. This made it very handy for farm purposes, in hauling and passing to and from work. Still there was a certain amount of social freedom that was always absent, which I find now living

by the roadside. In fact, I would rather put up with many inconven-iences than to be moved back from the road, especially if a macadamized one ran besides my farm, for then, with my buildings on it it would be handy at any season of the year to go to town

r to market.

I think it has a better effect on one's children to be thrown into the pos-session of certain freedom and privileges that remoteness from the high way cannot afford them. Mostly our schoolhouses are situated along the road, consequently our children find less inconvenience in attending school. As a rule, our highways pass some well located spot that will prove a satisfac-tory location for our buildings, which will prove an incentive to us to improve their surroundings much more than if set too far back from the road. Yes, by all means C. H., build upon the roadside or sufficiently close to be practically convenient to it.-Ohio Farmer.

POULTRY NOTES.

Grease of any kind is a preventive of scabby legs.

It is best to have the roosts low and all on one level. Don't keep too large a flock for the

accommodations you offer. Too much food is as bad as too little

for diminishing the egg supply. Active breeds require more grain than those which take on fat readily.

All grain should be scattered so that the hens are compelled to search Cut bones are well worth what they

cost, and every farmer should own If you expect to make money out of

your poultry you must give it rational treatment. Bronze turkevs are a cross between the pure American gobbler and a do-

mestic turkey.

Mixed lots in the chicken market are generally purchased at the price the poorest are worth.

Give all the fowls a warm feed each day, if possible, and avoid feeding any musty or spoiled food. A good way to feed clover to poultry

is to run it through a cutting box and then soak it over night. By raising most of your roots and vegetables the cost of keeping poultry will be greatly diminished.

Light Brahmas are the largest of the Brahma family. They are good birds where meat is desired.

The layers and the fattening fowls require different systems of feeding, and should be kept separate.

Most people are unaware that con-sumption is one of the many diseases to which poultry are subject.

Inbreeding will improve the appearance of the birds, but if carried to far the health of the chickens will suffer. A three-year-old gobbler is generally

esteemed better than a two vear-old one for the raising of healthy chicks. The best laying hens are the most active. Keeping food constantly be-

fore them will spoil the best flock of Grass in runs is possible only when they are sufficiently large to allow each

suffer and they are apt to form bad hen from eighty to 100 square feet of You may be too far from market to

pay for raising poultry to send thither, but why not raise a little for your own family?

Why not feed your poultry a little If horse meat could be made popular as an article of diet, it would be a duction should also be good for egg

Fowls are supposed to have been introduced into Europe from Persia. They are believed to have been first

domesticated in Burmah. Everybody knows that the sick swallow liquids more readily than solids, and as successful poultry keeping implies the employment of com mon sense, give your sick poultry their medicine in the drinking water.

Shoe-Dressing Recipes.

People who pay out a good deal of money for inferior shoe-dressings will be glad to know how to make a good old-fashioned practice of turning them out together in rough or icy yards, when more or less injury is sure to result from their play.—New York World.

FARM BUILDINGS.

Be glad to know how to make a good dressing for themselves at a very small versing for themselves at a very small event for the sure to cost. The following is said to be a capital recipe: Take two drams of spermaceti oil, three ounces of finely-powdered ivery black, and stir them together thoroughly. Then stir in together thoroughly. Then stir in half a pint of good vinegar and the dressing is really for use. It gives a bright, clean surface, and makes the shoes look almost like new. Here is a dressing for rainy weather, which will make the shoes water-weet and at make the shoes water-proof, and at the same time leave the leather soft and pliable: Take an ounce of beeswax, an ounce of turpeutine, and a quarter of an ounce of Burgundy pitch. Put them into half a pint of cotton seed oil, and melt together over a slow fire, being careful that the mixture does not take fire.—Picayune.

For Chapped Lips.

ing are further back, but experience teaches us that such is not the case, as requent passers-by are a menace to such visitors and they seldom make their calls disrespectful. We are that if a farm be quite rectan. New York World,

HOUSEHOLD AFFAIRS.

STEWED CELERY. Scrape and wash one or two heads of celery, cut the stalks into two-inch lengths and boil half an hour, or un-til tender, in salted water. Drain off the water, pour over the celery suffi-cient cream sance to cover, simmer a few moments and serve.—New York World,

PRIED ONIONS.

The art of frying an onion so that it will be delicate and crisp is not generally understood. There is but one way to fry this vegetable which will give the right result—that is, to cut it in slices and soak them in milk for at least ten minutes. Then dip the slices in flour and immerse them in slices in flour and immerse them in boiling fat, hot enough to brown in-stantly a bit of bread thrown in. You cannot keep the onion in slices, so it is not worth while to try to do so. After they have fried for six or seven minutes they may be lifted up with a skimmer on to brown paper and will be found firm and thoroughly delicious. Cooked in this way they may be served as a carriebt to delivitive. be served as a garnish to a daintily-broiled beefsteak or to a dish of fried chops or beef ercquettes. There is no way of frying an onion in a pan with a little butter, as commonly recom-mended in cook books, which will produce a satisfactory result. The onion softens and absorbs the butter, owing to the natural law of capilliary attraction, and the result is that the butter and onion become a dark and greasy mass. - American Cultivator.

APPLE JELLY. Apple jelly is little regarded because the apple is so common. Nevertheless it is one of our most excellent fruit jellies, and it is a standard dependence of the French cook in the preparation of fruit pies and various other desserts. The French make many delicious compotes of apples. The difference between a compote and a preserve should be carefully noted. A compote is a preparation of fruit put up for immediate use, as we put up cranberries or stew apples; a pre-serve is a preparation of fruit intended to be used at some distant time, and may usually be kept a twelvementh or longer. Apple preserves are an absurdity, as apples are found in market all the year round, except in the be-ginning of summer, when other fruits are in abundance. Apple jelly is best prepared from time to time as it is needed, though there is no objection to having two weeks' supplies in the house for fruit pies and general use. A compote should not be made more than a day or two at the furthest before it is to be served. The most familiar American compote, moulded cranberries, is considered to be in its prime condition the day after it is

For an apple jelly select a dozen firm, well flavored apples. Fall pip-pins make an excellent jelly, but almost any well flavored, slightly tart apple will do for this purpose. Do not peel the apples, but cut them into quarters, one apples, but cut them into quarters, leaving the core in, but removing any wormy specks. Partially decayed apples are unfit for the purpose. Pour a pint of cold water over them and slice in half a lemon. Put them in a porcelain-lined kettle to boil. Let them cook for twenty minutes, and them cook for twenty minutes, and then strain them through a fine sieve or a coarse cloth. Add sugar in the proportion of a pound to every pint of juice. Let the sugar and apple juice boil together for twenty minutes. Then test the mixture, and as soon as it forms a jelly pour it into cups. A layer of this jelly spread over an apple meringue pie before the meringue is meringue pie before the meringue is put on is a great improvement, and most French cooks use such a layer in all their fruit pies, both next to the crust and over the fruit, so that the fruit is incased in the apple jelly. The reason for this is that the apple is an inexpensive, convenient article to use, and possesses the ability to take to itself the flavor of other fruits, like peaches, pineauples and greengages. peaches, pineapples and greengages. A most delicious apple meringue pie is made of apple jelly strongly tinctured with lemon juice and covered with a meringue flavored with lemon. For the purpose of economy a nice applesance, strained as it should be, and with a layer of apple jelly over it and then the layer of meringue is more often used.—New York Tribune.

HOUSEHOLD HINTS.

To clean brass lamp-burners and make them good as new, boil in salted vinegar.

To prevent lamp globes from being broken by drafts or accidental sprink-lings put on the stove in cold water and let slowly come to a boil.

To clean rust or other stains from the inside of decanters, cruets, or other slender necked glass vessels slice a potato and use as you would shot

To slide pies with ease give the plate a few careful "flops" when you first take it from the oven and, unless the juice has cooked over the edge, it will loosen at once.

To boil dumplings in the old-fashioned way without a steamer invert a saucer in the bottom of kettle and, just before the water comes to a boil, drop them in around it.

To beat eggs successfully they should first be thoroughly chilled. In the summer time they should be immersed in ice water or placed in the refrigerator a few moments before using. Take a basket of eggs and dip in a

ettle of water, putting them in and out again as quickly as possible, three times in succession. They will keep an entire season preserved in this way.

If the inside of your tea or coffee pot is black, fill it with water and put in a piece of hard soap. Set it on the stove and let it boil half an hour or one hour. It will be as bright as new.

A Bible Distributor.

Perhaps the most famous distribu-tor of bibles in the world was Deacen William Brown, of New Hampshire. He began the work in 1849, and kept it up till his death this year at the age of seventy-six. During that time no fewer than 120,000 copies of the scriptures were given out by him, and despite his age in the two years pre-ceding his death he canvassed 239

NEWS & NOTES &

Women are engaged in 100

There are 300 women undertakers in the United States.

Fluted effects are sought whenever they can be applied.

Capes and basques are no longer plain and smooth-surfaced.

A London laundry is owned and

The dowager Queen of Portugal is probably the best dressed woman in Europe.

operated by women exclusively.

Plaid silk blouses, with velvet jackets, are arrayed in a number of pretty variations. The Waltham watchmaking estab-

lishment employs 1800 women its 3000 work people. Cape Colony in South Africa has

municipal woman suffrage. The colony rules 1,000,000 square miles. Low, small dishes of decorated china or of cut glass are used for bonbons, and longer low dishes for celery.

White, with pearl trimmings and ornaments, is very much de rigeur for the evening gowns of young women. Silver and gold caps on the ivory handles of umbrellas are less obtrusive

than last year, being much smaller. There are few spinsters in the Caucasian settlements in South Africa. as the men outnumber the women ten

to one. Governor McKinley's mother is eighty-four years old and has nine children, who became successful men

There is no doubt that pierced silver will be the fashion for many a long day to come. The large fruit baskets are magnificent. There are entire apartment houses

in New York monopolized by self-supporting bachelor girls, and they the happiest of their sex. Lady Eva Quinn, wife of Captain

Wyndham (heir presumptive of the Dunraven), has killed six grown tigers from the frail shelter of a howdah. Lemon-vellow seems to be one of the popular trimming colors. A hand-some costume of black velvet has garniture of black lace over yellow

The women of Belgium and Holland are noted for their snowy linen; they attain this desired result by the use of borax, a handful to ten gallons of

Cups with silver mounts carry all before them. Very chaste are the pure white china cups, slipped into two silver bands, to which the silver handle is attached.

The University of Chicago puts women on the same basis as men, whether students or teachers. Its History and Political Science Club has two or three women on its list of officers.

The accordion-plaited idea is in full force. Blouses, sleeves, skirts and even flounces are crimped in plaits of varying fineness. Some of them seem to be little more than a mass of wrinkles. While long and slender waists and evidences of compressed breathing or-gans are occasionally seen, there is a

decided tendency toward natural waists and room enough for the lungs to expand. Mrs. Augusta C. Hagen, of Philadelphia, conducts, jointly with her husband, a real estate business in Philadelphia. She takes entire charge of the office during his absence. Mrs. Hagen has been appointed notary

public. New tailor costumes are made of men's summer suitings. There are sleeves, collar, cuffs, and sometimes shoulder-ruffles of velvet, but the lat-ter are not thought quite as appro-

priate as the plain, perfectly-fitted waist with collar and wide lapels. A lovely evening dress shows the re-turn to fashion of the costly lamine gauze, which displays a more or less wide stripe of metal foil, giving an effeet which, by gaslight, candle or electric light, is extremely brilliant, even too brilliant for those whose taste

is quiet. Poems over the signature of "Annie Foems over the signature of "Annie Fields," which appear in the leading magazines, are written by the widow of the well-known publisher, James T. Fields. Mrs. Fields lives in Boston, where she is well known for her zeal in all kinds of philanthropic work, especially in the realms of organized especially in the realms of organize charity, or the Associated Charities.

It is quite obvious that a difference between the fabric of the bodice and that of the skirt will be fashionable for some time. As a material for in-dependent waists changeable silk has been used for some time. The newer waists are made of solid colors, crepe waists are made of solid colors, crepe being used a good deal. The plain black surah waist is a favorite, as it can be worn under the fancy jackets like the Eton, Bolero and Zouave.

The Princess Maud of Wales is credited with an original freak. A little while ago she slipped away from state and went to spend a week with a lady to whom she is much attached, who had been in attendance on her, who had been in attendance on her, but since married. She preserved a strict incognito as Miss Wells, and enjoyed herself amazingly at tenuis parties and other country house fes-tivities. She was immensely popular.

Miss Grace Thomas is the only wo-man in Washington, D. C., engaged in the real estate business. The origin and growth of one of the popular suburbs is attributed entirely to her energy and enterprise. Miss Thomas began her training for the business as an under secretary in the office of a Cincinnati real estate agent. Having learned the business, she selected Washington as a likely field for oper-ations and started out for herself.

To keep the dress in full hollow pleats a horsahair lining is no longer employed. It was much too heavy and wore out the edges of the material. A narrow strip of aluminum is now used, fine as wire, and is covered with cotton tissue and put on inside of the skirt about one inch from the edge. The wire is covered by a strip despite his age in the two years proceeding his death he canvassed 239 town and visited over 80,000 families, of ribbon the same color as the lining of the skirt. This slight support the skirt well in place Postal cards use up 721 tons of keeps the hollow pleats well in phe cardboard every year in this country. and makes the skirt set gracefully.

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

Baking Powder

ABSOLUTELY PURE

The official reports show Royal Baking Powder superior to all others, yielding 160 cubic inches of leavening gas per ounce of powder, a strength greatly in excess of every other powder tested.

How to Run Long Distances Easily.

Physiologists and lovers of athletics which are much devoid of grace (the average Englishwoman's is a very good example), but it may be supposed that as far as efficiency is concerned one must be better than the others. M. de Raoul has come to the conclusion that as far as far walking conclusion that, as far as fast walking is concerned, the best method is that which he calls marche enflexion. The principle is to run without leaping, to raise the body above the ground as little as possible, to keep the knees bent, the upper part of the body inslined forward, so that practically you are always running after your centre of gravity. The feet must be raised of gravity. The feet must be raised only very slightly. M. de Raoul, who has now some years of experience, says that he can take any man between twenty and sixty and teach him to run as long as his legs can carry him with-out getting out of breath. Some men can, on the very first trial of the method, run seven or eight miles without stopping, while, with the ordinary tactics, they could not have run over one mile. The first kilcmeter (a kilometer is five-eighths of a mile) is asually covered in seven minutes and quarter, the second in six minutes, and the third in five minutes and forty-ave seconds. An interesting feature of M. de Raoul's researches is that even after a long run, according to his method, a stiff walk is no trouble at all: the muscles which work in both

and while one exercise is performed the muscles which minister to the other rest.—Popular Science News.

"German"

"Colchester"

SPADING BOOT

Syrup"
Regis Leblanc is a French Canadian store keeper at Notre Dame de Stanbridge, Quebec, Can., who was stanoringe, Quebec, Can., who was cured of a severe attack of Congestion of the Lungs by Boschee's German Syrup. He has sold many a bottle of German Syrup on his personal recommendation. If you drop him a line he'll give you the full facts of the cost direct so the did us facts of the case direct, as he did us, and that Boschee's German Syrup brought him through nicely. It always will. It is a good medicine and thorough in its work.

Increased Appetite

is one of the first good effects felt by users of Scott's Emulsion of cod-liver oil with Hypophos phites. Good appetite begets good health.

Scott's Emulsion is a fat food that provides its own tonic. Instead of a tax up-

on appetite and digestion it is

wonderful help to both.

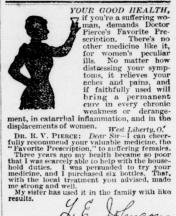
Scott's Emulsion arrests the progress of Consumption, Bronchitis, Scrofula, and other wasting diseases by raising a barrier of healthy flesh, strength and nerve.

Gem Maggates of Australia.

This queer country of ours, says a letter from Australia to the Pall Mall Physiologists and lovers of athletics may be interested in recent experiments and researches of a French artillery captain, M. de Raoul, who, some fifteen years ago, began to try and find out the most economical and least trying way of walking. There are many manners of walking, some of which are much devoid of grace (the average Englishwoman's is a very while he carries them about in a little while he carries them about in a little gold-dust bag, sometimes getting wheedled out of one or two by a barmaid or going "on a tangle" and losing the lot.

Occasionally one sees in a breast pin or a ring a fine sapphire, vouched for as native; but the emeralds, rubies, spinels and almandines found are mostly small size.

Over six hundred thousand cattle are annually slaughtered to make beef



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"A Fair Face May Prove a Foul Bargain." Marry a Plain Girl if She Uses

SAPOLIO

WHEN? Note; it is the only time you are sure of-life is fleeting.