

Alligators Hard to Kill.

An alligator's tenacity for life is remarkable. I have no doubt that when its brain is pierced by a bullet the animal does not long survive, but sinks into deep water, where it cannot be seen. I have never succeeded in killing and bagging an alligator by a shot in the brain. The structure of the skull provides so much protection of the brain, and a bullet might easily be deflected by the hard bones. It was not my vocation to go about killing alligators, but on one occasion I was a witness to the great difficulty of taking the animal's life.

We were on a shooting party near the Pointe Indigo Factory, on the Ganges, and one day when we returned from our morning's round in the jungles after deer and always a possible tiger or a wolf, we found that some fishermen had brought in an alligator about six feet long, securely bound on a bullock cart. The animal was still alive, but had evidently been severely beaten to make him quiet on the bullock cart, so the order was given to tie a stout rope around its loins and to turn it into a small tank to refresh and recover itself while we were taking our baths and our breakfasts.

Breakfast over the alligator was hauled out of the tank, and was quite lively, so that it had to be fastened to a tree. Then operations for killing it began, but bullets from a small rifle or an ordinary twelve-bore gun seemed only to irritate it. A Sontal brought a large spear, one of the late venabula ferro-which they use, and drove it down the alligator's throat into the vitals, and this had more effect, while another man got an axe and chopped away at the neck till the head was separated from the body. The body was then cut open, and the heart was lying on the ground by its side, but still the tail continued to move. But here we withdrew, and the mob of Sontals, who had been eagerly waiting, rushed in with their knives and cut up the body and ate everything eatable, so that in a short time there was nothing left but the skin and bones.—Longman's Magazine.

Hunting Foxes With Dynamite.

A fox hunt with dynamite was the novel sport of farmers near Point Pleasant, Bucks County, a few days ago. For a long time the farmers had suffered from the incursions of some adroit thieves upon their poultry reserves. The thefts were so daring, yet so mysterious, that it was decided to set a watch. So when John Swope heard a racket in his henhouse he ran out. He was just in time to see a big fox, with a nice fat pullet in his mouth, scamper away. The alarm was spread, and a number of Farmer Swope's neighbors assisted him in tracking the fox. They trailed him to his den, under a huge rock, and were then confronted with the problem of routing him. They got some dynamite, fired it, and in a few minutes out came not one, but four foxes, half stunned and blinded. The animals were killed as fast as they appeared and then the den was walled up.—Philadelphia Record.

Rainmakers' Cars.

The rainmakers' cars, used by the Rock Island Railroad Company, are ordinary box cars. In one end of the car the operator lives. In the other there are retorts, large bottles and jugs and various contrivances which belong to the science of rainmaking. A battery of twelve jars capable of producing forty-five volts, the amount of electricity required, is ranged close under the roof. On the opposite side of the floor are six large jars arranged in sets of two. From these sheet-iron tubes extend through the roof through which 8000 gallons of gas are shot into the air every hour. Three cars are now being operated, one at Beatrice, Neb., one at Horton, Kan., and one at Pawnee City, Neb. It costs \$100 a day to operate a car.—Detroit Free Press.

Chemical Effects in Freezing.

It has been long known that frost plays some part in the production of maple sugar, that a peculiar sweetness is imparted to potatoes by freezing, and that persimmons do not lose their astringency and become sweet and delicious until after the first frost. A still more striking instance of chemical change due to freezing has been added by a recent observation. The canna roots of Mexico contain so much tannin that they are likely to supplant tree barks entirely for industrial purposes, yet after being frozen, it is stated, the slightest trace of tannin is left. Just how the frost acts is a problem now to be solved.—New York Telegram.

Nevada shows in ten years an absolute diminution of population of 26.51 per cent.

Dr. Kilmer's SWAMP-ROOT cures all Kidney and Bladder troubles. Pamphlet and full directions free. Laboratory Binghamton, N. Y.

CHINA is to have a new telegraph line 3000 miles long.

A Beautiful nonverbal Spoon Will be sent with every bottle of Dr. Hozzie's Cerebral Group Cure. Ordered by mail, postpaid, 50 cents. Address, 200 E. Ohio, N. Y.

Hall's Catarrh Cure

Is a Constitutional Cure. Price 75c.

Actress, Vocalists, Public Speakers praise Hall's Honey of Horehound and Tar.

Fike's Toothache Drops Cure in one minute.

Karl's Clover Root, the great blood purifier, gives freshness and clearness to the complexion and cures constipation, 25 cts., 50 cts., \$1.

Impure Blood

Manifests itself in hot weather in hives, pimples, boils and other eruptions of the face and causes great annoyance. The cure is found in Hood's Sarsaparilla which

Hood's Sarsaparilla Cures makes the blood pure and removes all such impurities. It also gives strength, creates an appetite and invigorates the whole system. Get Hood's.

Hood's Pills are prompt and efficient.

PISO'S CURE FOR CURES WHERE ALL ELSE FAILS. Best Cough Syrup, Throat Lozenges, Use in time. Sold by druggists.

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FARM GARDEN

CROP ROTATION.

crop rotation should be practiced if you mean to improve the land. A crop rotation of three, four, or five years, with clover for one of the years, can be so arranged that the land will be continually strengthened by it. This method, in connection with all the manures which can be manufactured and the turning under of green crops as often as may be possible, is the way by which many a poor farm has been changed into a good one, and land which barely paid its taxes has been made to yield an excellent living, but this has been done only by good, methodical farming and not by haphazard methods.—Chicago Times.

RIPENING CREAM.

In ripening cream, the temperature should be kept as near sixty degrees as possible. It will ripen in twelve, twenty-four, or thirty-six hours, according to circumstances. It should be stirred thoroughly at least twice a day, and every time fresh cream is added. The cooler the temperature the longer the time for ripening and vice versa. If the cream is kept too long it not only becomes excessively sour, but decomposition sets in; that is hurtful. When ready for the churn, if cream is too thick, thin with water or milk. If the cream is too cold you may churn and churn and the butter will not come. If too warm, the butter is spoiled.—Ohio Farmer.

STACKING HAY.

Hay keeps best in a round stack. If the stacks are to go up by hand, plant a pole about twenty-five feet high and stack around it to the top, tramping thoroughly near the pole. Then rake the sides thoroughly after a few days' settling, and there will be no perceptible waste. It is cheaper to put hay up in this way than to build barns and haul it in. Cheaper because the hay goes up faster and lessens the danger of loss by rain; cheaper because labor is high and time is precious in hay harvest; cheaper because it costs money to build barns. Some may scout the idea of having to use a pole for a guide. Better use a pole and have all your stacks perfect than to serve your false pride and have part of the stacks lose their tops in the wind, or lean over and leak water. If the stacking is to be done by a machine, still adhere to the round form, throwing each delivery on top of the former and stack just enough to give the pile good form. Build the sack about twenty-eight feet high and put about fifteen tons in it. The hand-built stack should have about five tons in it. The small stack always cures best and makes the finest hay.—Rural Life.

DAIRY CALVES.

A transition stage from new to skim milk may commence at one, two or three weeks old, according to the vigor of the calf and the strength of its digestion. With very robust calves the change may commence when they are a week old, but generally speaking it would be better to begin later with the skim milk. Only a little of that is given at first, then more with every meal. The new milk ration is gradually decreased until the whole ration is skim milk. The whole transition period need not cover more than two weeks. As soon as the new milk ration is withheld in any degree, some substitute should be given in its stead, to supply, in part at least, the butter fat that is thus withheld. There is no better substitute than flaxseed. It may be prepared and given as follows: Take a quart of flaxseed and immerse it in six or eight quarts of water; soak for six hours, then boil for one hour. Of the jelly thus made feed the calf enough to answer the purpose. Commence by giving half a teaspoonful and increase gradually. Two indications will tell us when the calves are getting too much; one is that they will become too lax in their bowels, and the second is that they will get too fleshy. When either of these indications manifests itself, we can lessen the amount of flaxseed given in the milk. It is imperative that dairy calves be not allowed to get too fleshy. Just as soon as they become too fleshy, a bias of the system is given in that direction, and this interferes with best milking qualities. Inattention to this matter has brought injury to many a dairy cow, and has injured her permanently; that is to say, through the whole of the period of milking. These habits of the system begotten in early calfhood become, as it were, an inherent part of the animal, so finally do they cling to them.—New York World.

A VERMIN PROOF POULTRY HOUSE.

Some years since when removing to a new place where there was a scarcity of outbuildings, writes B. W. Jones, of Virginia, in the American Agriculturist, our poultry was put in an unused kitchen, and the basement walls were of brick. The interior was dry and with a temperature quite uniform the year round, being warm in winter and cool in summer. Altogether the basement proved a very good place for poultry, and after a few months I concluded to fix it up permanently. On removing the former roosts and nests to provide better ones, I was surprised to find that there was no vermin upon any of the timbers, nor anywhere within the cellar. The poultry must have had vermin when they were first put into the basement, for the old house from which they were taken showed it plainly enough. I now put the basement in thorough order, everything tidy, with new nests and roosts. From that time on I watched the cellar closely for vermin, but none were ever observed there. I kept poultry in that basement for about six years, a time long enough certainly to test thoroughly the matter, and from beginning to end no vermin was ever seen therein. I am sure of this fact for the disov-

ery was so remarkable that I made repeated examinations to see if any vermin could be found, and to discover, if I could, the cause of its absence. It certainly was new to me to have a poultry house without vermin, and I never had poultry in healthier condition, or laying better, than during those six years. I found the poultry business both pleasant and profitable. Yet I never could decide what it was that kept the parasites away from the fowls and the house, except it may have been the brick walls, that were always a little cool and moist to the touch of the hand, and probably not suited to the life of the vermin. Whatever the true cause may be, the fact remains that this basement poultry house, with walls of brick, surrounded by earth nearly to the top on the outside, with a good roof overhead, and kept clean and dry, made a roosting place where no vermin would come to feed upon and annoy the fowls.

WEEDS AND RASPBERRIES.

In a paper upon weeds and weeding prepared for the meeting of the Pennsylvania State Board of Agriculture Mr. Cummings, of Sunbury, said: "The plantain was called by the Indians 'the white man's footstep,' as it was abundant in or near hard-trodden paths, and not much elsewhere. It is especially abundant in places where poultry is kept. Some entomologists claim that an insect parasite destroys it in the field, but the parasite is itself destroyed around man's dwelling by poultry. A further reason why plantain does not grow in fields is that it is a plant hardly enough when grown alone, but easily smothered when grown surrounded by clover or other plants, and usually does not infest clover fields unless its seed was mixed with that of the clover.

"Some years ago I put out 12,000 raspberry plants, and the summer following the spring of planting it was a question whether berry plants or weeds were being grown. When the plants were put out they were pretty close to the ground and proper horse cultivation could not be given there because the rows of plants could not be seen for the weeds and briars. Finally men were employed and weeds and briars were pulled out by hand. A number of rows were discarded on account of their growth being stunted and smothered by weeds. The first year there were not enough berries to make it an object to market them. The second year fifty-five bushels. The third year ninety-seven bushels, and this year the prospects are bright for over a hundred. The berry patch was located on a piece of ground that was grown up with briars, burdock, sunnyside and all kinds of weeds, and the great mistake was in not cleaning it out, and putting it in some summer crop in the preceding year. This hint is thrown out for the benefit of those intending to plant berries or other small fruits, which need regular cultivation to give a good return for money and time expended."

FARM AND GARDEN NOTES.

Never overfeed young heifers. Chopped barley is good food for lambs to make bone and body. It has been remarked that the cream of experience is skimmed from spill milk. Salt is necessary for all vegetarian animals, and aids in the digestion of the food. Skill and brain work get better pay in dairying than in any other branch of farming. It will not hurt any animal that is kept for dairy purposes to have a calf at two years old. All dairy room doors and windows should be provided with screens that will keep out flies and other insects. Beets, or mangels, which are a species of beet, may be sown any time up to June. These plants need very clean land. Many persons regularly raise two crops of potatoes from the same soil, which can be done on most farms when managed properly. Balm of Gilead should be sown in boxes or pans in early spring for summer blooming; in early July, for flowers, and in September, for winter blooms. Spray the young potatoes in June with Bordeaux mixture, mixed with Paris green, for the double purpose of preventing rot and killing the beetles. It is not well to be too hasty in giving grain to a young colt. The teeth must be advanced sufficiently to grind the food before anything more than milk is given. The nitrogen or ammonia of manures and the potash are easily lost. The former is volatile and goes off in the air and the latter is carried into the earth by water. Don't be in a hurry to see a call grow, and try to make this growth by giving it all the milk it will eat, for you can easily, by overfeeding, spoil a month's growth. Bordeaux mixture, when properly applied, practically protects the foliage of apples, quinces, dewberries, raspberries, blackberries and gooseberries from fungus attacks. A common kitchen pantry is no place for open milk settling during summer. There are too many variable odors, and there is too much opening of doors and the letting in of heat and air. Hot water, if applied early, will reduce the odor. If that fails, try vasoline or sweet oil. Rub frequently with the hand, using first each time the hot water, hot as the hand can bear it. Sulphur should always be kept in handy reach of the sheephouse. It is a preventive of many ills. A few pieces of roll brimstone should always be found in the horse and cow troughs. Insects and vermin do not like sulphur. Cockroaches are sacred insects among the Chinese.

HOUSEHOLD AFFAIRS.

CARE OF STRAW MATTING.

Where a really good article was originally purchased, it is frequently the case that colors fade, and the straw gets a shabby look before the fibre is broken or the economical soul can bring herself to replace it with new.

When brought face to face with this new difficulty, remove the tacks so that no broken edges will mar the matting, and then, roll after roll, let it be thoroughly beaten. Great care is again needed to prevent cracking the straw from brittle with age. It is advisable to pin an old dust-cloth over the brush of the broom, after which that implement may be used with effect.

When the beating is done, lay the strips down and sprinkle with fine cornmeal; and be not sparing of this flour, for it needs to fill every crack and crevice. Now use a perfectly clean broom, and brush with great vigor, for every particle of meal must come away.—New York Journal.

HEALTHFUL COOKERY.

When we reflect upon the dependence of the mind upon the bodily condition, writes Fanny L. Faucher, we cannot escape the conviction that a good cook is a benefactor, and the caterer who feeds his fellow men wisely, is as great as he who rules a nation.

The numerous writers upon this subject, and the cooking schools, or clubs, springing up here and there prove that it is gaining the interest which its importance demands. From this we opine that the twentieth century maiden may boast of her ability to render Beethoven's sonatas; but her skill in the culinary art will be her greater pride. Then, indeed, will dyspepsia be routed, since improper diet will not be from infancy the regimen. When the appetite is not depraved, its cravings will often be a guide to proper diet. Sugar, so often craved by children, was formerly considered a luxury, but now it is deemed a necessity since it furnishes caloric for those whose weak digestion forbids much fat or oily foods.

The rigor of winter demands meat and other heat-producing material. The economic housewife prepares her meat by roasting or boiling; in fact, the frying pan is said to be the curse of American cuisine. Hasty snarly makes waste in the cooking of meats. The writer's formula for roasting beef will be found profitable.

Having secured a good roast—the dealer soon learns where he can send poor cuts—proceed as follows: Rub over the surface a scant handful of salt to three pounds of meat; place in shallow kettle, the kind used by most housewives for frying fried cakes; cover with inverted pie-tin and place in a piping hot oven. After baking fast for ten minutes to preserve the juices, lower the temperature. When partially done, turn over the meat. In this process no basting is necessary and the generated steam prevents overcooking. This is the principle of the patent baker which all cannot produce.

When ready for the oven do not add water, as is the custom, in open pan. When baked, however, and removed from the kettle, water and flour may be added to the meat broth for the desired gravy. Try this way, and you will never again roast meat in an open dripping pan.—New York Observer.

RECIPES.

Sweet Potato Pie—One cup of sliced cooked sweet potatoes, one-half cup of rich, sweet cream, a good-sized lump of butter. Sweeten with powdered sugar, add a half teaspoon of grated nutmeg, bake with two crusts until slightly browned.

Salad Dressing—Beat yolks of two eggs thoroughly, add one teaspoonful of salt, two of white sugar, one of mustard, one tablespoonful of butter and four of vinegar; mix together, and put in double kettle over the fire; stir constantly until it thickens; set in ice box until very cold. When ready to serve, pour over the cabbage and mix lightly.

Peach Cream—Put through a sieve enough soft peaches to make one quart of pulp. Put into a freezer one quart of cream and one coffee-spoonful of sugar. When about two-thirds frozen add the peaches, and continue to freeze until firm. The amount of sugar for this cream should be increased or diminished, according to the acidity of the peaches.

Economy Padding—Lay thick slices of stale sunshine or sponge cake in the oven until delicately browned, and line a glass dish with them. Whip half a tumbler of apple, quince or strawberry jelly with an egg beater until light; stir in the beaten whites of two eggs and pile this over the cake, decorating with fresh strawberries or with fresh or candied cherries.

Baked Hash—Put a pint of uncooked chopped potatoes in a saucepan with a half pint of boiling water, stew five minutes, add the meat and stew ten minutes longer, add gravy, if any is needed to moisten; take from the fire and stir in two beaten eggs and season to taste; half an cup of stewed mushrooms is a great addition. Turn into a buttered dish and bake twenty minutes.

Crumpets—Scald a pint of milk in the evening; when lukewarm, stir in three cups of flour, a teaspoonful of salt, four ounces of melted butter and half a cake of compressed yeast dissolved in lukewarm water; beat well and let stand overnight. At breakfast time grease muffin rings and place on a hot griddle; fill each ring half full of batter, bake on one side, then turn and bake on the other. After the crumpets have become cold they are very nice toasted.

Railroad Up the Jungfrau.

The project to build a railroad to the top of the Jungfrau, 13,778 feet high, is likely to be carried out if the Swiss Government approves. This will be the most ambitious scheme in railroad building ever undertaken. The promoters offer to spend \$20,000 to build an observatory at the summit and man it if the Government will grant the concession.—Chicago Herald.

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NEWS & NOTES FOR WOMEN

Black net, accordion plaited, is very effective.

In this country we now have 2196 women architects.

Long envelopes are now in vogue. The square one is no longer fashionable.

Women violin players have increased greatly in numbers in Europe of late years.

The spring is again in favor. It has crossed from Paris with the bandeau and monocle.

The deceased Wife's Sister's bill has been defeated again in the British House of Lords.

Attorney-General Stockton, of New Jersey, has decided that women could vote at school elections.

All of the students of the violoncello at present at the Royal Academy of Music in England are women.

A New York surgeon has succeeded in trimming a young lady's large ears to a size that meets her approval.

The Princess of Wales has taken to two-button gloves, bless her economical soul, and now the rest of us may.

The widow of General Boulanger has bought property at Tunis, where she says that she intends to spend the rest of her life.

A shopper was seen the other day in one of the large New York shops who wore a veil embroidered in tiny rosebuds and violets.

Miss Faulkner, a Virginia country girl, was married recently in Culpeper County to Viscount Netterville, who has a castle in Scotland.

The Husband and Wife bill has gone into effect in Kentucky. The effect of the bill is to render every married woman a femme sole.

Miss Louise Imogene Guiney, the poetess and postmistress, is such an accomplished pedestrian that she can walk twenty miles at a pleasant jaunt.

The largest life insurance policy ever placed on a woman in this or any other country has recently been taken out by Mrs. Charles E. Longley, of Providence, R. I.

Mrs. Valentine Reister, of East Orange, N. J., threw her apron over a mad dog and held the animal until her husband had killed it. The brute had already bitten two little girls.

Mrs. Eva M. Blackman, who is the Police Commissioner of Leavenworth, Kan., is the editor and proprietor of a Populist paper called the Labor News. She is twenty-seven years old.

A fashion in England is to have white ribbons and artificial flowers on the horses' ears and upon the coats of attendants when the bride's carriage goes to the church for the ceremony.

The women's colleges of the United States are trying to organize intercollegiate tennis association. Miss Bertha Haven Putnam, the tennis champion of Bryn Mawr, is the leader of this movement.

Miss Sallie Mathews, who died in Louisville recently, was for a time in command of an Ohio River steamboat, with fully a hundred men under her. She was thirty-three years old at the time of her death.

Nearly 400 women in the United States are graduates of schools of pharmacy, and a majority of them have charge of hospital drug-rooms, or are engaged as dispensing clerks in large drug stores.

The University of Heidelberg has conferred the degree of Doctor of Philosophy on the daughter of a well-known jurist. It is the first time that a German university has granted this diploma to one of her sex.

Among the many pretty ideas in dress garniture is heading the ruffles set on a dress skirt with a narrow ruche of ribbon, or else using the ruche without any ruffle at all. In the latter case the ruche may either be put on plain or in zigzag lines.

A novel but not altogether pleasing notion is the use of wide ruffles of lace between and under collars of cloth. It seems scarcely appropriate to put ruffles of the most delicate lace between cloth capes, but as the fashion is started, there is no telling where it will end.

A woman in Farmington township, near Warren, Ohio, desired a sidewalk from her house to the village, two and a half miles away. She circulated a subscription paper and superintended the job in all its details, including the grading and building of bridges and culverts.

Bridesmaids' dresses of sheer plain muslin made over silk and trimmed with lace insertion put in perpendicularly, and deep frillings of lace, are pretty for weddings. With these are worn large, girlish straw hats. Another fancy is to have the bridesmaids wear different colors.

It is not generally known that the new President of Wellesley College, Mrs. Julia J. Irvine, is a sister of "Buffalo Bill," the Hon. William F. Cody. Mrs. Irvine is a graduate of Cornell and studied after at Leipsic. She was Greek professor at Wellesley before her election as its President.

"Studies in yellow" are among the most fashionable tints of the moment, and "sunset" is a brilliant shade that appears among new French taffetas, summer bengalines and brocades.

"Aurore" is another very popular tint; so is "honeysuckle," and a new "Paris green" is popular with artistic French modistes.

Chester cloth is desirable for summer use, as it may be laundered perfectly and is only fifteen and twenty cents a yard. It comes in a great variety of colors and designs. If used for curtains, it should be lined with itself or silena in a single color. In pillows and cushions it is as desirable as for bedroom curtains.

For lace of all kinds there is at present a perfect furor in Italy. At Milan, the other day, the Queen of Italy wore a large cape of priceless point d'Aeneon. Her Majesty's earrings on the same occasion were so splendid as to attract general attention. Each was composed of a huge pear-shaped pearl, surrounded by small emeralds and brilliants.

Take no Substitute for Royal Baking Powder. It is Absolutely Pure.

All others contain alum or ammonia.

FOOLHARDY OCCUPATIONS.

A young woman lies in a critically condition at Coney Island horribly mangled and disfigured by the lion she was supposed to hold under an absolute spell. The other day an aeronaut fell from a parachute out West and was picked up a lifeless and shapeless mass. Recently a noted Spanish matador was gored to death in a bull ring near Madrid and in the sight of multitudes of spectators. Not long ago in New York a woman snake charmer was bitten by a poisonous viper during a public performance and narrowly escaped death. Similar incidents are of frequent occurrence.

AMBITIOUS FOR FINE COINS.

The first ambition of every Chinese is to have a splendid coffin. A poor man will starve himself for years to have one. It is always received with great ceremony on its arrival at the house and is regarded as the most valuable piece of furniture in the establishment. It is kept in the place of honor. No one is ever buried till there is ready money enough in the house to do so with out the family running into debt.

There are many strange customs connected with the funeral rites. One of these is the burning at the tomb of paper horses, idols, umbrellas and clothes. These are supposed to be necessary an useful to the man when he gets to heaven. By being burned they undergo some material resurrection and meet him there.

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For over a quarter of a century, Doctor Pierce's Golden Medical Discovery has been effecting cures of Bronchitis, Throat and Lung Affections. Weak Lungs, Bleeding from Lungs, Bronchitis, Asthma, all lingering Coughs, Consumption, or Lung Scrophula and kindred maladies, are cured by it.

REDUCED TO A SKELETON.

Mrs. MIRA MILLS, of Sardin, Big Stone Co., Minn., writes: "One year ago I was given up by my family physician and friends; all said I must die. My lungs were badly affected and body reduced to a skeleton. My peculiar condition caused me to purchase your 'Medical Discovery' and I soon began to mend. It was not long before I became well enough to take charge of my household duties again. I owe my recovery to Dr. Pierce's Golden Medical Discovery."

WHY NOT YOU?

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NO SQUEAKING.

\$5. CORDOVAN, FRENCH ENAMELLED CALF. \$3.50 FINE CALF. KANGAROO. \$3.50 POLICE. 3 SOLES. \$2.50 2 WORKMENS. EXTRA FINE. \$2.12 2 BOYS SHOES. LADIES \$3.25 \$2.12 2. BEST DONGOLA. SEND FOR CATALOGUE.

You can save money by wearing the W. L. Douglas \$3.00 Shoe. Because we are the largest manufacturers of this grade of shoes in the world, and guarantee their value by stamping the name and price on the bottom of every shoe, and by the quality of the material and the skill of the workmen, we are able to sell our shoes at a lower price than any other shoe. We have them all in every size and color, and for the value given them you will find it hard to find a better shoe. If your dealer cannot supply you, we can.

KNOWLEDGE

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.

Have You? Many Millions Have

accepted James Pyle's invitation to try his wonderful discovery, *Pyle's Pearline*; for easy washing and cleaning. You couldn't count them in a lifetime. Some of the twelve million housekeepers in this land must have accepted very often. That's the way with Pearline. The wise woman who investigates, tries it; the woman who tries it continues to use it. A daily increasing sale proves it. The truth is, there's nothing so acceptable as Pearline. Once accept its help, and you'll decline the imitations—they don't help you. It washes clothes or cleans house. It saves labor and it saves wear. It hurts nothing, but it's suited to everything. Try it when it suits you, for it will suit you when you try it.

Beware

Peddlers and some unscrupulous grocers will tell you, "this is as good as" or "the same as Pearline." IT'S FALSE—Pearline is never peddled, and if you grocer sends you something in place of Pearline, do the honest thing—send it back. 775 JAMES PYLE, New York.

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"Thrift is a Good Revenue." Great Saving Results From Cleanliness and

SAPOLIO