Epicures contend that roast quail should never be "split up the back," but served whole, on the inevitable slice of toast.

The Burden Bearer.

There is a big insulated wire in telegraphy which transmits the bulk of daily intelligence; there is a big insulated nerve in the human system which can bear the burden of more pain than all the rest of the nerves combined, and is known as the sciatic nerve. Sometimes the wire is cut to cut off its current; sometimes the surgeon's knife is used to cut the nerve to relieve excruciating pain. But there is one thing which avoids this radical treatment; one cure which penetrates to the pain-spot, and sciatica has been cured almost without fail by the use of St. Jacobs Oil. It reaches misery's seat and dethrones it. Thus attacked and routed in its hidden ambuscade, pain seldom returns to annoy. The great remedy does its work well.

America is a great field for diamond deal-

America is a great field for diamond deal

r. Kilmer's Swamp-Root cures all Kidney and Bladder troubles. Pamphlet and Consultation free. Laboratory Binghamton, N. Y.

In Corinth, about the time of Christ twenty figs brought two cents.

twenty figs brought two cents.

STATE OF OHIO, CITY OF TOLEDO,
FRANK, DECAS COUNTY OF TOLEDO,
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SEAL } Notary Public Hall's Catarrh Cure istaken internally and acts directly on the blood and mneous surfaces of the system. Send for testimonials, free. F. J. CHENEY & Co., Toledo. O.

Business Men in a Hurry

eat in restaurants and often food insufficiently cooked. Ripans Tabules cure dyspepsia and sour stomach and immediately relieve head-HALE'S Honey of Horehound and Tar re

lieves whooping cough.

Pike's Toothache Drops Cure in one minute Mrs. Winslow's Soothing Syrup for children teething, softens the gums, reduces inflammation, allays pain, cures wind colic. 25c. a bottle

Tired. Weak, Nervous

"I was troubled with that tired and all gone feeling, had no appetite, had a cough and asthmatic symptoms. I have been troubled thus some

thirteen years had to GiveUp All Work three years ago. Last three years ago. Lasi spring I commenced taking Hood's Sarsa-

Mr. Frank Charon and my cough left me. I have used half a dozen bottles and am a well man. I should have written this

Hood's sparing Cures

Hocd's Pills cure nausea, sick headache ndigestion, biliousness. Sold by all druggists

* WORLD'S-FAIR *:HIGHEST AWARD:



FOOD Has justly acquired the reputation of being
The Salvator for

INVALIDS ord The-Aged.
An Incomparable Aliment for the

GROWTH and PROTECTION of INFANTS and

CHILDREN

A superior nutritive in continued Fevers, And a reliable remedial agent in all gastric and enteric diseases: often in instances of consultation over patients whose digestive organs were re-duced to such a low and sensitive condition that the IMPERIAL GRANUM was the only nourishment the stomach would tolerate when LIFE seemed

would tolerate when LIFE seemed depending on its retention;—
And as a FOOD it would be difficult to conceive of anything more palatable.

Sold by DRUGGISTS. Shipping Depot, JOHN CARLE & SONS, New York.

Your Poor Tired Husband. He has worked hard Let him sleep late Sunday morning, then treat him to a Heckers Buckwheat Cakes.

EASTMAN COLLEGE, POUGREEPSI N. Y., offers both sexes the best educational advantage and Drawing the elementary branches, etc. VACATIONS. Positions obtained for petent students. Address, for Catalogue MENT C, GAINES, Prest, GOLLEGE, 30 Washington Street, COLLEGE



Animals should not be allowed to fall back in flesh or production. It costs considerably more to replace a pound of flesh or a certain amount of strength, than to retain it. While the animal is losing the pound of flesh and also while it is regarding it, the and also while it is regaining it, the food of support and all the care and sheltering given the animal are lost; for when the animal has regained flesh or strength it is just as valuable, and no more, than before. Also, the food of support is very nearly as great when the animal's production of milk, for example, is reduced one-half. While the total food consumed is reduced only one-fourth, what is reduced only one-fourth, what is re

duced only one-fourth, what is re-ceived in payment for that food is re-duced one-half; and the cost of caring for and sheltering the animal is the same. It is plain that this reduction may wipe out all the profit and more. A little carelessness and inattention in autum may secrifice all the gain in autumn may sacrifice all the gain from the summer's feeding and care

TRANSPLANTING TURNIPS

Rutabaga turnips are excellent to Rutabaga turnips are excellent to follow a crop of early peas, says the Massachusetts Ploughman. We have had the best success by transplanting the turnips. After the peas have all been picked, the land is plowed and a cultivator is run over the piece to lead the surface and to scene off part. level the surface and to scrape off part of the weeds and rubbish. The land of the weeds and rubbish. The land is then drilled eighteen inches apart, is then drilled eighteen inches apart, with a moderate application of phosphate in the drill. The young plants are set four inches apart in the row. The work of transplanting may be done very rapidly by a skilled workman. Care is taken to bear heavily on the soil about each plant after pricking out. The after work is not very great by this method, the ground being kept loose with a wheel hoe. For a large field, or where a wheel hoe is not to be had, wider rows and a fine-tooth cultivator would be preferred. The transplanting method insures a regular stand of turnips and quick growth to a good size.

WHY BIG PORK IS BEST.

Roast pig is generally from young animals that have barely passed the suckling age. It has a sweetness and tenderness that the animal never can furnish when killed at any later period of its life. But an immense deal depends on the way the hories fed. depends on the way the hog is fed. Contrary to the general impression, the pig's digestion is not naturally strong. It is almost always, while being fattened, fed with too concentrated nutrition. This creates fever, and digestion becomes weaker, rather than stronger. The meat from an animal that has been thus stunted an animal that has been thus stunted in growth is always inferior to that of one that has had a thrifty growth from the first. We have known pork from well-fed, thrifty old hogs to be more tender and of better flavor than that from young pigs that have been stunted in their growth. The great practical point is to keep pigs always thriftily growing until their fattening is completed. We can thus have sweet, well-flavored pork, and yet have it thick enough to not fry away to strips when cooked. It is commonly objected to pig pork that it cooks away too much. There is reason in this objection. But there is no reason why, if properly fed, a hog no reason why, if properly fed, a hog 250 to 300 pounds may not be as sweet and well-flavored as one that is smaller. Its fat may not be quite so solid, for this solidity is sometimes due to the fever from over feeding, which makes the meat unhealthful. -

WHEAT AS A FEEDING GRAIN

The reason why wheat has not here tofore been the leading feeding grain has been its high market value and the quiries are making into its value both as to its price and the nutriment and digestibility. It is true that all these three points are to be taken into account in estimating the feeding value.

The anowed to rest before feeding.

It is economy to feed a little less hay and some grain to all the horses.

Light, pure air and cleanliness are as necessary in the stable of the stabl cheapness of corn and oats. But now three points are to be taken into account in estimating the feeding value of any food. Good feeding must necessarily be that which is conductive to health, for there can be no thrift the wagon and not to start until you give the word. otherwise. Hitherto no experiments have been made in feeding wheat except to a small extent with damaged grain. Lately, however, attention has been turned to this matter, and as wight he expected for a terretain the stable is very injurious to the Inight be expected from our scientific knowledge of wheat, it has been shown, without exception, that it is now the cheapest grain food on the whole list.

The first interest is a manuration of the stable is very injurious to the eyes and lungs of the horses.

The power and longevity of the horse are in exact ratio.

In feeding poultry, it is especially profitable, and the experience of careful and intelligent persons goes to show that a barrel of wheat, worth about \$2.30, will make a barrel of eggs, worth, at fifteen cents a dozen, not less than \$9. This cought to be profitable, and the experience of care eggs, worth, at fifteen cents a dozen, not less than \$9. This ought to be very satisfactory, seeing that corn is not a healthful food when given to fowls altogether and without a large addition of other foods. The result of feeding wheat to pigs has been precisely similar, and with respect to both profit and health. There have been many instances that have proved this grain to be excellent for cows for the profit and health. There have been many instances that have proved this grain to be excellent for cows, for the bran and middlings have always been one of the most favored grain foods in the dairy. It has been found excellent for sheep, and, as highly-nitrogenous food is reasonably proper for a wool bearers, considering the large quantity of nitrogen in the fleece, this result should reasonably follow. For horses its equal value may be considered as doubtful, except as an addition to cut fodder when the grain is consely chopped. But as barley differs but little from wheat, practically, as a food grain, and as barley is well known to be one of the best foods for this animal, it may be taken as almost certain that, when fed judiciously, wheat will be at least better than corn. The writer of this note has been feeding rye to his horses and mules since harvest, and with every possible satisfaction to himself as well as to the animals. Thus, if the present low price of wheat continues, the surplus

may be fed, instead of being sacrificed in the lowest markets on record.—The

work before Marketing Poultry.

Ten days or two weeks before marketing fowls confine them in small yards where they will be quiet, contented and out of sight of other poultry.

Seeing other fowls at large will make them first and lose flesh instead of gaining. Keep the yards scrupulously ly clean. Feed three times a day all that will be eaten at each meal. Give the first meal early and the last one late in the day. Provide plenty of sharp grit and fresh water. Corn is best for finishing off poultry as it gives a firmer flesh and yellower color than buckwheat or other grains. Pullets can be fattened best just before commencing to lay and cockerels when the tails begin to turn. It is a mistake to keep males until fully matured. As soon as fit for broilers they should be marketed. Cockerels always meet a ready sale and command high prices.

There is much to be learned about

dressing poultry. It is useless to send fowls to market unless fat and neatly dressed. Attractiveness is an importareased. Attractiveness is an important feature in selling and great loss frequently occurs from lack of it. In selling to local dealers use the same care in dressing that would be taken if shipping to a distant commission merchant. Fowls look best when drywinked conscious if the adversarial transfer. merchant. Fowls look best when drypicked, especially if fat and plump. If they are not in fine condition it is best to scald them before picking. When drypicked the natural firmness of the flesh remains, and poultry for Chicago markets should be so prepared if possible. Let the fowls go without food for twelve to twenty-four hours before killing so that nothing will remain in the crop to sour. Kill by severing the veins of the neck or inside the mouth. This can be quickly and painlessly done with a sharp knife. Hang the fowls by the feet to bleed and pick while the bodies are warm, using great care not to tear the bleed and pick while the bodies are warm, using great care not to tear the skin. Leave the head and feet on and do not remove the crop or intestines. Wash in cold water, wipe dry and hang up by the feet in a cool place. For scalding, heat the water about to the boiling point. Holding the fowl by the head and feet, dip the body into the water three or four times. If the head touches the water it will give the eyes a struken appearance. give the eyes a shrunken appearance.
Buyers are naturally suspicious, and
if the eyes are shrunken they think
the fowl has been sick. When the
feathers and pin feathers have been removed, immerse the fowl in scald then down interest the town in scalaring water for four or five seconds and
then dip immediately into ice cold
water to give it a plump appearance.
If the head is cut off, turn the skin
back a trifle, cut off the bone, and
drawing the skin forward tie it neatly.

Ducks and goese should, or through

Ducks and geese should go through the same process of dressing as chick-ens. For these fowls it requires more time for the scalding water to pene-trate and loosen the feathers. After scalding wrap them in a thick cloth for two minutes and the feathers and down will come off easily. Turkeys should always be dry picked. Before packing for shipping be sure the meat is dry and cold. Pack snugly in clean boxes or barrels after placing a layer of clean hay or straw in the bottom. Boxes or barrels holding 100 to 150 pounds are conveniently handled.—American Agriculturist.

FARM AND GARDEN NOTES.

Plow your garden in the fall. Less feed is required in sun-lighted

One specked apple is sure to infect its neighbors.

Jerking the horse will ruin the After a hard drive the horse should

Whey mixed with whole-ground October.

It is said that 100 pounds of hay will make 172 pounds of manure will make 172 pounds of manure; oats, 204 pounds, while grass will make but forty-three pounds.

In training a colt the safest rule is to teach him one thing at a time, and be sure that it is learned thoroughly

By putting lace handkerchiefs in warm water in which are a few drops of ammonia, and using castile soap, they are easily washed and made a beautiful, clear white. Then do not iron, but spread the handkerchief out smoothly on marble or glass, gently pulling out or shaping the lace. Just before it is entirely dry fold evenly and smoothly and place under a heavy weight of some kind and you will find handkerchiefs lasting thrice as long as before.—New York Journal.

Nothing keeps flannels and stockings and other underwear looking so well as darning and mending and repairing material that matches perfectly. A hole seems almost preferable to a gray stocking darned with blue, or black undershirt bound with red, or a brown patch where there should be a black one. Buttons, all kinds of mending threads, in cotton, linen, silk, and wool, bindings in taffeta ribbons by the roll, and white cotton tape of all widths, and even webbing by the yard are to be bought at most reasonable prices for making old things as good as new, and for keeping the new in perfect condition. It also seems to be an economy in the same direction to buy the same makes and colors in flannels and hose from same direction to buy the same makes and colors in flannels and hose from season to season, so that one may have material to reinforce weak places without buying it.—New York Post.

IT WILL BE WISE.

To rub spotted lamp chimneys with salt before washing them.

To clean steel beads by laying them for several hours in oil; then wipe and click with charming the same steel the same several hours in oil; then wipe and same several hours in oil; the same several hours in oil; then wipe and same several hours in oil; the same several hours in oil; then wipe several hours in oil; the same sever

for several hours in oil; then wipe and polish with chamois.

To restore gilded picture frames by first removing the dust with a soft brush and washing the gilding in warm water in which an onion has been boiled. Then dry quickly with a

cloth.

To wear well-fitting shoes about the housework; they will be less fatiguing than loose, untidy slippers that are supposed to be worn for comfort.

To remember that the usual methods for removing paint spots from clothing will not be satisfactory if the paint has become hard and dry. In this case use equal parts of ammonia and turpentine, saturate the spot as often as necessary and wash out in soapsuds.

To cut doughnuts out an hour or

To cut doughnuts out an hour or To cut doughnts out an lour or more before they are fried and allow them time for rising. They will be much lighter than when fried as soon as they are cut. Try cutting them at night and frying them in the morn-

To prevent hair from becoming prematurely gray by taking one ounce of glycerine, one ounce of bay rum and one pint of strong sage tea; mix thoroughly and add a few drops of the

thoroughly and add a few drops of the oil of bergamot.

To clean carpet by wiping it off with a sponge wet in water, to which a tablespoonful of turpentine has been added. This should be done about once a month, after the carpet has been thoroughly swept; and it will keep it wonderfully bright and fresh looking.

To use melted alum for a handy cement. It may be quickly prepared.

cement. It may be quickly prepared, and may be used for mending anything which will not come in contact with heat and water.

To keep the ironing board and table

firmly and evenly covered with a thick blanket and sheet, with a quantity of holders convenient, so that the towels will not be burned out in their service. -New York Recorder.

CAKES FOR THE CHILDREN.

CARES FOR THE CHILDREN.

Plain Cup Cake—For two sheets of cake use one cupful of sugar, half a cupful of butter, one cupful of milk, two cupfuls and three-quarters of sifted flour, the rind and juice of one lemon, three eggs, one teaspoonful of sods and two of cream of tartar. Mix the flour, seds and cream of tartar. the flour, soda and cream of tartar and sift the mixture. Beat the butter to a cream. Gradually beat in the sugar. Beat the eggs till light and beat them into the butter and sugar. Now add the milk, and lastly the flour. Beat vigorously, for helf a minute. Beat vigorously for half a minute. Spread the mixture in two buttered shallow pans. Sprinkle with powdered sugar and cook for twenty-five minutes

Raisin Cake—Take two and one-half cups of sugar, one-half cup of butter, one-half cup of sour milk, two spoonfuls of cream, one cup of chopped raisins, one teaspoonful of soda, one-half teaspoonful of cinnamon and a bit of nutmeg. Flour enough to knead. Roll out an inch thick. Cut into oblong pieces. Bake quickly.

Soft Gingerbread—Stir two teaspoonfuls of soda and one of ginger into one cup of molasses. Add one-third of a cup of butter and one cup of warm water in which one teaspoonful of cream of tartar has been dissolved. Add three small cups of flour.

solved. Add three small cups of flour, mix together and bake.

Plain Spice Cake—Take one egg, two-thirds of a cupful of sugar, the same quantity of molasses and of butter, a cupful of milk, two cupfuls and a balf of dawn research. ter, a cupful of milk, two cupfuls and a half of flour measured generously, one teaspoonful of soda, one level teaspoonful of cream of tartar, one teaspoonful of vinegar or lemon juice, and one tablespoonful of mixed spice. Beat the egg well, and after adding to it the molasses, sugar, spice and butter—the latter being first melted—beat again. Mix the soda with the milk and add to the other mixture the cream of tartar with the flour, and stir cream of tartar with the flour, and stir into the butter, and finally add the vinegar or lemon juice. Pour into two shallow paus and bake for twenty minutes in a moderate oven.

Cookies—Two cups of sugar and one cup of butter beaten together, two eggs, yolks and whites beaten separately; one-half cup of sweet milk, one-half teaspoonful of soda, nutmeg. Flour to roll.—New York World.

A Self-Taught Florist,

James Warburton, the "Sage of Cressbrook Cottage," is a self-taught florist, and grows better and rarer roses than anybody in the Old Bay State. His rosehouses are planted in a garden which is a paradise of cultured growth. And yet, until he was fifty years old, "Jimmie" worked in a factory as a common spinner.—Chicago tory as a common spinner.—Chicago Herald.

FOR SWOMEN

Boston has a five cent restauran

Sarah Grand only received \$984 for her novel, "Heavenly Twins."

One London woman makes a goo living in breaking in new shoes.

Queen Marguerite, of Italy, has yielded to the prevailing cyclomania All animals enumerated in natural history are utilized for fur trimming. The girl of the period resorts to artificial methods to add to her

height. Even small women in sealskin wraps with balloon sleeves will look "im

There is a young society bud of the Gotham Four Hundred who wears s No. 8 shoe. Every one of England's

Every one of England's royal princes wears a facsimile of his bride's princes wears a tacsimile of his bride a wedding ring.

In picture frames for the "house beautiful," white and gold have great-est popularity.

For the linen closet most house-keepers find lavender both pleasant and serviceable.

The Queen of England has a large but finely shaped hand. She wears No. 8 black suede glove.

The Empress of Germany takes a keen interest in hospital work and is a good friend to the nurses.

"Occasion" prices at the Paris shops correspond to the "special-sale" placards of New York stores. The Princess of Wales, who occasionally tries her hand at angling, has a gold mounted rod that cost \$200.

For birthday rings silver has again come into popularity, especially with agate, sardonyx and moonstone settings.

Miss Helen Gould goes in strong for billiards. It is said that she has been known to score as many as three points

The daughters of the Prince of Wales have taken to cycling and run into each other just as every-day

The ladies of Montgomery, Ala., are about to present the United States cruiser Montgomery with a handsome silver service. Mrs. Ella W. Peattle, a member

the staff of the Omaha (Neb.) World-Herald, has been nominated for a po-sition on the School Board of that Miss Anna F. Grant, who is at the head of a printing and publishing house in Boston, is preparing a pro-fessional and business woman's direc-

One of the Washington hotels ha fitted up special sets of honeymoon apartments. Blonde, brunette and nut-brown brides have rooms to

An anti-corset league is conducting a campaign against tight lacing in England. Its motto is: "Fashion without folly; elegance without ec-centricity." Those who are in the country now

On rainy days in China, when a lady comes to a muddy place she beckons to a boy, who will, if he is in the business, drop down in front of her, making a stepping stone on which the lady reaches dry land again.

The cleverest American actre taking steps to emancipate this coun-try from the tyranny of French fashion. Many of them have very de-cided and original ideas which they

cided and original ideas which they make their dressmakers carry out.

One of the few things for which old Queen Mary is to be thanked is the big sleeve. While it represents the garish taste of the Tudors, it also in its present modifications gives a picturesqueness to a tall girl's costume that is often queenly.

A new with has been formed which A new cult has been formed which

A new cult has been formed which is devoted to the eyebrow and the eyelash. Its disciples believe that the charm of beauty lies in broad arched brows and they use all sorts of brushes, tweezers and pomatums to produce the effect seen in ancient statues.

The most famous jewel in New York society belongs to Mrs. John Jacob Astor. It is a superb combination of gems, arranged in the shape of a stomacher, and contains 150 stones, each the size of a pea. It was Mr. Astor's wedding gift to his bride and cost \$500,000.

In England there are about 3,543,-000 corset wearers, whose united girth should be 95,661,000 inches, which is reduced by compression to 81,489,000 inches, showing, according to the anti-corset league, a deplorable deficit of 223\(\frac{2}{3}\) miles of waist, all lost by tight leaing.

By the will of Mrs. J. P. Armory, of Braintree, Mass., that town is to have "a temporary home for poor women and their young children, and for invalid women, both young and old." Mrs. Armory also left bequests to the Women's Hospital and the Skin and Cancer Hospital of New York and to two Massachusetts hospitals.

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

Baking Powder ABSOLUTELY PURE

How to Walk.

How to Wa'k.

The chief muscles concerned in walking are those in the calf and back of the leg, which, by pulling up the heel, also pull up the bones of the foot connected with it, and then the whole body, the weight of which is passed on through the bones of the leg. When walking, the trunk is thrown forward so that it would fall down prostrate were not the right foot planted in time to support it. The calf muscles are helped in this action by those on the front of the trunk and legs, which contract and pull the body forward, and, the trunk slanting forward when the heel is raised by the calf muscles, the whole body will be raised and pushed forward and upward. This advancement of each leg is effected partly by muscular action, is effected partly by muscular action, the muscles used being (1) those on the front of the thigh, bending it forthe front of the thigh, bending it forward on the pelvis; (2) the hamstring muscles, which slightly bend the leg on the thigh; (3) the muscles on the front af the leg, which raise the front of the foot and toes, preventing the latter, in swinging forward, from hitching in the ground. When one foot has reached the ground the action of the other has not ceased. There is another point in walking. The body is constantly supported and balanced on each leg alternately, and, therefore, on only one at once. Hence there must be some means for throwing the centre of gravity overthe line of support formed by the bones of each leg, as it supports the weight of the body. This is done in various ways, and hence the difference in the walk of different people.—New York Telegram.

A Ticking Tombstone.

There is a tradition that a tomb-There is a tradition that a tomb-stone in the graveyard of an old and uncompromising little stone church in Louden, Penn., gives forth a ticking sound, and it has long been locally famous as the ticking tombstone. The noise is not loud enough for the stone to be located by a stranger, and if the ticking is really ever heard, it comes doubtless from the trickling of water through the limestone formation not unusual in the region. The old church dates back to about the middle of the last century, and is surrounded by gravestones, some of them considerably older.—Detroit Free Press.



Those who are in the country now and can secure good specimens of rough bark, will find it an effective decoration for a special room in their winter home.

The verse of Helen Hunt Jackson was ranked by Emerson above that of most American poets. She was born in 1831, and her best prose works are tales of Western life.

Worth is said to be the only dressmaker living who refuses to alter your dress if it does not suit you. If the fit is not perfection he makes an entirely now costume.

A committee of German women has been organized to visit foreign countries and study the woman question under the leadership of Frau Professor von Gisysky, of Berlin.

When Mrs. J. W. Mackay, wife of the bonanza millionaire, wants to impress her European friends with her own importance she invites them to dinner and sets them in front of a \$196,000 silver service.

London society women have a new fad—the wearing of an immense ring on the first finger of the right hand. The ring has to be big and aggressively solid, so that it may contrast with small and delicate hands.

On rainy days in China, when a lady comes to a muddy place she beckons

Address for Book, World's Dispensary Medical Association, Buffalo, N. Y.

HALMS Anti-Rheumatic Chewing Gum Cures and Frevents Incumatism, indication Dyspepsia, Heardburn, Catarra and Asthma Dyspepsia, Heardburn, Catarra and Asthma Freich and Fromotes the Appetite. Sweeten the Breath Cures the Tobacco Habit. Endorsec by the Medical Faculty. Send for 10, 15 or 2 rent package, Sileor, Stamps or Fostal Note, BEO, R. HALM, 150 West 22th St., New York

DENSION JOHN W. MORRIS, Washington, D. C. Late Principal Examiner U.S. Pension Bureau Syrate Last war. If adjudicating claims, atty since

Tecumseh, the Indian leader, was rever even a chief, but acquired his supremacy over the Northwest Indians solely by his inflammatory eloquence. A designing politician, he won the admiration rather than the love of his

Hotels in England are to make a reduction of twenty-five per cent. to members of the Cyclists' Touring Club, which now number 20,000 mem-



KNOWLEDGE

Brings comfort and improvement and

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,

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.



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A • Ripans • Tabule. Take one! at the time, Swallow it and there you are.

One who gets just as full In any other way Is not so uncomfortable at the time.] That sensation, to him, Comes later. To prevent it Take a tabule Before going to bed.

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Success in washing and

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weakly woman. It shuts out possible harm and danger; all things washed with Pearline last longer than if washed with soap. Everything is done better with it. These form but a small

part of the of packages of Pearline every year. Let Pearline do its best and there is no fear of "dirt doing its worst." Turn
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On the peddlers and grocers who tell you "this is as good as," or "the same as" Pearline. IT'S FALSE; besides, Pearline is never peddled.

1AMES PYLE, New York.

Thoughtless Folks Have the Hardest Work, But Quick Witted People Use

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