

### Primitive Fire Engines.

The oldest known fire engine for pumping water is probably the one mentioned in the "Spiritalia" or Hero, about 150 B. C., says a London paper. This engine, it is said, was contrived with two single-acting pumps, with a single beam pivoted between the two for working the plungers. The streams of water united in a single discharge pipe and passed up a trough having an air chamber, and out of a nozzle which might be turned in any direction as desired. Fire engines appear also to have been used extensively by the early Romans, who furthermore organized regular fire brigades. In the early part of the sixteenth century a fire engine known as a "water syringe," was introduced, which, in a measure resembled the modern forms of fire engines. This was mounted on wheels and the water pumped by levers. This form of engine was very generally used in Germany. In England, about the same time, large brass syringes were used. These held several quarts of water and were operated by three men, two of them holding the syringe at each side with one hand and directing the nozzle with the other, while the third operated the plunger. It was necessary, after having discharged the water from the syringe, to refill it from a well or cistern near the fire or from buckets. The syringes were later fitted to portable tanks of water. —Philadelphia Press.

### Cheap at the Price.

The Chicago man who had gone on a business trip to Omaha had started home again. He had been compelled to run several blocks to catch the train and was somewhat overheated. The temperature of the car was over 100 degrees and still climbing. He stood it for about five minutes, and then tried to open a window. It was one of those car windows that are not built for opening purposes, and it didn't open. He tried another window with the same result. The third window stuck equally tight, and he raised his foot and kicked a large hole through the plate glass. The conductor heard the crash and came running into the car. "Who broke that window?" he demanded threateningly. "I did," said the Chicago man. "Well, sir, it will cost you just \$5." "Here it is," said the other, handing him a \$10 bill. "I haven't change for that," said the conductor, somewhat taken aback. "Never mind the change," replied the Chicago man. "Keep it." He raised his foot again, kicked out another window, took a newspaper out of his pocket, sat down and went to reading as if nothing had occurred. —Chicago Tribune.

### Don't Hurry From Bed.

The British Medical Journal attacks the time-honored adage, "Early to bed and early to rise," etc., tooth and nail. It says the desire to rise early is usually a sign, not of vigor, but of advancing age. The long, deep sleep of youth is made possible by a thorough elastic vascular system, and the stiffening vessels of age are not so easily controlled by the vaso-motor nerves; hence shorter sleeps. "Paternal families," it continues, "who goes to bed at 11 p. m., wants to get up at 5 a. m., and looks upon his healthy son, who prefers to lie till 8, as a sluggard. When this foolish interpretation of a proverb about the health and wealth to be got from early rising is combined with the still more foolish adage which says of sleep, 'six hours for a man, seven for a woman and eight for a fool,' then we have a vicious system capable of working great mischief to young people of both sexes."

### A Steer-Killing Contest.

In a contest at Cumminsville, Ohio, "Andy" Emwein, of Swift's Works in Chicago, became the champion butcher of the United States. Emwein and Joseph Paruka, of Cincinnati, were the contestants, and the killing and dressing of a steer was the work. Each man had a helper. Emwein won by killing, skinning and completely dressing his steer in five minutes and seventeen seconds. Paruka got through in six minutes and thirty-three seconds. The best previous record was 5.42. Emwein will defend his title against all comers. —New York Witness.

**Dr. Kilmer's Swamp-Root Cure** for all Kidney and Bladder troubles. Pamphlet and Consultation Free. Laboratory Binghamton, N. Y.

About 100,000 tons of new steel rails will be laid by the Pennsylvania system this year.

### Nicotinized Nerves.

Men old or thirty. Chew and chew, cut little, drink, or want to, all the time. Nerve tingle, never satisfied, nothing's beautiful, helplessness, a gloomy, unstarred system tells the story. There's an easy way out. No-To-Bac will kill the nerve-craving effects for tobacco and make you strong, vigorous and manly. Sold and consumed to cure by Druggists everywhere. Book, "Don't Take Bacco Spirit or Smoke Your Life Away," free. All Sterling Remedy Co., New York City or Chicago.

### Not So Convenient.

Physicians endorse Ripans Tablets by prescribing the remedies they contain, but in form not so convenient, inexpensive and accurate as in Ripans Tablets.

E. B. Wallhall & Co., Druggists, Horse Cave, Ky., say: "Hale's Catarrh Cure cures every one that takes it." Sold by Druggists, 75c.

Mrs. Winslow's Soothing Syrup for children teething, softens the gums, reduces inflammation, allays pain, cures wind colic, 25c a bottle. If you want to be cured of a cough use Hale's Honey of Horehound and Tar. Pike's Toothache Drops Cure in one minute. We think Pike's Cure for Consumption is the only medicine for Coughs. JENNIE PINK-ARD, Springfield, Ill., Oct. 1, 1901.

### All Out of Sorts

first, weak and weary. If this is your condition, stop and think. You are suffering from dyspepsia and great misery awaits you if you do not check it now. Hood's Sarsaparilla is the best medicine you can take. It has peculiar power to tone and strengthen the stomach. Remember

**Hood's Sarsaparilla** is the only true blood purifier prominent in the public eye today. 21; six for \$5.

**Hood's Pills** act harmoniously with Hood's Sarsaparilla. 25c.

**PIKE'S CURE FOR CURS WHERE ALL ELSE FAILS** Best Cough Syrup. No Alcohol. Use in time. Sold by druggists. CONSUMPTION



### FARM AND GARDEN.

**PRIZE STEERS TOO FAT.**  
The chief fault with the prize steers at the fat stock shows is that they are wastefully fat, and often seriously lacking in lean meat. This is particularly true of the special beef breeds. —New York World.

### INSECTS INJURING WOOL.

There are several insects that will damage wool. One is the common wool-eating moth, another the hair and wool-eating beetle. If the wool is dirty there are flies that will deposit eggs in it, and these will injure it. It is to be considered that flesh and wool are of almost the same composition and character, and as wool has much oil and grease in it the brown beetles that infest the meat houses will damage stored wool. The remedy is very easy. Put the wool in a close apartment or bin, and pour a pint of sulphide of carbon on the bottom, closing the receptacle as tight as possible. No light must be used where the wool is stored in this way, as this fluid is explosive. —New York Times.

### TO PREVENT HORNS.

A cattle-raiser who has had large experience uses caustic potash to prevent horns growing, and in speaking of remedies says: "I consider it useless and cruel to raise horns. I prefer the caustic potash remedy, as being easier applied and much cheaper, five cents' worth being enough for about twenty calves. It must be kept in an airtight bottle, taking out just as much as you use at one time and not returning to the bottle any that is the least bit moist, as it dissolves very easily. If you have but one or two calves, your druggist will give you a piece about one and a half inches long for a penny. Tie the calf's legs; let one person hold the head; clip the hair from around the horn-nubs the size of a nickel, put something around the caustic to keep from coming in contact with your hand; moisten one end of caustic, rub on horn and as far around as clipped, changing from one to the other until the skin is thoroughly burned. Then your work is done, and you have a 'natural muley.' Do the work before ten days old—sooner the better." —Colman's Rural World.

### A PLACE FOR FOWLS TO ROLL.

The trouble that many farmers have in keeping fowls out of the garden is because they do not provide a substitute. It is natural for hens to seek a dusting place where they can clear off any vermin that may be on them, or without regard to this to take a dust bath, which is their way of keeping skin and feathers in healthy condition. A small place near the hen house should be plowed and sown with grain. It need be only a few feet square, and may be dug with a spade in a few minutes. Then scatter and lightly cover enough grain to keep the fowls busy. It is astonishing how much of the time this rolling place will be occupied and the garden will be wholly safe. When the hen goes to the garden she makes directly for the beds where the choicest seeds have been sown, for here the ground has been most thoroughly pulverized. Give the hens as good a place outside the garden, and there will be no trouble in growing garden truck, no matter how many fowls are kept. But the strawberry patch must be enclosed. The fowls go there for a different purpose, and when they get a taste of the fruit it is hard to keep them out, however high the enclosure. —Boston Cultivator.

### THE WONDERFUL PEA.

To grow for feeding fowls and other cattle, we can hardly overestimate the value of the Wonderful pea. Here is a crop that can be grown with ease in four months' time, that will yield a hundred-fold or more of feeding and fattening food superior to corn. The bacon made from hogs fed on peas is much sweeter and more solid, and the fat will not run out in cooking nearly so much as corned. They grow so much quicker and larger than other varieties, that poor land can be brought up very quickly by their use; in fact, in less than four months their great value is obvious to all. The Rural New Yorker, speaking of this class of peas, says: "These belong to the class called renovating crops; instead of making the soil poorer they make it richer, and not only so, but they also furnish protein for cattle food. The signs of the times indicate that this class of crops is to play a leading part in the farming of the future."

To grow for hay they are most valuable, as they yield an immense quantity of feed of the best quality, and produce the crop in so short a time.

For ensilage Wonderful peas are unsurpassed, being much more nutritious than green corn and other crops used for that purpose. They are desirable to grow for cooking for food, as they will yield a supply of shelled peas for the table for several weeks. —Colman's Rural World.

### HOW TO KEEP BUTTER.

Most farmers do not make dairying a specialty. It is only one of the various industries from which they derive their incomes. The profits from three or four cows do not warrant the outlay for a complete equipment of modern implements. The average farmer and his wife must make the most of pantries, pans and other heavy appliances at hand. Consumers have learned that butter rapidly deteriorates if exposed to the air, hence small packages are called for. Butter is never so good as when used within one week from the time it leaves the churn. It possesses then a delicate aroma and a peculiar, indescribable flavor, which soon passes away and is never present thereafter; but butter properly made can be kept sweet and in good order for months. The surplus butter may

be kept and marketed in winter, when prices are more remunerative. Get the butter in good condition as soon as possible after churning, and pack it firmly in gallon or half gallon jars. Those containing four or five pounds are preferable. When the jars are bought ask the seller, as he marks the weight of each, to number them, so that a record of the amount of butter in each jar can readily be kept. Pack the jars level full, tie a round piece of strong, thick cloth over the top, and place it bottom side up, into a new large crock.

Do not pack butter made at different times in the same jar, but store only those jars that can be filled at one churning. Make a strong brine, using all the salt the water will absorb, adding to each gallon a teaspoonful of granulated sugar. Scald the brine and skim it thoroughly. When cold strain through a wet, thick cloth into the crock. Add more brine from time to time to keep the jars covered two inches in depth. Tie a thick cloth over the crock to protect from dust, and over this place a wooden cover to exclude the light. Do not keep the crock on the cellar floor, even if it is a cement one, but on a platform, if possible, with slats underneath the crock to insure free circulation of air. This will prevent mold forming on the bottom of the crock. It must be sold as packed butter, but will bring a good price. October is the best month in which to pack butter for winter home use. Several smaller crocks may be used in which to store the jars rather than use the large crock. To cleanse jars and crocks use a bath of hot limewater, or strong hot soda water. A simple method is given by salt manufacturers for testing the purity of salt. Take as many clear glass tumblers or goblets as there are samples of salt. Put into each the same quantity of clear cut water. Drop into each tumbler a teaspoonful of salt from one of the several samples and note the immediate results. There will be a scum, sediment, or milky color, varying with the inferiority of the sample. The water showing the least change will contain the purest salt. —American Agriculturist.

### FARM AND GARDEN NOTES.

June is the month in which to breed for February calves.

It is undoubtedly true that food of all kinds flavors milk to a greater or less degree.

More butter is injured in the ripening of the cream than at any other point.

Milk in any form, sweet or sour, is good for fowls. Sour milk will surely make them lay.

A little salt every day, with the soft food, is good for grown hens, but don't give any to the chicks. It may kill them.

For applying insecticides to a limited number of vines or bushes a short broom will be found a fair substitute for a sprayer.

The size of the cow and the amount of food eaten are no indications of what she will do at the pail or what the milk will churn out.

The lady-bird beetles are unusually numerous this season. They are one of the fruit growers' best friends and should never be destroyed.

A little litted meal mixed with the morning mash occasionally will give a gloss to the feathers and help keep the fowls in good condition.

Swamp muck is not generally as valuable as it appears and requires to be heavily dosed with lime the first season to produce much effect.

When you mow your lawn leave a corner uncut so that you can clip a little fresh grass for the hens every day. They will amply repay any little attention of this sort.

Fowls must have a variety of food if they are to do well. Breakfasts good, but you couldn't live on it. Neither can a hen live on any one kind of food and do well.

Ground green bone is just as good for fowls now as when the weather was cold. They need animal food of some kind to keep them in condition, and this is the very best form in which to administer it.

Mulching hoad crops with straw, leaves or other litter is a simple and cheap safeguard against drought. Potatoes so mulched last year yielded twice as heavily as those not mulched, in quite a number of instances.

If you are going to set a hen be careful and select only the most perfectly formed eggs, and the largest ones. Your chance of getting good stock from such eggs will be much better than from ill-shaped and small eggs.

If you do not provide any regular grit for your fowls then you should at least pound up some old crockery or earthenware and give them occasionally. They must have grit in some form to assist the gizzard in grinding up the food.

Now beware of lice, keep lots of insect powder handy. Take out the roosts occasionally, pour kerosene over them and set them on fire. Sprinkle kerosene all around in the crevices. If you make nests of tobacco stems you will not be troubled with vermin there. The time to fight this enemy is before he takes possession of the place.

An Extraordinary Swindle.  
One of the most extraordinary swindles on record has been unearthed in Russia. A rascal has been selling the peasants cheap tickets to the planet Jupiter, where he assured them of free land and a living without work. In packing up to leave the peasants threw away their valued images of the saints, as the swindler assured them that the saints all lived in Jupiter, and there would be met face to face. —New Orleans Picayune.

### HOUSEHOLD AFFAIRS.

**HOW TO KNOW A FOWL IS YOUNG.**  
A young fowl may be known before plucking by the largeness of the feet and leg joint. After plucking, a thin neck and violet thighs may be taken as invariable signs of age and toughness, especially in turkeys and fowls. The age of ducks and geese is tested by their beaks, the lower part of which breaks away quite easily when they are young. —New York Dispatch.

### TO BLEACH LACE.

To bleach lace, first expose it to the sunlight in soapuds, and afterward dry it upon a cloth, pinning the points in their proper position. Then rub both sides of the lace carefully with a sponge dipped in soda made with glycerine soap, and rinse free from soap with clear water in which a little alum is dissolved. Next pass a small quantity of rice water over the wrong side of the lace with a sponge, iron with care, and, lastly, pick up the pattern with a small ivory point. —New York Dispatch.

### NEW LEGGINGS FROM OLD BOOTS.

An excellent pair of leggings for the small boy of the family may be made from the tops of his father's worn-out boots. Cut off the tops of the boots, being careful to leave quite a large portion of the foot of each boot at the instep and the heel, to form the bottom of the leggings. Rip the seams on the outside of each leg and trim a little, if necessary. The straps to pass under the foot may be cut from an old shoe, and sewed in place with stout shoe thread. The leggings will then be complete, with the exception of the buckles. Among your old shoes you are apt to find many discarded "arctics." Cut the clasps from three pairs of these and make them do duty as fastenings for the leggings. Try the leggings on the future wearer to ascertain the best place for the clasps. —Housekeeper.

### DUST.

There are a great many housekeepers who think lightly of dust that is out of sight. Their carpets lay for years on the floor, their upholstered furniture stands about on every side, where it has stood for years, veritable dust traps. So long as the carpets are carefully swept and all dust brushed up, the outside of the furniture the housekeeper seems to consider that every requirement of neatness has been met. Few women reflect what these floating particles in the air that so easily become lodged in every nook and cranny mean. It has long ago been asserted by physicians that earth in our great cities is filled with disease germs. An outbreak of malaria may follow the upheaval of any large quantity of earth in the more thickly settled parts of any large city. The floating dust of the city always contains germs which it is hazardous to introduce into the heated atmosphere of the dwelling house. Where dust is allowed to accumulate in any amount the danger is increased fourfold. Under the carpet lay the germs of disease with the dust. On some evil day when the vital powers of one of the household is at a low point he falls a victim to pneumonia, consumption or some other disease from this source. These foul germs have been growing up in the house, receiving fresh accessions of power from the dust and nurtured by artificial warmth when all the dust outside is laid under the snow and the air has been purified by frost.

Furniture that is upholstered with cushions that cannot be removed should be finally done away with along with nailed-down carpets and all the various devices that conceal dust. The hardwood floor with the movable rug is an immense improvement over the carpet, but the upholstered lounge and chair is almost as successful a trap for dust and disease germs as the carpet was. —Boston Cultivator.

### RECIPES.

**Toasted Cheese**—Place a few lumps of butter in a shallow dish, lay on thin slices of cheese, put in the oven a few minutes until melted and serve immediately.

**Prune Whip**—Sweeten to taste and stew three-quarters of a pound of prunes. When cold add the white of four eggs, beaten to a stiff froth, stir all together till light, put in a dish and bake twenty minutes. Serve with cream.

**Seed Cake**—One cup of butter, two of white sugar, three eggs, half a cup of caraway seeds and flour enough to make a stiff paste. Sprinkle the bowl with sugar, roll out the dough very thin and cut it in rounds. Bake about fifteen minutes.

**Stewed Haddock**—Cut the haddock into square pieces, lay them into a saucepan with a little salt, cayenne pepper, a little maco and some small pieces of butter. Dredge in a little flour or cracker crumbs and then another layer of fish and seasoning. Cover the saucepan tight and let it simmer gently one hour. Dish it very carefully, turn the gravy over the fish and serve.

**Yellow Cake**—Take the yolks of four eggs (left from the whip), one cup of sugar, half a cup of butter, two-thirds of a cup of milk, two large cups of flour, one and a half teaspoonfuls of baking powder, a pinch of salt and flavor with vanilla. This cake is also very nice baked in a long pan, covered thickly with boiled frosting and then with the half meats of English sauces.

**Mint Sauce**—Four dessertspoonfuls of chopped mint, two of granulated sugar and quarter of a pint of vinegar. Wash the mint, which should be young, freshly gathered and free from grit. Pick the leaves from the stalk, mince them very fine, and put them into the vinegar. Add the sugar and vinegar. This sauce should be prepared several hours before serving.

**Boiled Salad Dressing**—Thoroughly beat five eggs, put into them five or six tablespoonfuls of vinegar, two even teaspoonfuls of made mustard, one teaspoonful each of salt and sugar, half a teaspoonful of red pepper, two tablespoonfuls of oil and a pint of cream. Cook in double boiler till it thickens like soft omelet. Stir well. This will keep in a cool place two weeks, and is excellent for lettuce, celery, asparagus and cauliflower.

### NEWS NOTES FOR WOMEN

Ribbon is growing more and more popular.

The Bishop of London has joined the ranks of the women suffragists.

Transparencies of lace are lot in many of the skirts with very good effect.

Our modern housemaid insists upon a large bow instead of a cap on her head.

Among the newest materials are embroidered crepons, with tiny dots in Dresden colorings.

Philadelphia hotels have abandoned the rule against the entertainment of women unaccompanied.

Twenty-one neighboring farm houses in North Paris, Mo., have sent out twenty-four schoolmarms.

The Princess of Wales adorns her boudoir with curious patterns of skates of all countries and ages.

New black lace butterfly evening bonnets are studded with tiny shinerstones, with very brilliant effect.

The grass linen embroidery and Valenciennes lace are seen as trimming on the most diverse materials.

It isn't called "women's rights" or "women's suffrage" any more. It is "equal rights" in the new parlance.

Many women wear the hair combed down over the ears and waved out at the side like the old style of forty years ago.

There are said to be over 1000 women in New York who, in one way or another, make their living by their pens.

Louis Imogen Gurney, the New England postmistress-poet, has started on a walking trip through England.

The first woman to apply for and get a place on a police force was Miss Edith Walker of Bogota, Colombia, in 1894.

It is said that the ex-Queen Isabella of Spain is the godmother of more children than any other woman in the world.

The first paper devoted to woman suffrage ever published was the *Una*, edited by Mrs. Paulina Davis, of Providence, R. I.

Dona Manuella Palido, the first and only woman lawyer in Spain, opened an office in the Spanish capital in February, 1894.

A woman drummer, representing a Boston (Mass.) wholesale drug house, has invaded Kentucky, and is taking in the larger towns.

The first European woman to marry a native of Burmah was Miss Mabel Cosgrove, who married Chan-Toon, of Rangoon, in January, 1894.

The Misses Brice, daughters of Senator Brice, of Ohio, will make a bicycle and kodak tour of the rural districts of France during the summer.

Pompadour silks and those with chine grounds in soft colors of blue, beige or fawn color are much used for rich, dressy blouse waists.

Vienna has a society—the *Gisela Verein*—which raises funds for young girls to enable them to marry. Last year sixty-six were provided for.

Over 40,000 women are attending colleges in America, yet it is only twenty-five years since the first college in the land was opened to women.

The Princess Maud of Wales is a bicyclist, but does not rush into bloomers. She wears a neat and modest costume, with a riding-habit skirt.

Many of the new imported model trimmed hats are a veritable "dream." Such lovely flowers can only be an imitation of those growing in Paradise.

Cherry wood handles are the fashion in some of the newest umbrellas. There is not as much real or imitation silver used in ornamentation as heretofore.

Skirts in Paris have more golds than ever, and they are very much wider than skirts worn over here. Everything is trimmed with "eboux" and flowers.

Fashionable women in London are wearing wide ribbon around the neck to hang down on either side nearly to the edge of the skirt. It has the effect of a priest's stole.

Miss Lily Marshall, an English girl, is the inventor of the fine iridescent effects in brass work which have attracted so much attention. She has a studio in New York City.

The death of Mrs. Henry C. Lewis, of Coldwater, Mich., leaves the art collection possessed by her late husband, valued at \$300,000, at the disposal of the University of Michigan.

Beatrice Harraden, author of "Ships That Pass in the Night," has a slight, girlish figure, short, curly hair and big, brown, "astonished" eyes, together with a sweet voice and gentle manners.

Dr. Helen Webster, of Wellesley College, is the only woman who has ever earned the title of doctor of philosophy. She went to Germany and literally won the honor by hard, unremitting labor.

Mrs. Emmons Blaine has presented to the First Presbyterian Church of Richfield Springs a new pipe organ and an addition to the church building as a memorial to her husband. It was in this church that they were married.

Mrs. Richard Watson Gilder, the wife of the editor of the *Century*, studied to be an artist when she was a girl. She says she hopes none of her three daughters will ever have any special talent for anything but being a truly good woman.

Miss Ada L. Woolfolk, of the University Settlement, at 95 Rivington street, was appointed a School Inspector for the Second School District, New York City. Miss Woolfolk has been identified with the college settlement work for several years. She graduated from Wellesley College in 1891, and is consequently a young woman. She takes an active interest in school work.

E. Dickinson, general manager of the Union Pacific, with a salary of \$1000 a month, was a score of years ago, a telegraph operator at a small salary in the service of the company.

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

# Royal Baking Powder

ABSOLUTELY PURE

### Handsome Oak in Eastern America.

What, so far as we can judge from our observations, is the most massive, symmetrical and imposing tree in Eastern North America is a live oak, *Quercus Virginiana*, standing on one side of the entrance to Drayton Manor House, on Ashley River, near Charleston, S. C. The home of the Drayton family, a handsome red brick Elizabethan mansion, was built while South Carolina was a British colony, and it is said that the site of the house was selected on account of this tree, although, as the live oak grows very rapidly, it is not impossible that it was planted with its mate on the other side of the drive when the house was first built. At the present time the short trunk girths twenty-three feet four inches at the smallest place between the ground and the branches, which spread 123 feet in one direction and 119 feet in the other. This tree is growing over a bed of phosphate, and the demands of trade will, therefore, probably cause its destruction before its time. More than once we have visited this tree, and each visit has increased our reverence for it. The tree is in the presence of this wonderful expression of her power. No one who has not seen the Drayton Oak can form a true idea of the majestic beauty of the live oak, the most beautiful of the fifty species of oaks which grow within the borders of the United States, or of all that nature in a supreme effort at tree-growing can produce. —Garden and Forest.

### Cyclone Cellars for Iowa Schools.

Superintendent of Public Instruction Sabin, in answer to questions, holds that School Boards are fully authorized by law to build cyclone cellars and to use the contingent funds of the district in so doing. He places the cyclone cellar under the general head of school expenses. The law for it or not, it is better to have a place of refuge and not want it than to want it when the clouds are raging and not have it. It doesn't invite a congregation to insure one's home. One is in no more danger of being killed than an accident policy in his pocket than he is without it. Money might be spent for better purposes than cyclone cellars; still, pupils and teachers who have had an experience with cyclones cannot be induced to think so. —Davenport (Iowa) Democrat.

### A Thrilling Paragraph.

The first chapter in a novel contained the following: "And so the fair girl continued to sit on the sands, gazing upon the briny deep, on whose heaving bosom the tall ships went merrily by, freighted—ah, who can tell with how much joy and sorrow, and coal, emigrants, and hopes, and salt fish?" —Tit-Bits.

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### ONE ENJOYS

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Syrup of Figs is for sale in 50 cent bottles by all leading druggists. Any reliable druggist who may not have it on hand will procure it promptly for any one who wishes to try it. Do not accept any substitute.

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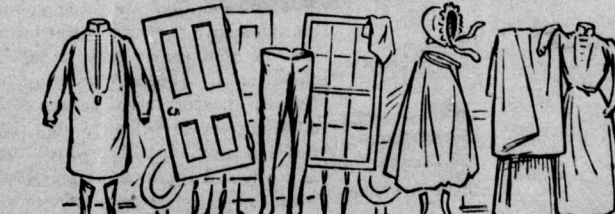
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