Every rose grower will at once recognize in this the most venerable of all rose records, the original rosa centifedia, still, more than two thousand years afterward, one of the sweetes in many an old English garden—the old Provence or Cabbage Rose. And it is a curious illustration of Herodotus's accuracy in unsuspected details, that Pliny describes the same rose as found principally in much the same district, in the neighborhood of Phil-lppi, the people of which, he says, get it from the neighboring Mount Pangaeus, and greatly improve it by trans-plantation. In the long history of roses, the Provence or Hundred-leaved Rose seems chiefly to have formed the backbone of continuity. - Quarterly

A Prehistoric Burial Mound.

Near the battlefield of Marathon, at Kotrona, a prehistoric burial mound recently opened yielded eleven old Mycenean vases, two of them of gold. and some gold earrings. At a place called Krikella, where the Gauls were driven back by the Greeks in 279 B. C. and over 20,000 of them were slain, a bronze helmet has been found, and at Lycosura the Mosaic floor of the temple of Despoina has been laid bare. In the centre two lifelike lions of lifelike size are depicted, surround-ed by successive ornamental borders. -New York Sun.

Dramatic Criticism in California.

A come in the morning and go away at night two star show held the boards at the Bellevue on Monday night last. Professor Harry Maynard, well known to old-time sports and men about town, was the impressario, stario, ticket takerio, chief usherio, stage managerio, leading manio and general high muck-a-muckio. The Professor's better-half started the rumpus with her songs without manion of the started the rumpus with her songs without music, or rather, songs guaranteed to make "mu" or anything else "sic."—Venice (Cal.)

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

St. Louis is the queen of flying occurrence, according to her trial record.

Cotton States and International Exposition Cotton States and International Exposition.
ATLANTA, GA.—The Southern Railway, Piedmont Air Line, announces the following rates from Washington to Atlanta, Ga., for the Cotton States Exposition Washington Thousady and return, on Theodory and return, on Theodory and return, on Toursady and week during exposition, rate of \$14 for the round trip, good to return within ten days. Every day, during the exposition, rate of \$12.25, good to return until January 7. For rate schedule and through car service address New York office, 271 Browdway; Philadelphia, 32 South Third St.; Boston, 225 Washington St.

Beware of Ointments for Catarrh That
Contain Mercury,
as mercury will surely destroy the sense of
smell and completely derange the whole system
when entering it through the mucous surfaces.
Such articles should never be used except on
prescriptions from reputable physicians, as the
damage they will do is ten fold to the good you
can possibly derive from them. Hall's Catarrh
Cure, manufrectured by F. J. Cheney & Co.
Toledo, O., contains no mercury and is taken
internally, acting directly upon the blood and
mucous surfaces of the system. In buying
fall's Catarrh Cure be sure to get the genuine
It is taken internally, and is made in Toledo,
Ohio, by F. J. Cheney & Co. Testimonials free,
Ohio, by F. J. Cheney & Co. Testimonials free,
Sold by Druggists, price 75c. per bottle.

The True Laxative Principle

Of the plants used in manufacturing the pleas-ant remedy, Syrup of Figs, has a permanently beneficial effect on the human system, while the cheap vegetable extracts and mineral solutions, usually sold as medicines, are permanently injurious. Being well informed, you will use the true remedy only. Manufactured by the California Fig Syrup Co.

by the California Fig Syrup Co.

Tobacco-Twisted Nerves.

Millions of men keepasking for stimulants because the nervous system is constantly irritated by nicotine poison. Chewing or smoking destroys manhood and nerve power. It's not a habit, but a disease, and you will find a guaranteed cure in No-To-Bac, sold by Druggists everywhere. Book free. The Sterling Remedy Co., New York City or Chicago.

FITS stopped free by Dr. KLINE'S GREAT NERVE RESTORER. No fits after first day's use. tle free. Dr. Kline, 931 Arch St., Phila., Pa.

Dyspepsia
prepares the way for worse ills to come. Ripans
Tabules annihilate dyspepsia. One gives relief. Mrs. Winslow's Soothing Syrup for children teething, softens the gums, reduces inflamma-tion, allays pain, cures wind colic. 25c. a bottle Piso's Cure for Consumption has saved me many a doctor's bill.—S. F. Haeby, Hopkins Place, Baltimore, Md., Dec. 2, 1894.

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

Tired Women

Nervous, weak and all worn out—will find in purified blood, made rich and healthy by Hood's Sarsaparilla, permanent relief and strength. Get Hood's because

Hood's Sarsaparilla Is the Only

True Blood Purifier

Prominently in the public eye today. It is sold by all druggists. \$1; six for \$5.

Hood's Pills are tasteless, mild, effec-Walter Baker & Co. Limited.



LD BY GROCERS EVERYWHERE

WALTER BAKER & CO. LTD. DORCHESTER, MASS.





THE COLOR OF FRUIT. Northern fruit growers know

the color of fruit is largely dependent on the amount of available potash which the soil contains. This with which the soil contains. This with sunlight aids in the development of both color and fine flavor. A California orange grower, Mr. G. W. Prescott, has found that iron hightened the color of his product and made it more salable. His oranges were originally very pale, but by using five pounds of iron fillings around his trees the color has been changed to a dark yellow, with increased quality of fruit. So much iron fillings probably made the soil more open and porous. If the iron served as plant food a small quantity would have been sufficient.—Boston Cultivator.

CUTTING TIMBER. For strength, beauty and durability
I have found August, September and
October the best, and February, March
and April the worst months to cut wood.
A red maple cut in September will A red maple cut in September will keep in a round log perfectly white and sound until the next August; while one cut in March will begin to blacken and decay by the middle or last of June. This is not copted from any scientific work, but is what I have found to be a fact by many practical tests, says a writer in an English patests, says a writer in an English pa-per. Gray birch cut in September will keep in a good condition until the next September, if left in the woods cut in four foot lengths; while if cut in March and left in the same way it will be nearly worthless by August 1— at least, such is the result on my land. White pine, like red maple, keeps white much longer if cut in Septem-ber then if cut in March, and is not injured by the worms so much. I have found that wood dried slowly in a low, cool place is better than dried quickly in the hot sun, even though cut in summer. May this not, in a measure, account for wood being better cut in autumn, it having the cold winter to dry in?

the flavor of butter, and recently experiments have been made by him in the production of creamery butter. As a result of such experiments, it is now stated that Professor Conn has discovered a species of bacterium to which he has applied the insignificant name of "Bacillus No. 41," and which has given the most promising results as an organism for the artificial ripening of cream in butter making. These experiments, as carried on by him were thoroughly satisfactory, and few bees, and may be covered by wire name of "Bacillus No. 41," and which has given the most promising results as an organism for the artificial ripening of cream in butter making. These experiments, as carried on by him were thoroughly satisfactory, and were made in the following manner: One half a pint of milk was sterilized. One-half a pint of milk was sterilized, by incessant steaming, during a period of three or four days. Then this bacillus No. 41, which had been culbacillus No. 41, which had been cultivated in the bacteriological laboratory of Wesleyan University, was inoculated into the milk, and for two days was allowed to develop. The large creamery at Cromwell, Conn., was then visited, and six to eight quarts of cream were put into a metal quarts of cream were put into a metal vessel and "pasteurized." The cream was then heated to 158 degrees Fah., was then heated to 100 degrees Fall, and when the temperature had dropped to eighty degrees bacillus No. 41 was poured in and the mixture stirred thoroughly. The vessel was then covered and put into the ripenjug room. After a couple of the into the ripening room. After a couple of hives, and some boxes that almost any one can make out of material on hand, the buttermilk remaining was set aside for inture use. These six any the country with a good smoker to quiet the latter of the country with a good smoker to quiet the latter of the country with a good smoker to quiet the latter of the country with a good smoker to quiet the latter of the country with a good smoker to quiet the latter of the country with a good smoker to quiet the latter of the country with a good smoker to quiet the latter of the country with a good smoker to quiet the latter of the country with a good smoker to quiet the latter of the country with a good smoker to quiet the country with a good smoker the country with a good smoker the country with a good smoker the buttermilk remaining was set aside for inture use. These six quarts were ripened for the purpose of increasing the number of bacteria, and securing

with a good smoker to quiet the bees when it is necessary to handle them, is sufficient outilt for a beginner.—

New York Ledger. a strong culture for use in the large cream vat of the creamery. The buttermilk was then inoculated into the day's cream supply, and this cream allowed to ripen in regular time, at a warm temperature, and churned as usual. Before churning a

quantity was set aside to use for inoc-ulation in the next day's supply, and in this manner continued indefinitely. The effect was always uniform. The first six quarts of cream produced moderately good butter, but not quite moderately good butter, but not quite of the flavor wanted. The first large churning was a triffe better, and each day's product was an improvement. A delicate flavor also developed, which seemed to deteriorate after two or three weeks. This deterioration was remedied by a fresh inoculation from the laboratory. Two vats of cream, from which June butter was made, were taken. One quantity was inoculated, and the other was not. The butter produced by each was of high quality, but that which had been inoculated with bacillus No. 41 had an oculated with bacillus No. 41 had an aroma stronger and more pleasant than that without. It was also superior both in teste and odor. One lot was sent to a Mr. Beck, in Massachusetts, who makes the highest grade of butter, and who commands a very high price in the Boston market. Mr. Beck used the culture and reported a decided improvement. It is the purpose of Professor Conn to introduce this inoculation process in all the large creameries in the United States within the next year.

THE CARE AND CULTURE OF BEES.

within the next year.

"I cannot understand why more women do not take up bee culture as a business," said an old farmer, who has kept bees all his life. "There may not be a fortune in it, and probably is not, by itself, but in connection with floriculture, poultry and kindred pursuits, it is an ideal occupation. Bee culture has become so improved and simplified by modern research and invention, that it is easy to understand, and is a most fascinating and healthful business. It is scarcely worth while to rely too much on directions given in catalogues and bee books, for they only cumber the business with too many appliances. According to some of these dealers, it is necessary a per suit of the suit of th "I cannot understand why more wo-

to have an elaborate and expensive

to have an elaborate and expensive to outfit representing an investment much larger than most beginners feel willing to make.

"As a matter of fact, one may start in the bee business at a cost inside of a ten-dollar note. It is much better to begin in this way and increase the plant as one gets experience.

"A couple of two-story Langstroth hives—and, by the way, there is no patent or royalty of any sort on the hive designed by this patriarch of bee culture, and any one may make it who knows how—to begin with. It is a good plan to buy one hive readymade, and then, if one has facilities and ingenuity, make others like it.

"There are factories where all the pieces that enter into the construction of a hive are sawed to measure, and fit accurately. These are done up in crates holding five hives, and may be shipped to any part of the country.

"From the picture of a hive any one with moderate skill may set the hive up and nail it, making it quite as good as these that are for some avenue, we appeared.

with moderate skill may set the hive up and nail it, making it quite as good as those that are far more expensive. These hives cost less than a dollar spiece if bought in crates of five. It is a good plan, which has been followed with success, for two or three persons to order hives together. Three people order two crates and divide them equally, the expense being but little. "It is well to start in with a couple of small colonies of bees. What is known to the bee trade as a two-frame nucleug and queen is sufficient. This

known to the bee trade as a two-frame nucleus and queen is sufficient. This may be purchased at any time early in the season and put out on the lawn, and, if carefully watched and guarded from accident, one may, by a little management, have three or four colonies by autumn. It is a good idea to ask the bee merchant to clip the queen's wing before shipping her, as the novice might not be able to do this without danger of injuring her this without danger of injuring her imperial majesty, and upon her good condition the prosperity and profit of

the plant depend.
"When there is an abundance of nectar in the flowers the bees will work winter to dry in?

IMPROVING THE FLAVOR OF BUTTER.
Professor H. C. Conn, says Food and Sanitation, has for the past two years been experimenting in the direction of discovering and cultivating the proper bacteria for improving the flavor of butter, and recently experiments have been made by him in the production of creamery butter. few bees, and may be covered by wire netting or put in a hive that may be the ting of put in a hive that may be tightly closed, allowing, of course, sufficient ventilation through wires screened openings, with which most hives are provided. After being closed in for a couple of days, the bees will get accustomed to their new location and will carefully guard the queen cell, as upon this depends the future, of the colony. When the queen is full grown she emerges from the cell, and should then be given liberty to affly about to seek a mate. As soon as she has established herself in hew new home and is laying freely, it is well to home and is laying freely, it is well to clip one wing, in order that she may not take French leave and carry her

FARM AND GARDEN NOTES.

Every farmer should keep books, and set down all the items of receipts and expenses.

Sheep will eat a great many

which cattle reject, and they graze close to the ground. Young and tender weeds are delica

cies to sheep, and they, therefore, assist in ridding the fields of such pests. Every farmer should have a few sheep in order to save much of the material grown that would be wasted.

A small flock of mutton sheep should be kept, if for no other pur-pose than to supply the family with choice meat.

Whole oats are not the best feed for hens that are laying. They are not concentrated enough, and wheat, which contains much the same elements of food as does the grain of the oat, is much better.

For young chicks there is no better food than ground oats sifted so as to take out the coarser chaff, and make it into a cake. This will be eaten readily, and it will make the young fowls grow thriftily, even while pro-ducing feathers, which is always the most critical period of their growth.

Farmers do not have that knowledge of their affairs that they should, edge of their attairs that they should, as many of them keep no books. When the census is being taken they can give but little information in regard to the number of bushels of grain grown each year or the value of their live stock, hence much must be derived from estimates rather than from facts researched.

HOUSEHOLD AFFAIRS.

CUCUMBER PEELINGS FOR ROACE It is said that roaches are killed outright by the poisonous water exhaling from freah cucumber peeling scattered about the floor at night, and that two or three repetitions will be exterminate them root and branch. It is worth trying.—New York Recorder.

BOARDING-SCHOOL COMPITS.

The girls of one of our Eastern colleges have a novel method of candymaking, which deserves to be known outside their magic circle—especially as the results are particularly de-

as the results are particularly delicious.

They take a sheet of heavy glazed writing paper and turn up the four edges to a depth of about three-fourths of an inch. Into this box they pour a cupful of white sugar and a very little water, and set on the top of the stove. One would think the paper would burn, but it does not. The sugar boils up charmingly and looks tempting enough in its dainty receptacle.

When it is nearly done a drop or two of flavoring is added, or just before taking from the fire some nut meats are strewn over its surface. It is then taken off the stove and set to float in its paper box in a bowl or basin of cold water. When cold it should be brittle and then the paper can be peeled off, and a dainty square of toothsome candy is the reward. can be peeled off, and a dainty so of toothsome candy is the reward.

It is great fun to make, and will surprise your friends if they chance to see it boiling in its paper box.—St. Louis Star-Sayings.

KEEPING FRUIT.

All farmers' cellars are supposed to be stocked with a supply of canned fruit, jellies, etc., but the task of filling these shelves and closets with good things is sometimes a heavy burden. Grange Homes very sensibly remarks: It is well to consider wherein last year's canning work was successful or the contrary. If anything failed to keep, you should surely have learned why, for nobody nowadays is so fool-ish as to believe in luck. There was a reason—either cold hardened rubbers, incomplete sealing, exposure to the drafts that cracked the jars, or possibly they were not filled to the brim and air remained after sealing. If you are not prepared to be successful, do not attempt cauning at all. It is better to fill a few jars carefully and be sure of them than to attempt more just because the fruit is spoil-

Make a mental balance between time, strength and sugar on one side and the surplus of fruit on the other. and the surplus of Fruit on the other.
It may be economy to let the fruit
waste or to give it away. The pleasantest way to put up fruit is in a few
jars at a time, so that proper care be
given to do it right; this does not make
too great an addition to the regular work. It doesn't always happen that one can do that wey. Twenty or thrty quarts of berries come into the house unexpectedly, or the pears and tomatoes ripen all at once, and then is when discretion should come in also

The merits of drying, or evaporating, as it is now catled, should be considered. Apples, pears, berries and pumpkins are easily dried in a kitchen evaporator. As the process is rapid and clean the dried fruit should be cooked in the same water in which it is soaked; in this way flavors are pre-served and the product equal to canned fruit. The old-fashioned method fruit. The old-fashioned method in which fruit and flies sunned pro-miscuously for days together is not to be thought of in these more fastidious times. - Farm, Field and Fireside.

RECIPES.

Green Gooseberry Tart — Put stemmed gooseberries into a porcelain kettle with a little water, stew slowly until they break. Take off, sweeten well and set aside to cool. Pour into pastry shells, cover with strips of puff paste. Bake. Brush all over with beaten egg while hot. Set back in the oven three minutes to glaze. Eat cold. Roast Stuffed Breast of Veal—Make incisions between the ribs and the

Roast Stuffed Breast of Veal—Make incisions between the ribs and the meat, fill with a force meat made of fine bread crumbs, bits of pork or ham chopped very fine, salt, pepper, thyme, sweet majoram and beaten egg. Save a little to thicken the gravy. Roast slowly; baste often. Dredge at the last with flour and baste well once with butter. with butter.

Ham and Veal Cheese Sandwiches-Take cold yeal left from dinner and like quantity of cold ham. Mince well. Put into a saucepan, with gravy or a little hot water and butter of cream to make a soft paste. Stir while it heats for about five minutes. Se aside to cool. Butter slices of bread and sprinkle with grated cheese. Put a layer of the cold mixture between

Cornish Ragout-Cut thin slices of Cornish Ragout—Cut thin sities of underdone roast beef left from the previous day, lay them in a tin sauce-pan set in a pot of boiling water. Cover them with a gravy made of three tablespoonfuls of melted butter, one tablespoonful of walnut catsup, a tablespoonful of walnut catsup, a tablespoonful of vinegar, a little salt and pepper, a tablespoonful of ear-rant jelly, a teaspoonful of made mus-tard and some warm water. Cover tight and steam for half an hour.

tight and steam for half an hour.

French Rolls—One quart of milk, one cup of brewer's yeast and a pint of flour. When the sponge is light work in a well-beaten egg, two table-spoonfuls of melted butter, a teaspoonful of sait, half a teaspoonful of soda dissolved in hot water, one table-spoonful of white sugar and enough flour to make a soft dough. Let stand four hours, shape into balls, set close together in a baking pan and let them rise one hour. Bake half an hour.

Lettuce Salad—Take two or three

rise one hour. Bake half an hour.

Lettuce Salad—Take two or three heads of white lettuce, out up with a knife and fork—lo not chop it—put it into a bowl and add dressing made of yolks of two hard boiled eggs rubbed to a powder, a teaspoonful of white sugar, a teaspoonful of popper, half a teaspoonful of made mustard and two teaspoonfuls of salad oil. Before pouring on dressing let it stand five minutes, then beat in four table-spoonfuls of vinegar. Pour it on the lettuce and toss it with a silver fork.

Japanese postmen whose routes carry them into the country use bicycles. Their wheels are made by local manufacturers, who have appropriated improvements from both British and Japanese manufacturers.



Fan motors for the drying of hair of women bathers, is one of the latest ideas.

Chika Sakurati, a Japanese woman, was founder of the first Christian girls' sohool at Tokio.

Mrs. Langtry is wearing jewels worth \$150,000 every night on the stage in England.

Bloomer-wearing cyclers of Chicago attended a dance in their wheel cos-

tume, and enjoyed it.

Christine Nilsson has just revisited Sweden, after an absence of eight years, to attend her nephew's wed-

Miss Maltby, an American girl, has taken the degree of doctor of philoso-phy, cum laude, at Gottingen, Ger-

China was the birthplace of Mrs. Emma Eames Story. Her parents were American residents in the flowery

Mrs. George Lewis, of Boston, thinks she is the youngest grand-mother in America. Her ago is thirty-

Mrs. Ernest Leverson, who writes so amusingly in Punch, is a very pretty woman, quite young and dresses in ex-quisite taste. It is not generally known that Mrs.

Alma Tadema is an accomplished ar-tist and has exhibited several pictures that and has exhibited several pictures at the Royal Academy.

There's one thing about it, when a woman wants to laugh in her sleeve now-a-days, there's no trouble about

t on the score of room. Parisian actresses dress in paper lace, which behind the footlights looks as well as the costliest point lace, while it costs but a trifle.

while it costs but a trifle.

Mme. Marchesi, who trained Melba's voice, has just celebrated the anniversary of the close of her forty-first year of operatic teaching.

The Princess of Wales has tired of big sleeves and has discarded them without any appreciable effect on the prevailing fashion, however.

Archery is quite among the fashionable out-door recreations of the sea-son. Bow and arrow in the hands of a graceful, pretty girl is a picture.

Women are now employed as letter-carriers at Aix-la-Chapelle. Their uniform is a black skirt, yellow beit, and a flat, glaxed hat with a yellow

The Queen of Korea lives in constant dread of some fatal illness and keeps a female physician, whose duty is to examine Her Majesty's condition Mrs. Humphrey Ward is one of the

most thrifty of women. The author of "Robert Elsmere" has saved \$1,000,000 from her receipts from her The much-admired box plait now forms part of the back of many of the fashionable skirts. Its graceful effect is due to an interlining of fibre

chamois. Californians are indignant at seeing white women working for Chinamen. I wo Chinamen bought the produce of some big orchards and hired the white

women to gather the crop.
Princess Fedora, of Saxe-Meiningen, the oldest of Queen Victoria's great-grandchildren, is sixteen, and has just been confirmed. The Queen may be a great-great-grandmother

The most prolific writer in Russia is said to be Mme. Irma Fedossova, a peasant of the province of Petrossawodsk, who has given to the world more than ten thousand poems. How good they are is not related.

Hair dye is not a necessary article which a husband is bound to provide for his wife is a recent English decision. The wife had had her hair bronzed, against the husband's wishes, and he refused to pay the hairdresser.

Forty years ago Elizabeth Caly Stanton walked the streets of her native village, Johnstown, New York, in bloomers. But she did it only for a day that was full of trouble. The no-tice she attracted was not pleasing, nd the local newspapers made her un-

happy. Mrs. Joseph Thompson, President of the woman's department of the Cot-ton States and International Exposition, is a tall, graceful, pretty woman, who not only dresses in exquisite taste, but understands thoroughly the men-tal growth of women of the present day, and what they need.

Queen Victoria is a great stickler for detail. At Osborne, Balmoral and Windsor everything moves like clock-work, and although frequently difficulties arise, so well aware is every one that Her Majesty brooks no excuse that the greatest efforts are put for-ward to avoid the slightest hitch.

Black hats never seem to lose their Black hats never seem to lose their position as the most popular head-gear of the day. True, a hot, scorching sun, such as we have been treated to lately, makes us perforce choose white as the better non-conductor of heat; but even so, it has always a rival in the sembre color. in the sombre color.

in the sombre color.

Whether women shall practice as surgeons and physicians in Austria is a question now under consideration by the Government in consequence of a petition to be allowed to practice presented by Baroness Possauer. Prusia has just decided to throw open medical studies and degrees to women.

Mrs. Lucretia M. Perry died at the Thatcher homestead, New London, Conn. She was the oldest daughter of the late Authony Thatcher and mother of General Alexander J. Perry, United States Army. Her husband was a Purser in the United States Navy. Mrs. Perry was born in New London in 1808.

in 1808.

Mrs. Theo. Alice Ruggles Kitson, wife of H. H. Kitson, the well-known Boston sculptor, has completed with her own hands a number of statues, statuettes and busts, several of which have been exhibited in European saloons with great credit. She is under twenty-five years of age, and first exhibited her work in the Paris salon of 1888.

Why Europeans Eat Horse,

Consul Tingle says that with beef from fifteen to twenty-five cents a pound, and other first-class meats upon a corresponding scale of prices, it is only on the rarest occasions that the average European workman, earning seventy-five cents or \$1 a day, can durnish his family with the kind of meat the American workman cats. The German workman's task is, however, just as exacting as that of his transatlantic contemporary. He must, if

just as exacting as that of his transatlantic contemporary. He must, if
he would keep up his bodily strength,
have as much nutriment, even if it is
of a coarser nature. The demand existing, therefore, the supply has been
found. It is horseflesh.
"In Germany," the Consul reports,
"the prejudice against horse meat is
fast disappearing. The workman has
found that for seven cents a pound he
can procure a food excellent in every
particular, and as the knowledge
grows, the demand for horseflesh
grows with it. But it is beginning to
be difficult to keep the supply up to
the demand.

"Formerly the German butcher procured horses which were either worn out or injured so as to be useless worn out or injured so as to be useless for working purposes for from \$5 to \$10 each. The supply of horses of this character has been well nigh exhausted, however, and he must now pay from \$35 to \$50 for his horses. The consequence is, that just as people have become attracted to horse meat because of its exceeding cheapness in comparison with beef, the butcher finds he must increase prices."

Consul Tinge says that the meat is used in Germany salted, smoked and

used in Germany salted, smoked and fresh. He suggests that shipments from America be made "on the hoot," from America be made "on the hoot," for in that way horses are admitted at a tariff of \$4.75 a head, and doubt about the purity of the meat is avoided. He says the German butchers pay \$35 a head for worn out horses, and that fresh American horses would be worth more. However, if but \$30 a head was received for live American horses, he says there would be a profit in the shipment, because, allowing \$4.75 for duty and \$2 for transportation, it would leave \$25.25 to the producer of the animal in America.—Chicago Times-Herald.

In Zurich, Switzerland, a "bank for electric enterprises," with a capital of \$6,000,000, is about to be incorporated.

Highest of all in Leavening Power.—Latest U. S. Gov't Report from America be made "on the hoof," for in that way horses are admitted at a tariff of \$4.75 a head, and doubt about the purity of the meat is avoided. He says the German butchers pay \$35 a head for worn out horses, and that fresh American horses would be worth more. However, if but \$30 a head was received for live American

A PARALYTIC CURED.

Grandfather, a Revolutionary Sol; lier, and His Father Both Died of Paralysis, Yat the Third Gener-ation is Cured---The Method. From the Herald, Boston, Mass.

Like a thunderbolt from a clear sky, a stroke of paralysis came to Mr. Frank T. Ware, the well known Boston auctioneer and appraiser, at 235 Washington street. He went to bed one night about six years ago, seemingly in robust health. When he awoke his left side was stiffened by the deadening of the nerves.

of the nerves,

The interviewer sought out Mr. Ware to get the facts. He gave the interesting particulars in his own way:

"The first shock came very suddenly while I was asleep, but it was not lasting it its effects, and in a few weeks I was able to be about. A few months after, when exhausted by work and drenched with rain, I went home in a very nervous state. The result was a second and more severe shock, after which my left arm and leg were practically helpless.

"My grandfather, who was a soldier in the Revolutionary War, and lost an arm in the struggle for American independence, died finally of paralysis. My father also died of paralysis, although it was complicated with other troubles, and so I had some knowledge of the fatal character of the disease which is hereditary in our family. After the second shock I took warning, for, in all probability, a third would carry me off.

"Almost everything under the sun was recommended to me and I tried all the remedies that seemed likely to do any good, electricity, massage and specialists, but to no effect.

"The only thing I found that helped me was De Williame? But Pulls lead I seal I sealth and I seal I sealth of the part of the plant of the pla

or offect.

"The only thing I found that helped mo was Dr. Williams' Prink Pills, and I verily believe that if it hadn't been for those pills I would have been dead years ago.

"Yes, I still have a slight reminder of the last attack six years ago. My left arm is not as strong as the other and my left foot drags a little, as the paralysis had the effect of deadening the nerves. But I can still walk a good distance, talk as easily as giver, and my general health is splendid. I am really overseventy years old, although I am generally taken to be twenty years younger than that.

"The Pink Pills kent my blood in gool.

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



An Amphibious Craft.

The only vessel of its kind in the world was built at Christianstad, in Sweden, in 1890. It could be propelled on land by means of its own engines, and was intended for the traffic on two lakes close to Boras, which were separated by a strip of land. Rails were laid between the two lakes, and the steamer was to run itself across from one lake to the other. When tried at the works, the vessel fulfilled the tests very well. vessel fulfilled the tests very well. The engine was of ten horse power, and the boat could accommodate some

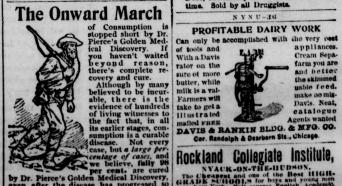
sixty passengers.

Another original craft was steamship Louvre, built at Nantes, in France, about three years ago. She was the first ocean vessel provided with two central propellers, which were placed underneath the middle of the hull, instead of at the stern. It the hull, instead of at the stern. It was claimed that by this means a steamer could remain at sea during the most terrific weather without any danger being incurred. The Louvre ran regularly between Paris and Nantes, calling at Brest. Quite recently a patent was granted in London for a ship, the propulsion of which was to be insured under all circumstances, being fitted with both screw propellers and paddle wheels, driven by independent engines, while another one was secured for steamers convertible into traction engines!—Chambers's Journal.

Hot Water Before Breakfast, A prominent physician has declared t water that not water is woman s best friend.
It will cure dyspepsia if taken before
breakfast, and ward off chill when she
comes in from the cold. It will stop
a cold if taken early in the stage. It
will relieve nervous headache and give
instant relief to the tired and inflamed eyes. It is most efficacious for sprains and bruises, and will frequently stop the flow of blood from a wound. It is a sovereign remedy for sleeplessness, and in conclusion the doctor asserts "wrinkles flee from it and black-heads would be for its constant use." heads vanish before its constant use. -St. Louis Star-Sayings.

A Los Angeles (Cal.) sidewalk "masher" has been convicted of annoying women on the street and sentenced to thirty days on the chain gang.

The Onward March



by Dr. Pierce's Golden Medical Discovery, even after the disease has progressed so far as to induce repeated bleedings from the lungs, severe lingering cough with copious expectoration (including tubercular matter), great loss of fiesh and extreme emaciation and weakness.

NYACK-ON-PIR-INCOMON.

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The Cheapens and one of the Best HIGHGIRAPOS for boys and young men
AND YOR. Pall courses English, Academic
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Commercial, College Preparatory. Certificate admits to HEST COLLEGES. No
recommended student has ever near refused. Complete EQUENTRIAN DEPARTMENT of
thoras and Ponies. Send for fillustrated ca along.

CAPT. JOEL WILSON, A. M., Frincipal Do You Know That There is Science in Meatness.

Be Wise and Use SAPOLIO

That insists upon keeping a stock of Radway's Ready Relief In the house?

Why, the wise mother. Because, when taken internally it cures in a few minutes, Cramps, Spasms, Sour Stomach, Hearburn, Nervousness, Sleeplessness, Sick Headache, Diarrheea, Dysentery, Summer C mplaint, Colic, Flatulency and all intern'l pains.

BOSE—Half a teaspoonful in half a tumble of water.

Used externally, it will cure Rheumatism, Neuralgia, Mosquito Bites, Stings of Insects.

WHO

Used externally, it will cure Rheumatism, Neuralgia, Mosquito Bites, Stings of Insects. Sunburns, Bruises, Burns, Scalds, Coughs, Colds and all throat troubles.

Radway's Ready Relief, aided by Radway's Pills, will cure Fever and Ague; Malarious, Bilious and other Fevers.

Fifty Cents a Bottle.

Sold by Druggists

RADWAY & CO., New York.

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Medical Discovery.

DONALD KENNEDY, OF ROXBURY, MASS.,

flas discovered in one of our common pasture weeds a remedy that cures every kind of Humor, from the worst Scrofula down to a common pimple.

He has tried it in over eleven hundred

He has tried it in over eleven hundred cases, and never failed except in two cases (both thunder humor). He has now in his possession over two hundred certificates of its value, all within twenty miles of Boston. Send postal card for book.

A benefit is always experienced from the first bottle, and a perfect oure is warranted when the right quantity is taken.

When the lungs are affected it causes shooting pains, like needles passing through them, the same with the Liver or Bowels. This is caused by the duets being stopped, and always disappears in a week after taking it. Head the label.

If the stomach is foul or billous it will cause squeamish feelings at first.

No change of diet ever necessary. Eat the best you can get, and enough of it. Dose, one tablespoonful in water at bedtime. Sold by all Druggists.

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