German Emperor has limit

The reader of this paper will be pleased to learn that there is at least one dreaded disease that science has a second of the se

Needs assistance it may be best to render it promptly, but one should remember to use even the most perfect remedies only when needed. The best and most simple and gentle remedy is the Syrup of Figs manufactured by the California Fig Syrup Co.

To Keep Young needs no magic elixir. It only requires a little daily care of the health. Ripans Tabules re-duce doctoring to its lowest cost.

FITS stopped free by Dr. KLINE'S GREAT NERVE RESTORER. No fits after first day's use. Marvelous cures. Treatise and \$2.00 trial bot-tle free. Dr. Kline, 931 Arch St. Phila., Pa. Mrs. Winslow's Soothing Syrup for children teething, softens the gums, reduces inflammation, allays pain, cures wind colic. 25c. a bottl After six years' suffering I was cured by Piso's Cure.—MARY THOMSON, 29% Obio Ave., Allegheny, Pa., March 19, 1894.

To make some provision for your physical health at this season, because a cold or cough, an attack of pneumonia or typhoid fever now may make you an invalid all win-ter. First of all be sure that your blood is pure, for health depends upon pure blood.

Hood's Sarsaparilla

Is the One True Blood Purifler.

Hood's Pills are tasteless, mild, effective. All druggists. 25c.

RADWAY'S PILLS,

Always Reliable, Purely Vegetable, Perfec ly tasteless, elegantly coated, regulate, purify cleanse and strengthen. RADWAY'S PILIS for the cure of all disorders of the Stomach. Bowels, Kid neys, Bl dder, Nervous Diseases, Dizzluess, Vertigo

SICK HEADACHE. FEMALE COMPLAINTS, BILIOUSNESS, INDICESTION, DYSPEPSIA, CONSTIPATION.

All Disorders of the LIVER.

ve the following symptoms, resulting from of the digestive organs: Constipation, in-les, fullness of blood in the head, acidity of mach, nausea, heartburn, disgust of food, ward piles, fuliness of blood in the head, acculty or the stomach, nausca, hearthurn, disgust of food, fuliness of weight of the stomach, sour cructations, singing or functioring of the heart, choking or suffo-sing or more than the sum of the sum of the sum of of vision, dots or webs before the sight, iever and dull pain in the head, defleney of perspiration, yel-lowness of the skin and eyes, pain in the side, chest, junks, and su then flushes or head, burning in the flesh.

Send to DR. RADWAY & CO., lock box 365, New York, for book of Advice. N Y N U-40

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KENNEDY'S Medical Discovery.

DONALD KENNEDY, OF ROXBURY, MASS.,

Has 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 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 twater miles

(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 cure 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 ducts being stopped, and always disappears in a week after taking it. Read the label.

If the stomach is foul or bilious 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.



Rockland Collegiate Institute, NYACK-ON-THE-HUDSON, N. Y.
The Chempest and one of the Best HIGH-GRADE SCHOOLS for boys and young men near New York Full courses English, Academic, near New York Full courses English, Assumin-scientific Commercial, College Preparatory, Cer-ifficate admits to BEST CO1,1,444ES, No-recommended student has were been refused. Com-plete EQUESTRIAN DEPARTMENT of thorses and Ponies. Send for illustrated cardogue, CAPT, JOEL WILSON, A.M., Principal





Bulletin No. 19 of the South Carolina Station is designed to show the possibilities of the dairy business under the conditions which prevail in the South. In its directions how to select and breed cows it epitomizes the knowledge gained by experiment at different stations throughout the country. The value of different feeds and the best and most economical methods of using them are given in the bulletin. of using them are given in the bulletin, which also treats of stables and fasterings, milk and milking, cream and butter, cheese-making, dairy by-products, etc. It is a simple, concuse and eminently practical handbook which possesses considerable value and must prove of registeract to the former who prove of assistance to the farmer who is anxious to engage in some line of production that promises more remuneration than cotton-growing.

If smutted wheat or oats are sown, the smut parasite grows up with the stalks, attacks the forming grain and causes great loss. Hence if we kill the smut on the seed before sowing it, the danger of smut in the crop is immensely reduced. To absolutely kill the smut spores, immerse the seed grain in water at 133 degrees F, adding hot water as needed to keep up ing hot water as needed to keep up the heat, but never letting it go above 135 degrees or below 130 degrees. The immersion must be at least twelve but not over fifteen minutes, when the seed must be at once dipped into cold water, or cold water powed over it. water, or cold water poured over it, then spread out to dry. Professor Arthur, of Indiana, recommends a temperature of 140 degrees when the seed is put in, renewing it in a few minutes when down to 130 degrees. This does not injure the seed, as is apt to be the case with bluestone (sulphate of copper) treatment.—American Agri-culturist.

USES FOR POTATO TOPS, Since the fungus nature of potato rot has become known, farmers are less inclined to draw their potato tops to the barn yard than they used to be. No quicker way of spreading the fungus can be devised than mixing it with fermenting nanure. Noither fungus can be devised than mixing it with fermenting manure. Neither should cattle be fed the rotten potatoes from the cellar during the winter. Some of the worst affected pieces will be rejected by the cow and be thrown into the manure pile. The potato stalks often are affected by the fungus when it does not reach the potato tubers. But the potato top has valuable manurial properties and it should not be wasted. It is very rick in potash, and as it rots very quickly, it makes the best covering for strawberry plants late in the fall. The vines will be rotted down early in the spring, and will not need to be respring, and will not need to be removed. They will furnish sufficient protection in winter without danger of smothering the strawberry plants, and in spring will make a rich mulch that will help the growth of the berry crop.—Boston Cultivator.

PREPARING FOR THE WINTER DAIRY.

Don't be guilty of the carelessness or unbusiness-like thoughtlessness of having cows served now or during the next three months so they will com in during the flush of feed and floo in during the flush of feed and flood of milk. Neither cream nor butter brings so much then, and is really difficult to dispose of. If the cows rest any time, let them rest then (while farm work is driving), and calve in July, August or September. Coming in at this time they will give more milk than they would otherwise do when milk and all dairy products are high, and more nearly equalize the Coming in at this time they will give more milk than they would otherwise do when milk and all dairy products are high, and more nearly equalize the work of the year. Some foolishly fear it will be impossible to get the cows with calf if service is delayed, but this proved to be a fallacy. The cow's condition should be watched and she should be treated patiently while in season, but the time when she is next to calve may be controlled as most things in business life. Nature calls for ninety per cent. of the calves in spring, when even a calf will scarcely sell because there are so many of them. But the sensible farmer of them. But the sensible farmer does not always let nature dominate. He has the market and other artificial conditions to meet, and must cultivate fresh cows at the periods of greatest profit.—New England Homestead.

PICKING AND MARKETING THE QUINCE.

PICKING AND MARKETING THE QUINCE.

The error of many growers is the time of picking and the manner of handling. As quinces do not blow off like apples or pears, many growers pick when convenient and that may be only after they have become yellow. An experience of years in growing, buying and shipping quinces causes the writer to believe there is a right time to pick; that two days after that right time is too late for the good of the fruit. A little too early, the fruit is not well colored and it does not present its best appearance in market; a little too late, especially if the weather be warm, and it is overripe, and it is just then that black spot, where it exists, gets in its work rapidly.

People are cautioned, over and over again to handle fruit carefully, and this applies more to quinces than to any other fruit. A slight bruise, from dropping into the basket or turning into the barrel, in forty-eight hours has become an ill-looking brown patcb. Slack packing in the barrel is disastrous, for fruit carclessly put up this way will hardly bring freight charges. The moving about of specimens during transit, perhaps for hundreds of miles, is ruination to the whole package. Another thing to be observed is to pack and ship at once, or as soon as they are taken from the bushes.

The writer's own quinces, while no better than many others, have for the rime to pick in the form of hind the improved size alone \$60.

Added to this conservative estimate the redit of the improved size alone \$60.

Added to this conservative estimate the gain which would accrue were could to the improved size alone \$60.

Added to this conservative estimate the gain which would accrue were the text in the observed of the exercise of brains, and diligent care to get the best, and to do the less in every way on each lot of a half dozen sows, bred in the modern are to get the best, and to do the text in every way on each lot of a half dozen sows, bred in the modern are to get the pack in every way on each lot of a half dozen sows, bred in th

The writer's own quinces, while no better than many others, have for many years sold for from tifty cents to a dollar per barrel more than average quinces on account of the care in picking and packing which made them show well in market. The proverbial "handle like eggs" applies very much Rubber Police Clubs.

The Police Commissioners, of New York, are seriously considering the advisability of arming the police force advisability of arming the police club. It is said that this club will knock a mar silly as quick as the old wooden one, show well in market. The proverbial "thandle like eggs" applies very much

In cattle raising much of the profit depends upon the skill of the feeder and the maturity of the breed, two points that were formerly never considered. Feeding then consisted in supplying the animal with sufficient food to keep him alive and to fatten him if necessary. The quality of the food was not generally considered, nor was there much trouble taken to find out whether it was a suitable ration. The question of early maturity was never raised, because unknown, the common stock of the country always maturing late.

All this is now altered. The various kinds of feed and the best methods of using them have become favorite sub-

using them have become favorite sub-jects for discussion and disagreement, while the experiment stations, with their innumerable tables and formulas by which to construct a "well-balanced ration" add greatly to the general en-lightenment and sometimes to the ration and greatly to the general enlightenment and sometimes to the
general bewilderment, for feeding is
not and cannot be an exact science,
because the matter of price is one of
the prime factors in the calculation
how to produce the greatest amount
at the least possible cost. This is just
where the skill of the feeder comes in, where the skill of the feeder comes in, and this is where experience counts. He has learned the cheapest kinds of feed in his locality and the proportions in which to mix them, and he knows whether it is best to produce or purchase them. He has also realized the value of variety in the feed.

The introduction of the improved

The introduction of the improved breeds has brought up the question of early maturity, with which we are all now familiar. The quicker the stock can be fitted for market the greater the profit. Early maturity means the largest proportion of muscle or lean meat for the least food eaten, as well as the attainment of this condition at the earliest possible age. All growth is made from what is eaten in excess of the amount necessary to support is made from what is eaten in excess of the amount necessary to support life, and the quicker it reaches the stage best fitted for food not only will it have cost less per pound, but it will have developed the tenderest and the largest amount of lean meat. These two factors are the prime considerations of the consumer, and the feeder who caters to them receives the largest returns for his work. This is so well recognized that all progressive est returns for his work. This is so well recognized that all progressive cattlemen now feed off as early as possible.—New York World.

GOOD HOGS VALUABLE.

It is difficult for some farmers to appreciate the true value of good hoge for breeding purposes. This is true as much in the ranks of the well-to-do stock feeders as it is among the poorer grain growers, who tremble to think of investing a cent beyond the intrinsic pork value of breeding swine.

In the case of a brood sow, that has the fattening quality, which all improved hogs should have, that transmitted to the offspring furnishes a litter of half a dozen with the capacity of early maturity, the superiority should be easily noted. The pig that grows and fattens at 250 days of age into 250 pounds weight at a total of tood equivalent to but four-fifths of into 250 pounds weight at a total of food equivalent to but four-fifths of food equivalent to but four-fiths of the amount fed to an ordinary "good pig," is surely worth searching for. The improved swine of the country comprise a good proportion of vigor-ous feeder and with disposition to ap-propriate their food to their growth and the storing away of fat as well as flesh.

substantial pigs. On the basis of 250 pounds weight at eight months, and one-fifth of this as the result of using a pure bred sire, we should have to his credit fifty pounds per head, or for thirty pigs in growth into maturity 1500 pounds additional of pork, worth ordinarily \$4 per hundred in the farmer's yard, thus placing to the credit of the improved sire alone \$60.

Added to this conservative estimate the gain which would accrue were both sire and dams of the highest order, and \$100 would be a moderate

HOUSEHOLD APPAIRS.

A NEW CANNING APPARATUS.

A new canning apparatus that is finding much favor with the house-keepers, and with teachers of cooking, has a flat vessel somewhat like a low win box, into which are fitted one, two, three, or four cylinders, according to the size of the apparatus bought. These cylinders are each provided with a patent cover, with a handle. The fruit is placed at once in the glass jar, and set inside the cylinder, where it is cooked by steam. The box in which the cylinders are placed is filled with water, and has at the side a steam whistle and combined filter. It is claimed for the fruit preserved in this way that the forcing of the steam into the contents of the jar, thus driving out the air, kills all bacteria, and gives the fruit a much more natural flavor than that cooked from the bottom in an ordinary preserving kettle. flavor than that cooked from the bottom in an ordinary preserving kettle. As the fruit is quickly cooked while it is covered, and is sealed as soon as cooked, there is no opportunity for it to lose its aroma. Little time is consumed, as the fruit has only to be handled once, and in the case of very soft fruits they do not lose their shape by handling several times. Vegetables are also easily canned by this process, and with a better flavor and more likelihood of keeping than by the old way. The apparatus can be used over gas, oil or coal stoves. The water and sugar added to different fruits are heated to the boiling point, skimmed, and poured over the fruit

RULES OF PICKLING AND RECIPES

skimmed, and poured over the fruit after it is packed in the jars, and just before steaming.—New York Post.

Use none but the best vinegar and boil in a porcelain kettle, never in metal. It is best not to boil the viuegar, as in this way it is weakened; bring it only to the scalding point be-fore pouring it over the pickles. A lump of alum the size of a small nutlump of alum the size of a small nutmeg scalded with the cucumber or gherkin pickles makes them orisp and tender, but too much is injurious. Pickles should be kept in a dry, cool cellar, in glass or stoneware; look at them frequently and remove all the soft ones. If white specks appear in the vinegar, drain off and scald, adding a handful of sugar to each gallon, and pour again over the pickles. Keep pickles from the air and see that the vinegar is at least two inches over the top of pickles in the jar. A dry, wooden spoon or ladle should be used in handling pickles and is the only one that should touch them in the jars. Pickles are not noted for wholeone that should touch them in the jars. Pickles are not noted for wholesome qualities, but if they must be caten it is best to make them at home.

Sweet Pickled Cucumbers—Prepara

Sweet Pickled Cncumbers—Prepare and quarter ripe cucumbers, take out seeds, clean, lay in brine (that will float an egg) for nine days, stirring every day, take out and put in clean water one day; lay in alum water over night; make syrup of one pint good vinegar, one pound brown su-gar, two tablespoonfuls each broken cinnamon bark, mace and pepper: make syrup of three pints sugar to one quart vinegar enough to cover the slices, lay them in and cook till ten-

Pickled Onions-Pour boiling brine over the small button onions, let them stand twenty-four hours, then drain and cover with hot vinegar spiced to

Citron Pickle-Cut your melon in pieces and boil in salted water until tender, then drain and add three quarts vinegar, two pounds sugar and one-half pound cassia buds. Boil five winntss. Bine engineers or water. minutes. Ripe cucumbers or water-melon rinds will do as well as the

citron melon.
Small Cucumber Pickles--Wash and Small Cucumber Pickless-Wash and wipe 100 small cucumbers and place them in jars; cover them with boiling brine strong enough to float an egg, let stand twenty-four hours. Then take them out, wipe, and place in clean jars and cover with hot vinegar spiced with onion, twelve whole cloves, one ounce mustard seed and three blades of mace. They will be

ready for use in two weeks.

Cucumber Catsup—Grate the cucumbers and strain off the water through a colander. Add six large onions chopped fine to one gallon of the grated and strained cucumbers. Add vinegar, salt, cayenne pepper and horse radish to taste. Bottle without

Cooking.

Pyfer Pickles—Salt pickles down dry for ten days, soak in fresh water one day, pour off water, place in porcelain kettle, cover with water and vinegar and add one teaspoon pulverized alum to each gallon. Place one night on stove which had fire in during day, wash and put in jar with cloves, allspice, pepper, horse radish and onions or garlic, boil fresh vinegar and pour over all. In two weeks they will be ready for use. These pickles are always fresh and crisp and are made much more easily than in the old fashioned way by keeping in brine. brine.

brine.

Chowchow—One large head releabage, large cauliflower, two quarts each very small string beans, green tomatoes, encumbers and onions; cut cabbage into quarters and remove the core, then shave in very thin slices, break up the cauliflower into flowerets but leave all others whole. Mix together thoroughly and add one pint fine salt and let stand over night.

Pickled Cabbage—Out the size you wish, put in boiling water with a little salt, boil twenty minutes, drain and place in jar. Spice vinegar to taste, heat and pour on the cabbage.—New England Homestead.

Why He Was Silent.

Why He Was Silent.

A physician describes in the Atlanta Journala remarkable case of a patient's confidence in his physician:

When I was a student in Philadelphia I had a patient, an Irishman, with a broken leg. When the plaster bandage was removed and a lighter one put in its place, I noticed that one of the pins went in with difficulty, and I could not understand it.

A week afterward in removing this pin I found it had stuck hard and fast, and I was forced to remove it with the forceps. What was my astonishment, on making an examination, to find that the pin had been run through the skin twice instead of through the cloth.

"Why, Pat," said I, "didn't you know that pin was sticking in you?"

"To be shure I did," replied Pat, "but I thought you knowed."

NEWS NOTES FOR

ographers.
Saco boasts of the dertaker in Maine.

Queen Victoria has worn her crown only sixteen times. Miss Ellen Spencer, known as the first woman who taught school in Illinois, died at Jacksonville recently, lacking but a trifle of being 100 years old.

For exceedingly damp or warm weather an expedient for keeping the hair in curl is the use of alcohol. The hair should be wet with alcohol and then curled.

Few persons have ever seen Mr. Sargent's portrait of Mme. Patti. She never liked it, and it is hidden away in some disused corner of her castle at Craig-y-Nos.

Dublin, Ireland, has a new paper called "To-day's Woman." It is edited and written by a group of talented women, many of whom are university graduates. Queen Victoria, like many women,

is a good judge of character, being able to tell much about a person from the single piercing glance which she gives each stranger.

The Empress of Japan is getting more and more European in her ideas, and has for some past entirely discarded the National dress in favor of costumes made for her in Paris. According to the London Figaro the

only woman in England to be admired by the Shazada of Afghanistan was an American, Mrs. George N. Curzon, formerly Miss Leiter, of Chicago.

Mrs. Eleanor Sedgwick, dean of Newnham, England's famous college for women, is a sister of First Lord of the Treasury Balfour, and famous as one of the best mathematicians in A prize of two dollars' worth of cream tickets for the first woman who

will ride a bicycle in bloomer costume around the public square in the even-ing is offered by the Times of Clay Center, Kan.

Miss Alice Ireland, of New York,

Miss Alice Ireland, of New York, has graduated as a dentist. She claims to be the first woman to prac-tice dentistry in Gotham, although there are others in various parts of Mrs. Arthur Stannard, better known

as John Strange Winter, claims that the Writers' Club, of which she has been President since its organization in 1892, was the first women's press club in the world. The Privy Council of Holland are beginning to look around for a hus-band for their fifteen-year-old Queen Wilhelmina. She will not be allowed

to exercise much of her royal prerogative in the matter. White satin was the principal ma-terial at the court ball at Buckingbam

Palace recently, as it has been for the past three seasons—satin shot with gold, with pink, with silver and with mother of-pearl tints. Buttons are surely growing in favor, and their size is certainly on the in-crease. They are becoming quite a necessary accessory of a costume now-adays, and seriously increase the ex-pense of the garments.

Miss McFee, of Montreal, has just obtained the degree of Doctor of Philosophy at Zurich. She is a graduate of McGill University, and studied philosophy at Cornell and under Professor Wundt, of Leipzig.

The headdress of the reign of Louis XIV. were wonderfully made. They were frameworks of wire, from two to four feet high, divided into tiers and covered with bands of muslin, ribbons, chenille, pearls, flowers and aigrettes.

A London newspaper recently con-

A London newspaper recently contained the following advertisement: "Nine young ladies want to rent ele-gant apartments, with convenient rooms for their bicycles. Conditions—neither cats nor men in the neighborhood."

The late Professor Huxley's sister, Mrs. John Scott, a woman of remarkable intelligence and strength of character, was a resident of Nashville, Tenn., for many years. Her husband, when a young surgeen in the British army, was the friend of Trelawney

A Mohammedan widow of Bombay A Mohammedan widow of Bombay started on a pilgrimage to Mecca recently, taking her jewelry with her. After landing at Jeddah she was forced to marry a Turkish soldier whom she had never seen before and who disappeared in a couple of days with all her property.

Miss Lillian Chandles leads as

Miss Lillian Chandler leads an orchestra in Boston, numbering forty-five women. These women have thoroughly overcome the difficulty of the trombone, clarionet and flute, and hope soon to be masters of the horns, trumpets and bassoons, which men are now employed to play.

Miss Adelaide Hasso who has just

Miss Adelaide Hasse, who has just been selected by the Secretary of Agriculture for the position of chief of the department of Government documents, is an expert fencer. She is also an expert cyclist, and if she were a man would come under the classification of a "good fellow."

A European leak linion is the control of the control of

A European lady living in Japan acquired no fewer than 700 teapots of various patterns and kinds. Another lady had a hobby for collecting bonnets. She made a rule never to part with one she had worn, and, when she died, left behind her a wonderful collection of feminine head adornments.

An Upright Man

An Upright Man.

There is certainly some slight feeling of humiliation in being bent down and obliged to creep along for fear of a snap in the spinal column. It is such a plain show of decreptude that we feel embarrassed. It is seen every day when lumbage takes a good hold on a stitch in the back. There is very little sympathy for one in such a plaint, for it is so well known that St. Jacobs Oll will cure it promptly and that neglect is the cause of so much disability. Why not keep the remedy always on hand and prevent such discomfort?

Sheffield, England, pays the Duke of Norfolk rents at the rate of \$500,000 a year.

If a flictest with sore eyes use in, issue Thome-son's Eye-water. Druggists sell at 25c per bottle.

The Kailway Deliri

The Kalway Delirium.

The most absurd project that ever emanated from a madman's brain would, during this memorable year (1836), have found credulous English investors. It is difficult, in fact, to believe that some of the promoters were not insane. In Durham, for instance, three railways, all running in parallel lines, not far apart, were projected. At Greenwich speculators were eager to tunnel the park, and, lest the vandalism should arouse indignation, proposed to erect marble

were eager to tunnel the park, and, lest the vandalism should arouse indignation, proposed to erect marble arches adorned with marble busts.

One inventor, confident that wind was a better motive power than steam, endeavored to propel his engine by means of sails; another was certain that by the aid of rockets he could drive a locomotive at the rate of one hundred miles an hour. Even more delirious was the rush for fortune in 1845-46. The number of projects was enormous. Lines were, on paper, duplicated everywhere, or carried into the remotest localities. One was advocated because it passed through a country "celebrated for its genial climate;" another, because it ran across ground that had been invaded by the Danes, and the London and Exeter was actually thrust upon the market on the plea that it ran along the road used by the Romans. It is estimated that \$500,000 per week was spent in railway advertisements alone.—Good Words. spent in railway advertisements alone.

—Good Words.

Polyglot Signs.

The array of signs rendered neces-sary where people of various Nation-alities congregate often confuses one not familiar with the foreign lannot familiar with the foreign lan-guages, especially when the person is not aware that they all mean the same thing. On a door leading into one of the local sugar refineries are the fol-lowing inscriptions:

No Admittance.
Der Entrit ist Verboden.
Verbodner Ginzang.
Nie Wehodzic.
There is still another collection on There is still another collection on board the Red Star Line steamsbips sailing to Antwerp. There is, of course, no smoking, except on deck, and each state room is provided with the following sign:

No smoking. Defense de Fumage. Nicht Rauchen. -- Philadelphia Rec STOMACH AND HEAD PAINS. A REMEDY.

Are Subject to Both, on Account of Tight Lacing.

From the Evening News, Newark, N. J. One of the happiest women in this city is Mrs. George G. Reiss, of 29 Montgomeery

"No one to look at me now," said Mrs. Belss to a reporter, "would think for a mo-ment that I was so ill that the doctors said I pains in my stomach and it was almost im-possible for me to do any work. Then I had severe headaches that almost distracted me and altogether I was in a very sad condition. Of course I wanted to be well again, and like most people in such cases, I consulted a docor course I wanted to be well again, and like most people in such cases, I consulted a doctor, spent money for medicine and took it faithfully. To my infinite regret I got no better, and another doctor was called in. More medicine was prescribed and this I took, but it did no good. Those terrible pains continued to make life aniserable for me. The doctors blandly told me that I could not be cured entirely, if at all. Pleasant news, wasn't It? Well, I continued to work about the house here and suffored untold agonies. I did not give up hope but did all I could to relieve my misery. Nothing gave me any relief, however, and I had begun to think that all hope must be abandoned, when, in reading the Evening News, I saw Dr. Williams' Pink Pills advertised. The printed testimonial coming from a resident of this city led me to believe that I, too, might be benefited by these pills and not without some misgivings I bought a box of them.

"Almost as soon as I began to take them I

"Almost as soon as I began to take them I felt relieved and the first marked indication of improvement was when that tired, weary, don't-care feeling disappeared. This was in itself something to be grateful for, but other results followed after I itself something to be grateful for, but other and more pleasing results fallowed after I had taken more of the pills. My headaches ceased entirely and the pain in my stomach troubled me no more. Now once in a great while I have an occasional ache or a pain, but I know the cure. Out comes the Pink Pills, and after taking one or two of them, away the pain goes. It all seems so good to me that at times I can scarcely believe that it can be true and yot I know that if I had not used these Pink Pills I would still be suffering agony such as few people do in this world."

Dr. Williams' Pink Pills contain in a con-

suffering agony such as few people do in this world."

Dr. Williams' Pink Pills contain, in a condensed form, all the elements necessary to give new life and richness to the blood and restore shattered nerves. They are an unfalling specific for such diseases as locomotor ataxia, partial paralysis, St. Vitus' dance, sciatica, neuralgia, rheumatism, nervous headache, the after effect of la grippe, papitation of the heart, pale and sallow complexions, all forms of weakness either in male or female. Pink Pills are sold by all dealers, or will be sent post paid on receipt of price, (50 cents a box, or six boxes for \$2.50—they are never sold in bulk or by the 100) by addressing Dr Williams' Medicine Company, Schenectady, N. Y.

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

Al Baking Powder ABSOLUTELY PURE

Colleges One Hundred Years Ago.

Dartmouth College consisted of a wooden building 150 feet long, fifty feet wide and thirty-six feet high. At Dartmouth English grammar and arithmetic were text books in the

sophomore year.

Princeton, the greatest Presbyterian college, was a huge stone edifice, its faculty consisting of a president, vice-

faculty consisting of a president, vice-president, one professor, two masters of languages and seventy students.

Harvard University had four brick buildings; the faculty consisted of a president and six professors, and in its halls thronged 130 to 160 students. Yale boasted of one brick building and a chapel "with a steeple 125 feet high!" The faculty was a president, a professor of divinity and three tu-tors.

The greatest Episcopal college in

tors.

The greatest Episcopal college in the United States was William and Mary's. It was under royal and State patronage, and was, therefore, more substantially favored than most of our American schools. At this time, it is said in a curious old State report, the said in a curious old State report, the college was a building of three stories, "like a brick kiln," and had thirty gentlemen students. The students lodged in dormitories, ate at the "commons" and were satisfied with what we would consider prison diet. Breakfast, a small can of coffee, a biscuit, about an ounce of butter. Dinner, one pound of meat, two potatoes and some vegetables. Supper, bread and some vegetables. Supper, bread and milk. The only unlimited supply furnished was cider, which was passed in a cun from month. passed in a cup from mouth to mouth.

The days were spoken of as boil day, roast day, stew day, etc. Chicago. roast day, stew day, etc. -- Chicago News.

EARLY to bed, Early to rise, Eat cakes made of buckwheat, To be healthy and

To be in wise. Heckers BUCKWHEAT MAKES

The

Best Cakes. Always Light

and Dainty.

N Y N U-40 PROFITABLE DAIRY WORK Cream Sepa-farm you are and better the skimmed uable feed.

Can only be of tools and With a Davis sure of more butter, while milk is a val-

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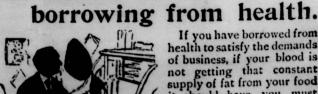
THE BEST FOR PRACTICAL PURPOSES.

It is easy to find the word wanted.

It is easy to ascertain the pronunciation. It is easy to trace the growth of a word.

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G. & C. Merriam Co., Publishers, Springfield, Mass. "Previty is the Soul of Wit." Good Wife,

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If you have borrowed from If you have borrowed from health to satisfy the demands of business, if your blood is not getting that constant supply of fat from your food it should have, you must pay back from som and the somewhere from the fat stored from the fat stored the body.

The sign of this borrowing is thinness; the result waste. You need fat to keep the blood in health unl want to live with no reserve force—live from hand to Scott's Emulsion of Cod-liver Oil is more than a m

It is a food. The Hypophosphites make it a nerve fo It comes as near perfection as good things ever come

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