

They Don't Pay Small Checks.

A seaside hotel proprietor wishing to close his season's account with one of the largest upholstering establishments in this city wrote for his balance a few days ago, requesting a check for the \$4.32 that stood to his credit. He was surprised the day following to receive a registered letter containing four one dollar bills and sixteen two cent postage stamps.

He made inquiries of his neighbors and learned that not only this particular business house, but many others in New York City, were in the habit of paying small amounts in cash, rather than by check. "The reason for mailing cash instead of checks in settlement of small accounts," said the manager of one of these houses, in answer to my question, "is twofold. For one thing, our banks object to small checks. We have accounts only with big banks, doing a business of many hundreds of thousands or millions a year, and a mass of small checks would tend to bother them greatly. Some banks won't take accounts except with the understanding that small checks will not be drawn upon them, except occasionally. The principal reason, though, is to guard us against the raising of checks. Any check under \$10 is very easily raised, and there are so many petty sharpers engaged in that business that we are apt to be greatly bothered and fretted by these little frauds. We find that it is much cheaper for us, in these days of cheap registry, to settle such accounts in bills and postage stamps, and pay the registry charges, than to run the risk of loss and trouble by sending a lot of little checks all over the country."—New York Herald.

Nothing Like Leather.

Those who hoped for a revolution in the art of great gunmaking, in the interest of the cattle-raising industry, when reports of the success of the raw-hide cannon were received recently from Sandy Hook, are probably doomed to disappointment. An excellent authority has now pointed out the fact that the two objects achieved by the use of raw-hide as an outer surface for the gun are, in reality, elements of weakness. He states that, in the first place, lightness, which is primarily secured by the use of the leather, detracts from the range and accuracy of the piece, for, as he says, these are dependent upon the record, inasmuch as the explosion of the powder merely parts the shot from the gun. If, therefore, the gun is so light as to recoil smartly and freely, the shot loses a proportionate amount of force. Much of the weight of great guns, he declares, could be dispensed with as a mere matter of strength, but the pieces would be rendered too light for effective use. The other end secured by the leather is said to be the low temperature of the piece after shots are fired. But this, he claims, is a danger, for by no possibility can the real amount of heat generated by the shot be reduced and the use of the raw-hide cover only retains it—being a non-conductor of heat—within the inner tube. On the other hand, the use of an all-metal tube permits the heat to escape to the outer layers and thus to the air, and prevents that greatest of dangers, over-heating, to a much higher degree than does the raw-hide gun.—Washington Star.

There is a one-armed man in Georgia who can plow, jerk and goad a mule, swear and smoke a pipe all at once.

Pots and Stoves.

The fires of energy are lighted very soon in life and the struggle begins, as the saying is, "to keep the pot boiling." But speaking literally, fires are still kindled with kerosene, and many a pot boils over or is overturned. Wrathful burns and scalds result in spite of warning and suffering. The thing is then not to preach but to practice, and the practice, for a sure cure, to use St. Jacobs Oil according to directions.

A host of caterpillars is devouring everything green around Berlin and in Silesia.

Dr. Kilmer's Swamp-Root cures all Kidney and Bladder troubles.

Pamphlet and Consultation free. Laboratory Binghamton, N. Y.

The horse meat packing-house at Hammond, Ind., has been declared a nuisance.

How's This?

We offer One Hundred Dollars Reward for any case of Catarrh that cannot be cured by Hall's Catarrh Cure.

WALKER, KINSEY & MARVIN, Wholesale Druggists, Toledo, Ohio.

To Avoid

constipation is to prolong life. Ripans Tablets are gentle, yet their effect cannot be overestimated. One tablet gives relief.

FITS STOPPED BY DR. KILMER'S GREAT NERVE RESTORER.

No fits after first day's use. Nerve-cure, Treatise and \$100 trial bottle free. Dr. Kilmer, 501 Arch St., Phila., Pa.

Mrs. Winslow's Soothing Syrup for children teething, softens the gums, reduces inflammation, allays pain, cures wind colic, etc. a bottle

We have not been without Pilo's Cure for Consumption for 25 years.—LIZZIE FERRIS, 1409 St. Hartsville, Pa.

A Dose in Time Saves Nine of Hale's Honey of Horsehold and Tar for Coughs.

Pike's Toothache Drops Cure in one minute.

Nerves and Blood

Are inseparably connected. The former depend simply, solidly upon the latter. If it is pure they are properly fed and there is no "nervousness." If it is impure they are fed on refuse and the horrors of nervous prostration result. Feed the nerves on pure blood. Make pure blood and keep it pure by taking

Hood's Sarsaparilla

The One True Blood Purifier. Hood's Pills the after-dinner pill and family cathartic. 25c.

DR. KILMER'S GREAT NERVE RESTORER. CURES WHILE ALL ELSE FAILS. Beware of cheap imitations. Use in time. Sold by druggists.



STUBBLE AS MANURE.

No kind of grain stubble is worth anything as manure. It may have some value on very wet land in keeping it more open to the air when turned under the furrow. But for any fall-sown crop this is a disadvantage, as for the soil to be open and porous during winter is for it to become fuller of water than it would be without it. The ashes from burned stubble contain all that is really of manurial value, and it is not bad policy to burn stubble before plowing wherever the stubble will burn readily.—American Cultivator.

DRIVING OFF.

A cow should be dried off and given a rest for two months before the calf is born. The practice of some people of keeping her milking not only weakens the system, but prevents that expansion of the udder which should take place gradually. Some cowmen, of course, stand more continuous milking and others will not go dry at all, but, whenever possible, this rest should be given. It will be found that, under continuous milking, the flow will have a tendency to decrease so that in the end nothing is gained by it.—New York World.

KEEP STOCK OFF NEWLY SEEDED LAND.

When the established pasture fields during fall present a burned appearance, it takes considerable will power to resist the temptation to turn stock on to the newly seeded fields in which the young clover and timothy present an inviting appearance, but the pasturing off of this new growth close to the ground will cause the whole plant to perish if drought prevails. The pasturing off of this fine top growth should be avoided, and it is just this mat that is required to protect the roots during the severe cold of winter, and when frozen solid this growth of leaves and stalks pressed close to the ground prevents the daily spring thawing and freezing, such as would be the case were this covering pastured off. The top growth is not lost, but as the spring growth progresses it decays and is added to the fertility of the land.—American Agriculturist.

FATTENING BIRDS.

After the chickens are fully grown they must be fattened for about three weeks before being killed. Many people make their chickens thinner rather than fatter during this process, even if they do not kill them prematurely. The mistake is that they put the birds up and then begin rich, fattening food right away, and the result is that the birds sicken.

Feed for the first week on the same kind of food that the birds have been having previously, without giving too much; then gradually increase the quantity and richness, noticing by careful examination of the crop before each meal whether or not the food is being digested. If, on going to feed, the crop is still full with the last meal, stop a meal, and do not feed so often for a day or two. After about three weeks the chickens ought to be in prime condition for the table.

FEEDING STOCK AT PASTURE.

When the pastures begin to fail in autumn, the thrifty condition of the stock will likewise fail until they are given additional rations. For this purpose green corn fodder is excellent, as it is reaching its fullest development while the pasture is decreasing. The green corn stalks may be fed in the barnyard or hauled to the pasture. Any good soiling crop, as millet, vetches, Hungarian grass, sorghum, cowpeas, or late oats with peas, will answer the same purpose. When none of these are obtainable, the drying pasture should be supplemented by small feeds of grain, such as a mixture of chopped corn, oats and rye, or chopped corn with wheat bran and middlings, fed in troughs, and better if either slightly moistened or freshly soaked. On dry grass, it is very necessary that stock should have an ample and continuous supply of pure drinking water, as more is required for the digestion of the drier food material. Stock will glean much food by a run in the stubble fields after, but not only of scattered grain, but of nutritious weeds. Winter rye, if sown early, makes excellent fall pasture, and the early winter wheat fields will be benefited by having all the growth which the frost would kill, grazed off while the ground is not muddy. Such roots as turnips, mangels and sugar beets also supply the succulent food needed to supplement failing or drought-stricken pastures.—American Agriculturist.

FEEDING ENSILAGE.

On the subject of ensilage there have been some interesting statistics taken lately. Professor Wall, of the Wisconsin Agricultural College, wrote to one hundred of the most successful dairymen in the country to learn what rations they fed. Of the one hundred answers received sixty-four fed ensilage. In Wisconsin fifteen of these successful dairymen answered and twelve of them fed ensilage. In Canada every one of them fed it. The lowest rations of silo feeders came from the Southern States, where, of course, there is not the imperative necessity for winter feed that there is at the North.

A Costly Autograph.

When Adelina Patti favors anyone nowadays with her autograph, she writes it at the extreme top of a sheet of paper. Her reason for this is that once when she signed it in the middle of the sheet, it was subsequently copied by the recipient with the significant sentence, "I promise to pay at sight the sum \$1000," and presented at her banker's.—New York Herald.

Frank Melrose, a supernumerary at one of the New York theatres, knows all of Shakespeare's plays by heart.

HOUSEHOLD AFFAIRS.

TO CLEAN MARBLE.

Take one ounce of powdered chalk, one ounce of powdered pumice stone, mix and sift through muslin. Dissolve two ounces of washing soda in half a teacupful of hot water; mix the powder in a paste with this, adding a little more water, if necessary. Rub this well into the stains, allowing it to remain on for some time, until quite dry and hard; then wash off with hot water and fuller's earth, and dry thoroughly with a soft rag. To whiten the marble a little powdered blue may be added to the mixture.

TO WASH CHAMOIS LEATHER.

After being subjected to the ordinary treatment, wash-leather usually loses its name, and instead of retaining its softness and smoothness, dries literally as hard as a board. To preserve the leather in its original softness, wash it in the following manner: To every quart of hot (not warm) water add one teaspoonful of salad oil; wash the leather well through this, using plain primrose soap to the dirty portions; if necessary, rinse in a second supply of hot water and oil; wring, shake out and place near, but not close to, a fire to dry. It is only when the leather is very dirty that the second water is required. This process is equally effective for doekskin gloves.

DELICIOUS DESSERTS.

Cream Pie—One cup flour, one tablespoon lard, one tablespoon butter, pinch of salt, mix with water. Bake in two jelly cake tins. Filling: One cup milk, let scald; two tablespoons corn starch, yolks of two eggs, three tablespoons sugar. Vanilla flavor.

Ice Water Sponge Cake—Use one and one-half cups sugar, one and one-half cups flour, three eggs, one-half cup water, one and one-half teaspoons baking powder; beat yolks and sugar with one tablespoon of water thoroughly. This is better than ten-egg cake.

Tea Ice Cream—Four over four tablespoons of old Hyson tea one pint cream, scald in custard kettle, or by placing the dish containing it in a kettle of boiling water, remove from the fire and let stand five minutes. Strain it into a pint of cold cream, put on to scald again and when hot mix with it four eggs and three-fourths pound sugar well beaten together, let cool and freeze.

Orange Sherbet—One tablespoon gelatine, one-half cup cold water, one cup sugar, one-half cup boiling water, one cup cold water, six oranges and two lemons. Put the gelatine into the cold water for ten minutes, dissolve in boiling water, add the sugar to the juice (a scant pint) and one cup of cold water, stir in the gelatine, strain into the freezer. Pack in salt and ice, three-fourths ice and one-fourth salt.

GOOD WAYS OF COOKING VEGETABLES.

Fried Okra—Cut it lengthwise, salt and pepper it, roll it in flour, and fry in plenty of lard or butter.

Okra Fritters—Boil the okra, and cut in small pieces, make a batter as for batter cakes, put the okra in and fry in plenty of lard.

Baked Corn—Three pints of scraped corn, one cup of cream, one tablespoonful of butter, pepper and salt to taste. Bake one hour; stir it occasionally.

Fried Celery—Wash and cut in pieces several stalks of celery. Put two ounces of butter in a frying pan, let heat; put in the celery and fry brown; sprinkle with salt.

Corn Fritters—Cut the corn from five or six ears of corn. Break one egg in it and pepper and salt to suit the taste; mix; drop from a large spoon into a frying pan with hot butter in it. Fry on both sides to a rich brown.

Fried Cabbage—One head of cabbage chopped fine, one cup of good bacon, one pint of boiling water, one half teaspoonful of soda, two teaspoonfuls sugar, one-half pint of red pepper, salt to taste. Fry in a skillet, stirring occasionally.

Smothered Cabbage—Cut two slices of bacon and fry. Cut up a head of cabbage fine and put it in the dish where the meat was fried. Pour on a very little water and season with pepper and salt. Cover it tight and let it stand fifteen or twenty minutes.

Green Corn—Take six ears of corn, shave lightly with sharp knife, and scrape from the cob. Have a spider ready with one tablespoonful of butter or lard very hot; put in the corn and season to taste. If field corn is used, the addition of a teaspoonful of sugar improves it. Put on the back of the stove, cover closely, let it cook slowly, add a little water, and it will not stick or burn as it does the old way of cooking.

Stuffed Cabbage—Take a firm head of cabbage, pour over boiling water, let it stand fifteen minutes, drain, scald and let stand half an hour, then drain and shake until dry. Make stuffing of two tablespoonfuls of rice, a tablespoonful of chopped onion, a tablespoonful of chopped parsley, half a pound of sausage mixed well together. Open the cabbage to the center, put in a half teaspoonful of the mixture, fold over two or three of the leaves, cover with a layer of the mixture, fold over more leaves and continue until each layer is tuffed. Press all firmly together, tie in a piece of cloth, put in a kettle of salted, boiling water and boil an hour and a half. When done remove the cloth carefully, put the cabbage in a deep dish, and serve with cream sauce. Scraps of ham or other meat can be used, also cold biscuit, light bread, crackers; the crackers and butter make a good stuffing seasoned with pepper, dressed with cream.—Mrs. M. C. Sparkman.

Never Used the Passes.

A gentleman called on President Lincoln and solicited a pass for Richmond. "Well," said the President, "I would be very happy to oblige you if my passes were respected; but the fact is, sir, I have, within the last two years, given passes to 250,000 men to go to Richmond, and not one has got there yet."—Louisville Courier-Journal.

A Rolling Stone, left inside a schooner when she was built, was recently found to have worn a groove nearly through the planking. Its timely discovery probably saved a vessel and crew.

NEWS & NOTES FOR WOMEN

A school of medicine is soon to be established at St. Petersburg for women.

A Norwalk (Conn.) woman in a fit of hysteria swallowed her engagement ring the other day.

One-half the money deposited daily in the various banks in Chicago is placed there by women.

Among the wedding presents recently received by a Maine bride were a hymn book and a gun.

There is a college for dentistry at St. Petersburg and one at Wilna, at which most of the students are women.

No season at Bermuda is complete without the engagement of some British officer stationed there to an American girl, even though the engagement does not always result in a wedding.

The Boston Business League is credited with being one of the very few women's organizations that is thoroughly practical and likely to be of future advantage to its fair members.

The most enlightened and progressive woman in Egypt is said to be the Princess Nazie, of Cairo, who, though a Moslem, has abandoned the customary Moslem veil and enjoys comparative freedom.

The Countess Cecilia Plater-Zybock, one of the wealthiest women in Russia, has been enrolled in the guild of master tailors of Warsaw. She is at the head of a cutters' school in that city and does much to help the poor.

Miss Bilgrami, of Hyderabad, the first Moslem girl to try a university examination, has passed in arts and in Arabic with honors at the Madras University. As she was not allowed to leave the zenana she prepared herself in her own home.

Mrs. Bullen, who married Lord Marcus Beresford in England recently, is said to be a charming woman whose hobby is cats. She has an establishment for cats, and has been remarkably successful in adding to the number of the orange Persian cats in Great Britain.

A commission for a statue of Ezek Hopkins, first Admiral of the Revolutionary Navy, has been given to Mrs. H. H. Kitson, of Boston, by the city of Providence. Mrs. Kitson has exhibited works in the Paris Salon and at the World's Fair that have been highly praised, and her model for the Hopkins statue is said to be strong and vigorous. Her husband is a sculptor of prominence in Boston, whose pupil she was before her marriage.

FASHION NOTES.

All French gowns now fasten at the back.

Wraps and capes are largely feather-trimmed.

The newest features in stock collars are the Paquin points.

Brown crepon trimmed with patty-colored grass-cloth will be a favorite combination of color in the season of brown leaves and withered grass.

Hats are worn more this fall than bonnets, the latter being seen only on the heads of those women who think this dignified article of headgear is alone appropriate for them.

New bonnets are made of a double row of tulle or chiffon, pleated round an invisible frame about the size of the palm of your hand, and hidden with a large bow of colored satin.

Lustrous colored black silk is worn by others than in mourning. Combined with apraire blue, apple green or cowslip colored velvet it makes a handsome dinner gown.

Some of the handsomest and most artistic designs in jet trimmings are the dull-jet manufactured for mourning gowns. They are very much lighter than those previously worn.

When putting gloves on always begin by buttoning the second button. Then when the glove has been buttoned to the top the first button can be easily fastened without tearing the kid.

The fashion in hairdressing has changed. A waved coiffure is still popular, but the latest mode is to have the back hair perfectly flat to the head and pin little twisted nobs just under the hat.

Many black ruffles of chiffon, gauze-ribbon and pinked silk have gay flowers set into the platings at intervals about the throat. Some of them have only a single flower at each side of the closing in front.

Full effects are retained on separate waists for autumn wear. A poplin shape shows a box plait in front with a deep yoke effect each side, and in the back is the yoke-shape, but below this the waist is snugly fitted.

A number of the newest sleeves have a close fore-arm buttoned nearly to the elbow on the outside of the arm, and above this are two full puffs instead of the one balloon shape. Some of these puffs show a band of rich passementerie between each. On others the lower puff is deeper and wider than the shoulder puff above it.

There is a prospect of having trailing gowns and soft draperies once more for house wear. Little coats of the Directory will be worn as concession to the change of style, but who who likes the short-waisted gown may wear the coat short-waisted and over a softly flowing skirt that falls almost from below the bust line in front, and that lies close and soft about the hips and back.

A Bicycle Twelve Feet Long.

From one of the bicycle factories at Coventry, England, comes the latest thing in cycling construction. The machine was ridden in the Coventry Cycling Club's recent fancy dress procession to Packington Park. It is twelve feet long, three times the length of the ordinary bicycle, and is easily run at the rate of ten or twenty miles an hour. It is not built for speed and cannot be operated much faster. There is no particular advantage in it. The thing is simply a freak, and for exciting curiosity it equals the "giraffe" machine, which is known in Paris as the Eiffel.

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

Royal Baking Powder ABSOLUTELY PURE

Mother the Potent Influence.

A pathetic story is told regarding a pardon recently granted by the President. An army officer had been tried by court-martial. He was sent to prison. A member of Congress did all in his power to have him pardoned. All sorts of argument and every possible influence were resorted to, but to no avail. This member went to the White House regularly every two weeks for about a year to make a formal petition for pardon. The President was always firm and each time gave the same answer. Then it came about that Mr. Cleveland in an address uttered some moving sentiments concerning his mother. The Congressman read the address in the papers and went at once to the White House. "I have come," he said to the President, "to ask for the pardon of—"

"I know," replied Mr. Cleveland. "I know what always brings you."

"Yesterday morning," the Congressman continued, "I read your beautiful reference to your mother. This young man has a mother. She is now dying of a broken heart. Unless this only son is pardoned and goes to her at once he will not see her alive. She loves him above all things on earth. His pardon may prolong her life a short while, and it will render her dying hours happy. In the name of your own mother—the mother of whom you spoke so lovingly—I ask you to grant the pardon."

"I will," was all the President replied and the pardon was granted. Chicago Times-Herald.

No More "Bad Men."

"In the evolution of modern civilization the bad man, namely, the desperado and tough, who gloats over killing his fellowman, disappears," said Colonel F. B. Jenkins, of California. "A few years ago we heard a great deal of characters like Sam Bass, Jesse James, Ben Thompson and Rube Burrow, but to-day there is not in the United States a single individual with a National reputation for wickedness such as any of these acquired. There are a few men left who have records for desperate courage, and nerve in trying emergencies, men of the Bat Masterson order, but they can be counted on the fingers of one hand. Masterson never figured as a bandit or reckless taker of human life. He is a peaceable man, and if left alone will harm no one. In Denver and all over the West and South he has a host of friends. The day of the desperado is ended, and monstrosities like Thompson, who boasted when in his cups of the number of victims he had slain, will henceforth cease to afflict humanity."—Washington Post.

THE turnpike road to people's hearts I find, Lies through their mouths or I mistake mankind.

But the surest way to get there is I say, Feed them

Heckers' Buckwheat Every day.

Try it when the digestion is WEAK and no FOOD seems to nourish. Try it when it seems impossible to keep FOOD on the stomach!

CONSERVATIVE—RESPONSIBLE.

Put a little of it in your GOOD STOCKS and you will find it is the best investment you can make.

PROFITABLE DAIRY WORK

Can only be accomplished with the very best appliances. Cream Separator—farm you are and better the skimmed milk used.

ONE ENJOYS

Both the method and results when Syrup of Figs is taken; it is pleasant and refreshing to the taste, and acts gently yet promptly on the Kidneys, Liver and Bowels, cleanses the system effectually, dispels colds, headaches and fevers and cures habitual constipation.

RUPTURE CURED

HOPEFULLY! HOPEFULLY! HOPEFULLY! HOPEFULLY! HOPEFULLY! HOPEFULLY! HOPEFULLY! HOPEFULLY! HOPEFULLY! HOPEFULLY!

\$3 A DAY SURE

and we will show you how to make a day's absolutely sure; you will see our money and see our face.

DENSION JOHN W. MORRIS

Successfully Prosecutes Claims. 1379 in last year, 15 adjudicating claims since.

Out of sorts

—and no wonder. Think of the condition of those poor women who have to wash clothes and clean house in the old-fashioned way. They're tired, vexed, discouraged, out of sorts, with aching backs and aching hearts.

They must be out of their wits. Why don't they use Pearline? That is what every woman who values her health and strength is coming to. And they're coming to it now, faster than ever. Every day, Pearline's fame grows and its patrons increase in number. Hundreds of millions of packages have been used by bright women who want to make washing easy.

MILLIONS NOW USE PEARLINE

"A Fair Face Cannot Atone for an Untidy House."

SAPOLO