

Take Care

Of your physical health. Build up your system, tone your stomach and digestive organs, increase your appetite, enrich your blood, drive out all impurities and prevent sickness with

Hood's Sarsaparilla

The One True Blood Purifier. \$1; 6 for \$5.
Hood's Pills. Hood's Sarsaparilla. 25c.

A Shrewd Fraud Detected.

Lately, a watchmaker of Savignano, Italy, mailed to himself from Bologna a package, whose value he declared to be \$1000. In Europe the mail service takes the place of our express service, and the Governments hold themselves responsible for the prompt delivery of all valuables forwarded by mail. Well, when that watchmaker's package arrived at the Savignano postoffice, the latter was demolished by a dynamite explosion. The watchmaker did it; he has confessed that the package mailed by him contained only worthless papers, and that he blew up the postoffice to obtain \$1000.—New York World.

The hut in which the Marquis of Salisbury lived while at the Australian gold diggings in 1852 is still preserved as a relic. He was then Lord Robert Cecil.

All the Year Round.

The avocations of men go on just the same in winter as in summer, and those who labor hard with hands, body and muscles know this full well. The sports also are just as festive and are attended with many accidents. The chances of accident are about the same to all, but to the laboring man a mishap means very much. For instance, a sprain may cripple badly and mean loss of time, place and money, were it not that we all know how readily St. Jacobs Oil will cure a sprain, and prevent all these misgivings. So let us enjoy ourselves without fear.

The Sultan of Turkey recently received a magnificently equipped horseless carriage.

Dr. Kilmer's SWAMP-ROOT cures all Kidney and Bladder troubles. Pamphlet and Consultation Free. Laboratory Binghamton, N. Y.

British capitalists are casting an eye toward the Nicaragua Canal project.

To Double Their Typewriter Plant.

The decision of the Remington Typewriter Company president to double the capacity of their already extensive works at Ilion, N. Y., is very significant of a general improvement in the business outlook, for the typewriter is now so intimately connected with every form of National activity that the prosperity of its manufacturing industry serves as a convenient barometer of general trade conditions.

The Remington people will erect an additional building, 100x40 feet, six stories high. This is to be completed at once, and will be equipped as speedily as possible, for the demand is so large as to tax the present capacity of the plant to its utmost, and leaves no margin for the intra-increase of the business which is in sight.—From New York Tribune, October 25, 1895.

How's This!

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

F. J. CHENEY & Co., Props., Toledo, O. We, the undersigned, have known F. J. Cheney for the last 15 years, and believe him perfectly honorable in all business transactions and financially able to carry out any obligation made by him.

WEST & THOMAS, Wholesale Druggists, Toledo, Ohio.

WALDING, KINMAN & MARVIN, Wholesale Druggists, Toledo, Ohio.

Hill's Catarrh Cure is taken internally, acting directly upon the blood and mucous surfaces of the system. Price, 75c per bottle. Sold by all Druggists. Testimonials free.

"MARCELLA" appears as one of the characters in the December installment of Mrs. Humphrey Ward's novel, "Sir George Trevelyan," in The Century. "MARCELLA" is now Lady Maxwell.

FITS stopped free by DR. KILMER'S GREAT NERVE RESTORER. No fits after first day's use. Nervousness, Tremor and St. Jacob's Oil. Price, 75c per bottle. Sold by all Druggists. Testimonials free.

Mrs. Winslow's Soothing Syrup for children teething, softens the gums, reduces inflammation, allays pain, cures wind colic. 25c a bottle.

Piso's Cure is a wonderful Cough medicine.—Mrs. W. PICKERS, Van Sledra and Blake Aves., Brooklyn, N. Y., Oct. 28, 1894.

LADIES who possess the finest complexions are patrons of Glen's Sulphur Soap.

Hill's Hair and Whisker Dye, 50c.

SYRUP OF FIGS

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. Syrup of Figs is the only remedy of its kind ever produced, pleasing to the taste and acceptable to the stomach, prompt in its action and truly beneficial in its effects, prepared only from the most healthy and agreeable substances, its many excellent qualities commend it to all and have made it the most popular remedy known.

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

CALIFORNIA FIG SYRUP CO. SAN FRANCISCO, CAL. LOUISVILLE, KY. NEW YORK, N. Y.

\$3 A DAY SURE

SEND FOR FREE CURE. I will show you how to make a day's absolutely sure, we will work in the locality where you live and the business fully explained. If you send us your address we will send you a free copy of our "Cure" absolutely sure. Write to DENSON MANUFACTURING COMPANY, Box 118, Detroit, Mich.

DENSON'S CURE FOR

Successfully Prosecutes Claims. Late Principal Examiner U. S. Pension Bureau. 25c in last week. Had nothing to do with

PISO'S CURE FOR

CURES WHERE ALL ELSE FAILS. Best Cough Syrup. Tastes Good. Use in time. Sold Everywhere.

CONSUMPTION

FARM GARDEN

APPLE-FEEDING EXPERIENCE.

I have been feeding apples to horses and hogs since September 1, writes "S. N. W.," of Illinois. My horses fatten on them quite readily with very little corn. In fact they lay on flesh faster than with anything I have ever tried. I have fed apples to hogs for years.

FOR YOUNG DUCKS.

Young ducks thrive best on soft food. One part cornmeal, one part bran and a small proportion of animal meal, mixed with cooked potatoes or turnips, make an excellent mess for them. The drinking vessel must always contain plenty of water, so that the bills may be cleaned by the ducklings, as they are liable to die if their nostrils are clogged. They also require water to assist in swallowing their food.—American Farmer.

ACTION OF THE HORN FLY ON COWS.

This insect does much harm to cattle when it is numerous, biting into the skin around the horns, and causing bad sores. In Texas it kills cattle outright. To protect the cows, mix common pine tar with sweet oil, and smear this around the horns on the skin. It is also useful to make a sort of hood of tarred cloth, and fasten it on the head and neck, leaving holes for the horns, but tying it close to them so that the flies cannot hurt the animals.—New York Times.

SOME DON'TS.

- Don't expect to buy a \$25 pig for \$15.
- Don't keep well bred but poorly fed pigs.
- Don't write a letter when you are angry.
- Don't ship a good pig that is in poor condition.
- Don't say anything against your neighbor's herd.
- Don't try to sell a customer a pig that he doesn't want.
- Don't fail to say so if you are pleased with your purchase.
- Don't sell a pig for breeding that is not a good specimen.
- Don't try to keep more hogs than you can give the best of care.
- Don't expect a pig to show up well after a long ride in a crate.
- Don't blame a man if he don't agree with your judgment in selecting the best pig.—Farm, Field and Fireside.

AGRICULTURAL CHEMISTRY.

Chemistry as the handmaiden of agriculture has achieved a wonderful success. Fertilizing the fields has not only become a well understood science, but is an exact science. There are methods of recovering waste products and utilizing heretofore useless matter. It is known what is required to produce the best potatoes and other crops, each one having supplied to it the chemical necessities of its existence. Land, sea and the elements are taxed to furnish the constituents necessary to the best growth of vegetation. It would have been a surprise to our ancestors had they been told that there are common plants which derive a very small portion of their subsistence from the soil, but are fed from the air and water; therefore, to understand the theories of drainage, rainfall, evaporation and absorption are matters of the utmost moment. To nothing does agriculture owe such a debt as to science, for by its means the waste places of the earth can be made productive, and by the introduction of new chemical elements malarial and unwholesome soils are made fertile and transformed into healthy and agreeable dwelling places.—New York Ledger.

BARN CISTERNS.

One of the advantages of the basement barn is that it makes easy the construction of a cistern to take the water from its roof and place it convenient for stock stable in it. It is never best to trust to wells for watering stock. A well near a stable or barn yard soon becomes foul by filtration of water through soil saturated with manure. A barn large enough to hold hay and other provender for a large stock will furnish water from the rain that falls on its roof for all the stock that can be fed from it. There should always be a filter in the faucet to the cistern. Some precautions must also be taken to prevent the cistern from becoming dirty. Whenever threshing is done the barn roof and the eave troughs are apt to be filled with dust. The eave troughs should be cleaned at such times, and the water from the first rain after threshing allowed to run to the ground before being diverted to the cistern. With such precautions the barn cistern will keep pure water for a long time without need of being cleaned. If the basement is a deep one, the water in the cistern will never freeze over in winter, but will help to keep frost out of the basement. It is a great convenience in very cold weather to water cows in the basement without exposing them to the cold air outside.—Boston Cultivator.

WINTER STABLE MANAGEMENT OF COWS.

Arrange the stable with convenience in feeding and care of the stock as the central idea. Visit the best dairy barns and utilize all their good points. A stable having two thicknesses of boards with tar paper between is drier and warmer than a stone basement. A rectangular barn, with two long rows of cows facing each other, is the most desirable. Have sufficient room for driving on the feeding floor, and also behind each row of animals, for removing the manure. Make the building larger than is needed, or plan so that additional room can be easily provided. By all means have a silo conveniently situated. Put in plenty of windows. The south side of our barn is largely glass. The stable must be tightly matted so that when the temperature is thirty degrees below zero very little freezing occurs on the

inside. Don't, however, keep it so warm that it will fairly steam when the doors are opened. For keeping the air pure, box ventilators reaching from near the floor to the roof, are excellent. They can be made by boarding up between the silo studs down to within a foot or two of the floor. Choose some kind of a fastener that will keep the cows clean. The stanchion is most generally used and will answer in most cases. Arrange the floor four to five feet in length, as there will be that much difference in length between the smallest heifer and the aged cow. Let the gutter be sixteen inches wide and six inches deep. If possible have the walk behind the gutter wide enough to allow a wagon or sled to be drawn over it. Make the manger twenty-four inches wide and the feeding floor six inches above it. The ceiling should be 64 or seven feet high.

Among the necessary implements about a cow stable is the broom. Get two, one for sweeping the feed floor and the other to clean the walk behind the gutter. Keep the floor clean, and occasionally go over the walls and ceiling to remove dust and cobwebs. Use plenty of straw for bedding. If it is cut, so much the better, as it is then superior as an absorbent. Be sure the gutter is water tight, and use road dust, sifted coal ashes, sawdust or sand plaster to absorb the liquid the straw does not take up. Plaster is also first-class for keeping down bad odors. Sprinkle a few pounds in the bedding before each milking and note the effect. It will also enhance the value of the manure.

Have regular hours for feeding and milking and rigidly adhere to them. Plan your work so the cows can be left to their dreams a part of the time. Be kind to them; do nothing that will excite them, for it will always result in a loss of milk. Salt every day, or better still, have salt where they can have constant access to it. Our cattle are out of the barn a short time each day. They go about sixty rods and get water from a spring and I have seen no ill effects from it. However, they are not out long—not over thirty to forty minutes on stormy days. Yearling and dry cows are given more exercise. Of course this takes a little more feed, but it pays. Exercise the bull in a tread power.—American Agriculturist.

TO RENOVATE MULLS AND LACES.

In looking over a friend's wardrobe recently returned from the "other side," I was surprised to find a turgid piece of pink mull made over a silk slip, perfectly fresh in spite of the fact that I had seen it go into the trunk when leaving America a decidedly passé bit of daintiness. Upon my exclamation of surprise she told me her maid, a Parisienne, had washed the mull, which was very faded and limp, in water in which she dissolved a "pink" ball, similar to the balls of blue, or bluing, used in ordinary washing. These balls can be bought in any desired color, and certainly the result in this case was most successful. A little stiffening was added, the whole of the material carefully pressed and replaced over the silk slip with fresh ribbons and lace. The transformation was such as to make the costume seem an impossible evolution from the gown that had done active service for over two years.

FARM AND GARDEN NOTES.

- All grain should be cut before becoming dead dry.
- Blue and purple flowers are preferred by bees and butterflies.
- The most profitable way to market your corn is by feeding it to stock.
- Honey is wholesome, strengthening, cleansing, healing and soothing.
- In long-cultivated soils potash is the element most likely to become exhausted.
- One good Italian queen bee will lay 100,000 eggs, producing three swarms in one season.
- The freshly cut green bone from the butcher is a very different article from the ground bone.
- As a rule, the more acid the fruit the better for drying. Only perfect fruit should be selected.
- Nearly five pounds more of the corn in a bushel is saved by feeding meal than by feeding whole corn.
- The good layers are active and generally on the move, the first birds out in the morning and the last to roost at night.
- Italians are the best for beginners, but the most successful business bee is a cross between a black and an Italian.
- A teaspoonful of honey stirred into a raw egg is an excellent corrective for a cough and should be continued for several mornings.
- It has been proven that sunshine will kill disease germs as quickly as anything. It will also destroy foul-brood germs in a couple of days.
- All seeds intended for planting to which any portion of the flesh is clinging should be washed. Afterwards spread out in the sun and dry quickly.
- Don't forget that teaspoonful of linseed meal in the feed of a dozen hens once a day while moulting. In fact, it will help fill the egg basket any time.
- The temperature of the store-room for honey should be about that of the living room—seventy degrees. A higher temperature would do no harm, but is inconvenient and expensive.
- While it is true that a queen bee can and does feed herself when occasion requires, during the busy time of egg laying she is always fed by the workers with food so prepared that she has even very little digesting to do.
- Potatoes and apples are so low in price that they are this year allowed to rot in the hills and in the orchards. This is all wrong. They will bring a better price before spring. A number of cold storage warehouses can well be filled with such fruit at a profit at present prices.
- There is no such thing as alternate fruit bearing seasons for trees. The reason they do not bear in successive years is chiefly from the fact that they have been allowed to overbear the previous year. There is as much reason for thinning out the apples and pears, if needed, as for hoeing out surplus corn or potatoes.
- A Fake Broken Show Window.

QUINCE CONSERVES AND DESERTS.

Preserved Quinces—Pare and seed the fruit and cut into quarters; place in a deep kettle with just enough water to cover them, and boil until they can be readily pierced with a fork; when done take out the quarters, strain the water and in it dissolve 2 pound of sugar for every pound of quinces; set over the fire and cook until the syrup is quite thick; then return the fruit and boil together five minutes. Can in glass jars.

Quince Marmalade—This requires that the fruit be pared, cored and quartered the same as for preserving; boil them gently in water uncovered until they begin to soften; strain off the water and beat the quince in a mortar or a wooden bowl to a thick pulp; stir in 1 pound of sugar for every pound of fruit and if lemon flavor be liked, the juice and skin of a large lemon may be added; cook until it becomes stiff; put up in small molds. This marmalade is the foundation for a nice desert known as

Quince Fritters—These, with marmalade, are also excellent. Over three tablespoonfuls of flour pour enough boiling water to form a stiff paste, stirring carefully to prevent its becoming lumpy; allow it to cool and then break into it the yolks of four eggs and the whites of two, without whipping them; stir and beat all vigorously together; heat 2 pound of lard very hot, drop in a desert spoonful of the batter at a time and fry a delicate brown; between each two fritters put a spoonful of quince marmalade, sticking them together. Another way is to stir pieces of preserved quince, chopped fine, through the batter before frying. Serve on a heated platter and eat with butter and sugar.

Quince Snow—Beat the whites of two eggs to a stiff froth, sweeten with 2 pound of sugar and in this mixture stir 2 pound of quince marmalade; pile lightly on a dish in a pyramid and bake a pale yellow.

Baked quinces are done exactly the same as apples; remove the cores and fill the space with sugar; set the fruit in a pan, pour a little water over it and bake in a hot oven until quite soft.—American Agriculturist.

The Horse Jammed on a Sleeping Bear.

A hunter riding through the woods near Gray's River, Wash., the other day came to a big fallen tree in his path. The ground seemed clear on the other side, and he leaped his horse over the trunk. Two horses landed squarely on the back of a bear, which evidently had been asleep there. The bear was much startled as the horse and quickly made off, while the hunter was thrown to the ground, the horse pitching him out of the saddle sideways in its frightened leap away from the bear.—New York Sun.

HOUSEHOLD AFFAIRS.

A CURIOUS ROASTING PAN.

A roasting pan made of paper is new. The paper is compressed and coated with a wax preparation. In appearance it resembles parchment. The inventor claims that paper can be used for baking, and where the fire does not come in contact with the pan it will be found to be far superior to iron. New York Advertiser.

A LINEN PICTURE FRAME.

Three-eighths of a yard of fine linen will make two frames. Out them of the desired size and have each stamped with a graceful design of maidenhair fern or any other that your fancy dictates, leaving space at one side to cut out for the photograph. Embroider them in solid embroidery with florette, in shades of green, if you use the maidenhair. In art stores you can get the linen ready stamped and the frames for covering, but you can easily make your own frames out of pasteboard by cutting the size your linen will cover, cutting out the same place for the picture and covering the frame with a piece of sheet wadding before putting on the linen. Where you buy the frames ready for covering, they do not require the wadding.—New England Homestead.

INEXPENSIVE PILLOWS.

If you live in a locality where cat-tails grow abundantly, you may have all the pillows you want at small expense. Gather cat-tails when ripe, pick carefully to pieces and put in a case of heavy muslin or ticking. This makes a pillow as soft as down and much more durable.

Paper torn into tiny pieces, as small as can be picked up with the thumb and forefinger, makes a very good pillow. This is excellent rainy-day work for the children and will often keep them happy and amused for quite a long time. Newspaper should not be used, as the odor of the ink soon becomes disagreeable, but any other clean white or manilla paper will do nicely, the softer, of course, the better.—American Farmer.

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In looking over a friend's wardrobe recently returned from the "other side," I was surprised to find a turgid piece of pink mull made over a silk slip, perfectly fresh in spite of the fact that I had seen it go into the trunk when leaving America a decidedly passé bit of daintiness. Upon my exclamation of surprise she told me her maid, a Parisienne, had washed the mull, which was very faded and limp, in water in which she dissolved a "pink" ball, similar to the balls of blue, or bluing, used in ordinary washing. These balls can be bought in any desired color, and certainly the result in this case was most successful. A little stiffening was added, the whole of the material carefully pressed and replaced over the silk slip with fresh ribbons and lace. The transformation was such as to make the costume seem an impossible evolution from the gown that had done active service for over two years.

The same friend also showed me a white lace or tulle veil which had become soiled from contact with the face. It had been discarded because of its seeming hopelessness, but rescued by this thrifty femme de toilette and entirely restored to its original freshness by wetting it in powdered pipe clay such as is used for whitening white canvas shoes. The veil was allowed to remain in the powder over night, and when it was shaken out all the foreign matter went with it, thus leaving it white and wearable.—Vogue.

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FASHION NOTES.

Colonial designs in jewelry are very fashionable. The opal is employed as a central stone in scarf pins. Linked sleeve buttons are popular with both sexes. Miniatures are invading everything from diamond brooches to cracker jars. The collar form of necklace continues to please, and the rivière must be no longer than the exact size of the throat it encircles.

NEWS & NOTES FOR WOMEN

GOSSEP.

Mrs. Charlotte Embden, a sister of the poet Heine, is still living at the age of ninety-five.

Skirts are at least not enlarging. Those of to-day are a shade narrower than yesterday's.

For the first time in the history of Germany, a woman has been invited to take part in a public discussion.

In Belgium, for the first time, Parliament has been asked to consider a bill for woman's municipal enfranchisement.

An Arekaree Indian, Miss Dawson, a graduate of Hampton University, has been appointed Field Matron at Fort Berthold, North Dakota.

The first bill introduced by a woman member of the Colorado Legislature to raise the age of protection for girls to twenty-one years was carried.

Dr. Hee King Eng is the first Chinese woman graduate of an American college to practice in China, and the second woman of her race to take an Occidental medical degree.

A Chicago dry goods man estimates that the women of that city spend over \$1,000,000 for big sleeves to their silk dresses alone. The expenses of a well-armed Nation are always heavy.

Rhoda Broughton, the English novelist, is a lover of roses, and her little old house in a little old street in Oxford has a walled garden overrun with rose bushes and latticed vines.

The Vassar girl was home on a vacation. Said her maiden aunt, "Which do you say at college, gymnasium or gymnasium?" And the Vassar girl answered, "We call it the 'yass'."

According to a Philadelphia man who saw Anna Gould and her husband in Paris, the Count is ungallant enough to clamber into his carriage first and leave his wife to follow unassisted.

Mrs. Keeley, the famous old English actress, now within three months of ninety, recently astonished a London audience by the force and pathos with which she recited at a charity entertainment.

Entertaining princess is a costly honor, as the Duchess of Marlborough found out the other week. Albert Edward visited Deedena for a three days' sojourn. It cost the Duchess \$150,000.

Mrs. Harriet Maxwell Converse, born in Elmira and now a resident of New York City, although of Caucasian ancestry, is a chief and the custodian and adviser of the Six Nations of New York Indians.

The English novelist, Miss Alice King, is an accomplished horsewoman, and though totally blind since childhood, is entirely fearless and rides over the wildest country, so far in perfect security.

Queen Margherita, of Italy, is soon to publish her experiences as an Alpine climber. The book will be issued in sumptuous form, and will be illustrated with pencil sketches made by the Queen and said to be highly interesting.

Woman has forced her way into the orchestra seats of the Comedie Francaise, which heretofore only man could occupy. She must appear in full dress, however, and bonnets and all other forms of coverings for the head must be left outside.

Princess Waldemar, wife of the youngest brother of the Princess of Wales, when a recent conflagration broke out at Copenhagen borrowed a fireman's helmet and tunic, mounted a burning wall, and bravely assisted in putting out the flames.

Mary Anderson Navarro is said to be inclining toward fleshliness. It is told of her that during her engagement in New York she would eat a "smothered Venus" (fried steak and fried onions) at 3 o'clock in the afternoon, shortly after her usual light luncheon.

De Brazza's bride, who is to accompany him to Africa, is almost an American. Her father, the late Marquis de Chambrun, was for years a resident of Washington as legal adviser of the French Legation, and his daughter, who was brought up there, has hosts of friends at the American Capital.

Mme. Deschamps, who claimed to have invented the preparation of chopped vegetables called Julienne soup, has lately died in Paris at the age of ninety-four. She was the oldest of the Paris market women and remembered the entrance of the allied troops after the battle of Waterloo.

Miss Mary H. Kingsley, a niece of Canon Kingsley, has penetrated to some portions of the Cameroons Mountain where no white explorer has ever been before. Her only companions are a party of native Africans, furnished from the nearest military station of the German Government.

Helen Mathers wrote her novel, "Comin' Thro' the Rye," in a bit of pique. Her father, who was a strict disciplinarian, denied her some cherished wish, and she paid him off by depicting the family martinet in her book. She was greatly surprised when her novel was accepted by the publishers, and went about in agony of fear lest her father discover the author.

Mrs. U. S. Grant, who has just purchased ex-Senator Edmund's nose in Washington for \$60,000, is a very young-looking woman for her age. Her hair is only slightly touched with gray. Her voice and manner are youthful, but her brow shows a few wrinkles. She is very energetic and businesslike in her methods. It has always been her desire to end her days in Washington.

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

Royal Baking Powder

ABSOLUTELY PURE

New Method of Increasing the Flesh.

It is now declared that while electricity is known to be a cure for various ailments, it is also possible by a slight faradic current applied morning and evening to the face, neck and shoulders, to increase the flesh and greatly improve the complexion, the application of the current for this purpose being, it is asserted, natural, and based on the simplest laws of electrical and physiological effect, a small pocket battery meeting all the requirements. The modification of the muscular tissue produced by this means is said to be, primarily, the result of the influence of the current upon the nerves, the muscles being controlled by the nerves, both in their movement and in their nourishment, the healthfulness of the skin following an improved condition of the blood, and the increased flow of the latter involving augmented nourishment, and capacity to eliminate deleterious material.—New York Tribune.

A Princess's Costly Hobby.

The Duke of York is an ardent philatelist, the Duchess of Fife, is an enthusiastic amateur photographer, and the Princess Maud of Wales has a passion for ivory. This somewhat rare and costly hobby has been ridden by her to such purpose that, according to the London correspondent of the Manchester News, it would be no misuse of words to speak of her collection as a museum. The specimens most prized are the full-sized tusks of elephants shot in India by her father and by the Duke of Connaught. Not long since the Emperor of Russia sent to his cousin some wild boar tusks, taken from animals shot by himself. The Princess has a large number of tusks and teeth of other animals, mostly the gifts of the hunters of her family and of her large circle of acquaintances, and among these walrus and lions, sharks and seals, alligators and swordfishes are amply represented.—Westminster Gazette.

"An Ounce of Prevention is Worth a Pound of Cure."

An ounce of healthful food is better than a ton of medicine.

USE

Hecker's Buckwheat,

And throw away the medicine bottle.

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You're clipping coupons when you use Pearline. Isn't every saving, big or little, a coupon that's clipped and paid? And where's a more satisfactory way of saving than by washing and cleaning with Pearline? That saves on both sides. Saves exertion and hard work and drudgery for yourself—while it's saving actual money to your pocket, in clothes and time and health. It's by just such savings as these that genuine coupons come to every wise and thrifty woman.

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OWN DOCTOR

By J. Hamilton Ayers, A. M., M. D.

This is a most valuable Book for the Household, teaching as it does the easily-distinguished Symptoms of different Diseases, the Causes and Means of Preventing such Diseases, and the Simplest Remedies which will alleviate or cure.



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The Book is written in plain every-day English, and is free from the technical terms which render most Doctor Books so valueless to the generality of readers. This Book is intended to be of Service in the Family, and is so worded as to be readily understood by all.

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