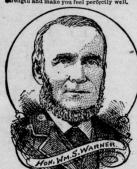
SPRING MEDICINE

Hood's Sarsaparilla



Hood's Sarsa-Cures



Perfect Baby Health

ing health health in the



tendencies to weakness, we know they are missing the life of food taken. This loss is overcome by

Scott's Emulsion

f Cod Liver Oil, with Hypophos hites, a fat-food that builds uppetite and produces flesh at a ate that appears magical.

Almost as palatable as milk.

Prepared by Scott & Bowns, N. Y. All druggists.

THE KIND THAT CURES



SCROFULOUS ECZEMA

REMEMBER THIS.

THE MERRY SIDE OF LIFE.

FUNNY MEN OF THE PRESS.

Is tossed the game bar to his friend,
"I shot that duck myself," said he.
"Tept 'round, of course, some river ben !?
"Er—no—I— shot it in a tree!"
—C sleag > News Record.

rasperred Money.
Theolore Taespis—"Bit, my deallow, I'il pay you in time."
Peter S. Fint—"I profer it in money."
Harvard Lumpoon.

willard—"Why so?"
Hoster—"He's away off."—Truth.

"My employer makes me awfully

WHAT HE WANTED

AMISTAKE.

"Was Rome founded by Romso?" in qured a pupil of the teacher.

"No, my son," replied the wise man; "it was Juliet who was found deal by Romeo,"—Drake's Magazine.

AN ORDEAL.

"Johnny, what yer cryin' about?"
"Mother's goin' to punish me."
"Lickin'?"
"Naw. Worse. She's g-goin' ter cut
my hair."—Washington Star.

FREY WERE WEIGHT?.
"What do you think would make a han isome paper-weight for the professor on his birthday!"
"One of his own sentences," was the sarcastic reply.—Detroit Free Press.

"What does this mean? You are eating pigy feet and yet you are a member of the Vegetarian Society."
"I beg your pardon. I am only ar honorary member."—Filegende Blaztter.

A SPRINKLE OF SPICE.

Mary — If you please, 'm, are you at 'ome to Mrs. Johnson, as 'as just rung the bell?"

Mistress — "Oaly if she's wearing anything new; if so, show her in." — Funny Folks.

Spoggles - "How's this, Mrs. Sulds? y collars look very lim, and dejected

Laundress—"?'raps it's because I used a sad iron on 'en, sir."—Phil idelphia Reard.

Teacher—"I gave you three examples in arithmetic, and you have not done one of them."

Pupil—"No; my father told me always to shun bad examples."—Boston Transcript.

"I was im neasely pleased with Ham-plat in that last act."
"Why, he doesn't come on then at all."

"No, I know he didn't."—Chicago News Record.

Margaret—"You must't point that gun at me, Carry. You know mamma told you never to point an empty gun at any one." Carry—"But this one isn't empty, it's loadel."—Life.

SMALL CHANCE.

Willis—"That young man who plays to cornet is sick."
Wallace—"Do you think he will re-

THE LAW VS. WIDOWS.

Mrs. D.x.—"The law doesn't treat a woman fairly."

Mrs. Hicks—"In wha! respect?"

Mrs. D.x.—"She is recognize! as a man's better half, but if he happens to die it cuts her down to a thirl."—
Vogue.

A DARK DESIGN.

Belle—"It thought you didn't like Genevieve, and hers you are sending her a box of beautiful jact roses."

Mand (with fervor)—"But wait till you see how her lemna-colored complexion looks beside them!"—Chicago News Record.

Ditcive—"Calef, I have a clew—only a faint one, it is true; but I an extrain that I shall eventually be able to spot the criminal."

Chief—"Want is the clew?"
Detective—"The prisoner has confessed."—Truth.

Ethel (radiantly)—"You know that dear Mr. Bussey? He promise I to join the Y. M. C. A., if I would let him kiss me."

de Vere. It's true I am rather old, but, on the other hand, I have no family and am very rich."

Miss de Vere—"No. Mr. Coupon, I can never be your wife, but I would be pleased to be an adopted daughter to you."—Texas Siftings.

"Do you think thirteen is an unlucky number?"

"I do desidedle."

number?"
"I do, decidedly."
"Why?"
"Because there still lingers with me a sad memory of long ago when I lent one friend eight dollars and another five."—Washington Star.

VERY CARELESS.

and—"He cut two teeth this morning, ma'am."
Fashionable Mother (still more languidly—"That was very negligent of you, Sarah. You ought not to let a young baby play with a knife."—Detroit Free Press.

Troit Free Press.

A FAMILY TYPE.

Miss Bidd—"Do you know, Mr.

Troiter, that you remind me very muci of a dear friend of mine?"

Mr. Trotter—"Indeed?"

Miss Budd—"Yes; Grace Willoughby.

Do you know her?"

Mr. Trotter—"Oi, yes. It must be a family resemblance; she promised to be a sister to me."—Harper's Bazir.

NECESSARY EDUCATION.

The young man's father was paying him a visit, just to see how he was getting along at college.

"So yer learnin' fencin'."

"Yes."

"Thet's right, William. Learn ter make yerself useful ter yer father, Don't bother none about rail fences; stone fences is what they need in our section of the country."—Washington Star.

THE TRAINER'S CONFESSION.

Signor Scarem, the noted wild animal tamer, had put his trained tigers through their tricks. He had driven them around and around their cage, and they had crouched in a corner at the word of command, though he was but a weak hu nan being, and they were mighty wild beggte, and could have torn him limb from timb. He had no weapon in his hand, if we except a short whip which he occasionally cracked over the tigers' heads. His performance, done amid breathless silence on the part of the spectators, being ended, Signor scarem stepped from the cage, and then the tunuluous applause broke forth. People crowded about him to praise his courage, and one man said:

"Don't you regard that as very dangerous work?"

"Not at all," replied the trainer, "Tigers are no dangerous as long as you keep on the right side of them."

"Which is the right side?" asked the questioner quizzically.

"The cutside," replied the trainer, at he strode away to the dressing room.—Harper's Bazar.

How Hors: Fles't Tastes.

Harper's Bazir.

"You never ate horse-flesh, I suppose?" said Charles Halford, formerly of the United States ar.ny, at the Hotef Palomares a few evenings ago. "I have seen the time when I ate it with a geauing relish, and that, to-, without any satir. It was in 1877, during General Miles'. Nex Perces of empaign. We had followed the renegades up the Missouri to its confluence with the Yellowstone, and the chase was so fast and exciting that we didn't realize how low our larder was getting until it was drained, and we were getting too fat away from the Jase of supplies to replenish it. The game hal all been driver out of the country sheal of us by the fleeing Indians, and when we finally caught up with the reiskins and forced them to fight we had had almost nothing to eat for several days.

"We captured about 700 ponies from the Indians, sone of them so round and sleek and fat as to appear to ut the flest meat in the world. Our butchers killed the youngest and fattest of the ponies that night after the battle, and as 8000 as they were skinned and dress id we hard a feast that would have made Licillus turn green with envy. We lived on this pony meat several days. It was cooked without salt and roasted on a spit, like a barbeeued beef. The meat had a peculiar, sweet taste, not at all palatable when I think of it now, and it was 80 shorous that we could pull it apart in great strings. But it kept us from starving, and I, therefore, can heartily recommend pony meat to people in dire straits."—Po noon (Cal.) Progress.

California's Trees Not the Biggest.

Mana's better half, but if he happens to die it cuts her down to a third."—
Vogue.

A DARK DESIGN.

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A MISSIONARY.

Ethel (radiantly)—"You know that dear Mr. Bussey! He promised to join the Y. M. C. A., if I would let him kiss me."

Mand (enviously)—"Well?"

Ethel—"An ALTEINATIVE.

AN ALTEINATIVE.

AN ALTEINATIVE.

AN ALTEINATIVE.

Mr. Colrect Verner again. Miss

Mr. Colrect Verner again. Miss

Claiffornia 'Tree Not the Biggest.

California': Trees Not the Biggest.

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An ericans are fon I obelieving that the big trees of California are the largest in the world. Tast this is not the cars has often been shown, and a writer in the big trees of California are the largest in the world. Tast this is not the cars have the big trees of California are the largest in the world. Tast this is not the cars has often been shown, and a writer in the big trees of California are the largest in the world. Tast this is not the cars has often been shown, and a writer in the big trees of California are the largest in the world. Tast this is not the cars has often been shown, and a writer in the big trees of California are the largest in the wold. Tast this is not the cars has often been shown, and a writer in the bight of nines the big trees of California are the largest in the weld. Tast this is not the cars has often been shown, and a writer in the bight of the plant at the largest in the wold. Tast this is not the cars has often been shown, and a writer in the bight of 1 shows and a writer in the bight of hints of the bight of f California's Trees Not the Biggest

HOUSEHOLD AFFAIRS.

NG TAB ON THE BROILING STEAM EEFING TAB ON THE BROILING STEAK
A beefsteak one inch and a half thick
should be broiled ten minutes over a red
fire, if, it is to be very rare; twelve
minutes to be rare; fifteen minutes to be
medium, and twenty minutes to be
medium, and twenty
first held over the coals, hold one side
next the fire long enough to count ten,
turn the broiler and count by tens the
first five minutes, then count by twenties
and if you cook the steak after that
count by thirties.—New York Post,

TO MAKE VINEGAR.

Exellent vinegar may be made in this way: Take six gallons of pure or filtered rain water, add two quarts of molasses and one quart of yeast, or some of the jelly mother of vinegar) from an old vinegar vessel. Put the liquid in a keg and in a warm place, with the bunghole covered by a fine wire gauze or a piece of muslin, and the vinegar will be made in three weeks. It will gain in strength for a long time. To replenish the supply an addition of as much fresh liquid, made in the same way, but without the yeast, may be added as is taken out.—New York Times.

WORTH REMEMBERING.

Lemons will keep fresh for weeks it overed with water.

Nasturtium leaves are beautiful for arnishing fish and meat.

For taking blood stains from white goods nothing equals kerosene.

Never put left-over food in tin vessels, Vegetable, scrubbing and other running states and other takens should be kept with the bristles lown.

lown.

Dip fish in boiling water for a minute
nd the scales will come off more easily.

Sadirons will not scorch if they are
rst wiped on a cloth saturated with

kerosene.

Rub soft, not melted, lard over the top of bread before baking, and wrap in a damp cloth with a large dry one after baking, and there will be no hard crusts. Keep bread in a covered box. —American Agriculturis

THE PORTUGUESE REBANADAS.

A dish as much eaten by the Portuguese as mince pie by Americans is the rebanadas. It is of Moorish origin and is easily and quickly prepare!—as befitted the habits of a nomadic race.

Thick slices of bread are sca'cel in new milk, fried in olive oil and then spread with noney and eaten hot. The result is something delicious, and those who have once tasted the rebanadas will want to taste it again.

Although an oriental dish, why may it not be adopted by occidenta's? I have seen it fit charmingly into a American luncheon, and it would be very welcome on the children's tea table. And why, by the way, are not Portuguese olives more extensively imported into our country? Unlike the queen olives of France, Spain and Italy, the Portuguese olives are pickled when they are wholly ripe, and are therefore much more platable and nutritious.—Caicago News Record.

NICE WAY TO COOK A SHAD.

A very nice way to cook a shad is to bake it. Prepare it as for broiling. Chop a couple of shallots or two small onions, and put them over the fish, which should be well buttered. Place it in the bottom of a dripping pan in a moderately hot oven. Let it cook till it is thoroughly done, which will take about half an hour. It should be covered with buttered paper if it shows any tendency to brown too much. Make z evert-pre sauce to serve with it as follows Melt a tablespoonful of butter in a sauce pan and stir in a tablespoonful and talf of flour. Stir this well, but do not let it brown. Then add slowly a cap orich white stock. Break the yolks of two eggs in a bowl and pour the boiling hot stock over them, beating all the time. Strain the sauce through a "Scotch cap" or pointed French strain er. Add a tablespoonful of lemon juice a teaspoonful of butter and a saltspoonful of spinach green. Set the sauce in the basin of hot water and stir it for about three minutes. Then add a teaspoonful of minced chervil. Pour half the sauce over the shal and serve the rest in a saucebogt.—New York Tribune.

Tea Cake—Two eggs; ; cup butter 1; cup sugar; ; cup sweet milk; three cups flour, more if necessary to roll; con heaping teaspoonful of baking powder roll thin, cut into small cakes and bak quickly.

Internally, and acts directly upon the more and mucous surfaces of the system. Send for testimonials, free. Sold by Drugsists, 75c.

F.J. Chenky & Co., Props., foldedo, O.

The Desort Burro Supersed.d.

A prospector now in Yuma, and who made the trip here from Durango, Col., with two horses, says that the time honored burro, whose ancestry is inseparably mixed up with Mexican history, it not as good an animal for desert travel as the ordinary mustang horse. It has always been considered that the burro had the advantage of the horse in his capacity for endurance on a slim diet. This, the gentleman states, is not so great as is generally considered, although he once had a burro who are a pair of gum boots and a Navajo blanket one afternoon. This was done merely to show off and was not considered to be a nutritious meal even by the jackass himself, who was of French descent, and merely wished to put on style to humiliate a band of scrub mustang horses with whom he was forced to associate. The gentleman who has had experience with both classes of animals prefers horses to the slow burro and says that although the latter will live a day longer without food or water, yet the distance covered by the horse in a given time is so much in his favor as to render him the superior of the lamobile burro. — Yuma (Arizona) Times.

The other morning Jones turned up at the office even later than usual. His employer, tired of waiting for him, had himself set about registering the day's transactions. usually Jones' first duty. The enraged merchant laid his pen aside very deliberately, and said to Jones, very sternly indeed:

indeed:
"Jones, this will not do."
"No, sir," replied Jones, gently, drawing off his overcoat, as he glanced over his employer's shoulder, "it will not. You have entered Mc-Kurken's order in the wrong book, Far better to have waited till came."
—Yankee Blade.

Charles, Duke of Orleans, was one of the earliest known writers of valentives, or poetical amorous addresses for the day.

every trip a bottle of Syrup of Figs, as it acts

Asphalt pavement was first laid in Paris in 1854. Cough nights? On going to bed take a dose of Hatch's Universal Cough Syrup.

In 1890 there were 2,814 lighth world. Garfield T ea-The leading Spring Medi-

Why not, indeed?

When the Royal Baking Powder makes finer and more wholesome food at a less cost, which every housekeeper familiar with it will affirm, why not discard altogether the oldfashioned methods of soda and sour milk, or home-made mixture of cream of tartar and soda, or the cheaper and inferior baking powders, and use it exclusively?





German

Two bottles of German Syrup cured me of Hemorrhage of the Lungs when other remedies failed. I am a married man and, thirty-six years of age, and live with my wife and two little girls at Durham, Mo. I have stated this brief and plain so that all may understand. My case was a bad one, and I shall be glad to tell anyone about it who will write me. PHILIP L. SCHENCK, P. O. Box 45. April 25, 1890. No man could ask a more hoporable, business-like statement.

All

THomes

Need

All **I**Dealers

CATARRH ...

IN CHILDREN For over two years my little girl's life was made miserable by a case of Catarth. The discharge from the nose was large, constant and very offensive. Her eyes became inflamed, the lids swollen and very painful. After trying various remedies, I gave her S.S.S. The first bottle seemed to disease, but the symptoms soon abated, and in a short time she was cured.

DR. L. B. RITCHEY, Mackey, Ind.

Our book on Blood and Skin Diseases mailed ree. Swift Specific Co., Atlanta, Ga.

Dr. Kilmer's SWAMP-ROOT



heaping teaspoonful of baking powder, roll thin, cut into small cakes and bak't quickly.

Fried Hominy—Have a frying-pat with hot butter in it, and put in as much hominy as required for the meal. Pour over it a very little water or milk to keep it from burning on. Salt to anit the taste. Do not stir it while cooking, but leave the kernels whole.

Bakers' Yeast—Boil six potatoes, mash them, add two level cups floar and pour upon it a hot tea mide of a handful of hops and water enough to make a strong tea. It should be strained before being poured on the flour and potatoes. When milk-warm add a cup of yeast of two dissolved yeast cakes.

Mushroom Sauce for Fowls—Peel about a pint of young mushrooms; or use a can of cannel mushrooms; put them into a saucepan with a little salt and papper, a very little mace, a pint of four best physicians said I would not provide a pint of young mushrooms; put them into a saucepan with a little salt and papper, a very little mace, a pint of rice, sweet cream and a gill of butter rubbed up with a teas poonful of floar; beild up once and serve in a gravy boat.

Yeast Cora Cake—Pour three cups of boiling milk over two cups of coramsal; beat thoroughly; add a teaspoonful of boiling milk over two cups of coramsal; beat thoroughly; add a teaspoonful of butter. Mix well. Lot this cool and add two tablespoonful of sugar, two of butter. Mix well. Lot this cool and add two tablespoonful of sugar, two of butter. Mix well. Lot this cool and add two tablespoonfuls of liquid yeast and one well beaten egg. Let this rise five hours before pouring in to a well greased baking pan, pouring about one and a half or two meles thick. Ruise a half hour before baking. Buke forty minutes.

The Many P. Simpson, Washington, N. Y. At Druggleits, 50c. or \$1.00 Size.

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The grandest and most complete
Citatiog of Vehicles Haranse,
Bibliot, A regular eyelopedia for
any one who wows a horse.

W. L. DOUGLAS Home Nails all sizes, a carton of Home Tacks all sizes

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MEND YOUR UWN HARNESS THOMSON'S SLOTTED

CLINCH RIVETS. JUDSON L. THOMSON MFG. CO.,

Bolds the worst rup-ture with case un-ter all circumstances. TRUSS Perfect ADJUSTERST, CENTS

Total retail value, 25 cents: AGENTS **BLOOD POISON**

AN IDEAL FAMILY MEDICINE RIPANS CHEMICAL CO., New York.

SHILOH'S

WILBER H. MURRAY M'F'G CO. 150 W. FRONT STREET, CINCINNATI, O.

\$3 SHOE NOT RIP. \$5.00 \$3.50 \$2.50 \$2.25 \$2.25 \$2.00 FOR JENEN

SES W. L. Douglas Shoes are made in all the





OPIUM Morphine Habit Cured in 16 to 20 days. No pay till cured. PISO'S CURE FOR

