Those Good Old Times.

A postal notice of old times reads as follows: "By order of the Postmaster General of North America: These are to give Notice, That on Monday night, the Sixth of this Instant, December, the Western Post, between Boston and New York, sets out at once a Fortnight the Three Winter Months of December, January and February, and to go Alternately from Boston to Saybrook and Hartford to Exchange the Mayles of letters with the New York Ryder on Saturday night the 11th Current.

"And the second turn He sets out at Boston on Monday Night, the 20th Current to meet the New York Ryder at Hartford on Saturday night the 25th Current to exchange Mayles. And all persons that send Letters from Boston to Connecticut from and after the 13th Instant are Hereby Notified to first pay the Post-rate on the same.

An Exception to the Rule.

Mr. Larkin—You won't let me smoke in the house and yet the entire building is pervaded with the odor of very bad tobacco. Mrs. Larkin—I couldn't very well help it. The cook's beau was visiting her all the afternoon.—Exchange.

Neuralgia Cured

"Formerly I suffered with neuralgia, but it has not troubled me since I have taken Hood's Sarsaparilla. I gave Hood's to my little girl for throat trouble, and it gave her immediate relief. My brother has also taken it and it has cured him of asthma. Previously, he could not eat much, and got only a little sleep. Now he has a good appetite, can breathe easily and sleep soundly at night. He has regained his former strength and weight. We are all indebted to Hood's Sarsaparilla and will use no other medicine." MRS. REBECCA WEST, Orrstown, Pa.

Mrs. West.

Hood's Sarsaparilla Cures

N. B. Get only Hood's.

HOOD'S PILLS are purely vegetable, carefully prepared from the best ingredients. 25 cents.

PNU 43 '93

TOWER'S FISH BRAND

TRADE MARK.

This Trade Mark is on the best

WATERPROOF COAT

in the World!

Illustrated Catalogue Free.

A. J. TOWER, BOSTON, MASS.

25 DOSES 25¢ THE GREAT TAKE THE BEST COUGH CURE 25¢ 50¢ $1.00

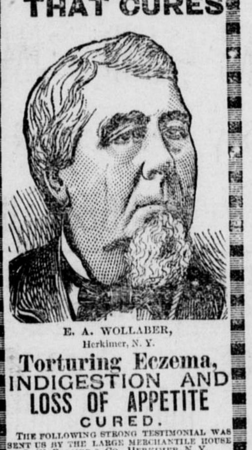
SHILOH'S CURE.

Cures Coughs, Hoarseness, Sore Throat, Croup, Whooping Cough and Asthma. For *Consumption* it has no rival; has cured thousands where all others failed; will cure you if taken in time. Sold by Druggists on a guarantee. For Lame Back or Chest, use SHILOH'S PLASTER. 25 cts.

SHILOH'S CATARRH REMEDY.

Have you Catarrh? This remedy is guaranteed to cure you. Price 50 cts. Injector free.

THE KIND THAT CURES



E. A. WOLLABER, Herkimer, N. Y.

Torturing Eczema, INDIGESTION AND LOSS OF APPETITE CURED.

THE FOLLOWING STRONG TESTIMONIAL WAS SENT US BY THE LARGE MERCHANTILE HOUSE OF C. W. PALMER & Co., HERKIMER, N. Y.

DANA SARSAPARILLA Co.:

GENTLEMEN:—During the past three years I have suffered considerably with **Eczema**, at times so that I was unable to attend to my work. I also suffered from **Indigestion**, and was badly run down. I tried various remedies without obtaining any relief until I was induced to try

DANA'S SARSAPARILLA

I have taken only two bottles and feel **like a new man. Pimples** and **blotches** have **entirely disappeared; Appetite first rate; Digestion** good. In fact I believe if I had not taken DANA'S I would **not be alive** now. Yours truly,

Herkimer, N. Y. E. A. WOLLABER.

Dana Sarsaparilla Co., Belfast, Maine.

Young Mothers!

We Offer You a Remedy which Insures Safety to Life of Mother and Child.

"MOTHER'S FRIEND"

Robs Confinement of its Pain, Horror and Risk.

After using one bottle of "Mother's Friend" I suffered but little pain, and did not experience that weakness afterward usual in such cases.—Mrs. ANNIE GAGE, Lamar, Mo., Jan. 15th, 1891.

Sent by express, charges prepaid, on receipt of price, $1.50 per bottle. Book to Mothers mailed free.

BRADFIELD REGULATOR CO., ATLANTA, GA.

SOLD BY ALL DRUGGISTS.

THE FARM WELL.

Too often no precaution is taken to prevent the polluting of the farm wells by the drainage from the barnyard, pigpen and other equally dangerous sources. More disease and sickness is caused by the drinking of impure water than by any other one thing, and too much care cannot be taken in locating a well or protecting the ones already dug from pollution by surface or under drainage.—American Farmer.

UNRIPE SEED WILL GROW.

It does not need that fruit of any kind shall be thoroughly ripe to make it grow. The same is true of corn. We have seen corn planted the last of June, and only getting into the milk stage saved for seed and growing perfectly. In fact, it grew faster and ripened earlier the following season than did corn that was fully matured. That may, however, have been due to extra care taken with the green seed corn. It was partly stripped of its husks and hung up to dry. Owing to immaturity there was less substance or starch in the grain, and when well-dried it was so shriveled that it looked as if there were little beside the germ enclosed in the grain, but every seed grew. If this soft corn had been left in the field, exposed to rains and to repeated freezing while damp, probably not a grain of it would have grown. It injures any seed to freeze it while damp, and with those naturally tender it entirely destroys their vitality.—American Cultivator.

KEEPING MILK FRESH.

It is rather singular that in this inventive age one of our most crying needs has been hitherto overlooked. But at length a device has been invented to keep milk fresh. This device consists of a sort of closed vessel with an opening at the top to which a glass tube, closed at the upper end, is fastened, the joining being rendered airtight by means of an India-rubber ring. The tube is marked with two horizontal lines numbered respectively seventy-five degrees and eighty degrees centigrade. The vessel is filled with milk up to the edge of the neck, which is then closed with the glass tube, and is now placed on a sand mattress, or bain-marie, over the fire. The milk rises to seventy-five degrees, and soon afterwards to eighty degrees, and may be removed from the fire after remaining at the above temperature from ten to twenty minutes, and cooled by placing the vessel in water of the temperature of from ten to twenty degrees. Milk thus treated will keep fresh from three to four days.—New York World.

THE CLOVER HAY WORM.

The farmer who finds in his mow the webs of the clover hay worm should read and act upon the advice of Professor Osborn, of the Iowa Agricultural College, who says Where these webs are found I would advise a thorough cleaning out of the infested mow and burning of all the webbed and worthless hay containing the worms. Otherwise there will be developed an enormous number of moths to lay eggs in the coming season's crop of hay and the probability of worse damage another year than has occurred heretofore. It is exactly under such conditions, the holding over of masses of infected hay, that the worms find the best opportunity for increase, and, while it may involve some labor and apparent loss at the time, it may be considered as next to throwing hay away to store it over a mass of hay previously infested, except that the upper portion will probably escape any serious damage. It is possible that worms could be killed by use of bisulphide of carbon without removing the hay, but I hesitate to recommend it, as I know of no case where it has been used for this pest and because of the danger connected with its use, especially in a barn where lanterns may be brought, making possible the ignition of the fumes.—Farmers' Review.

HARVESTING APPLES AND PEARS.

A late writer says that he has lost a hundred barrels of choice apples in the course of his experience by not picking them in the right season, often deferring the work for his corn cutting or potato digging. There is no doubt that many orchardists lose a great deal by not gathering their apples in season, or else, on the other hand, by picking them too soon.

If the orchard and its crop are valuable many kinds of fruit are worth two seasons of picking. The first half is when they begin to drop from the tree; but there is another half or more, with some varieties which adhere firmly and remain. If the gathering of these is deferred about two weeks they will keep longer and be better in quality. It is not difficult to select the most mature first by their color, and they will readily loosen at the stem, while the others strongly adhere.

The well known rule for gathering pears, when the fruit will readily separate from the tree when lifted half way up, is an excellent rule, but there is usually less difference in the time of ripening than with apples. Pears which ripen early and in a medium season should always be gathered some days before ripe.

Choice varieties may be packed in drawers or boxes, and will become more delicious at maturity than if ripened in the open air and on the tree. This is particularly important with early pears, and wrapped in flannel and allowed to remain some days they will be greatly improved, and those which have a slight blush naturally will redden into real beauty when matured. Late autumn or winter varieties require rather less care and may be treated more like winter apples, but at the same time they should be carefully and well secured in a cool and uniform temperature.—Cultivator and Country Gentleman.

SPLIT CORN FOR FODDER.

It pays to split corn for fodder. Theory and practice have demonstrated that fact beyond a shadow of a doubt. From various State agricultural experiment stations we are assured that milch cows will yield a greater flow of milk when fed on split corn than from any other feed, while for fattening young steers there is no better food. A steer's mouth at three years of age is but partially provided with grinders, and it is difficult for him to masticate whole ears of corn or parts of ears broken crosswise of the cob. He will eat strips of ear lengthwise the cob and fatten as rapidly as at four years old, although at the latter age he is provided with a full set of mature grinders. Many feeders do not try to fatten steers till they are four years old for this reason. Cattle of any age can eat split corn without any soreness of mouth, which is frequently the case when fed on whole ears of corn.

While there has been some difference of opinion among feeders as to the value of cob as a feed, all agree that cob when prepared so cattle will eat it readily is an aid to digestion not acquired from any other roughness. Cattle can be fed all the split corn they will eat without the least danger of overfeeding. As the fiber of the cob is broken so that they will masticate the strips of ears like chewing a cud, without any wastage by slabbering grains of corn from the mouth, all the saliva is retained and mixed thoroughly with the food, insuring a digestion so perfect that no whole grains of corn are passed.

According to the analysis of the Government chemist, there is a gain of twenty-five per cent. in nutriment by splitting the corn. This means that seventy-five bushels of split corn will do the work of one hundred bushels of whole ears. Of course it would not pay to do the work by hand, but with a machine which will split from 300 to 500 bushels per day the saving is obvious.—Farm, Field and Fireside.

FARM AND GARDEN NOTES.

A hen that is too fat can't lay.

It pays to salt the cattle regularly.

A liberal use of whitewash is beneficial.

Dampness is to be prevented at all times.

Sour milk is an excellent drink for poultry.

Well-drained land is the best for fruit trees.

Winter wheat and rye make good fall pastures for stock.

A good orchard adds greatly to the market value of a farm.

By sowing rye you can have green food late, if not all winter.

Cattle will eat almost all of the corn fodder if it is cut or crushed.

To make a profit from your butter you must make a good article.

As soon as the leaves are off the currant bushes the wood should be thinned.

The best profit comes from hogs that are marketed before the age of ten months.

You will save money, time and vexation of spirit by keeping all machinery in perfect repair.

Keep up with the times and do not persist in old methods when you find new ones which are better.

When planting trees dig the holes large enough to allow the roots to spread out in their natural position.

We cannot give up stock-growing on the farm, for the fertility of the farm must be maintained and our pastures must be utilized; our crops of grass and forage and grain, too, should all be fed on the farm.

The Danish cattle are a hardy little race, perfectly adapted to their somewhat hard circumstances. Their milk does not compare favorably with the Jersey, Holstein or Shorthorn breeds, being deficient in butter fat.

Good protection in the way of well-made chaff hives will go a long way toward keeping the bees healthy, even when feeding on bad honey. If closely confined and obliged to feed on bad honey bees are often subject to dysentery.

Where no increase in the number of bees is desired all swarms that issue can be put back, but in order to get them to stay all queen cells must be removed. A good time to do this is while the swarms are out, as they will stay out after sitting long enough to do this.

Extracted honey will often granulate and become hard on the approach of cold weather. If of good quality it will become white. To restore it to its liquid form set the vessel containing it in warm water and gradually bring to a boil, until the honey is melted.

HOUSEHOLD AFFAIRS.

USE FOR AN OLD MIRROR.

Have an old mirror or a panel of looking glass framed in a flat, wide pine frame. Let this be mounted on claw feet, as for screen, with narrow, zinc-lined box, with the outside of pine across the bottom. Enamel the frame ivory white, paint the box dull bronze-green and fill with ferns. Paint sprays of ferns here and there across the frame and you will have a lasting and charming summer fireplace screen that can be refilled with ferns summer after summer. In winter place it in some corner, and put two or three small sword palms in the box, always filling it with fresh earth.—New York World.

TO CLEAN COOKING VESSELS.

Sometimes the most careful washing will not wholly remove the flavor or odor of food from the utensil in which it was cooked. This is frequently the case with fish, onions, cabbage, etc., but there is a remedy which may be a little trouble, and yet is well worth trying.

After any of these articles have been cooked wash the utensil carefully with soap and water. Now nearly fill it with cold water. and for each quart of water add about a tablespoonful of dissolved washing soda. Place on the fire and let the water get boiling hot. Now turn this water into the sink. Rinse the utensil with clean, warm water, and, on wiping it dry, it will be found perfectly sweet.

TO CLEAN CARPETS AT HOME.

It is often the case that accidents happen when one is far away from a cleaners, or when perchance the carpet may not be worth the expense of the professional's service, but would be extremely useful if put in good order.

A simple and effectual means of cleaning is to rip the breadths apart, if the carpet is large; take one breadth at a time over a common kitchen table or wide board and scour with prepared soapsuds, if necessary, or naphtha. If that substance is to be used, scrub the carpet thoroughly with an ordinary scrub-brush. If the washing is done with soapsuds, it is well to rinse the carpet thoroughly, which may be done by throwing on pailfuls of water and scrubbing it out with the brush to rid the fabric of the suds as nearly as may be. If the carpet shows symptoms of fading, or if the colors threaten to run, it is quite worth while to go over it again and again with the brush and with soft cloths and remove the water as rapidly as possible, meanwhile having the board or table tipped at an angle so as to allow all surplus water to drain away as quickly as it can. This is rather slow work and hard work, but if well done, the result will be a carpet entirely cleaned, perfectly wholesome and quite good enough for an upper room or for the rugs and pieces that are required in every house.—New York Ledger.

PICKLES.

Onion Pickles—Scald large silver-skinned onions in boiling salt water, let stand twenty-four hours, pour off the brine and scald in strong vinegar, drain, put in a jar, cover with strong, spiced vinegar, cover and set in cool place.

Small Cucumber Pickles—Wash and wipe 150 small cucumbers of uniform size, put in a large jar. Cover with boiling brine, let stand for twenty-four hours. Drain, wipe, put in clean jars, with a sliced onion, two dozen cloves, one ounce of mustard seed, half a dozen blades of mace, a root of ginger and a dozen whole pepper cones.

Red Cabbage Pickle—Quarter fine head of red cabbage, sprinkle with salt and let stand eight hours. Chop half a dozen onions and add to the cabbage. Put in a kettle, cover with spiced vinegar and set on the fire to scald. Take up, put in a jar, pour fresh vinegar over, cover and set aside two weeks before using.

Ripe Tomato Pickles — Puncture large ripe tomatoes with a darning needle. Put a layer of tomatoes with chopped onions and a sprinkle of salt in a jar, put in more tomatoes and season, let stand four days, take from the jar, squeeze each tomato gently, put in a clean jar, cover with strong vinegar, seasoned with red pepper, horse radish and mustard seed.

Green Pickles—Take small, fresh cucumbers, salt them down dry and let stand for ten days, take up and soak in fresh water for one day. Put in a porcelain kettle, cover with weak vinegar, add a teaspoonful of pulverized alum, set on the back of stove, let heat, but not boil. Drain, put in a jar with cloves, allspice, pepper, horseradish and garlic. Heat strong vinegar and pour over, set aside for ten days, and the pickles will be ready for use. These pickles are always fresh and crisp.

Creole Pickles—Take five dozen large cucumbers, two dozen full-grown green tomatoes, a dozen large white ones, two dozen small onions, three heads of cabbage, one pint of grated horseradish, a quarter of a pound of mustard seed, half a teacup of ground pepper, half a pint of salad oil, one ounce of celery seed and ground cinnamon each, with two ounces of turmeric. Quarter the cucumbers, tomatoes, large onions and cabbage, put in a jar with the small onions whole; sprinkle with salt, let stand twenty-four hours, drain, pour over a gallon of strong vinegar and let stand two days. Strain the vinegar off, and press the pickles as dry as possible. Mix the spices and seasoning well, add to a gallon and a half of fresh vinegar, pour boiling hot over the pickles. Mix in the oil. Cover and set in a cool dry place.—Courier-Journal.

An Honest Restaurant.

"Waiter, what is this?"

He was sitting at a table digesting that hallucinating dream, that mockery of restaurant mockeries, a modern oyster stew. Calling the white-aproned darky to his side he pointed down into the dish and said:

"Waiter, what is this?"

"I beg yer pawdon, sah," queried the waiter.

"This thing must be investigated. It appears that you have given me an oyster stew with an oyster in it. Come, this is hardly fair, and I am a stranger, too."

"Hey?" asked the puzzled waiter.

"I repeat that you have given me an oyster stew with an oyster in it. Must I pay anything extra for the oysters."

"No. Why?"

"Well, that's all right; I'm glad of it," smiled the stranger, straightening up. "Only I don't see how you can make any money at that rate. You pay a dollar a gallon for oysters, and they sell stews at sixty cents. That's barely living profit, whereas if you put the oyster in the stew—well, it beats me how you can afford to do it. I suppose you'll be putting chicken in the chicken salad, ham in the ham sandwiches, and veal in the veal pie, next. Then you'll be so rash as to give a man a clean napkin, besides putting vinegar in the vinegar cruet when it runs out. You folks will bust up with goodness if you're not careful."—Texas Siftings.

Truly Honorable.

The truly honorable man tries to remain ignorant of things that concern him not. He turns aside from the confidential gossip, glances away from the open desk, shuns the place where a whisper is audible, with just as much care as he would use to avoid profiting by a mistake in his change. His curiosity does not crave the knowledge of such matters. It has the whole wide world for its area, and seeks its satisfaction in more wholesome directions. After all, the information to which we have no rights is the smallest and poorest and least valuable to us of any that we can obtain. Let us cultivate a worthy curiosity on subjects that shall enlarge our minds, deepen our feelings, and strengthen our purposes, and we shall shrink from that ignoble inquisitiveness that revels in dishonest gain.

Experts at Fault.

Dr. Brunton tells some good stories in an address to the London Medico-Chiurgical Society. He remembers once a whole class of students standing round a man whose heart was diseased, and who had one of the pupils of his eyes enormously dilated. After a great many learned opinions had been given as to how the faulty heart dilated the pupil, the man "upset the coach" by casually observing that the eye was a glass one. Another of his stories is that of a professor who was telling his students that he was able to discover this, that, and the other symptoms of internal disease from the teeth of a woman whose case was being diagnosed. She was very anxious to help in the business—rather too anxious, because, to the horror of the professor, she took her teeth out, saying, "Please sir, I'll hand them around. Some of the gentlemen might like to look at them more closely."

A Gallant Remark.

It is said that this is not the age of chivalry. There is much evidence in hand to prove that, whether the days of knight-errancy have passed or not, this certainly is an age of gallantry. There was much of this quality, for instance, in the young man who had but recently been married to a young girl, who, though short of stature, was a person of great beauty, who is reported to have said, "she would have been taller, but she is made of such precious materials that nature could not afford it."

This man would seem to have the qualities of mind and disposition to make any woman happy, if he does not permit time to dim the lustre thereof.—Harper's Bazar.

Millions of House-keepers

ARE daily testing Royal Baking Powder by that most infallible of all tests, the test of practical use. They find it goes further, makes lighter, sweeter, finer-flavored, purer and more wholesome food than any other, and is *always uniform in its work.*

Its great qualities, thus proven, are the cause of its wonderful popularity, its sale being greater than that of all other cream of tartar baking powders combined.

Spades Are Trumps.

This phrase, used by the Colchester Rubber Co. to emphasize the popularity and desirability of their Spading Boots, is singularly appropriate at this time, as indicating that the Farmer is "on top." The recent panic has not materially affected the Farmer. Crops are fairly good. Europe wants our produce and has the money to pay for it. Hence, the Farmer is all right, for the country is rich. The Colchester Spading Boot is outselling all other kinds of Rubber Boot; hence, "Spades are Trumps" in double sense.

Paris fruit dealers color their green wares to make them appear ripe.

STATE OF OHIO, CITY OF TOLEDO, LUCAS COUNTY. } ss.

FRANK J. CHENEY makes oath that he is the senior partner of the firm of F. J. CHENEY & Co., doing business in the City of Toledo, County and State aforesaid, and that said firm will pay the sum of ONE HUNDRED DOLLARS for each and every case of Catarrh that cannot be cured by the use of HALL'S CATARRH CURE. FRANK J. CHENEY.

Sworn to before me and subscribed in my presence, this 6th day of December, A. D. 1886.

{ SEAL } A. W. GLEASON, *Notary Public.*

Hall's Catarrh Cure is taken internally and acts directly on the blood and mucous surfaces of the system. Send for testimonials, free.

F. J. CHENEY & Co., Toledo. O.

Sold by Druggists, 75c.

The longest animal known to exist is the rorqual, which averages 100 feet in length.

Hatch's Universal Cough Syrup is a Positive cure for Croup. 25 cents at druggists.

Sea signals were invented and put into operation during the reign of James II.

We Cure Rupture.

No matter of how long standing. Write for free treatise, testimonials, etc., to S. J. Hollensworth & Co., Owego, Tioga Co., N. Y. Price $1; by mail, $1.15.

The Dead Sea loses every day by evaporation several million tons of water.

Beecham's Pills correct bad effects of over-eating. Beecham's—no others. 25 cents a box.

DR. KILMER'S

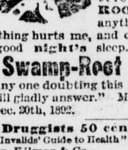
SWAMP-ROOT CURED ME.

SUFFERED EIGHT YEARS!

Couldn't Eat or Sleep.

Dyspepsia and Heart Trouble.

Dr. Kilmer & Co:—"I had been troubled for eight years with stomach and heart difficulties. I lived mostly on milk, as every-thing I ate hurt me so. My kidneys and liver were in a terrible state. Could neither sleep or eat. I had been treated by the best Chicago doctors without any benefit whatever. As a last resort I tried your SWAMP-ROOT, and now I can eat anything, no matter what. Nothing hurts me, and can go to bed and get a good night's sleep.



Swamp-Root Cured Me.

Any one doubting this statement can write I will gladly answer." Mrs. German Miller, Dec. 20th, 1892. Springport, Mich.

At Druggists 50 cents and $1.00 size.

"Invalids' Guide to Health" free—Consultation free.

Dr. Kilmer & Co., - Binghamton, N. Y.

Dr. Kilmer's PARILLA LIVER PILLS Are the Best. 42 Pills, 25 cents.—All Druggists.

"August Flower"

"I have been afflicted with biliousness and constipation for fifteen years and first one and then another preparation was suggested to me and tried, but to no purpose. A friend recommended August Flower and words cannot describe the admiration in which I hold it. It has given me a new lease of life, which before was a burden. Its good qualities and wonderful merits should be made known to everyone suffering with dyspepsia and biliousness." JESSE BARKER, Printer, Humboldt, Kas.

RISING SUN STOVE POLISH

Do Not Be Deceived with Pastes, Enamels and Paints which stain the hands, injure the iron and burn red.

The Rising Sun Stove Polish is Brilliant, Odorless, Durable, and the consumer pays for no tin or glass package with every purchase.

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WALL PAPER

Good Papers 3c. and 5c. Gold Papers 5c., 8c. and 10c. Send 5c. stamps for samples. 541 Wood Street, Pittsburgh, Pa.

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If any one doubts that we can cure them st obstinate case in 20 to 60 days, let him write for particulars and investigate our reliability. Our financial backing is $500,000. When mercury, iodide potassium, sarsaparilla or Hot Springs fail, we guarantee a cure—and our Magic Cyphilene is the only thing that will cure permanently. Positive proof sent sealed, free. COOK REMEDY Co., Chicago, Ill.

AN IDEAL FAMILY MEDICINE

For Indigestion, Biliousness, Headache, Constipation, Bad Complexion, Offensive Breath, and all disorders of the Stomach, Liver and Bowels.

RIPANS TABULES act gently yet promptly. Perfect digestion follows their use. Sold by druggists or sent by mail. Box (6 vials), 75c. Package (4 boxes), $2. For free samples address RIPANS CHEMICAL CO., New York.

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$50.00 a day made by active agents selling our machines. Wanted, agents to sell the Best Typewriter in the world; exclusive territory given Address N. TYPEWRITER CO., Boston, Mass.

KNOWLEDGE

Brings comfort and improvement and tends to personal enjoyment when rightly used. The many, who live better than others and enjoy life more, with less expenditure, by more promptly adapting the world's best products to the needs of physical being, will attest the value to health of the pure liquid laxative principles embraced in the remedy, Syrup of Figs.

Its excellence is due to its presenting in the form most acceptable and pleasant to the taste, the refreshing and truly beneficial properties of a perfect laxative; effectually cleansing the system, dispelling colds, headaches and fevers and permanently curing constipation. It has given satisfaction to millions and met with the approval of the medical profession, because it acts on the Kidneys, Liver and Bowels without weakening them and it is perfectly free from every objectionable substance.

Syrup of Figs is for sale by all druggists in 50c and $1 bottles, but it is manufactured by the California Fig Syrup Co. only, whose name is printed on every package, also the name, Syrup of Figs, and being well informed, you will not accept any substitute if offered.

PNU 43 '93

MEND YOUR OWN HARNESS WITH **THOMSON'S SLOTTED CLINCH RIVETS.**

No tools required. Only a hammer needed to drive and clinch them easily and quickly, leaving the clinch absolutely smooth. Requiring no hole to be made in the leather nor burr for the Rivets. They are **strong, tough and durable.** Millions now in use. All lengths, uniform or assorted, put up in boxes.

Ask your dealer for them, or send 40c. in stamps for a box of 100, assorted sizes. Man'fd by

JUDSON L. THOMSON MFG. CO., WALTHAM, MASS.

EVERY MAN HIS 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. 598 Pages, Profusely Illustrated. 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. **ONLY 60 cts. POSTPAID.** Postage Stamps Taken.

Not only does this Book contain so much information Relative to Disease, but very properly gives a Complete Analysis of everything pertaining to Courtship, Marriage and the Production and Rearing of Healthy Families, together with Valuable Recipes and Prescriptions, Explanations of Botanical Practice, Correct use of Ordinary Herbs, &c. COMPLETE INDEX.

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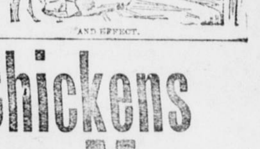

Chickens EARN Money

IF YOU GIVE THEM HELP.

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