Royal Baking Powder has all the Honors-In Strength and Value 20 per cent. above its Nearest Com-petitor.

The Royal Baking Powder has the enviable record of having received the highest award for articles of its class—greatest strength, purest ingredients, most perfectly combined—wherever exhibited in competion with others. In the exhibitions of former years, at the Centennial, at Paris, Vienna and at the various State and Industrial fairs, where it has been exhibited, judges have invariably awarded the Royal Baking Powder the highest honors.

hibited, judges have invariably awarded the Royal Baking Powder the highest honors.

At the recent World's Fair the examination for the baking powder awards were directed by the chief chemist of the Agricultural Department at Washington. The chief chemist's official report of the tests of the baking powders, which was made for the specific purpose of ascertaining which was the best, shows the leavaning strength of the Royal to be 160 ouble inches of carbonic gas per ounce of powder. Of the cream of tartar baking powders exhibited, the next highest in strength tested contained but 133 cubic inches of leavening gas. The other powders gave an average of 111. The Royal, therefore, was found of twenly per cent. greater leavening strength than its nearest competitor, and forty-four per cent. above the average of all the other tests. Its superiority in other respects, however, in the quality of the food it makes as to fineness, delicacy and wholesomenes, could not be measured by figures.

ures.
It is these high qualities, known and are these niga quanties, known and appreciated by the women of the country for so many years, that have caused the sales of the Royal Baking Powder, as shown by statistics, to exceed the sale of all other baking powders combined.

England has no monopoly of "grand old men." Good and great harshal Canrobert, kneeling in the Chapel of the Invalides, when his fellow veteran MacMahon was brought home to his last rest under the same roof with Napoleon, furnished a splendid example of endurance amid the world's rough usage. Canrobert is eight-four, and the last of the French Marshals. He has seen his fellow campaigners in Algeria and those by whom he fought side by side at Magenta and Solferino depart one by one; yet be lingers, as if unwilling to surrender the baton which represents such historic memories.

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

F. J. Greeker & Co., Props., Toledo, O. We, the undersigned, have known F. J. Chenge for the last 15 years, and believe him perand financially able to carry out any obligation made by their firm.

WEST & TRUEX, Wholesale Druggists, Toledo, Ohio.

Ohio,
WALDING, KINNAN & MARVIN, Wholesale
Druggists, Toledo, Ohio.
Ha I's Catarrh Cure is taken internally, acting directly upon the blood, and inucous surfaces of the system. Price, 5c., per bottle. Sold
by all Druggists. Testimonials free.

Following the well-known "you press the button" advertisement of a kodak firm, an Idaho undertaker came out with this awful head-line:
"You kick the bucket and we do the

Use Brown's Bronchial Troches for Coughs, Colds and all other Throat Troubles—"Pre-eminently the best." - Rev. Henry Warn

A Missouri girl has a foot 15½ inches

A wonder'ul stomach corrector - Beccha - Pilis. Beecham's - no others. 25 cents a box.

Hatch's Universal Cough Syrup costs more than others and benefits more,

Hood's Sarsa Cures



## She Was Blind

With scrofula in the eyes—could barely distinguish between daylight and darkness. I too her to numerous experts and hospita's and gave in despair. A friend advised me to give

Hood's Sarsaparilla and marvelous to relate, it has completely restored her sight and given her perfect health."
CHAS. A. ADAMS, St. Albans, Vt.

Hood's Pills cure sick headache, biliou ness and all liver ills. 25 cents p r box.





ROOTS AS FEED.

If it pays to import sheep from abroad in order to improve our breeds, one would imagine it would also pay the sheep-raiser to study the process by which these sheep have been raised to their present state of excellence. One of the most potent factors has been the feed. A mixed ration should be supplied in which roots play the most important part. Sugar beets, mangolds, rutabagas and turnips are all of great value to the flock, and crops of them should be sowed and harvested regularly, if we would make a success of sheep-raising. —New York World.

BUTTER BACTERIUM.

IMPROVED METHOD OF FATTENING FOWLS.

Some time ago a method of fattening poultry practiced among the French was described in some of the American papers, its novelty giving interest to it. The method consisted in forcing the food down the bird's throat by means of a pipe and a sort of force pump, operated by the person's foot, by which a certain quantity of the soft food was pushed into the throat. The birds were confined in boxes in a large circulating frame, which was turned as needed to bring all the nests in turn in front of the machine for feeding. Nothing came of it, and probably the method has been abandoned by its inventor by this time. The method of fattening geese in Strasburg, Germany, for the sake of the enormously large livers thus procured, is somewhat similar to this. The food is rolled into a sort of pill, long and narrow, and these are thus procured, is somewhat similar to this. The food is rolled into a sort of pill, long and narrow, and these are pushed down the throats of the birds, confined in coops for the purpose. This method has long been practiced and still exists for producing the large livers, made so by disease, for the making of a very popular kind of pies called pates de foie gras.—New York Times.

Successful growers of potatoes have learned that to insure a good crop the seed must be selected carefully the previous fall. The best results come from making the hills as they are dug, choosing well-formed potatoes, free from seab or prongs and with smooth surfaces. Noither the very large nor very small potatoes should be taken. The first will be misshapen, and the last will be apt to be poorly ripened. Something depends on how the potato has been grown. If the vines kept healthy until the crop of tubers was fully ripened, the very smallest make good seed. After selection the main point is to keep the seed at as low a temperature as possible without danger of frost. These conditions are best secured by keeping potatoes in dry out of doors pits. In our Northern climate after the covering of the pit has frozen over it will not thaw out again all winter. If there is danger of thawing too early, a covering of straw will maintain an even degree of temperature below freezing, while protecting the potatoes from too much cold. The tubers will come out with eyes as dormant as when they were put in the pit. The potatoes will be harder by evaporation of their moisture, while those kept in cellars will be harder by evaporation of their moisture, while those kept in cellars will be made soft by starting of the eyes, which rapidly take out the substance needed to give the potato.

It is a great complaint with farmers that their time is wasted with unavoidable accidents, as sick animals, escaped stock, insect peats, and what not, writes Louise M. Fuller. It certainly is true that weather means more to the farmers than to any other class. "The weather must lift the mortgage on the farm, pay the taxes and feed and clothe the family." The farmer wasteled hand to lead with all the lift of the solution. The same of the solution of the solut on the farm, pay the taxes and feed and clothe the family." The farmer must deal hand to hand with all the forces of nature as well as human nature, and, however wisely, he cannot count his time like other nen, or say positively what he will do on the morrow. Nevertheless, the farmer's time is worth as much as any man's from a business point of view, because of the economy of nature, which seconds every honest effort at economy of time in her own way. I learned this by watching the way the best farmers work, and, noticing that, like nature, they are never in a hurry, but they watcher which is too wet for anything weather which is too wet for anything the way the for anything the way the seafely used to some extent in convention with grain and hay.

harvested regularly, if we would make a success of sheep-raising.—New York World.

Scarl Legs among Cage Birds.

The cause of scabby feet and legs among canary and other cage birds is the same as among domestic fowls, that is, the presence of mites, which breed and live in the scabs or scales on the feet and legs. The development and multiplication of these pests is due to want of cleanliness and thorough cleaning of the bird's cage. Your bird may have been infested with mites when you bought it, or they may have been in the cage, and from it reached the bird's legs and feet. To kill the mites and remove the scabs you have only to smooth the bird's legs and feet daily for perhaps a week with flowers of sulphan in the cage, and from it reached the bird's legs and feet daily for perhaps a week with flowers of sulphan in the cage, and from it reached the bird's legs and feet daily for perhaps a week with flowers of sulphan in the bird's legs and feet daily for perhaps a week with flowers of sulphan legs with the mixture. The scabs will legs with the mixture. The scabs will legs with the mixture. The scabs will soon drop off and leave the feet clean. The cage and roosts should also be thoroughly cleaned with boiling hot water.—New York Sun.

IMPROVED METHOD OF FATTENING FOME.

So far as the quantity of the butter is concerned, says Walter Thorp in London Dairy, our old friend, the lactication beaterium, seems to be the the bird's repeated with mites when you to seem to be directly concerned in the feet which was capable of produced either indifferent or bad flavors. Since only this single species which was capable of giving and the rest and legs with the mixture. The scabs will legs with the mixture. The scabs will legs with the mixture. The scabs will soon drop off and leave the feet clean. The cage and roosts should also be thoroughly cleaned with boiling how the perhaps were produced either indifferent or bad flavors. If by cultivation of the bacterium, seems to be the true butter flavor, out of the many bacteri

FARM AND GARDEN NOTES. Never jerk or whip a colt. Old-fashioned perennials are coming again.

All weak queenless colonies should be united with others.

be united with others.

Pure cane sugar is one of the best foods for wintering bees.

If honey is not sealed it is liable to become thin and watery.

It is a mistaken notion that all honey which candies is pure.

Now is the time to have all the read.

Now is the time to barrel the road dust and keep it in a dry place.

It is best not to winter your own cockerels for breeders, as a rule.

By increasing the yield per acre the cost of production is diminished.

The number of eggs depends largely upon the amount of feed and care given.

In raising a colt the feed should be liberal and varied, but not excessive. A colt's education should begin when the animal is twenty-four hours

when the animal is twenty-four hours old.

The second year a hen only lays half the number of eggs that she does the first year.

The ideal diet for poultry should be neither too soft nor too hard, but a happy medium.

New raspberry canes should be pinched back to induce throwing out side branches.

When the cat and chickens lie down together the latter are always given the inside place.

Because turkeys are good foragers it will not pay to let them go without proper feeding.

One pound of out meat and bone is considered the proper daily allowance for sixteen hens.

Anything in the vegetable line, pro-

Anything in the vegetable line, pre-vided it is sweet and clean, will form acceptable food.

Colts should be handled with kind-ners and may be halter-broken when four months old.

four months old.

Bran for chicks should always be scalded and allowed to stand for a time in order to soften.

Quinces do well in either sandy or clay soils, the principal requirements being fertility and good tilth.

It is not desirable to give too much

HOUSEHOLD AFFAIRS.

KEEP A SET OF STRAINERS.

KEEP A SET OF STRAINERS.

There is nothing that makes so much difference between ordinary and delicate cooking as a set of strainers. It is importent to own a collection. There should be one of very fine wire for sifting soda, spices, etc., and for staining custards and jellies. There should be others with meshes from once-sixteenth to one-eighth of an inch in diameter; also a squash strainer and a colander. Extension wire strainers are convenient. Keep also a supply of strainer cloths, made from coarse crash or cheese cloth.—New York Telegram.

Whenever it is possible it is well to keep a separate closet for articles pertaining to ironing. Keep the irons, starch, bluing, holders, boards, sheet, blanket and other articles pertaining to ironing in this closet, which should be warm and dry and shut off from the dust. If the ironing-boards are kept in a closet in general use, it is best to put them in bags of bed-ticking or some other heavy cotton, and thang them up where they will be free from dust and dirt. If they are kept in a closet reserved for the ironing material they need not be covered. Tubs and ironing-boards should be kept in a cold place, and there is no objection to a little dampness.—New York World.

How to bake bread.

Half the failures with housekeepers in making good bread, are due to their ignorance as to the proper condition of the oven for baking. For, no matter how perfectly the sponge may rise or how well it is worked, if put in a cool oven it will be porous and tough, and liable to ferment and become sour. When bread is ready to bake, the oven should be very hot, as the heat will cause it to rise at once almost double its former size. A good test for the inexperienced is to sprinkle a little flour on the bottom of the oven; if is torowns immediately the bread can be safely set in.

If bread is allowed to rise too much before setting in the oven it is apt

If bread is allowed to rise too much before setting in the oven it is apt to fall and rise again, by which it will become coarse. This can be prevented by working the bread done, adding fresh flour and molding in the pans; the flour will keep the bread from souring, as it might do without it. After a crust is formed on the bread, the oven should be allowed to moderate a little, and be kept at a regular heat until the bread is done. Whea taken from the pans the loaves should be placed, uncovered, in such a position as will expose the surface to the air. This will prevent the crust from being hard, as well as permit the rapid escape of gas involved in the process of fermentation.—Ladies Home Companion.

RECIPES.

Fried Cakes—To make nice fried cakes which are free from grease, the following is excellent: One and one-half teacupfuls each of sugar and sour milk, two well beaten eggs, four table-spoonfuls of melted butter, a pinch of salt, one teaspoonful of soda dissolved in a little water. Flavor with nutmeg. Mix all together and add enough flour to roll without sticking. Fry one-half lard and one-half tallow. To prepare the tallow, boil it in water until melted. Let it cool and remove the tallow. Pound Cake—One pound of flour,

Pound Cake—One pound of flour, one pound of sugar, 1; pounds of butter, ten eggs, one nutneg grated, one wineglass of rose water. Beat the butter and sugar together; when it is perfectly light stir in the eggs, which must have been whisked to a thick froth; add the flour, then the nutneg and rosewater. Butter your pan, line it with paper, which should be well buttered, and pour in the mixture. Bake it for three hours in a moderate oven. When the edges of the cake appear to shrink from the sides of the pan the cake will be done.

French Rolls—Take one-half pint of

appear to shrink from the sides of the pan the cake will be done.

French Rolls—Take one-half pint of scalded milk and one yeast cake. Allow this to cool, then add one-half tablespoonful of butter (melted) and the same of lard, a tablespoonful of sugar, a teaspoonful of salt and a quart of sifted flour. Mix, and let this stand over night in a warm place. Knead hard in the morning, then roll it out about an inch thick. Spread this over with butter, and cut as if for biscuit, fold together, put them in a pan and let them rise again. They must be very light each time. Bake as you would biscuits. Unless you have a late breakfast it is difficult to serve these on time, but they are very nice for dinner, and can be warmed over for breakfast. If desired for dinner, set the sponge about 9 a. m.

Macaroni a la Creme—Break one-

set the sponge about 9 a. m.

Macaroni a la Greme—Break onehalf pound of pipe macaroni into inch
piaces, wash them thoroughly, and
place in a farina boiler, with hot water enough to cover the whole. After
swelling out add one tablespoonful of
salt, boil ten minutes and then drain
off the water. Pour a large cup of
swet milk over it, and let it cook until tender. While the above is cooking heat one cup of milk in a pipkin or
porcelain-lined kettle until it boils.
Thicken this with one teaspoonful of
flour previously dissolved in cold water; stir in a tablespoonful of butter
and lastly an egg. Mix all thoroughly
together, and cook a few minutes until it thickens, then dish up the macaroni, pour the sauce over it and serve. sweet milk over it, and let it cook until tender. While the above is cooking heat one cup of milk in a pipkin or porcelain-lined kettle until it boils. Thicken this with one teaspoorful of flour previously dissolved in cold water; stir in a tablespoonful of butter and lastly an egg. Mix all thopoughly together, and cook a few minutes until it thickens, then dish up the macaroni, pour the sauce over it and serve.

The wild strawberry is found over almost all the Northern Hemisphere above the thirty-eight parallel of latitude.

Prussian troops on the Russian frontier have used snowshoes with satisfaction for several winters.

Sir William Frazer records a suggestive story about a keeper at the gestive story about a keeper at the supposed for diardens. He had been employed on account of his supposed founders for animals, but was soon tounders for animals, but was not such as charges. Their enmity was not such as charges. Their enmity was not supposed founders for animals, but was soon tounders for animals, but was soon the supposed founders for animals, but was soon the supposed founders for animals, but was soon tounders for animals, but was soon to suppose for animals, but was soon the supposed founders for animals, but was soon the supposed founders for animals, but was soon to suppose for the suppose for animals, but was soon to suppose for the suppose for animals, but was so

SELECT SIFTINGS.

Geography, as a science, was intro duced into Europe by the Moors about 1240.

1240.

The city of Benares, on the Ganges, is to the Hindoos the holiest place or earth.

earth.

A certain forest plant in Japan grows to be about six feet high in three weeks.

The family with the longest knows pedigree is that of Confucius, which forms the aristocracy of China. Confucius lived 550 years B. C.

fucius lived 550 years B. C.

A pumpkin eight feet in circumfer ence and four feet in height is an im pressive object in the field in which it grew in Saline County, Missouri.

By the force of a wave at Bishop's Rock lighthouse, the bell was torn from its fastenings, although situated 100 feet above high water mark.

A swarm of flies will make their appearance at a car window and easily keep pace with a train, even though it be rushing across the country forty miles an hour.

The Grass Valley (Cal.) Telegraph says: "A mining location notice was recently recorded which reads: 'I hereby claim 1500 feet of this ground up Big Squaw Ravine in a wobbly direction.'"

rection."

The janitor of the Presbyterian Church at New Richmond, Ohio, is Thomas Perry, seventy-six years old. He is a descendant on his mother's side of Joseph Brandt, the famous Iroquois chief.

side of Joseph Brandt, the famous Iroquois chief.

The young dandies of the Latin Quarter of Paris wear tall stovepipe hats whose brims have an exaggerated downward droop, and whose high crown has what an artist would call an "entasis," or decided convex curve.

No kissing ever occurs in Japan except between husband and wife, not even between a mother and child, no shaking of hands in salutation. If one were to offer a kiss to a Japanese maiden she would probably think she was going to be bitten.

Frequently a kind of beryl was used in place of glasses, hence the German name of brille. The manufacture of spectacles was first carried on in Italy, afterward in Middleburg, in Holland, but as early as 1482 we have spectacle makers mentioned at Nuremburg.

The pickled olives of trade are put up very carefully by the packers. They must first be picked by hand several weeks before they are matured. After being picked they are steeped in cantic soda and water. They are then soaked and pickled in brine for several days.

An interesting occurrence at the Carlisle Indian School the other day

An interesting occurrence at Carlisle Indian School the other Carlisle Indian School the other day was the marriage of Otto Wells, a full blooded Comanche, to Mary Parkhurst, an Oneida girl. After the cers mony they went to Wells's home, in Bucks County, Pennsylvania, where he is a tenant farmer. He is a graduate of the school, which he entered as a blanketed Indian boy.

The street, money charges is an income.

blanketed Indian boy.

The street money-changer is an interesting character in Spanish cities. He stations himself at a principal street corner early every morning and exchanges a bag of coppers for silver. By 10 o'clock his bag is exhausted and he goes home. All the servants on their way to market get their money changed by him, as they are not skilfur in counting and afraid of false coins. He gives them full count, his coppers being obtained from the bankers, whe get rid of their coins at a discount.

Scrubbing George Washington

set rid of their coins at a discount.

Scrubbing George Washington.

Such people as walked down Wall street at 9 o'clock this morning saw an act of vandalism. Two colored men, with long handled brushes, were scrub bing the statue of George Washington in front of the Sub-Treasury building, and removing all the beauty which time and weather add to all bronzes. Potine is the term applied to the atmospheric effect upon bronze, and potine was what the workers were removing from the statue. Henry T. Chapman, the broker, who owns many masterpieces of art, was one of the witnesses of this. He said to the Mail and Express man:

"The glory of pieces in bronze is the potine which the wear and tear of the atmosphere puts on them. It takes years to accomplish this. I have watched with great interest the growth of potine on the Washington statue, and was astonished this morning to set the men scrubbing the statue and removing the potine. You would never see such a thing in Europe. We are young enough as it is, and there is no reason why we should try and make ourselves younger. Jupan bronzes taken from the old temples are beautiful, and all because the potine is on them. It is vandalism to remove it. When I saw the men this morning they had reached as far as the head, and were busy at work. The best bronze we have in the city is the equestrian statue of Washington in Union Square. Fortunately no attempt has been made to spoil it so far."—New York Mail and Express.

Why They Disliked Him.

Why They Disliked Him.

Sir William Frazer records a sug-estive story about a keeper at the

OVEREATING.

the Mabis to Fraught with the Gravest Danger.

Because of the peculiar significance which now attaches to the word "temperance," we should not forget that "Every man that striveth for ithe mastery is temperate in all things," and that it is just as binding on us to show moderation in our use of the necessities of life as in our use of its luxuries. Even the necessities of life may become superfuities through their quantity and quality being raised to the point of luxury. Take, for example, the food-supply of the body.

It is obvious that the body must have rich, force-supplying food in order to carry on its daily tasks. Yet the fact is often lost sight of that an over supply of food to the body, like vercoaling the steam engine, is productive of nothing but waste. More steam is made than can be used.

Nor is this all. In such a finely adjusted machine as the human body no one piece of the complex organism can be overworked except at the ultimate expense of the rest.

Not only are we indicting the stomach with an unnecessary amount of work when we crowd it with food, but we are to the same extent imposing upon the other organs. As a matter of fact, it is the liver which generally gets the brunt of the extra burden, though the heart and kidneys are also affected to a greater or less degree.

Among the disorders caused by this superfluous condition are hæmorrhoids or bleeding piles.

To ascertain the proper proportion between the demand and supply of the body, one must consider not only the peculiar needs of each person, but the season of the year. Heat is the unit of force in the body; but while force-supplying food may be as necessary in summer as in winter, the need for fats, or hydro-carbons, as they are called, to maintain the bodily heat is by no means so urgent.

For one who is properly familiar with the resources of his own body, and who is not billinded by appetite, it is comparatively easy to discover, to a remarkable degree of nicety, the

"A GREAT deal of my morey," sighed young Ardup, looking over his bills for ice cream and cut flowers, "seems to have been Miss-syent."—Chicago Tribune.

Ir is the man who has to live on born bread at home, who finds the most fault with the pie when he travels.

THERE ought to be a reformation in the habits of sculptors; they are frequently on a bust. WHEN some people say they are willing to do anything for Christ, they mean anything that is popular

"August Flower"

" For two years I suffered terribly "For two years I suffered terribly with stomach trouble, and was for all that time under treatment by a physician. He finally, after trying everything, said my stomach was worn out, and that I would have to cease eating solid food. On the recommendation of a friend I procured a bottle of August Flower. Itseemed to do me good at once. I gained strength and flesh rapidly. I feel now like a new man, and consider like a new man, and consider that August Flower has cured me Jas. E. Dederick, Saugerties, N.Y.9



BOILS, CARBUNCLES TORTURING ECZEMA.

Completes,

DANS ASSESSABLE CO.

CONTROL OF THE CON amount of Dr. s medicines and not able to work.

KIND 1 was terribly afflicted KIND boils, had six and two obnucles at one time. I tried every buncles at one time. results and other time. I tried everything the tried of tried of

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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.

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