



### Nervous Prostration

Hood's Sarsaparilla Cures Nervous Prostration and Good Health. "Hood's Sarsaparilla has helped me wonderfully. For three years I have been doctoring but could not get cured. Soon after beginning to take Hood's Sarsaparilla there was a change for the better. In a short time I was feeling splendidly. For several months previously I could not lie down to sleep on account of my heart trouble and

Nervous Prostration. I now rest well and am able to do work of whatever kind. If I had not tried Hood's

## Hood's Sarsaparilla Cures

Sarsaparilla I do not know what would have become of me." Mrs. S. BRADDOCK, 401 Erie Avenue, Williamsport, Pennsylvania.

Hood's Pills are purely vegetable, and do not purge, pain or grip. Sold by all druggists.

### Unlike the Dutch Process No Alkalies

Other Chemicals are used in the preparation of

## W. BAKER & CO'S Breakfast Cocoa

which is absolutely pure and soluble.

It has more than three times the strength of Cocoa mixed with Starch, Arrowroot or Sugar, and is far more economical, costing less than one cent a cup.

It is delicious, nourishing, and EARLY DIGESTED.

Sold by Grocers everywhere.

W. BAKER & CO., Dorchester, Mass.

P. N. U. 18 '94

### "COLCHESTER" Spading Boot

BEST in Market BEST in WEARING QUALITY.

The outer or top sole extends the whole length down to the heel, protecting the foot in digging and in other hard work.

ASK YOUR DEALER FOR THEM, and don't be put off with inferior goods.

## Colchester Rubber Co.

1,000,000 ACRES OF LAND for sale by the SAINT PAUL & DELTA RAILROAD COMPANY in Minnesota. Send for Maps and Circars. They will be sent to you

## FREE.

Address HOPEWELL CLARKE, Land Commissioner, St. Paul, Minn.

### PISOS CURE FOR

Consumptions and people who have weak lungs or Asthma, should use PISO'S Cure for Consumption. It has cured thousands. It has not injured one. It is the best cough syrup. Sold everywhere. 25c.

## CONSUMPTION.

## BEECHAM'S PILLS

(Vegetable)

## What They Are For

Biliousness indigestion sallow skin  
dyspepsia bad taste in the mouth pimples  
sick headache foul breath torpid liver  
bilious headache loss of appetite depression of spirits

When these conditions are caused by constipation, and constipation is the most frequent cause of all of them.

One of the most important things for everybody to learn is that constipation causes more than half the sickness in the world; and it can all be prevented. Go by the book.

Write to B. F. Allen Company, 365 Canal street, New York, for the little book on CONSTIPATION (its causes consequences and correction); sent free. If you are not within reach of a druggist, the pills will be sent by mail, 25 cents.

## SAPOLIO

Is Like a Good Temper, "It Sheds a Brightness Everywhere."

### The Teeth.

In examining men desirous of joining the Royal Marines of the English army recruiting officers are directed to pay special attention to the condition of the teeth of a candidate. Seven defective teeth, or even less if they impair the biting or grinding capacity, will render a candidate ineligible, and the examining medical officer is directed to take into special consideration the probability of the teeth lasting.

AIR is a meal of which we are constantly partaking—hence it should always be pure.

### A Means Out of the Difficulty.

Any strain or bending of the back for any length of time leaves it in a weakened condition. A means out of the difficulty is always had and cheap. Do as was done by Mr. Herman Schwab, Aberdeen, S. D., who says that for several years he suffered with a chronic stiffness in the back, and was given up by doctors. Two bottles of St. Jacobs Oil completely cured him. Also Mr. John Lucas, Elmore, Ind., says that for several years he suffered with pains in the back, and one bottle of St. Jacobs Oil cured him.

King Oscar II of Sweden has composed an ode to the memory of Gounod.

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

The Rev. Dwight L. Moody is a poet man.

### When Traveling

Whether on pleasure bent, or business, take on every trip a bottle of Syrup of Figs, as it acts most pleasantly and effectively on the kidneys, liver and bowels, preventing fevers, headaches and other forms of sickness. For sale in 50 cents and \$1 bottles by all leading druggists.

London's foreign population is 270,000.

Hall's Catarrh Cure is a liquid and is taken internally, and acts directly upon the blood and mucous surfaces of the system. Send for testimonials, free. Sold by Druggists, 7c. E. J. CHENEY & CO., Props., Toledo, O.

The average life of a ship is about 26 years.

SUFFERERS FROM COUGHS, SORE THROAT, etc., should try "LAWSON'S BRONCHIAL TROCHES," a simple but sure remedy. Sold only in boxes. Price 25 cents.

Manuel Garcia, who taught Jonny Lind, is still teaching in his 30th year.

Shiloh's Cure Is sold on a guarantee. It cures Incipient Consumption; it is the Best Cough Cure; 50c., \$1.

If afflicted with sore eyes use Dr. Isaac Thompson's Eye-water. Druggists sell at 25c. per bottle. Price 25 cents.

## A Ruddy Glow

on cheek and brow is evidence that the body is getting proper nourishment.

When this glow of health is absent assimilation is wrong, and health is letting down.

## Scott's Emulsion

taken immediately arrests waste, regardless of the cause. Consumption must yield to treatment that stops waste and builds flesh anew.

Almost as palatable as milk.

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

### W. L. DOUGLAS'S SHOE

Genuine custom work, costing from \$3 to \$5, best value for the money in the world. Name and price stamped on the bottom. Every pair warranted. Take no substitutes. See local papers for full description of our complete lines for ladies and gentlemen or send for illustrated Catalogue giving instructions how to order by mail. Postage free. You can get the best bargains of dealers who push our shoes.

## PATENTS—THOMAS F. SIMPSON.

Patent obtained. Write for Inventor's Guide.

PATENTS, TRADE MARK Examination and advice as to patentability of invention. Send for Inventor's Guide or now to get a patent. PATENT OFFICE, WASHINGTON, D.C.

## THE MERRY SIDE OF LIFE.

STORIES THAT ARE TOLD BY THE FUNNY MEN OF THE PRESS.

### We've All Been There—A Prospective Transaction—An Important Afterthought, Etc., Etc.

When he has spent the evening, and homeward takes his way, He finds he hasn't said the thing He had resolved to say.

—New York World.

### UNOBSERVED.

Witherly—"I didn't see you at church this morning?"

Mrs. Blankington—"No; I came in while you were asleep."

### COMPLIMENTARY OR NOT.

Rosalie—"Do you ever get tired of thinking, Jack?"

Jack—"Yes; and when I do I always try to think of you."—Boston Courier.

### UNCERTAIN.

Judge Wayback—"Have you any prejudices against the defendant?"

Hank Howler—"I dunno, yet, Judge. Wot's his politics?"—New York Weekly.

### NOTHING TO HINDER.

Dora—"I'll tell you what let's do. Let's get up some private theatricals."

Clara—"I can't act."

Dora—"Neither can I."—Good News.

### A PROSPECTIVE TRANSACTION.

Count of Monte Cristo (on the rock)—"The world is mine!"

Anxious Voice (from the gallery)—"What'll you take for Jersey City?"

—Puck.

### ROMANCE GONE.

Till—"Why is it they always have baculors respond to the toast, 'Woman, lovely woman?'"

Hulls—"Married men know better."—Truth.

### THE CONNECTING LINK.

Mrs. Van Veening—"Do you know the Richlys well?"

Mrs. Jeps Mandering—"Like a book. We employ the same dressmaker."—Life.

### HARD CASE NECESSARY.

Dedbroke (borrowing five)—"Words can never repay this kindness, old man."

Gumbo—"No; I don't think they can."—Yale Record.

### AN IMPORTANT AFTERTHOUGHT.

He—"And what would you do if I kissed you?"

She (with dignity)—"I'd call mamma. (After a pause.) But mamma's out this evening."—Life.

### A FULL BLOWN BUD.

She—"She was very precocious as a child."

He—"She's not outgrown it. She says she is nineteen, and she has crow's feet about her eyes."—Life.

### OBVIOUSLY UNSOPHISTICATED.

"Why do you think Amesye is not a man of experience?"

"Because last night he asked one girl if she didn't think a certain other girl was pretty."—Chicago Record.

### A LIFE SAVER.

"Why don't you get a respectable looking watch instead of that turpin?"

"It saved my life once by being twenty minutes late. I missed a train which was derailed, through which eighty people were killed."—Halo.

### A QUESTION.

Carrie—"It isn't possible."

Harold—"It is true, I can assure you."

Carrie—"But—"

Harold—"Why, I heard her say just yesterday that she was only twenty-eight."

Carrie—"Then how old was she when she was born?"—Brooklyn Life.

### NO MORE BILLS.

Jinkers—"Your wife is running up bills at the store, is she? Huh! My wife started on the same road, but I stopped it mighty quick, I can tell you—yes, sir. I ordered her never to get another thing charged, and she never has—no, sir."

Winkers—"But she still shops."

Jinkers—"Yes; she—er—made me put my bank account in her name and give her a check book."—New York Weekly.

### COMING TO PARTICULARS.

"I am sensible of the honor you do me, Mr. Spoonamore, in the proposal of marriage you have just made," said the young woman, with a slight curl of the lip, "but circumstances over which I have no control will compel me to decline the honor."

"What are those circumstances, Miss Grimshaw?" fiercely demanded the young man.

"Your circumstances, Mr. Spoonamore."—Chicago Tribune.

### A DESERVED PENALTY.

Heloise (eight years old)—"What does transatlantic mean, mother?"

Mother—"Oh, across the Atlantic, of course. But you mustn't bother me."

Heloise—"Does trans, then, always mean across?"

Mother—"I suppose it does. Now, if you don't stop bothering me with your question I shall send you right to bed."

Heloise is silent for a few moments.

Heloise—"Then does transparent mean a cross parent?"—Brooklyn Life.

### IMPURTUNABLE.

It was the Court of Over and Term-

## HOUSEHOLD AFFAIRS.

A HOME-MADE RUG.

Except as it may prove suggestive to the managers of old ladies' homes, this rug story will not prove of special use to many of our city readers. But there are by many a country fireside and by not a few in the city old ladies and "shut-ins" who welcome gladly any use to which they can put the time which hangs so heavily on their hands and any means by which they can add ever so little to the family exchequer.

The other day in calling upon a neighbor who had recently come to my vicinity from an old Massachusetts town, I saw a rug of marvelous texture. No oriental rug ever equalled it in the thickness of its pile, and but for the extra and somewhat irregular length of the nap and its rather too brilliant coloring it might have been the thickest Kazak.

I remarked upon its unusual heaviness when my hostess said: "That rug was made by my mother after she was ninety years old." This led me to examine it more carefully and to inquire as to the manner of making it.

Romants of ingrain carpets were purchased at carpet houses, of village upholsterers and carpet layers and wherever they could be most cheaply procured. These were raveled, laid in bunches and cut in lengths of a little over an inch. Brown carpet warp was also purchased by the pound.

With a pair of coarse steel knitting needles enough stitches were cast on to make a square of four inches when finished. After knitting a couple of rows plain, you knit once across, binding in with each stitch a little bunch of the ingrain ravelings which had been cut into short lengths. Then knit back, and across and back plain, when you knit another row, introducing the little bunches of ravelings. When you have formed a square bind off, and when you have a sufficient number of these squares sew them together with warp very closely and firmly.

This would be pleasant and not too laborious work for a semi-invalid, although of course the work of sewing, after the rug became very large, would be heavy, but for such a result one could well afford to hire the sewing done. The rug which it was my good fortune to examine was about 11x13 and had been in constant and hard service for five years without producing the slightest sign of wear. Every few months it is hung over a stout clothes line and well beaten, which raises the heavy pile and gives it a new look. By knitting the blocks small and choosing the colors with a view to artistic effect a rug could be produced that need not blush before the product of any Eastern loom.

The best parts of worn ingrain carpets might be used where there was a necessity for strict economy.

### RECIPES.

Creamed Spinach—Thoroughly wash one-half peck spinach, put in saucepan with very little water and boil for twenty minutes; then drain and chop very fine. Put one tablespoonful butter into a frying pan and stir in one even tablespoonful flour. Then put in the spinach and add four tablespoonfuls of cream four tablespoonfuls of milk, and salt and pepper to suit the taste. Mix all well and cook for five minutes. Serve on toast.

Stewed Horseradish—One-half cup grated horseradish, one-quarter cup grated bread crumbs, one tablespoonful flour, one cup milk. Mix all these ingredients and turn into saucepan and boil very slowly for one-half hour, stirring very frequently to prevent burning. Five minutes before serving add one teaspoonful sugar and a little salt. This is an English dish, very little known to Americans, but one which can be heartily recommended.

Macaroni and Fish—Lay any boiled fish, except salmon, on a bed of macaroni boiled in milk until done, but it must not be allowed to break and burst; cover with a sauce made by heating a pint of milk with two ounces of butter. Thicken this with flour wet with water to the consistency of cream; when it reaches the boiling point add the beaten yolk of an egg and one gill of tomato sauce previously made hot. Stir all the time while adding.

Apple Batter Cake—Two eggs, one cup sugar, one-half cup milk, two cups flour, one teaspoonful baking powder, one tablespoonful melted butter. Beat the eggs, add the sugar and beat well. Add the milk alternately with the flour in which the baking powder should be mixed and sifted. Then add the melted butter and pour into two buttered pie plates. Sprinkle over with sugar and bake one-half hour, or until apples are soft. Serve with hard sauce.

Tapiea With Fruit—Wash one-half cup tapiea and put it in a double boiler with one pint boiling water; stir frequently and boil about one hour or more until it looks transparent. Add two tablespoonfuls sugar and a very little salt. Remove from the fire and put in one cup canned peaches cut into small pieces and one-quarter cup of the syrup. Stir well, turn into a dish and serve cold with boiled custard, or sugar and cream.

Other kinds of fruit can be used instead of peaches if preferred.

French Pancakes With Preserves—Three-quarters of a pint of good cream, five eggs, two dessertspoonsful of flour, two of powdered sugar and the grated peel of half a lemon. Whip the cream to a froth and strain it. Beat the yolks and the whites of the eggs separately and stir them into the flour, add the sugar and grated peel. Mix gradually with the whipped cream and pour it into shallow tins. Bake in a moderate oven about twenty minutes. When done place one on top of the other, with a layer of raspberry or apricot jam between.

### SINGLE CURES FOR CHILLS AND NEURALGIA.

"Nothing," says a physician who has been experimenting in diets in his hospital, "brings peace to a sufferer from malarial chill equal to that which comes from strong coffee with a little lemon juice added." The same authority pronounces strong tea almost a specific for neuralgia in its simple unadorned form.—New York Times.

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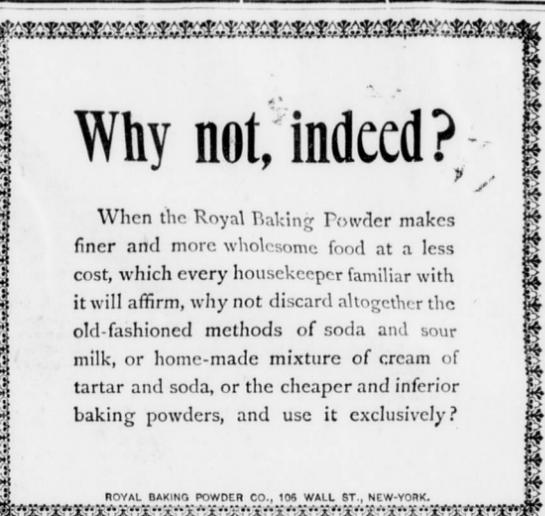
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## Why not, indeed?

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 old-fashioned 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?

ROYAL BAKING POWDER CO., 105 WALL ST., NEW-YORK.

### Beset with Danger.

Amateur photographers do not thrive in Russia. The fascinating pursuit is beset with many difficulties. In the first place, it is necessary to communicate with the police and obtain a license. This having, after considerable delay been granted, it is advisable for one to be very careful where he or she is seen photographing. If one happens to be in proximity to a fortress when discovered by the Secret Intelligence Department, he stands a chance of being dispatched on a free excursion to Siberia, where return tickets are not supplied. Of every picture made a copy must be sent to the police authorities and another must be filed

by the photographer for reference. The police have also the right, at any time of the day or night to enter your dark room and examine everything therein, and to search all of your photographic paraphernalia. Nor is this all the unfortunate amateur has to put up with. All of his dry plates have to be imported—as they are not manufactured in Russia—and each box is opened and every plate examined. It is a wonder they do not immerse each one in a developer as well, to ascertain if there are any nihilistic communications latent in the film. Poor, suffering amateur photographers!

A thin man likes to have his picture taken in a cape overcoat.

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