At Every Twinge

Of Rheumatism you should remember that relief is at hand in Hood's Sarsaparilla. Rheumatism is caused by lactic acid in the blood, which settles in the joints. Hood's like ourifles the blood and removes

ood's Sarsaparilla -

this taint. Therefore
Hood's Sarsaparilla
cures Rheumatism
when all other remedies have failed. Give
It a fair trial.
"I suffered intensely with Rheumatism,
but Hood's Sarsaparilla has perfectly cured

ood's Sarsaparilla has perfectly cured HARRY F. PITTARD, Winterville, Ga. Hood's Pills are the best family cathartis

French Postal Cards.

A unique innovation of the postalcard system will soon be adopted in
France. Instead of the cards being separate, as they now are, they will be
issued in the form of check books with
stubs. A memorandum of the contents
of the card can be entered on the stub,
and the sender can have this stamped
at the postoffice before the card is
detached, so that a verified record of
the correspondence can be kept.

Must Not Dance.
The teachers of Junction City, Kan.
have been forbidden by the local edu
cational board to attend more than ondance per week.

## GOLDEN. MEDICAL **DISCOVERY**

Many years ago Dr. R. V. Pierce, chief consulting physician to the Invalids' Hotel and Surgical Institute, Buffalo, N. Y., compounded this medicine of vegetable ingredients which had an especial effect upon the stomach and liver, rousing the organs to enriching the blood. By such means the stomach and the nerves are supplied with pure blood; they will not do duty without it any more than a locomotive can run without coal. You can not get a lasting cure of Dyspepsia, or indigestion, by taking artificially digested foods or pepsim—the stomach must do its own work in its own ways called eelery mixtures, it is better to go to called eelery mixtures, it is better to go to the seat of the difficulty and feed the nerve cells on the food they require. Dyspepsia, Indigestion, Biliousness and Nervous Affections, such as sleeplessness and weak, nervous feelings are completely zured by the "Discovery." It puts on healthy flesh, brings refreshing sleep and invigorates the whole system.

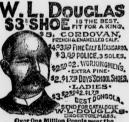


"WHITE

MANY people look like "pale death" from ANÆMIA— poverty of blood. 1t's most often claused by gen-eral debility from lack of Nutri-A remedial agent of undoubted efficacy is

RIPANS TABULES

RUDDY WITH HEALTH!



W. L. Douglas \$3 & \$4 Shoes All our shoes are equally satisfactory They give the best value for the money. They equal custom shoes in style and fit. Their wearing qualities are unsurpassed.



DENSMORE TYPEWRITER, Phonograph, Graphophone, The Carnegie Steel Co., has purchased 26 Denamores; the Westinghouse Companies 12. Pittsburg Typewriter Co., 445 Wood St., Pittsburg, Pa.



GASTRONOMIC CURIOSITIES.

THE QUEER FOODS NEW YORK FEEDS ON.

TEW YORKERS eat all

of things. From the Battery to Harlem, for to-day's dinner, many viands will be caten with relish by some New Yorkers which have never touched the palates of others.

The thought of bird's nest as an entree would nauseate the German, who delights in strong smelling cheese riddled by fungi. John Chinaman would turn up his pug nose at the sight of the unsavory Limburger, and find the very quintessence of earthly joy in a dish of birds' nests imported from his native land.

A surfeit of salt meat on shipboard A surfeit of salt meat on shipboard naturally makes Jack Tar eschew meat of all kinds when he is on shore. So he gots in for butter cakes—a remarkable and a peculiar kind of butter cakes. Nobody but sailors and a few other gifted mortals can digest them. They are about three inches in thickness and three inches in diameter. Six are piled upon a plate in pyramidal form, and they are fairly swimming in hot butter, which shows its origin in a strong odor of lard. These and black coffee are taken down the sailor's throat with a keen and gratifying relish.

ish.

A wealthy shipowner, who has not digested a meal in comfort for thirty years, stood watching a sailor as he made sad havee of six eggs and as many butter cakes in as many/minutes one day, and he gasped out: "I would give half my fortune if I could eat like that!"

one day, and he gasped out: "I would give half my fortune if I could eat like that!"

Chinatown delights in its individuality. It has two prominent restaurants. One is on Doyers street. The other is on Mott street. The Doyers street one is on the ground floor, pretends to some style and serves a great many dishes in American style. Parties from Fifth avenue often visit it and enjoy a meal prepared by a Chinese cook. The Mott street restaurant is orthodox. Therefore, it is upstairs. The tables are a foot or more higher than those in an American restaurant, and the pig tailed guests sit on high stools, itwisting their legs about and resting them on the rounds underneath. Here is served every rare and luxurious Chinese dish which can be obtained in Pekin itself. Here Chinamen, who were serfs in their own country, having prospered by washing shirts, have enjoyed for the first time dainties from China because they were too poor to buy them on their native soil. He who thinks that the Chinaman lives entirely on rice, and that rats are his only luxury, does John an injustice. Only a few of the Chinaman his only luxury, does John an injustice. Only a few of the Chinaman respends more on his tood than the American who realize the same income. John is an epicure. He likes to eat. He cits at the tables in gossiping threes and fours, masticates his food thoroughly and alwayspends an hour at a meal. The good health of the Chinaman may well be attributed to his strong and well cared for digestive apparatus.

The Chinamen like soup—a sort of noodle soup of their own peculiar manufacture. A yellow layer of

n like soup-a sort o

The Chinamen like soup—a sort of noodle soup of their own peculiar manufacture. A yellow layer of dough, made of flour and other things, is molded by a bamboo pole for half a day.

The manufacture of the most expensive of Chinese delicacies. It costs the restaurant \$1.60 per pound, and a portion costs the restaurant's patrons something like \$2.00. Judging by its name one would imagine it to be some submarine monster who made human beings its proy. Really, it takes two manufacts om half to be come to make the manufacture is almost transparent. For all the cyo of the American can tell it might be a strip of gelatine wraped like a piece of leather blistered by the heat. When cooked its taste is delicious, so the Chinamen say.

say.

The Mott street restaurant advertives that it has for sale only first quality bird's-nest. The raw bird's-nest is kept in a candy jar on one of the shelves in front of the bench where the Chinese cook mixes his concections. It is composed of little pieces of hard gray matter about the size of medicine capsules and of quite the same shape. A portion of bird's-nest costs from \$1 to \$2.

The flatfish, sharkfish and shellfish are other very queer marine subjects

which are done in twists and other fantastic shapes to catch the eye of the East Sider. Some, besides having the sugar frosting, are sprinkled over with almond and spices. Then there are crullers and doughnuts, which no one would eat if they taste as badly as they look. With the great pretzels carried about on poles by the street men, every one is familiar. Pretzels secure their brittle covering by being soaked in a sort of lye.

There is a pudding which all East Side people like. It is black and heavy and filled with spices, and is baked in a great square tin. It is seldom seen west of the Bowery.

Most New Yorkers are familiar with German dishes. Frankfurters and wienerwursts and the twenty or more dishes peculiar to Germany have become more or less American because the energetic grocers and butchers display their wares in tempting array on every side.

The cooks of the world are the

display their wares in tempting array on every side.

The cooks of the world are the French, and a swell menu contains few dishes out of the ordinary which are not of French origin. After years we have learned to enjoy a French dish of frogs' logs. Snails, which the Parisian considers the choicest of dainties, however, may be found only on the menus of a few of the strictly French uptown restaurants. The French on upper Sixth avenue make of snails the dainties of a choice Sunday dinner. Beef palates and codish, something never eaten by Americans, are regularly served at the orthodox French cafes.

Probably the Italians of the city en-

French cafes.

Probably the Italians of the city enjoy more dishes peculiar to themselves than any other nationality, except the Chinese. The Italian, no matter how poor he may be, must have his soup. The soup of the poor Italians of Multery Bend is made up of garlic, onions, macaroni and many other vegetables. Polenta, corn meal and water in the form of porridge, tripe and saltied codfish are the other dishes in wheh they find delight and nourishment.

which they find delight and nourishment.

The peculiarity of Italian cooking is the tendency to mix up a number of different things in the same dish. Their veal or their beef usually comes in small bits inclosed by a covering made of vegetables and pastry.

The "hot tamale man" has become a feature on our streets. Tamales are decidedly Spanish. There is a Spanish restaurant in the city where you can get not only tamales, but can gorge yourself with that completely Spanish dish known as the olla podrida, which is composed of bits of meat, bits of vegetables and spices, all stewed in one basin.—New York Press.

Wild Cat Hunting Great Sport,

It is not generally known, but it is true, nevertheless, that right here in It is not generally known, but it is true, nevertheless, that right here in Georgia there is exciting sport to be found hunting flerce animals of the dangerous sort. The wildcats which thrive in the swamps of the Savannah River, down in the good old county of Lincoln, in particular, because there is no railroad to disturb the calm wildness of the valley, are calculated to give about as much fun to sportsmen as the fellows have out West, where all manner of wild beasts dwell. Those cats are nearly as large as the average fox hound and have claws like a small size tiger. They are of a dark gray color and live in dens and hellow logs fallen in the swamps and dense forests of the river valleys. With a large pack of hounds the cat may be "jumped" early in the morning and run all day without ever affording a chance for a shot at him, unless the man with the gun goes into the swamp at some crossing and waits for the animal to come skipping down the canebrake ahead of the hounds. The chances are ten to one that the cut will, if fired by a long chase, make an brake ahead of the hounds. The chances are ten to one that the cat will, if fired by a long chase, make an attack and the hunter has to be quick on the trigger or the beast will spring upon him. Usually when the cat gets tired he will back himself against the trunk of a huge tree and fight the dogs if they come near him. One blow of the cat's claws will send a hound howling out of the wilderness of cane and briar, and they never show much willingness to go back again. A wildeat can whip any pack of hounds, and the only way to get them is to shoot them and take them home dead. Several cats hunts are being planned in Atlanta just at present.—Atlanta Constitution.

Indians of the Far North. Indians of the Far North.

"A great crowd of dirty natives were on the bank to welcome us; their skinledges dotted the slope back of the fort, and their long pointed canoes were drawn up in rows in a sheltered curve of the shore. These Indians were the "Dog Ribs," whose huntingground lies east and north of the Great Slave Lake and in the Barren Grounds. Their largest game consists of the musk-ox and the reindeer, found in great numbers in the infounds. The flatish, sharkfish and shellfish are other very queer marine subjects whose habitat is China and which are eaten by the Chinamen of New York.

The German baker sells a cake at the rate of sixty-five cents per hundred, which is about double the size of a breakfast biscuit. It is made by receive a street uniform,—attemped on soles are an equally scaled which is about double the size of a breakfast biscuit. It is made by receive a street of the more was of a breakfast biscuit. It is made by receive an entering and as there was of a breakfast biscuit. It is made by receive a street of the more and the rate of sixty-five cents per hundred, which is about double the size of a breakfast biscuit. It is made by receive a street of the mush-ox and the reindeer, found in great numbers in the interior. These "Dog Ribs," had been short of ammunition, and as there was of a breakfast biscuit. It is made by receive the top of a stail shell. This is covered over with a thick coat of sugary frosting. A foreign overs all of the East Side cakes, which acts the part of temptative for terms. Send 4 counts makes them editle. When broken in two the body of these cakes proves to be a vile yellow. Just how this yellow is obtained is a secret which the baker guards very carefully. He says have a made of the best flour.

The cakes are spongy and tough. There are no to the part of temptative in two the body of these cakes proves to be a vile yellow. The work of the were part of the part of the

SCIENTIFIC AND INDUSTRIAL.

The human skeleton, exclusive of the teeth, consists of 208 bones.

Leunhauk once examined a section of human scalp that had nearly 12,000 hairs to the square inch. One horse-power converted into gas equals twelve candle-power; into electricity, equals 1600 candle-power.

Solitary confinement is calculated, doctors state, to produce melancholia, suicidal mania and loss of reason.

suicidal mania and loss of reason.

Nine months of absolutely solitary confinement are almost certain to result in the mental ruin of the convict.

A musical instrument, the pyrophone, has been invented which extracts all the tones of the scale from gas flames.

Kailroad authorities says that an ordinary locomotive has 300 horse-

ordinary locomotive has 300 horse-power and burns a ton of coke for eighty miles of passenger train travel.

The human lungs retain the air in their substance with such obstinacy that it cannot be expelled by any com-pression short of absolutely disinte-grating the tissue.

grating the tissue.

A Manchester (England) man carries on his person a complete pickpocket alarm system. Removal of watch, point of the picker causes the ringing of a bell. The electric plant weighs twenty-two ounces.

An electric lighting plant at Ealing, England, is operated by the wasto heat from garbage destructors, and provision is made for condensing the steam from the engine with liquid sewage, chemically treated to make it innocuous.

innocuous.

A novel plan of strengthening a flywheel has been put into successful
practice in the Mannesmann Tube
Company's works in Germany. The
wheel consists mainly of wire, seventy
tons of which are wound around the
hub, between two steel disks twenty
feet in diameter, and completely filling the space. ing the space.

ing the space.
California is soon to try an industry that has hitherto been confined in this country to New York City—that of whalebone cutting. While much of the world's supply of whalebone is landed in San Francisco from the whaling ships, it has hitherto all been sent to New York City and London to be cut for user.

be cut for use.

Dr. Zacharin, the late Czar's physician, has devised a new method for stanching the flow of blood. Steam is injected into the wound through a catheter for a minute or less. The patient, under the influence of chloroform, feels no pain and suffers no ill consequences. It is said that experiments show that by this method portions of the liver, spleen, kidneys or lungs may be removed without serious loss of blood and without fatal effects.

Pocket-knife blades are very un.

ioss of blood and without fatal effects.

Pocket-knife blades are very unevenly tempered. Even in so-called
standard cutlery some blades are hard
and some are soft. For the latter
there is no remedy, but the temper of
hard ones can easily be drawn slightly. Take a kitchen poker and heat it
red hot. Have a blade that is to be
drawn bright and hold it on the poker
for a moment. When the color runs
down to violet blue stick the blade in
a piece of tallow or beef suct until
cold.

Deadwood is Defunct.

Deadwood is Delunct.

Deadwood, North Dakota, of today is a straggling village of houses and shops in a gulch. The creek that tears through the town makes a noise when men are not talking polities on the bridges. Seventeen years ago the water of this stream was clear, and men could whip trout from its depths. It is red now, and when a stranger to the village stands upon the bridge he is told by the natives that if he were to wheel a wagon from bank to bank there would be gold enough on the tires of the wheels to pay his fare to Spearfish. And Spearfish is a goodly distance. "That water is colored by the waste of the Homestake mine," these same natives will say. Continuing they will declare "there is gold in every riffle." The town is dead, though. Its dance-houses are closed, the old-time mail coach is now a feature of a show in the East, and the limbs of the trees to which the vigilantes of old used to string their victims are molting.—Chicago Herald.

Derelicts at Sea.

The Admiralty and Board of Trade Committee, of England, have recently published a curious report on the sub-ject of the destruction of derelict vessels. The committee recommends the better reporting of derelict vessels, as to their character and location and to their character and location and
the publication periodically of such
report. But, on the other hand, they
do not deem it necessary to destroy
abandoned vessels or to hold international conferences to discuss the subject. The report further states that
the danger of collision with derelicts
is probably much exaggerated, and
that to publish the information concering derelicts given in the charts issued by the United States would be
likely to mislead and needlessly alarm
English mariners. This casts a very
unjust reflection upon the value of the
United States charts. If the derelicts
are a menace to navigation, as the
committee's report virtually admits,
they certainly deserve more serious attention.—Scientific American.

Fine Funeral of a Pet Puz.

Fine Funeral of a Pet Pur-

Fine Funeral of a Pet Pug.

Paris is laughing over the extravagant funeral of the pet dog of an Americen family resking in the gay apital. The body was placed in two caskets, one of oak, the other leaden, conveyed in a hearse covered with flowers to Vaucresson, and there buried. A number of mourners in carriages followed the hearse to the cemetery, and a monument costing \$300 was erected over the grave, the total expenditure for the funeral amounting to over \$500,—Chicago Herald.

HOUSEHOLD AFFAIRS.

SALAD DRESSING THAT NEVER FAILS.

SALAD DIESSING THAT NEVER PAILS.
One teaspoonful of mixed mustard,
one-half teaspoonful of salt, yolks of
two eggs (raw). Mix thoroughly and
stir in slowly, drop or two at a time,
one cup of the very best sweet oil;
then add cider vinegar to taste. When
finished it is a thick white cream. The
juice of a lemon makes it extra nice.
—Now York Recorder.

CAKE CROQUETTES.

Mrs. Rorer's receipt for cake croquettes calls for sufficient stale cake that when rubbed between the hands will produce one pint of crumbs. Cover this with about a half pint of milk and soak for twenty minutes. Turn into a saucepan and stir over the fire until thick and boiling hot. Add the yolks of two eggs and a teaspoonful of vanilla, and turn out to cool. When cold form into pyramids, dip in egg, and then in bread crumbs and fry in smoking hot fat. Dust with powdered sugar and serve. They may also be served with a liquid pudding sauce.—New York Times.

APPLE FRITTERS.

Make a batter as for pan cakes, using three cups of flour, five beaten eggs, one quart of sweet milk, one teaspoonful of salt, and two heaping teaspoonful of batting powder. Beat the batter very hard, then add three large apples, pared and sliced, one tablespoonful of sugar, and one teaspoonful of cinnamon. Select apples that are easily cooked, or if they cannot be obtained, cover with water and cook until half done, then drain off every drop of the liquor, and when cold, stir into the batter. Fry at once in large spoonfuls.—American Agriculturist.

VEAL CURRY.

Cut up about two pounds of lean veal into small pieces. Cut a large onion and one large sour apple into slices, put them into a saucepan with a heaping tablespoonful of butter, and stir them about till lightly browned; then stir in a good tablespoonful of curry powder and a tablespoonful of flour. Add a pint of water and the veal, season with salt, stir around two or three times to raix thoroughly and cook gently an hour and a half, or unor three times to hix thoroughly and cook gently an hour and a half, or until the veal is perfectly tender. Add the juice of half a lemon and stir it around very gently. Turn the curry on a hot dish and serve with a border of rice.—Boston Cultivator.

Put a pint of stale bread and a pint of milk into a deep bowl, and after covering let them stand over night in covering let them stand over night in a warm place. In the morning rub through a colander and add to the mixture a teaspoonful of salt, two tablespoonfuls of sugar, one teaspoonful of soda (previously dissolved in two tablespoonfuls of cold water), one cupful of flour and two eggs beaten well. If you choose you may also add a light grating of nutmeg, and should you have a few spoonfuls of sour cream the cakes will be improved by using it at this point. It takes more time to fry these cakes than the plain flour griddle-cakes.—New York World.

Corn pops easily and nicely if the popper is passed gently over the lids of the stove, where there is a bright

fire.

Corn Balls—For eight quarts of molasses,

Corn Balls—For eight quarts of popped corn take one cup molasses, half a cup of sugar and a small piece of butter; boil until it hardens in water (not brittle), then mix with corn and make into balls.

Sugared Corn.—For eight quarts popped corn take one pound of granulated sugar, one teacup of water; boil until the syrup "strings" or forms soft ball in water; flavor and pour over corn, and stir with wooden spoon until the syrup sugars.—Now York Journal.

A tablespoonful of lime water to pitcher of milk is very beneficial. A shovel of hot coals held over potted varnished furniture will take

spotted varnished furniture will take out the spots.

After knives have been cleaned they may be brilliantly polished with charcoal powder.

Tie a strip of muslin on the end of a round stick and use to grease bread and sake name.

and cake pans.

and cake pans.

No receptacle for soiled clothes, even if handsomely decorated, should be kept in a sleeping apartment.

Once a month is often enough for a dry shampoo. Too much washing is not good for the hair that inclines to be dry.

In baking bread or rolls put a saucean of bailing water into the oven

pan of boiling water into the oven. The steam will keep the crust smooth and tender.

The merest dash of cinamon in cup of chocolate after it is poured i said to add a piquant and undistinguishable flavor. guishable flavor.

Much of the heavy cake and bread is the result of the oven door being banged when closed. Close the door as gently as possible.

as gently as possible.

Wear well fitting shoes about the housework. They will be less fatiguing than loose, untidy slippers that are supposed to be worn for comfort.

If the children have no appetite in the morning insist on each drinking a glass of hot milk, salted. Do not allow them to go to school without food.

When you wish to no year the

## To the Younger Cooks,

the beginners in the art of bread and cake making, there is no aid so great, no assistant so helpful, as the

## Royal Baking Powder.

It is the perfect leavening agent and makes perfect food. Do not make a mistake by experimenting with any other.

ROYAL BAKING POWDER CO., 196 WALL ST., NEW-YORK.

Oh, What a Time

Sensible.
Pneumatic tires have been found ver; serviceable on hospital ambulances.

KNOWLEDGE

Ages of Royalty.

The King of Denmark is 76, Queen
Victoria 75, the King of Sweden 65,
the Emperor of Austria 64, the King
of Belgium 59, the King of Roumania
55, the Prince of Montenegro 53, and
the Sultan of Turkey and the King of
Italy each 50.

Oh, What a Time.

The discovery was made by a bride in Bloomfield, N. J., on her way to the church that she had on dark shoes instead of white. She insisted on returning to change them. As she was about to re-enter the vehicle, she fell and sprained her ankle. Before the carriage reached the church, a wheel rolled off and the bridal party had a severe shaking up. Not Much.

Not much to give, a cup of water, yet its draught of cool refreshment drained by fevered lips will send more pleasure through the frame than when the julee of wine renews the joys of brighter days; not much to buy, a bottle of St. Jacobs Oil, yet rubbed well on lumbago's twisting pains, will straighten up and cure more crooked backs than when the boys march forth on holiday parade. Not much to try it, anyway; for in all its world-wide mission to comfort those in pain, it never yet deceived, so that its name like household words is known to be remembered. It's the external wine of joy.

Arizona is almost exactly twice the size of

We ofter One Hundred Dollars Reward for any case of Conference of the Hundred Dollars Reward for any case of College One of the Hundred Dollars Reward for Bull's Catarrh Cure.

F. J. Chieser & Go., Props. Tolledo, O. We, the undersigned, have known F. J. Cheny for the last 15 years, and believe him person for the last 15 years, and believe him person for the last 15 years, and believe him person for the last 15 years, and believe him person for the last 15 years, and believe him person for the last 15 years and believe him person for the last 15 years and 15

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 princed on every package, also the name, Syrup of Figs, and being well informed, you will not accept any substitute if offered. Walding, Kinnan & Mahvin, Wholesale Druggists, Toledo, Ohio, Hall'a Catarrh Cure is taken internally, act-ing directly upon the blood and nuccous sur-faces of the system. Price, 75c, per bottle. Sold by all Druggists. Testimonials free.

With Emphasis
we say that Ripans Tabules, the best and
standard remedy for stomach and liver
troubles, will cure your headache or bilious attack. One tabule gives relief.

There are 108 applicants for the Connabor Commissioner's position.

Dr. Kilmer's SWAMP-Root cu all Kidney and Bladder troubled Pamphlet and consultation free Laboratory Binghampton, N.Y.

In 1893, there were 60,025 distilleries in peration in the German Empire. I could not get along without Piso's Cure for Consumption. It always cures — Mrs. F. MOULTON, Needham, Mass. October 22, 1894.

Mrs. Winslow's Soothing Syrup for childre teething, softens the gums, reduces inflama-tion, allays pain, cures wind colic. 25 c. a bottl

London consumes 11 tons of salt daily. Karl's Clover Root, the great blood purific dives freshness and clearness to the complex on and cures constipation. 25 cts. 50 cts. §

Ten Collars of Five Pairs of Cults for a wall for Six Collars of Pive Pairs of Cults for Six Collars and Pair of Cults by mail for Six Collars Reversible Collars Company,

REVERSIBLE COLLAR COMPANY,

7 Franklin St., New York. 27 Kilby St., Doston.

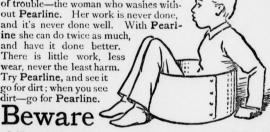
PENSION VAIN W. MOREIN, D. C. Successfully Prosecutes Claims, Late Principal Examiner U.S. Pension Bureau, Jyrsin late war, Ibaujudicating claims, arty since

WALL ST. NEWS LETTER of value sent FREE to readers of this paper. Charles A. Buldwin & Co., 40 Wall St., N. Y.

RUPTURE Cured
POSITIVE FYR
HOLDS RUPYIRE
Worn inght and day, Haa
nadjustable Pai wite
ean be made larger or
smaller to suit changing
condition of RUPTURE.

PISO'S CURE FOR
GUISS WHILE ALL FISE FAILS.
Best Cough Styrup. Thates Good. Use
In time. Sold by druggists.
GONSUMPTION

In a Peck of trouble—the woman who washes with-out Pearline. Her work is never done, and it's never done well. With Pearline she can do twice as much, and have it done better. There is little work, less wear, never the least harm. Try Pearline, and see it go for dirt; when you see dirt—go for Pearline.



Peddlers and some unscrupulous grocers will tell you, "this is as good as" or "the same as Pearline." IT'S FALSE—Fearline is never peddled, if your grocer sends you an imitation, be honest—send it back.

285 JAMES PYLE, New York.

Hitch A

It's the up-to-date way of cultivasor.
But be sure and hitch him to the

"PLANET JR." STEL HORSE HOE AND

Light, strong and easily controlled by convenient levers. Has separate
ideling elses hoeing, furrowing, or ordinary cultivating, Our free-for-all
tells all about it.

S. L. ALLEN & CO., Philadelphia, Pa. "PLANET JR." SPEEL HORSE HOE AND CULTIVATOR

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