

Impure Blood--Eczema

Intense Itching & Burning

Hood's Sarsaparilla Cured and Cured Relief.

"I was troubled for months with a breaking out on my skin. I suffered terribly at night and had to cut my finger nails short to keep me from scratching. Three physicians did not help my case. I had about given up in despair when a friend advised me to try a bottle of Hood's Sarsaparilla. It seemed as if every dose helped me and after I had taken a few bottles I was entirely well and a sound man again. I proved Hood's Sarsaparilla to be a good blood purifier."

Mr. Wm. M. Fleniken and I gladly recommend it to every sufferer. WILLIAM H. FLENIKEN, Carmichaels, Pennsylvania.

Hood's Sarsaparilla Cures

Be Sure to get HOOD'S Cures

Hood's Pills Easy to try, easy to take, easy in effect. See THE WASHWOMAN'S motto—"Let us soap for the best."

STATE OF OHIO, CITY OF TOLEDO, Lucas County.

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 copy of Catarrh that cannot be cured by those of HALL'S CATARRH CURE.

Hood's Sarsaparilla Cures

Notary Public, Hall's Catarrh Cure taken internally and acts directly on the blood and mucous surfaces of the system. Sold by Druggists, Free. F. J. CHENEY & CO., Toledo, O.

Brains.

The brain of the adult male will average about 50 ounces in weight; that of the adult female about 45 ounces. The maximum weight of the healthy brain is about 64 ounces; the minimum about 31.

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.

WORLD'S FAIR HIGHEST AWARD!

IMPERIAL GRANUM

THE GREAT MEDICAL FOOD

Has justly acquired the reputation of being The Savior for INVALIDS and The Aged.

AN INCOMPARABLE ALIMENT FOR THE GROWTH AND PROTECTION OF INFANTS AND CHILDREN

A superior nutritive in continued Fevers, And a reliable remedial agent in all gastric and enteric diseases; often in instances of consultation over patients whose digestive organs were reduced to such a low and sensitive condition that the IMPERIAL GRANUM was the only nourishment the stomach would tolerate when LIFE seemed depending on its retention;—And as a FOOD it would be difficult to conceive of anything more palatable.

Sold by DRUGGISTS, Shipping Depot, JOHN CARLU & SONS, New York.

THE LAND OF ACADIA

IMMORTALIZED BY LONGFELLOW IN "EVANGELINE"

How the Great Poet Came to Write the Story—A Tragedy of the Colonial Wars—The Acadia of the Present Day.

A Pathetic Story.

The investigation of the literary origins of various productions is now being prosecuted at so lively a rate that the critics are fain to go into the by-ways and hedges of literature for the purpose of ascertaining how the great masterpieces of our own and other languages were produced. Anecdotes and reminiscences accounting for the origin of various literary productions are always acceptable and generally instructive from the fact that they show that literary works are not, as a rule, inspirations, but rather accretions; that is to say, after the primal idea has once been apprehended, little by little it is added to until the finished product is achieved.

Somewhat in this way did Longfellow's "Evangeline" have its origin. As the story goes, a gentleman from Salem was once dining with Hawthorne and Longfellow, when he entertained the



A HARVEST SCENE IN ACADIA.

poet with an account of how he had been endeavoring to interest Hawthorne in a legend of Acadia. A young maiden, he said, in the hurry and confusion of the enforced embarkation, had been separated from her lover. The years went by and constantly she sought him, but not until they were both old did the twain meet again. The gentleman, whose name has not been preserved, said that he had recommended the subject to Hawthorne as a fit topic for a novel, but that the latter did not see his way clear to put it in literary shape, having other work on hand at the time. Longfellow caught at the subject, and asked if it would be agreeable for him to use it in a poem. The gentleman cheerfully consented, and Hawthorne, too, willingly turned over the subject to Longfellow for poetical treatment. This, it is stated on apparently good authority, was the origin of "Evangeline," but this anecdote gives no idea of the manner in which the subject must have spread out before the mind of the poet as he was working it up in all its fullness of detail for the eyes of his readers.

The story of "Evangeline" is by no means the only literary relic of Acadia, for among the 28,000 present French inhabitants of that region there still linger many legends of the day when the French residents were ruthlessly driven from the homes they had founded for themselves, from the farms they had taken pains to render fertile and valuable by the labor of their hands. With remarkable pertinacity do the French of Nova Scotia cling to the language, the dress, the manners and customs of their ancestors, and travelers assure us that when among them the impression is strong that one is in France, but in a France grown old, the France of 200 years ago, the Brittany or Normandy of the days when Louis le Grand straddled along the waiks of Fontainebleau and imagined himself the greatest of monarchs who had ever lived. For it is a curious fact that among colonists separated from the mother country there have lingered relics of observance in unimpaired exactitude just as they were brought from the mother country. The mother country changes; the colony does not. When the American revolution broke out little colonies of Dutch in New York, New Jersey and Pennsylvania already spoke an antiquated dialect; in Acadia and also Canada, French is spoken, but it is an antiquated French—the French of two centuries ago.

The story of Acadia is one of those pathetic narratives which are sometimes found in tradition, less frequently in actual history. The western coast of Nova Scotia was claimed and settled by the French as early as 1604, but not long after this date it was also claimed by the English. The land of that region was regarded as valuable, principally from its proximity to the water, for even at that early date the immense value of the fisheries on the banks of Newfoundland and in the surrounding waters had already been recognized, and as the whole country was claimed both by the French and by the English, quarrels as to jurisdiction, the right to fish in the neighboring sea and the right to land for water, for provisions, and to dress and dry the fish, were very frequent. During the wars between England and France, all the American colonies suffered to a greater or less extent, but Acadia, perhaps, most of all, for they were in a position where, although situated close to their French friends on the mainland, they were yet closer to the English. With the former they could not side; with the latter they would not; and the result was that while unwilling to take the oath of allegiance to the English King, they were nevertheless forced into a position of seeming loyalty, the oath they had taken being that of "fidelity" and not of allegiance. As a matter of fact, however, neither side trusted them; the English were afraid to do so because they spoke the French language, and to all intents and purposes were enemies; the French would not, because the Acadians had taken an oath of "fidelity" to the English King. They were called "neutral French," and the difficulty of their position was extreme, for both sides suspected them of breeding trouble. Between 1713 and 1755, the "neutral French," though a simple agricultural people, were continually in hot water with both parties, and finally the British Government determined to remove the entire population of the west coast of Nova Scotia and disperse them among the other colonies of North America.

As to the number who were thus violently dispossessed, the historians are greatly at variance. Some say that the entire population did not exceed 7,000, and of these no more than 2,000 were removed. This is the minimum, while on the other hand there are others who assert that as many as 18,000 were violently ejected from the homes they had themselves created and were scattered along the coast of North America. For the step itself there may possibly have been some excuse, for there seems no doubt that the English Government was subjected to embarrassment on account of the presence of these people whom they could not count as friends nor yet treat as enemies. There have been instances in which whole provinces have been dispossessed of their inhabitants, but very few in which the wholesale eviction was carried on with such barbarity, and for the manner in which this movement was carried out no justification can be framed.

When the determination was arrived at to remove the population there was no hesitation on the score of humanity. Troops were brought to the scene and the French colonists were informed that they were to be removed at once. They were imprisoned, or rather corralled by the soldiers; their houses were burned or blown up with gunpowder; their crops were set on fire; their domestic animals butchered before their eyes as provision for the fleet. The embarkation of the population was carried on so hurriedly that in many cases families were separated whose members never met again. Evangeline was probably not the only maiden among the unhappy French whose lover was transported in another ship than her own, and, if the truth were known, there probably was a score of just such reminiscences as that which Longfellow has described. In one village all the population was gathered in a hilltop or on a site that commands an extensive view of the neighborhood, and wherever there is a site there is certain to lurk in the neighborhood a tradition of buried bells or buried treasure left in charge of the priest and by him concealed when the English took the population away.

Old cemeteries there are in abundance, but the early tombstones and headboards are all gone, and the oldest which now remain are those of the days of the English occupation, and marking the places where the first colonists from Connecticut and Massachusetts Bay, and from England were laid away by their friends to sleep the last sleep.

In one of these Annapolis graveyards there is a tomb which connects Acadia with Spain, and with the memory of England's greatest modern general. It is the tomb of Gregoria Remonia Antonia. She was a Spanish girl, and while the Duke of Wellington was making his triumphant campaign through the Spanish peninsula she was unfortunate enough to attract his attention. An amour, not at all to the credit of the English general, followed, and in her simplicity she fell an easy prey to his wiles. She expected him to marry her; there is reason to believe that he promised to do so, but soon, of a tramping of her, he compelled her to marry an Englishman of low degree, a rough man, and gave him the necessary funds to emigrate to America. To Nova Scotia came this man with his wife, and settled at Annapolis, where for many years the Spanish lady languished with a broken heart, far from her native home and the people of her own race. Memories of her still survive in the town, an elegant little old Spanish lady who always dressed in silks and laces, and who by her native gentility invariably commanded the respect of her associates, and by her kindness of heart attracted their esteem.

There is a pleasant antiquity about the houses of Annapolis, for while many of them are new, in some manner best known to themselves the architects manage to give them the appearance of being old. The style of architecture is antiquated. The houses have neither shutters nor blinds; bay windows are numerous and of generous proportions, and give even the small houses an aspect of impertinent curiosity, as though their inmates wished to look out in as many directions as possible. After the summers and winters of a few years have roughened the exterior it is impossible to distinguish a comparatively new house from one built 100 years ago, for whatever other changes may have been wrought in the dwellings of old Port Royal there have been none in architectural style, and the people seem to be just as well satisfied to live in houses like those inhabited by their grandfathers as they would in buildings with all modern conveniences, for in Annapolis style counts for very little. Save in this particular the city is remarkable for nothing, and, indeed, the whole coast, given up as it is to fishing villages and the homes of fishermen and simple farmers, thrifty as their race is wont to be. They live side by side with their English neighbors, and although, on account of their difference in race and religion, there is little social intercourse, there is also comparatively little enmity felt between the races. They hold aloof from each other, but they are not in open antagonism.

Among the French of the Acadian coast there still linger many memories of their early history, and the old settlers will tell with gusto the tales that have come down to them of the landing of Portneuf and how he traded with the Indians, how the Indians came to love him and his people, and how, to the savage taste, there was nothing so delicious as the bread that the white men made. The Indians themselves, though fond of this dainty, could not be induced to make it, for the labor of grinding corn or wheat into flour was too much for their love of ease, and rather than make flour they preferred to do without bread. And how Portneuf built a fort at Port Royal, now Annapolis, and made a block house there which stood until a few years ago, when it was taken down by some greedy Annapolitan, who made it into canes to sell to strangers. And how the savages were converted and baptized by wholesale, probably understanding little of the meaning of the rite; the priest taught them the Lord's Prayer, to which they found grave objection on the score that while it asked for their daily bread the supplication did not also include moosefish and fish, and how a certain Indian, instigated by a love of mischief, played a disgraceful trick on the priest who was endeavoring to learn the language, and when the worthy father strove to write down the names of various objects, the wily savage gave him, instead of the true and proper names, all the oaths, ejaculations and filthy exclamations in the Indian tongue; and the consternation of his reverence when he subsequently discovered, in an attempt to preach, that his congregation thought he was cursing them, when he simply made use of the words he had been taught by his unworthy instructor; and how he promptly declared that that particular Indian was possessed of the devil—all these things and many more are to be gathered among the French who still linger along the Acadian coast.

Annapolis is on the site of Port Royal, but there are no signs of the French town save the outworks of the fortress, and these are overgrown with grass in such a fashion that in some quarters it is difficult to trace the lines of the old French fort, and to tell where they began, and where they ended. In the neighborhood, however, from time to time discoveries are made, of implements which were hurriedly concealed by the inhabitants before their removal, perhaps in the hope that at some time they would return; of spoons and the vessels used in the sacred offices of the church, hurriedly buried by the people just previous to the sad embarkation. Two or three French churches are still to be found in the neighborhood, generally either on a hilltop or on a site that commands an extensive view of the neighborhood, and wherever there is a site there is certain to lurk in the neighborhood a tradition of buried bells or buried treasure left in charge of the priest and by him concealed when the English took the population away.

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These are the quantities to mix with cereals and the lengths of time they should boil to be thoroughly cooked: Pearled Wheat—Five measures of liquid to each of wheat; cook four to six hours. Pearled Barley—Five measures of liquid to each measure of barley; cook from four to six hours. Coarse Hominy—Five measures of liquid to each measure of hominy; cook from six to ten hours. Fine Hominy—Four measures of liquid to each measure of hominy; cook from four to six hours. Coarse Oatmeal—Four measures of liquid to each measure of oatmeal; cook from four to six hours. Rolled Wheat—Three measures of liquid to each measure of wheat; cook two hours. Rolled Barley—Three measures of liquid to each measure of barley; cook two hours. Rolled Oats—Three measures of liquid to each measure of oats; cook an hour. Rice—Three measures of liquid to each measure of rice; cook an hour. Farina—Six measures of liquid to each measure of farina; cook half an hour to an hour. Cerealine Flakes—One measure of liquid to each measure of cerealine; cook half an hour.

These excellent dishes are of good old English stock, and have been tried with unlimited success: Breakfast Rolls—One cup of scalded milk, one compressed yeast cake; butter the size of an egg, teaspoonful of salt. Mix as soft as will knead; put in a warm place to rise. In the morning roll out half an inch thick. Put a little butter on each, and double over together. Let it rise for two hours, and bake in a moderate oven. English Muffins—One and one-half cups of milk, two eggs, one-half teaspoon of sugar, one tablespoonful of baking powder, a little salt; flour to make the consistency of cake. Bake quickly; serve immediately. Sally Lunn—One pint of milk, three eggs, two tablespoonfuls of melted butter, one tablespoonful of sugar, a pinch of salt, two tablespoonfuls of compressed yeast, flour to make a stiff batter; warm the milk and add the butter to this; the well beaten eggs and flour next. Beat the batter until smooth, add your yeast, and set to rise for five hours. Virginia Corn Bread—One cup of sour milk, buttermilk preferred. Half a teaspoonful of soda, dissolve in the milk. Two tablespoonfuls of melted butter, one pint of corn meal, to which should be added a pinch of salt. Make a batter of these ingredients, and have your square tin pan well greased and hot. This is very important. Pour in your batter, bake for twenty minutes; serve immediately. They should not be allowed to stand. Corn Dodgers—One pint of corn meal; salt to taste; water or milk and water in equal parts if desired; to make a batter of the right consistency, so as to mold in your hand in small pieces. Bake in a quick oven. Graham Bread—One pint of graham meal, one quart of flour, half a cup of molasses, one cake of yeast, a little salt; mix soft, and let rise overnight. Stir as little as possible, and put on a well-battered pan to bake in a slow oven.—New York Recorder.

HOUSEHOLD AFFAIRS.

BEDROOM RUG.

A very pretty bedroom rug may be made out of burlap, one and one-third yards long and three-quarters of a yard wide. Work a border four inches wide all around the rug in Greek design, in cross stitch, about two inches from edge, with angora wool or double zephyr, in shades to harmonize with the furnishings of the room. One's initials may be worked in the centre of the rug. Turn in the rug all around, line with burlap, putting canvas in between for stiffening. This rug gives a very pretty effect and can be put in any conspicuous part of your room where there is not too much walking.—New York World.

THINGS FOR THE HOUSEWIFE TO TRY.

Steaming a stale loaf of bread to freshen it.

Dipping sliced onions in milk before frying.

Warning crackers slightly in the oven before using.

Heating dry coffee before pouring on the water.

Fried sweet apples when you have liver or kidney.

Pouring vinegar over fresh fish to make the scales come off easily.

Adding lemon juice to the water in which rice is boiled to keep the grains separate.

Beating the whites of eggs at an open window if the kitchen is hot and steamy.—Table.

KEEPING ONE'S YOUTH.

More than half of a housekeeping woman's life is spent in worrying, and a good share of the other in preparing food, as though the stomach were the immortal part of us. Take one-quarter of the time a woman devotes to making pies, preparing puddings, putting up preserves, baking cakes and frying, etc., and let her devote it to rest and recreation and she would not look like a shred of parchment at forty. It is the non-essentials that kill us. We must learn to simplify before we can escape the doom of premature old age. Nature never intended us to live as we do. If she meant us to eat puff pastry she would have grown it on some of her trees. She has provided simple food in the shape of cereals, fruits and vegetables, and if we conform ourselves more closely to her established order of diet we should be a happier and hardier race.—St. Louis Star-Sayings.

COOKING CEREALS.

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GOOD DISHES FOR BREAKFAST.

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Highest of all in Leavening Power.—Latest U. S. Gov't Report

Royal Baking Powder

ABSOLUTELY PURE

A Planet that Causes Blindness.

A number of cases of sudden loss of sight have recently been reported from Australia which it is believed have been brought about after persons had eaten of a peculiar berry known as "native locust."

The Nicaragua Canal.

The project of the Nicaragua Canal has been debated in the U. S. Senate very vigorously. One thing should be remembered about that climate; it is death to almost every foreigner who goes there, and laborers especially succumb. It is said that the Panama Railroad cost a life for every tie. What an idea of pain and aches is in this sentence. It is mostly due to cariesness. Every laborer provided with St. Jacobs Oil would be armed against these troubles. Men's muscles there are cramped with rheumatic pain and they ache all over. That's just the condition where this sovereign remedy can do its best work. The fearful malady is very much like the break-bone fever in certain parts of America.

Canada is a little larger than the United States.

School Children

will eat sweets and you can't prevent it. The first you know of there is a headache, the child is bilious, and something must be done. Use Ribans Tablets, a remedy which is standard for such troubles.

July 24, Pioneer Day, is a holiday in Utah

Dr. Kilmor's SWAMP-ROOT cures all Kidney and Bladder troubles. Full particulars on consultation from Laboratory Binghamton, N.Y.

London is to have a world's railroad congress.

Mrs. Winslow's Soothing Syrup for children teething, softens the gums, reduces inflammation, allays pain, cures wind colic, 25c a bottle.

Japan is to make steel rails.

Karl's Clover Root, the great blood purifier, gives freshness and clearness to the complexion and cures constipation. 25c. 50c. \$1.

I cannot speak too highly of Phor's Cure for Consumption. Mrs. FRANK MORSE, 315 W 22d Street, New York, October 29, 1891.

MARRIAGE means buying five or six pairs of shoes every year instead of one.

Dr. PIERCE'S PLEASANT PELLETS

SICK HEADACHE, BILIOUSNESS, CONSTIPATION, INDIGESTION, DYSPEPSIA, POOR APPETITE,

and all derangements of the Stomach, Liver and Bowels. Of all druggists.

ONCE USED ALWAYS IN FAVOR.

YOUNG SPIRITS,

a vigorous body and robust strength follow good health. But all fall when the vital powers are weakened. Nervous debility and loss of many power result from bad habits, contracted by the young through ignorance of their ruinous consequences. Low spirits, melancholia, impaired memory, morose or irritable temper, fear of impending calamity and a thousand and one derangements of body and mind, result from such pernicious practices. All these are permanently cured by improved methods of treatment without the patient leaving home.

A medical treatise written in plain but chaste language, treating of the nature, symptoms and curability of such diseases, sent securely sealed in a plain envelope, on receipt of this notice, with reagents in stamps, for postage. Address, WORLD'S DISPENSARY MEDICAL ASSOCIATION, Buffalo, N. Y.

PATENTS TRADE MARKS Examination and advice as to patentability of invention. Send for inventors guide, or how to get a patent. PATRICK O'FARRELL, WASHINGTON, D. C.

FREE TO BALD HEADS I will mail you the free information how to grow hair upon a bald head, stop falling hair and remove scalp dandruff. H. W. Gardner, 114 W. 2d St., Cincinnati, O.

DENSION JOHN W. MOHRIS, 177 Washington St., Boston, Mass. Sufferer's Remedy for Catarrh of the Bladder, and all other diseases of the Urinary System. Prepared by Dr. J. S. Dension, U.S. Dispensary, Boston, Mass.

WORLD'S FAIR HIGHEST AWARD!

CONSUMPTION

There's Money In It

—washing with Pearline. There's ease and comfort in it, too, and safety. There's wear saved on every thing washed; there's work saved in every thing you do. There's no time wasted, and little time spent. There's nothing like Pearline. There's no harm if you use it, there's no reason in doing without it.

Beware FALSE—Pearline is never peddled, if your grocers send you an imitation, be honest—send it back.

29 JAMES PYLE, New York.

"PLANET JR." STEEL HORSE HOE AND CULTIVATOR

are sure to make things grow. Light, strong and easily controlled by convenient levers. Has attachments for all kinds of leading, cultivating and farming. Guaranteed superior to any. Our price S. L. ALLEY & CO., Philadelphia, Pa.

"A Handful of Dirt May be a Houseful of 'Hams.'"

Keep Your House Clean With

SAPOLIO