Vice Versa.

Blinker—"The women know how to handle a train."

Dinker—"Yes, and if this new society fad of female boxing gets into vogue I suppose they will be having trainers to handle them."—Philadelphia Inquirer.

$100 Reward. $100.

The readers of this paper will be pleased to learn that there is at least one dreaded disease that science has been able to cure in all its stages, and that is Catarrh. Hall's Catarrh Cure is the only positive cure known to the medical fraternity. Catarrh being a constitutional disease, requires a constitutional treatment. Hall's Catarrh Cure is taken internally, acting directly on the blood and mucous surfaces of the system, thereby destroying the foundation of the disease, and giving the patient strength by building up the constitution and assisting nature in doing its work. The proprietors have so much faith in its curative powers that they offer One Hundred Dollars for any case that it fails to cure. Send for list of testimonials. Address

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

Sold by Druggists, 75c.

Eight thousand tons of air are sent into the mines for one ton of coal extracted.

When Nature

Needs assistance it may be best to render it promptly, but one should remember to use even the most perfect remedies only when needed. The best and most simple and gentle remedy is the Syrup of Figs manufactured by the California Fig Syrup Co.

Italy has the highest murder rate of any country in the world.

Soap bubbles will freeze when the thermometer falls to 140 degrees below zero.

It Will Pay

To make some provision for your physical health at this season, because a cold or cough, an attack of pneumonia or typhoid fever now may make you an invalid all winter. First of all be sure that your blood is pure, for health depends upon pure blood. A few bottles of Hood's Sarsaparilla will be a paying investment now. It will give you pure, rich blood and invigorate your system.

Hood's Sarsaparilla

Is the One True Blood Purifier.

Hood's Pills are tasteless, mild, effective. All druggists. 25c.

PNU 40

EARLY to bed,
Early to rise,
Eat cakes made of
buckwheat,
To be healthy and
wise.

Heckers'

BUCKWHEAT

MAKES
The
Best
Cakes.

Always
Light
and Dainty.

PN

The Greatest Medical Discovery of the Age.

KENNEDY'S

Medical Discovery.

DONALD KENNEDY, OF ROXBURY, MASS.,

Has discovered in one of our common pasture weeds a remedy that cures every kind of Humor, from the worst Scrofula down to a common pimple.

He has tried it in over eleven hundred cases, and never failed except in two cases (both thunder humor). He has now in his possession over two hundred certificates of its value, all within twenty miles of Boston. Send postal card for book.

A benefit is always experienced from the first bottle, and a perfect cure is warranted when the right quantity is taken.

When the lungs are affected it causes shooting pains, like needles passing through them; the same with the Liver or Bowels. This is caused by the ducts being stopped, and always disappears in a week after taking it. Read the label.

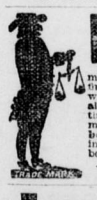
If the stomach is foul or bilious it will cause squeamish feelings at first.

No change of diet ever necessary. Eat the best you can get, and enough of it. Dose, one tablespoonful in water at bedtime. Sold by all Druggists.

PROFITABLE DAIRY WORK

Can only be accomplished with the very best of tools and appliances. With a Davis Cream Separator on the farm you are sure of more and better butter, while the skimmed milk is a valuable feed. Farmers will make no mistake in taking to get a Davis. Neat, illustrated catalogue mailed FREE. Agents wanted.

DAVIS & RANKIN BLDG. & MFG. CO.
Cor. Randolph & Dearborn Sts., Chicago.



LEWIS' 98 % LYE
Powdered and Perfumed.
(PATENTED.)
The *strongest* and *purest* LYE made. Unlike other Lye, it being a fine powder and packed in a can with removable lid, the contents are always ready for use. Will make the *best* perfumed Hard Soap in 20 minutes *without boiling*. It is the best for cleansing waste pipes, etc., infecting sinks, closets, washing bottles, paints, trees, etc.
PENNA. SALT MFG. CO.,
Gen. Agts., Phila., Pa.

PISO'S CURE FOR
CURES WHERE ALL ELSE FAILS.
Best Cough Syrup. Tastes Good. Use in time. Sold by druggists.
CONSUMPTION

SUNFLOWERS.

It would seem as if the extensive cultivation of the sunflower were one of the probabilities of the near future in American agriculture. The merits of this plant as a feeding crop have been long appreciated in Canada, the heads being mixed with corn and other fodder plants in the silo, while the leaves are gathered as those of corn, and are found acceptable and nutritious. The seeds also are valuable, not only as a food for fowls but also for cattle, horses and other stock, while the roots make excellent fuel. The product of an acre is from thirty to eighty and sometimes more bushels of thirty-three pounds.

The sudden awakening in this country to the merits of the sunflower has been caused by the appearance on the market of sunflower meal, which threatens to become a formidable rival of oil meal. This product has originated in Russia, where sunflowers have long been largely grown for food and forage purposes. Sunflower cake has always been esteemed one of the best auxiliary cattle foods in that country. This cake is the residual product obtained after the extraction by hydraulic means of the oil of the seeds of the sunflower.

The oil has long been valuable for its superior quality for table and other uses, but the cake has not found a foreign market owing to its hardness. Now that the question of its disintegration has been successfully solved, it will doubtless soon be in general demand owing to its composition and palatability for fattening cattle. It has been found possible to prepare two qualities of the meal, one rich in proteid and poor in fat and the other rich in fat and poor in proteid. The crop is an easy one to raise, as sunflowers will grow readily on almost any kind of soil and it seems as if with our improved modes of farming it might be made a very paying one. At any rate, it is worth giving it a fair trial.—New York World.

WHEN AND HOW TO FEED.

These are questions that are answered in various ways. We will now compare a few of them to see which we will accept as our standard, writes P. W. T. Herm, of Indiana.

There is a class of farmers that pay but little attention to their fowls and only feed them once a week, if at all, giving them all they can eat. They will have their fill, too, if he gives them a chance. Such farmers spend the greater part of their time walking in the garden and fields and say "It doesn't pay to keep 'em." The hens roost in the trees, for the hen house, if there is one, is full of lice and filth. The hens die of indigestion (he declares it's cholera though) from eating so much at one time in order to make up for the long vacations.

We come now to the man who feeds only once a day, that is in winter. Corn is his only food, too. His fowls are dying from indigestion and bowel disease caused by the fowls eating too much at a time.

A method that is hard to make some see is a mistake is feeding three times a day. They argue that man eats his three meals a day, why not the fowls. Fowls that are fed three times a day expect to do nothing but eat and grow fat. They have no reasons to exercise, and, of course, lay few eggs. Let fowls learn to work for themselves. It makes them hustle about, and their blood circulates more freely, which is sure to bring eggs soon. They cannot live on nothing, nor with no chance to even scratch for their living.

My way is to feed a half feed in the morning, warm mash is the best in the winter, then they still have an appetite to work or scratch for half pint of millet seed or wheat scattered among some leaves or cut straw on the hen house floor. What a time biddies have while they hunt for their other half of breakfast! Such talking, singing, cackling, flopping, jumping, running, fighting, picking and scratching you cannot imagine unless you have seen it. It's all "hustle," "hurry-up" the entire day. Exercise seems to be more beneficial to fowls than to man. Just before dark, after the biddies grow tired of their work, I give them a full supper of wheat, corn or buckwheat, and they go to roost contented over their day's work.—Farm, Field and Fireside.

PROTECTION AGAINST FROSTS.

This is a vital matter to fruit growers and truckers, whose season's labor and investment may be wiped out by a single destructive frost. The more valuable the crop and the greater the risk of frost, the more effort and expense may be safely put into means of protecting against frosts. A famous California orange grove is equipped with a system of iron pipes through which water is conducted to nozzles at frequent intervals, the idea being that the spray will ward off light frosts. Barrels of tar and rubbish in different parts of the orchard are available for making a smudge of smoke, which is the most practicable means yet devised. In the case of a freeze, such as visited California two years ago and Florida last winter, or a real hard frost in other sections, neither of these methods is of much avail. Smoke is good against all light frosts, and is easily obtained. Strawy manure, leaves, rubbish, etc., should be piled in the lowest places and about the sides, and covered with hay caps or ducking (previously painted with two coats of linseed oil and dried), so as to be always dry. Have a barrel of kerosene oil handy, some cans and torches. When frost threatens, set a night watch to inspect thermometers placed on stakes in various parts of the field, especially in the most exposed places. If the mercury drops to thirty-five degrees by 1 or 2 a. m. it is likely to mean a frost of more or less severity before sunrise. Then call up the folks, light the torches and let each person take torch and oil can (previously filled) and set fire to the row of rubbish heaps previously assigned him. If the wind blows the smoke away from the field carry some rubbish over to that side so the smoke will be blown on to instead of off from the field. If the danger never comes, no expense worth mentioning has been incurred as the piles can be scattered and plowed under for manure or burned, the ashes making excellent fertilizer. No prudent person thinks of leaving his buildings uninsured against fire. Certainly it is just as important to insure against frosts so far as it can be done by such simple means as smoke coverings or water. We wish all who have had experience in this matter would send it for publication. Mr. E. P. Powell, a successful and brainy horticulturist in Western New York, writes:

"The very best preventive against frost is not fires but thorough spraying with water during the evening and night. When this can be done, we can overcome the danger from a fall of two or three degrees. This will often save our whole crop. This last spring I lost my grapes by a margin of not more than two degrees, but on a preceding night anticipated the frost by deluging the trellises with water. Of course bonfires may also be used. I anticipate we shall be compelled to adopt irrigation in all the Eastern States."—New England Homestead.

TRAINING THE HEIFER.

A heifer should not be given too rich or stimulating food for a week before calving. A pint of oil meal in thin gruel given every day for the week before will generally prevent any trouble with the placenta. The udder must be closely watched, as heifers are peculiarly liable to inflammation. Should it become unusually distended, it may be necessary to draw from the teats from one to several quarts of milk in order to prevent inflammation. If this is done, it must be performed at regular intervals. As soon as possible after calving give a warm bran mash, protect the heifer from cold and wet and supply her frequently with a moderate amount of water from which the chill has been taken; feed moderately and give flaxseed gruel, warm bran mash or other laxative food.

Authorities disagree as to whether it is best to separate the cow and calf at once or to leave them together for the first three days. We prefer the latter method. The udder at this time is apt to be inflamed and hardened and the sucking of the calf is the easiest method of softening and reducing it, and the milk is at this time unfit for use. If the udder is very distended the cow should be milked immediately after calving, but if not it is best to let the calf be the first to reduce it.

The cow should be regularly milked night and morning at the usual time, so as to remove any milk left by the calf. This is a very important precaution, and any neglect of it might seriously injure the cow by leaving a portion to produce inflammation. It has another great advantage, however. It accustoms the heifer to hand milking as well as to sucking, and when the latter ceases with the removal of the calf the usual performance of breaking is largely avoided, the milk is not held up or the pail kicked over, nor is there nearly such undue excitement at the loss of her calf, her affections having been equally divided between her offspring and the gentle coaxing milker who feeds and pets her. The so-called maternal instinct is simply the desire to supply nourishment for the young, and the heifer thus skilfully managed classes the calf and milker in the same category and yields her milk as freely to one as to the other.

As habits soon become second nature we cannot be too careful about those formed by the future cow. One of the worst is the habit of shrinking in the milk as soon as the pastures begin to fail. The reason for this in the beginning is the deficiency of nutriment in the ripening grass. But the habit once formed by the heifer will cling to the cow through succeeding years even though the cause be removed by supplying bran or shorts in addition. We may find this expensive, but as we educate a child to fit him for his future career without grudging the cost, so must we treat our heifer with a view to future rather than present returns.—C. D. Bell, in New York World.

The largest woodenware works in the world are located in Bay City, Mich. The present output ever ten hours is 1800 tubs and 8500 pails.

Of mineral waters, used to medicate the American interior, this country bottled and barreled in 1891 18,392,732 gallons, valued at $2,936,259.

HOUSEHOLD AFFAIRS.

TO MAKE BEETS TENDER.

The favorite French way of cooking beets is by baking. They are placed in the oven on a bed of straw, covered with earthenware plates and cooked from six to ten hours. "This method of cooking," says Miss Parloa, who is in France studying cooking, "makes a beet firm and tender and full of color and juice."—St. Louis Star-Sayings.

MOCK CHICKEN SALAD.

One head cabbage, one large bunch celery dressing, one-half cup vinegar, one teaspoonful of yellow mustard (which can be omitted if preferred), piece of butter size of an egg, three eggs, small teaspoonful of salt, cayenne pepper to taste, one tablespoonful of cream, one tablespoonful of sugar. Mix the eggs, mustard and vinegar together until thick. Eggs are beaten light before vinegar is added. This is excellent for a picnic and also makes a very good salad dressing all boiled together, eggs, mustard, salt, pepper, vinegar, butter and sugar.—Detroit Free Press.

A FRUIT SOUP.

Fruit soups are more common abroad than here. They are served cold, of course, and are a pleasant and easily prepared novelty for the company summer luncheon. Mrs. Rorer's recipe for cherry soup calls for one quart of sour cherries and one quart of cold water over the fire; when boiling add half a cup of sugar and press through a colander and return to the fire. Moisten one tablespoonful of arrowroot, add it to the boiling mixture, cook a moment, add one tablespoonful lemon juice, and turn out to cool. Serve cold in glasses with a little cracked ice.—Chicago Times-Herald.

GREEN TOMATO PICKLES.

Take a gallon of green tomatoes, gathered on a dry day, and carefully remove the outer skin, slicing the peeled fruit. For this quantity, take two and a half tablespoonfuls of ground mustard, a gill of mustard seed, a tablespoonful of powdered cinnamon, half a pound of brown sugar, two teaspoonfuls of cloves and three pints of vinegar. Divide the spices into three equal parts, and put into three small muslin bags. Take half the quantity of vinegar, and in it boil the spices for half an hour. Then put in the sugar and stir till thoroughly melted. Now place a third of the sliced tomatoes at the bottom of a jar, put in one of the spice bags, and pour a third of the boiled vinegar over. Then another third of tomato, bag and vinegar, till all are arranged. Then fill the jar with the cold vinegar till the pickle is covered, using more than the three pints if necessary. Cover securely and set away for at least a month before using. A softer pickle is made if the sliced tomatoes are boiled with the other ingredients, but at the sacrifice of some of the flavor; if this course be pursued a small quantity of celery seed may be added.—Boston Cultivator.

WAYS OF SERVING PEACHES.

When simply sliced, to be eaten with sugar and cream, peaches should be set on ice for a short time, but never sweetened beforehand, as standing in sugar destroys their delicate flavor.

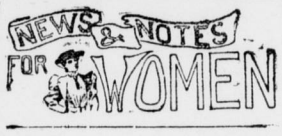
Baked peaches are nice, and this is an excellent way to use those that are not quite ripe. Pare and halve the fruit. Remove the stones and in each cavity left put a piece of butter and cover generously with sugar. Set each half peach on a round of buttered toast, sprinkle with more sugar, lemon juice and a very little nutmeg. Bake in the oven for twenty minutes and serve hot, with cream.

Peach trifle is a dainty dessert, concocted of nicely peeled and sliced peaches, two cups of milk, four tablespoonfuls of sugar, three eggs and a small stale sponge cake. Make a boiled custard of the milk, the yolks of the eggs and half the sugar. Slice the cake, lay it in the bottom of a glass dish and cover with the peaches well sweetened. Beat the whites of the eggs, with the remaining two spoonfuls of sugar, to a stiff meringue and heap lightly on top. All the ingredients should be very cold before they are mixed, and the custard is poured over the "trifle" when served.

Peach roll has a rather rich suet crust rolled out in a long sheet. Cut up the peaches rather fine and spread thickly on the paste, sprinkling liberally with sugar. Roll up and fold the ends over. Then wrap in a strong cloth, tie closely and steam for two hours in a steamer. It is eaten with either a hard or soft sauce.

Cut-up peaches are a delicious addition to hard pudding sauce of butter and sugar creamed together, and transform even a plain batter pudding into a royal viand.

Peach potpie is merely a plain pie-crust filled with a deep layer of sliced peaches, then a layer of sugar and nutmeg. Cover with a crust and bake slowly for two or three hours. For preserving, the best quality of peaches should be selected and they should never be either over or under-ripe. White freestones are the best. Like other large fruits, too, they should always be peeled with a silver knife and thrown immediately into cold water to prevent discoloring. When this is done divide each peach and remove the stone. In a porcelain kettle make a syrup of one pound of sugar and one pint of water for every pound of fruit. Drop in the halves and let them boil for twenty minutes. Then dip out and lay on a large dish. Boil down the syrup until it is quite thick, when return the peaches to it and cook gently until they appear transparent. Put up in glass jars and screw on the covers securely.—New England Homestead.



Nearly every picture of Queen Victoria represents her as wearing her crown.

A curious combination of the new woman and the old is the Oklahoma bloomer quilting bee.

Mrs. John G. Carlisle believes in bicycle riding as a part of the education of every healthy girl.

Florence Nightingale, who is now an invalid, recently completed the sixty-seventh year of her life.

A daughter of the poet Longfellow lives in Washington. Her name is Marion Longfellow O'Donohue.

After every member of a woman's club in Spokane, Wash., had been President the organization went to pieces.

Brown University has conferred the degree of Doctor of Letters upon Mrs. Julia J. Irvine, President of Wellesley College.

Mrs. Cleveland's fad is amateur photography, and she has in her possession many snapshots at the members of her household.

Mrs. Stanford devotes all her time and energies to the management of the California university bearing her deceased son's name.

Among the fellowships most valued at Cornell are those in literature, and one of them this year falls to Miss Louise Robbins of the class of '91.

Miss Agnes Irwin, Dean of Radcliffe College, Harvard University, has been honored with the degree of Doctor of Laws by the Western University of Pittsburg.

De Brazza's bride is a plucky girl. She will accompany the great explorer when he returns to the Congo next month, and will share the privations as well as the honors of his work there.

Miss Gertrude Pearson, of Boston, has received the prize for the best written work in general chemistry out of a class of fifty-two or more students of the College of Physicians and Surgeons.

Miss Nellie Temple, who graduated at Vassar in 1892, has been engaged by the University of Leipsic to assist Dr. Raisel, its American professor of history, in preparing a history of the United States.

Eastport, Me., has a genuine new woman, but of a type not likely to become fashionable. She regularly does a man's work on a woodpile, handling the bucksaw and axe with all the skill of the hardiest male expert.

The Queen of Italy is said to be an enthusiastic collector of boots and shoes. Her collection includes shoes of Marie Antoinette, of the Empress Josephine, Mary Stuart, Queen Anne, and the Empress Catherine of Russia.

An article on the elegancies of the toilets of fair Parisians, in Figaro, contains the information that "baths qualified by fresh strawberries are said to be very refreshing; twenty pounds are rubbed through a sieve for each bath."

When Emma Willard began the higher education of her sex by founding the Troy Seminary, she was told that she would be wanting to send the cows to school next, and the State of New York refused to spend a dollar in aiding her experiment.

The fin-de-siecle "dudess" carries her watch anywhere except in a pocket—pendant, for instance, from her belt or waist. European papers assert that, as a consequence, many more ladies' watches are nowadays lost or stolen—but not stolen by pickpockets.

The first women graduates of Glasgow University, Miss Sarah Logan Blair and Miss Isabelle Blacklock, were loudly cheered by the young men at their attendance upon the "capping" ceremony to obtain their M. A. degrees. The boys made the old hall ring with the strains of "She's a Jolly Good Fellow."

Senora Maria de Barton died in Chicago recently. She was the wife of the late General H. S. Barton, United States Army, and was a claimant for an enormous tract of land in Mexico, under a grant made by the King of Spain to her grandfather, Don Jose Manuel Ruiz. A Chicago syndicate was negotiating to buy the claim, which is valued at $5,000,000.

Lady Irving, wife of the newly-knighted actor, is described as "a slender, sweet-faced woman with weary-looking eyes and a pathetic droop at the corners of her mouth—a charming woman, looking much too youthful and fragile to be the mother of two tall sons." Lady Irving lives in strictest privacy, apart from her husband, but her boys visit her very often.

The Empress of Austria has not yet followed the example of the court ladies around her and taken to the bicycle. She is a confirmed pedestrian, however, and daily takes a walk of from four to seven miles. She wears a short black dress that does not reach the ankles. She walks straight on wherever she wishes and her Greek teacher follows close behind, talking Greek or reading to her.

Queen Margherita of Italy is now mountaineering at Gressonay, in the fair valley of Aosta. As accommodation is rather rough in this remote spot, the Queen is building a villa to be ready for use next summer. The villa occupies a beautiful site about twenty minutes' walk from Gressonay, with the torrent of the Lys on one side and an extensive view over the valley and glaciers of Monte Rosa in the background.

STOMACH AND HEAD PAINS

A REMEDY.

Women Are Subject to Both, on Account of Tight Lacing.

From the Evening News, Newark, N. J.

One of the happiest women in this city is Mrs. George G. Reiss, of 29 Montgomery Street.

"No one to look at me now," said Mrs. Reiss to a reporter, "would think for a moment that I was so ill that the doctors said I could not possibly be saved. About three years ago I began to suffer from terrible pains in my stomach and it was almost impossible for me to do any work. Then I had severe headaches that almost distracted me and altogether I was in a very sad condition. Of course I wanted to be well again, and like most people in such cases, I consulted a doctor, spent money for medicine and took it faithfully. To my infinite regret I got no better, and another doctor was called in. More medicine was prescribed and this I took, but it did no good. Those terrible pains continued to make life miserable for me. The doctors blandly told me that I could not be cured entirely, if at all. Pleasant news, wasn't it? Well, I continued to work about the house here and suffered untold agonies. I did not give up hope but did all I could to relieve my misery. Nothing gave me any relief, however, and I had begun to think that all hope must be abandoned, when, in reading the *Evening News*, I saw Dr. Williams' Pink Pills advertised. The printed testimonial coming from a resident of this city led me to believe that I, too, might be benefited by these pills and not without some misgivings I bought a box of them.

"Almost as soon as I began to take them I felt relieved and the first marked indication of improvement was when that tired, weary, don't-care feeling disappeared. This was in itself something to be grateful for, but other and more pleasing results followed after I had taken more of the pills. My headaches ceased entirely and the pain in my stomach troubled me no more. Now once in a great while I have an occasional ache or a pain, but I know the cure. Out comes the Pink Pills, and after taking one or two of them, away the pain goes. It all seems so good to me that at times I can scarcely believe that it can be true and yet I know that if I had not used these Pink Pills I would still be suffering agony such as few people do in this world."

Dr. Williams' Pink Pills contain, in a condensed form, all the elements necessary to give new life and richness to the blood and restore shattered nerves. They are an unfailing specific for such diseases as locomotor ataxia, partial paralysis, St. Vitus' dance, sciatica, neuralgia, rheumatism, nervous headache, the after effect of la grippe, palpitation of the heart, pale and sallow complexions, all forms of weakness either in male or female. Pink Pills are sold by all dealers, or will be sent post paid on receipt of price, (50 cents a box, or six boxes for $2.50—they are never sold in bulk or by the 100) by addressing Dr. Williams' Medicine Company, Schenectady, N. Y.

AN UPRIGHT MAN

There is certainly some slight feeling of humiliation in being bent down and obliged to creep along for fear of a snap in the spinal column. It is such a plain show of decrepitude that we feel embarrassed. It is seen every day when lumbago takes a good hold on a stitch in the back. There is very little sympathy for one in such a plight, for it is so well known that St. Jacobs Oil will cure it promptly and that neglect is the cause of so much disability. Why not keep the remedy always on hand and prevent such discomfort.

Over 700 comets have been visible to the naked eye during the last 1,800 years.

To Avoid

constipation is to prolong life. Ripans Tabules are gentle, yet positive in their cure of constipation. One tabule gives relief.

Asiatic cholera is the most rapidly fatal disease known to medical science.

FITS stopped free by DR. KLINE'S GREAT NERVE RESTORER. No fits after first day's use. Marvelous cures. Treatise and $2.00 trial bottle free. Dr. Kline, 931 Arch St., Phila., Pa.

Out of a population of 600,000 Sweden has 2,000 Roman Catholics.

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

There are several olive orchards in California, with over 15,000 trees.

DR. KILMER'S SWAMP-ROOT cures all Kidney and Bladder troubles. Pamphlet and consultation free. Laboratory Binghampton, N.Y.

The leek is indigeneous to Switzerland, whence it was introduced into England.

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

Ten thousand lead toy soldiers are turned out in Nuremberg every day.

We have not been without Piso's Cure for Consumption for 20 years.—LIZZIE FERRELL Camp Street, Harrisburg, Pa., May 4, 1895.

About 400,000 pounds of soap are used in Great Britian yearly.

A German Custom.

The custom of celebrating gold and silver weddings belongs to Germany. The silver wedding occurred only on the twenty-fifth anniversary, and most people could celebrate that, but to be fifty years married was a sort of an event in a family. The house was quite covered with garlands, all the neighbors from far and near were assembled.

Lack of Breeding.

"She certainly was a person of very poor breeding."

"Why do you say that?"

"She absolutely refused to enter into conversation while the quartet was singing."—Judge.

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

Royal Baking Powder

ABSOLUTELY PURE

The Conscientious Elder.

The late Duke of Hamilton, during the races at Hamilton some years ago, invited certain tenant farmers to the palace to witness the sports. Among those who came were some elders of the kirk, and one who held a similar office in the Free Church. After the races were over the duke asked the Free Church elder how he had enjoyed himself. "Grand, your grace, just grand, an' I've won some bits o' bawbees, too, but dinna let on to anybody, for I'm an elder." "Tut, never mind that," said the duke. "So-and-So and So-and-So have been betting, too, and they are elders." "Ou, ay; they are elders, nae doot; but they are Auld kirk elders, an' they're no' nearly so strict aboot their duties as us Free Church folk."

He Would Talk.

Gus de Smith—I wonder if the editor of the Bugle would say a good word for our cremation society if I asked him?

Jones—I guess so. Nothing pleases him any better than giving somebody a roast.—Texas Siftings.

Walter Baker & Co. Limited,

The Largest Manufacturers of
PURE, HIGH GRADE
COCOAS and CHOCOLATES
On this Continent, have received
HIGHEST AWARDS
from the great
Industrial and Food
EXPOSITIONS
IN EUROPE AND AMERICA.

Caution: In view of the many imitations of the labels and wrappers on our goods, consumers should make sure that our place of manufacture, namely, **Dorchester, Mass.** is printed on each package.

SOLD BY GROCERS EVERYWHERE.

WALTER BAKER & CO. LTD. DORCHESTER, MASS.

PN U 40 95

ASTHMA
POPHAM'S ASTHMA SPECIFIC
Gives relief in FIVE minutes. Send for a FREE trial package. Sold by Druggists. One Box sent postpaid on receipt of $1.00. Six boxes $4.00. Address VIOLA POPHAM, PHILA., PA.

Webster's International Dictionary
Successor of the "Unabridged."
Specimen pages, etc., sent on application.
Standard of the U.S. Supreme Court, the U.S. Gov't Printing Office, and nearly all School books. Commended by all state superintendents of schools.
THE BEST FOR PRACTICAL PURPOSES.
It is easy to find the word wanted.
It is easy to ascertain the pronunciation.
It is easy to trace the growth of a word.
It is easy to learn what a word means.
G. & C. Merriam Co., Publishers, Springfield, Mass.

borrowing from health.

If you have borrowed from health to satisfy the demands of business, if your blood is not getting that constant supply of fat from your food it should have, you must pay back from somewhere, and the somewhere will be from the fat stored up in the body.

The sign of this borrowing is thinness; the result, nerve-waste. You need fat to keep the blood in health unless you want to live with no reserve force—live from hand to mouth.

SCOTT'S EMULSION of Cod-liver Oil is more than a medicine. It is a food. The Hypophosphites make it a nerve food, too. It comes as near perfection as good things ever come in this world.

Be sure you get Scott's Emulsion when you want it and not a cheap substitute.

Scott & Bowne, New York. All Druggists. 50c. and $1.

Brevity is the Soul of Wit." Good Wife You Need

SAPOLIO