

The Apple as a Timber Tree.

In some sections of this country the apple tree is looked on for its product as a piece of timber, as well as a fruit-producing article. For this reason the old German fruit growers in the vicinity of Philadelphia, always aimed to get a nice straight trunk to an apple tree and train it up comparatively high before allowing it to form a head. Moderns have supposed that the chief object to be gained by this method of training was in order to facilitate pruning operations, but the ultimate end in having a good trunk for timber purposes was not forgotten. In this particular region, the wood was used chiefly for shoemakers' lasts—a business which, in the earlier history of Philadelphia, did much to help the trade of that famous manufacturing center of population. The apple regions have mostly disappeared from that vicinity; but other sections of the country seem to understand the value of apple tree wood. It is stated in the Country Gentleman that a fruit grower of Cayuga sold to a well-known firm of sawmakers of Philadelphia—Disston & Sons—the trunks of some of their trees, which were cut away because the trees had grown too closely together, to the value of \$500. In this case, the wood was of course used for the handle of saws.—Mechanics.

Why She Wanted a Continuance.

An old lawyer once told about a case he had, but which he didn't keep. An old Irishwoman sent for him in great haste one day. She wanted him to meet her in the criminal court. He hastened to the court house all out of breath. The woman's son was about to be placed on trial for burglary. When the lawyer entered the court room the old woman rushed up to him and in an excited voice said: "Mr. B.—, O! want ye to git a continuance for me by Jimmie!" "Very well, madam," replied the lawyer. "I will do so if I can, but it will be necessary to present to the court some grounds for a continuance. What shall I say?" "Shure, ye can list tell the court O! want a continuance till O! can get a better lawyer to try the case." The lawyer nearly fainted when he heard this, and after telling the woman that she would have to get another lawyer to get the continuance he hurried back to his office a very angry man.

Deep Breathing.

Cultivate the habit of breathing through the nose and taking deep breaths. If this habit was universal, there is little doubt that pulmonary affections would be decreased one-half. An English physician calls attention to this fact, that deep and forced respirations will keep the entire body in a glow in the coldest weather, no matter how thin one may be clad. He was himself half frozen to death one night, and began taking deep breaths and keeping the air in his lungs as long as possible. The result was that he was thoroughly comfortable in a few minutes. The deep respirations, he says, stimulate the blood currents by direct muscular exertion, and cause the entire system to become pervaded with the rapidly-generated heat.—Medical Report.

Nerves and Blood

Are inseparably connected. The former depend simply, solely, solidly upon the latter. If it is pure they are properly fed and there is no "nervousness." If it is impure they are fed on refuse and the horrors of nervous prostration result. Feed the nerves on pure blood. Make pure blood and keep it pure by taking

Hood's Sarsaparilla

The One True Blood Purifier. Hood's Pills are the after-dinner pill and family cathartic. 25c.

P. N. U. 41

RUPTURED CURED

POSITIVELY CURED. HODS RUPTURE. Worn out and day. Has an Adjustable Pad which can be made larger or smaller to suit changing condition of RUPTURE. Blue, etc., see secret.

People are cautioned, over and over again to handle fruit carefully, and this applies more to quinces than to any other fruit. A slight bruise, from dropping into the basket or turning into the barrel, in forty-eight hours has become an ill-looking brown patch. Slack packing in the barrel is disastrous, for fruit carelessly put up this way will hardly bring freight charges. The moving about of specimens during transit, perhaps for hundreds of miles, is ruination to the whole package. Another thing to be observed is to pack and ship at once, or as soon as they are taken from the bushes.

The writer's own quinces, while no better than many others, have for many years sold for fifty cents to a dollar per barrel more than average quinces on account of the care in picking and packing which made them show well in market. The proverbial "handle like eggs" applies very correctly to the marketing of quinces.—American Agriculturist.

CATTLE RAISING.

In cattle raising much of the profit depends upon the skill of the feeder and the maturity of the breed, two points that were formerly never considered. Feeding then consisted in supplying the animal with sufficient food to keep him alive and to fatten

him if necessary. The quality of the food was not generally considered, nor was there much trouble taken to find out whether it was a suitable ration. The question of early maturity was never raised, because unknown, the common stock of the country always maturing late.

All this is now altered. The various kinds of feed and the best methods of using them have become favorite subjects for discussion and disagreement, while the experiment stations, with their innumerable tables and formulas by which to construct a "well-balanced ration" add greatly to the general enlightenment and sometimes to the general bewilderment, for feeding is not and cannot be an exact science, because the matter of price is one of the prime factors in the calculation how to produce the greatest amount at the least possible cost. This is just where the skill of the feeder comes in, and this is where experience counts. He has learned the cheapest kinds of feed in his locality and the proportions in which to mix them, and he knows whether it is best to produce or purchase them. He has also realized the value of variety in the feed.

The introduction of the improved breeds has brought up the question of early maturity, with which we are all now familiar. The quicker the stock can be fitted for market the greater the profit. Early maturity means the largest proportion of muscle or lean meat for the least food eaten, as well as the attainment of this condition at the earliest possible age. All growth is made from what is eaten in excess of the amount necessary to support life, and the quicker it reaches the stage best fitted for food not only will it have cost less per pound, but it will have developed the tenderest and the largest amount of lean meat. These two factors are the prime considerations of the consumer, and the feeder who caters to them receives the largest returns for his work. This is so well recognized that all progressive cattlemen now feed off as early as possible.—New York World.

GOOD HOGS VALUABLE.

It is difficult for some farmers to appreciate the true value of good hogs for breeding purposes. This is true as much in the ranks of the well-to-do stock feeders as it is among the poorer grain growers, who tremble to think of investing a cent beyond the intrinsic pork value of breeding swine. In the case of a brood sow, that has the fattening quality, which all improved hogs should have, that transmitted to the offspring furnishes a litter of half a dozen with the capacity of early maturity, the superiority should be easily noted. The pig that grows and fattens at 250 days of age into 250 pounds weight at a total of food equivalent to but four-fifths of the amount fed to an ordinary "good pig," is surely worth searching for. The improved swine of the country comprise a good proportion of vigorous feeder and with disposition to appropriate their food to their growth and the storing away of fat as well as flesh.

With right selection, by the exercise of proper judgment, the hog breeders may produce from a single litter of thoroughbred pigs one-fourth more pork, to say the least, than from the same number of the common sort. The pork, too, sells under all conditions for fully one-tenth more per pound. These results follow, as a rule, the use of a good sire, and with due diligence in procuring the best high grade or pure bred dams, a better showing can be made.

Six litters ordinarily furnish thirty substantial pigs. On the basis of 250 pounds weight at eight months, and one-fifth of this as the result of using a pure bred sire, we should have to his credit fifty pounds per head, or for thirty pigs in growth into maturity 1500 pounds additional of pork, worth ordinarily \$4 per hundred in the farmer's yard, thus placing to the credit of the improved sire alone \$60. Added to this conservative estimate the gain which would accrue were both sire and dams of the highest order, and \$100 would be a moderate limit to place on the increased value of the exercise of brains, and diligent care to get the best, and to do the best in every way on each lot of a half dozen sows, bred in the modern methods of wide-awake, thinking farmers.

Of course, the average farmer will attain the above results only twice the number of litters, if he exercises ordinary care. The ordinary increased value of a boar of such results is but \$15. Where sixty mature hogs are grown from the use of a good sire, the profit on this \$25 sire (allowing \$10 for commercial value) were but a speculation of \$15 is made amounts to eight times, or on but thirty pigs four times the sum ventured. The profit net on the thirty pigs, \$45, will ordinarily pay all the taxes and more on the average farm. It will also pay for more than one acre of the average farm. It thus follows that it pays to think about the hogs. It is more important still to act promptly, and secure good breeding stock before the season is passed for selecting the best.—Farm, Field and Fireside.

When an umbrella is wet the water should be allowed to drip over the handle end, as it soon rots the ferrule, where the material lies thick when closed.



HOUSEHOLD AFFAIRS.

A NEW CANNING APPARATUS.

A new canning apparatus that is finding much favor with the housekeepers, and with teachers of cooking, has a flat vessel somewhat like a low tin box, into which are fitted one, two, three, or four cylinders, according to the size of the apparatus bought. These cylinders are each provided with a patent cover, with a handle. The fruit is placed at once in the glass jar, and set inside the cylinder, where it is cooked by steam. The box in which the cylinders are placed is filled with water, and has at the side a steam whistle and combined filter. It is claimed for the fruit preserved in this way that the forcing of the steam into the contents of the jar, thus driving out the air, kills all bacteria, and gives the fruit a much more natural flavor than that cooked from the bottom in an ordinary preserving kettle. As the fruit is quickly cooked while it is covered, and is sealed as soon as cooked, there is no opportunity for it to lose its aroma. Little time is consumed, as the fruit has only to be handled once, and in the case of very soft fruits they do not lose their shape by handling several times. Vegetables are also easily canned by this process, and with a better flavor and more likelihood of keeping than by the old way. The apparatus can be used over gas, oil or coal stoves. The water and sugar added to different fruits are heated to the boiling point, skimmed, and poured over the fruit after it is packed in the jars, and just before steaming.—New York Post.

RULES OF PICKLING AND RECIPES.

Use none but the best vinegar and boil in a porcelain kettle, never in metal. It is best not to boil the vinegar, as in this way it is weakened; bring it only to the scalding point before pouring it over the pickles. A lump of alum the size of a small nutmeg sealed with the cucumber or gherkin pickles makes them crisp and tender, but too much is injurious. Pickles should be kept in a dry, cool cellar, in glass or stoneware; look at them frequently and remove all the soft ones. If white specks appear in the vinegar, drain off and seal, adding a handful of sugar to each gallon, and pour again over the pickles. Keep pickles from the air and see that the vinegar is at least two inches over the top of pickles in the jar. A dry, wooden spoon or ladle should be used in handling pickles and is the only one that should touch them in the jars. Pickles are not noted for wholesome qualities, but if they must be eaten it is best to make them at home.

Sweet Pickled Cucumbers—Prepare and quarter ripe cucumbers, take out seeds, clean, lay in brine (that will float an egg) for nine days, stirring every day, take out and put in clean water one day; lay in alum water overnight; make syrup of one pint good vinegar, one pound brown sugar, two tablespoonfuls each broken cinnamon bark, mace and pepper; make syrup of three pints sugar to one quart vinegar enough to cover the slices, lay them in and cook till tender.

Citron Pickle—Cut your melon in pieces and boil in salted water until tender, then drain and add three quarts vinegar, two pounds sugar and one-half pound cassia buds. Boil five minutes. Ripen cucumbers or water-melon rinds will do as well as the citron melon.

Small Cucumber Pickles—Wash and wipe 100 small cucumbers and place them in jars; cover them with boiling brine strong enough to float an egg, let stand twenty-four hours. Then take them out, wipe, and place in clean jars and cover with hot vinegar spiced with onion, twelve whole cloves, one ounce mustard seed and three blades of mace. They will be ready for use in two weeks.

Cucumber Catsup—Grate the cucumbers and strain off the water through a colander. Add six large onions chopped fine to one gallon of the grated and strained cucumbers. Add vinegar, salt, cayenne pepper and horse radish to taste. Bottle without cooking.

Puffer Pickles—Salt pickles down dry for ten days, soak in fresh water one day, pour off water, place in porcelain kettle, cover with water and vinegar and add one teaspoon pulverized alum to each gallon. Place one night on stove which had fire in during day, wash and put in jar with cloves, allspice, pepper, horse radish and onions or garlic, boil fresh vinegar and pour over all. In two weeks they will be ready for use. These pickles are always fresh and crisp and are made much more easily than in the old fashioned way by keeping in brine.

Pickled Onions—Pour boiling brine over the small onion, then drain and stand twenty-four hours, then drain and cover with hot vinegar spiced to taste.

Chowchow—One large head red cabbage, large cauliflower, two quarts each very small string beans, green tomatoes, cucumbers and onions; cut cabbage into quarters and remove the core, then shave in very thin slices, break up the cauliflower into flowerets but leave all others whole. Mix together thoroughly and add one pint fine salt and let stand overnight.

Pickled Cabbage—Cut the size you wish, put in boiling water with a little salt, boil twenty minutes, drain and place in jar. Spice vinegar to taste, heat and pour on the cabbage.—New England Homestead.

A train on the Great Northern Railway ran into a forest fire in the State of Washington the other day and was stopped in the midst of the fire by a blazing tree, which fell across the track. The heat was so great that the coaches were blistered and almost took fire.

NEWS & NOTES FOR WOMEN

Uncle Sam has 25,000 women stenographers.

Saco boasts of the only women undertaker in Maine.

Queen Victoria has worn her crown only sixteen times.

Dublin, Ireland, has a new paper called "To-day's Woman." It is edited and written by a group of talented women, many of whom are university graduates.

Queen Victoria, like many women, is a good judge of character, being able to tell much about a person from the single piercing glance which she gives each stranger.

The Empress of Japan is getting more and more European in her ideas, and has for some past entirely discarded the National dress in favor of costumes made for her in Paris.

According to the London Figaro the only woman in England to be admired by the Shahzade of Afghanistan was an American, Mrs. George N. Curzon, formerly Miss Leiter, of Chicago.

Mrs. Eleanor Sedgwick, dean of Newhall, England's famous college for women, is a sister of First Lord of the Treasury Balfour, and famous as one of the best mathematicians in England.

A prize of two dollars' worth of ice cream tickets for the first woman who will ride a bicycle in bloomer costume around the public square in the evening is offered by the Times of Clay Center, Kan.

Miss Alice Ireland, of New York, has graduated as a dentist. She claims to be the first woman to practice dentistry in Gotham, although there are others in various parts of the country.

Mrs. Arthur Stannard, better known as John Strange Winter, claims that he has been President since its organization in 1892, was the first women's press club in the world.

The Privy Council of Holland are beginning to look around for a husband for their fifteen-year-old Queen Wilhelmina. She will not be allowed to exercise much of her royal prerogative in the matter.

White satin was the principal material at the court ball at Buckingham Palace recently, as it has been for the past three seasons—satin shot with gold, with pink, with silver and with mother-of-pearl tints.

Buttons are surely growing in favor, and their size is certainly on the increase. They are becoming quite a necessary accessory of a costume nowadays, and seriously increase the expense of the garments.

Miss McFee, of Montreal, has just obtained the degree of Doctor of Philosophy at Zurich. She is a graduate of McGill University, and studied philosophy at Cornell and under Professor Wundt, of Leipzig.

The headress of the reign of Louis XIV. were wonderfully made. They were frameworks of wire, from two to four feet high, divided into tiers and covered with bands of muslin, ribbons, chenille, pearls, flowers and aigrettes.

A London newspaper recently contained the following advertisement: "Nine young ladies want to rent elegant apartments, with convenient rooms for their bicycles. Conditions—neither cats nor men in the neighborhood."

A Mohammedan widow of Bombay started on a pilgrimage to Mecca recently, taking her jewelry with her. After landing at Jeddah she was forced to marry a Turkish soldier whom she had never seen before and who disappeared in a couple of days with all her property.

The late Professor Huxley's sister, Mrs. John Scott, a woman of remarkable intelligence and strength of character, was a resident of Nashville, Tenn., for many years. Her husband, when a young surgeon in the British army, was the friend of Trelawney and Byron.

Miss Lillian Chandler leads an orchestra in Boston, numbering forty-five women. These women have thoroughly overcome the difficulty of the trombone, clarinet and flute, and hope soon to be masters of the horns, trumpets and bassoons, which men are now employed to play.

Miss Adelaide Hasse, who has just been selected by the Secretary of Agriculture for the position of chief of the department of Government documents, is an expert fencer. She is also an expert cyclist, and if she were a man would come under the classification of a "good fellow."

A European lady living in Japan acquired no fewer than 700 teapots of various patterns and kinds. Another lady had a hobby for collecting bonnets. She made a rule never to part with one she had worn, and when she died, left behind her a wonderful collection of feminine head adornments.

German women singers, according to Le Menestrel, have a hard lot as a rule. When they find employment in one of the seventy theatres they receive at first \$30 a month, and if successful reach \$125 a month. For every vacancy there are thirty conservatory graduates who apply. The concert singers are still worse off.

Princess Beatrice has always been known as the most accomplished musician of the British royal family. When quite young she developed a wonderful gift of reading difficult music at sight, and this has been carefully cultivated. She is also a most graceful composer, and has set to music various poems by the late Lord Tennyson.

Royal Baking Powder

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

ABSOLUTELY PURE

Finger Nails in a Generation.

The statistical man who can tell you how many pounds of leather you will wear from your shoes in a lifetime and how many tons of food you will eat, providing you live to the biblical limit of "three score and ten," has just finished some odd statistics on finger nail growth. He finds that the average human being cuts away about the one-thirty-second part of an inch of nail each week, or a little more than an inch and a half each year. He also finds that the average length of life the world over is about 40 years; that there are 1,200,000,000 miles of finger nails in each generation.

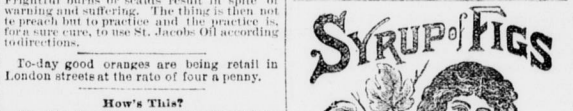
A Remarkable Herring.

In many respects the herring is one of the most remarkable of living things. It was calculated three years ago that no less than eleven thousand miles of herring netting were cast yearly in the North Sea alone.

Two of the species of whales feed exclusively upon herrings, while the cod is a most voracious foe. Doctor Neil, the naturalist, calculated that the one colony of herrings at St. Klidda consumed annually two hundred and fourteen million of herrings. Yet it is not, as fishes go, gifted with very large fertility in reproduction.

"You say it was a runaway match?" "Partly. He tried to run away, but she brought him to time by threats of a breach of promise suit."—Indianapolis Journal.

SYRUP OF FIGS



Both the method and results when Syrup of Figs is taken; it is pleasant and refreshing to the taste, and acts gently yet promptly on the Kidneys, Liver and Bowels, cleanses the system effectually, dispels colds, headaches and fevers and cures habitual constipation. Syrup of Figs is the only remedy of its kind ever produced, pleasing to the taste and acceptable to the stomach, prompt in its action and truly beneficial in its effects, prepared only from the most healthy and agreeable substances, its many excellent qualities commend it to all and have made it the most popular remedy known.

Syrup of Figs is for sale in 50 cent bottles by all leading druggists. Any reliable druggist who may not have it on hand will procure it promptly for any one who wishes to try it. Do not accept any substitute.

STOMACHIC. It softens the stomach, reduces flatulency, if you are troubled with a weak stomach and cannot digest your food use Ripans Tablets. One gives relief.

Among the latest inventions in London is a machine which blackens boots.

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