

**\$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 now known to the medical fraternity. Catarrh being a constitutional disease, requires a constitutional treatment. Hall's Catarrh Cure is taken internally, acting directly upon 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 power 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.  
Hall's Family Pills are the best.

Among the Siamese the curious custom obtains of reversing the elbow joint of the left arm as a sign of superiority. The children of both sexes are trained to reverse their elbow in this painful position at an early age, if their parents are persons of high grades.

**To Cure A Cold in One Day.**  
Take Laxative Bromo Quinine Tablets. All Druggists refund money if it fails to cure. 50c.

The last instance of boiling to death took place in Persia in 1890. The offender, guilty of robbing the State revenues, was put into a caldron of cold water, which was slowly heated to the boiling point. His bones were distributed as a warning among the provisional tax collectors.

**Chew Star Tobacco—The Best.**  
Smoke Sledge Cigarettes.

Before the reformation 50 per cent. of the land in the United Kingdom belonged to the Church.

**Oh, What Splendid Coffee.**  
Mr. Goodman, Williams Co., Ill., writes: "From my factory, Salzer's German Coffee Berry costing 15c I grew 200 lbs. of better coffee than I can buy in stores at 30 cents a lb." A. C. S. A package of this coffee and big seed and plant catalogue is sent you by John A. Salzer Seed Co., La Crosse, Wis., upon receipt of 15 cents stamps and this notice.

**Piso's Cure is a wonderful Cough medicine.**  
Mrs. W. PICKER, Van Selen and Blake Aves., Brooklyn, N. Y., Oct. 26, 1894.

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

**Fits permanently cured.** No fits or nervousness after first day's use of Dr. Kline's Great Nerve Restorer. Get the medicine and treatise from Dr. R. H. KLINE, Ltd., 381 Arch St., Philadelphia, Pa.

To check a cold in one hour use Hoxsie's C. C. C., a homeopathic remedy of great power, certain cure, 50 cts. Sample mailed free. Write Hoxsie, Buffalo, N. Y.

In Russia and Switzerland the Government has a monopoly in the sale of spirituous liquors.

**FREE!** Inventor's Patent Guide, Any Drug Store or O'Mara Co.-op. Pat. Office, Wash., D. C.

**Not an Ideal Place.**  
"No," said Wheeler, thoughtfully, "I can't cotton to the idea that heaven is a place where the streets are paved with gold. I don't believe a fellow's tires would stick worth a cent to a street of that kind."—Indianapolis Journal.

**Sciatic Rheumatism**  
"I have been troubled with sciatic rheumatism and have been taking Hood's Sarsaparilla. I improved every day and now am as well as I ever was in my life. I feel five years younger than I did before taking Hood's Sarsaparilla." Wm. O'Brien, 2515 4th Avenue, West Troy, New York.

**Hood's Sarsaparilla**  
Is the best—in fact the One True Blood Purifier.  
Hood's Pills cure all liver ills. 25 cents.

**German "Bulls."**  
The Germans are about as brilliant in the use of the metaphors which occasionally crop up in parliamentary assemblies as the French. Here are some sentences reported by a German paper which seem to show that forensic eloquence is much the same in all countries: "With closed eyes you have watched the flood rising." "The periodical sanitary reports are submitted to us after a decade of three years." "We do not bury the battle ax." "On the contrary, we shall give it renewed life." "I speak, not as a deputy, but as the person sent by my electors."

**PROFITABLE SPECULATION A CERTAINTY**  
IF YOU DEPOSIT WITH US.  
We accept \$100 and upward, guarantee 20 per cent. yearly, pay 9 per cent. quarterly, and make all our deposits against gold. Write for particulars. WILHELM KILB, Room 63, 29 Broadway, N. Y.

**KLONDIKE!**  
When, where, and how to get there—quickly—safely. The cost. Extraordinary inducements for able-bodied men with little capital. World's famous steamboat owned by this company. Most complete transportation facilities. Owning gold dredges can clear \$10,000 to \$100,000 a day. Officers of company include Assistant Secretary of War Hon. G. D. McKelbin, ex-Secretary of the Interior, ex-Committee on Pensions Hon. Donistock Murphy, Jack McQueenin, for 20 years, and Frank Summers, for 14 years, residents of Klondike section. Write including 6c. in stamps, for complete printed information.  
KLONDIKE, YUKON AND COPPER RIVER CO., Suite 132 Loeb and Trust Building, Washington, D. C.

**POTATOES \$1.50 a Bbl.**  
Largest Seed POTATO growers in America. All kinds New York, Maine, Michigan, Wisconsin a yield of 250 bushels per acre. Prices dirt cheap. Our Great Seed Book, 24 pages, sent free. Write for it. Address: W. H. T. Co., P. O. Box 208, 212 1/2 St. Louis, Mo.

**Thompson's Eye Water**  
If you are afflicted with  
P. N. U. 5 '98.

**PISONS CURE FOR**  
GIVES WHERE ALL ELSE FAILS.  
Best Cough Syrup, Tastes Good. Use in Time.  
N. Y. CONSUMPTION

**When You Want to Look on the Bright Side of Things, Use SARGOL**

**A Benefactress' Kind Act.**  
From the Evening News, Detroit, Mich.  
Mrs. John Tansey, of 130 Baker Street, Detroit, Michigan, is one of those women who always know just what to do in all trouble and sickness. One that is a mother to those in distress. To a reporter she said: "I am the mother of ten children and have raised eight of them. Several years ago we had a serious time with my daughter, which began when she was about sixteen years old. She did not have any serious illness but seemed to gradually waste away. Having never had any consumption in our family, as we come of good old Irish and Scotch stock, we did not think it was that. Our doctor called the disease by an odd name, which, as I afterward learned, meant lack of blood.  
"It is impossible to describe the feeling John and I had as we noticed our daughter slowly passing away from us. We finally found, however, a medicine that seemed to



**Most of the Time She Was Confined to Bed.**  
help her, and from the first we noticed a decided change for the better, and after three months' treatment her health was so greatly improved you would not have recognized her. She gained in flesh rapidly and soon was in perfect health. The medicine used was Dr. Williams' Pink Pills for Pale People. I have always kept these pills in the house since and have recommended them to many people. I have tried many others about them and they have effected some wonderful cures.  
"My mother in this land should keep these pills in the house, as they are good for many ailments, particularly those arising from impoverished or diseased blood, and weakened nerve force."

**Pittsburg Improvements Completed.**  
The improvements that the Baltimore and Ohio Railroad have had under way at Pittsburg for the past 15 months have been completed with the exception of a small amount of paving between the tracks which will be done in the Spring. The line now has splendid terminals at that point and sufficient track to handle the vast amount of business with not only economy but with certainty. The changes cost in the neighborhood of \$450,000 and consist of a new yard at Glenwood (one of Pittsburg's suburbs), a double track trestle nearly two miles in length, the changing of the line of road leading into the passenger station and the building of new freight yards near that point.

**More Weddings in the Country.**  
"It is a very noticeable fact," said Maj. Lusk, who is authority on the question with reference to Hymen, "that there are not as many city chaps getting married nowadays as there are country boys. In some instances the country boy marries a city girl, but not very often. The city boy seldom, if ever, marries a country girl. Of course, the city boy does not like to marry where there is a disparity of minds, for, as Dickens says, those people can never live happy." What do I think is the cause of it? Why, I think the country boy is more economical with the money he earns than the boy of the city. He can do better on \$25 a month than a boy reared in the city can with \$50. Then again, when the country boy marries he goes on a tract of land given him by his father or bought with hard-earned money."—Jefferson City Courier.

**Delicate Ditt.**  
Deal Hole, in his "Little Tour in Ireland," says that when one of his party went fishing, it was to come home in triumph, bearing a glorious salmon, its silver scales glittering in the sun. Naturally he was in good humor, and well disposed to pay the fisherman who had accompanied him. This was the dialogue as the two men stepped on shore: "Boatman," said the happy tourist, "how much is the boat?"  
"Sure, your honor, the boat'll be in the bill. Your honor'll give the boatman what you please."  
"But what is generally given?"  
"Well, your honor, some'll give two shillings, and some eighteen pence. A tailor'd be for giving eighteen pence."  
"How much the passenger give is not known, but surely he was not inclined to be classed with stay-at-home tailors, not accustomed to "sport."

When it comes to an all-around game of handgrabbing the European powers will find it difficult to prevent Great Britain from taking a hand. She likes a little game of that kind.

**Bunch all the worst pains in a lump like this:**  
**RHEUMATISM, NEURALGIA, SCIATICA, LUMBAGO.**  
USE  
**ST. JACOBS OIL.**  
It will cure them all, Separately, Surely, Quickly.

**CANCER AND TUMOR PERMANENTLY CURED**  
without knife, plaster or pain.  
All forms of BLOOD TUMORS thoroughly eradicated from the system. Six weeks Home Treatment for \$10. Book of Information free.  
**NATURAL REMEDY CO.,** Westfield, Mass.

**PILES HURT YOU?**  
Send me 50 cts. and get good Gypsy remedy. Write to: Wm. H. Bicknell, 140 Webster Ave., Pittsburg, Pa.

**WHERE CELERY IS KING.**  
THE CITY OF KALAMAZOO ENJOYS A UNIQUE DISTINCTION.

**Raising and Selling Celery Has Become Its Leading Industry—How Dutch Emigrants Made Fortunes Out of Lands That Were Considered Worthless.**

To the handsome city of Kalamazoo, Mich., writes a correspondent of the Buffalo (N. Y.) Express, belongs the honor of making smelange, a popular table relish under the name of celery. Celery, in turn, has made that city famous as the celery gardens of the world; in fact, Kalamazoo is now called the Celery City. This city, with its queer Indian name, was for years on the target of funny stories and minstrel songs. Situated on the banks of the river of the same name, it is acknowledged to be one of the handsomest cities of its size in the United States. The railroads enter Kalamazoo along the river bottoms, which extend for miles, and are the most fertile lands north of the Ohio River. The soil is rich muck, and is from two to eight feet deep.

A stranger entering the city by rail can distinguish the peculiar odor of celery gardens long before reaching the town. During the growing season it is a pretty scene, long rows of bright green against a black background. Not a weed or brush is to be seen. Bill Nye said it reminded him of an Irish woman's black dress trimmed with green braid.

Celery, as a table delicacy, came into existence in this way: Among the early settlers locating in Kalamazoo, was a family direct from Holland, named Blyker. Dem Blyker was its head, and his father had accumulated a fortune in the East India Company. Other families followed and prospered, and finally quite a colony came over of the poorer class. At this time the flats or river bottoms were considered almost worthless lands, but were preferred by the Holland emigrants. Many little streams flow down the hillside, and soon the lane near the city was parceled and divided into small plots, like the lowlands of the Netherlands. It was just like home for them, except that here they soon could own their own farm. At first onions and cabbage were raised and shipped out to other cities. In 1878 a gardener named Van Haften, raised some smelange, which grew so rapidly on the rich muck bottoms that he had to draw the dirt up against it to keep it standing. In the fall, when taken out, it was found to be bleached white and very brittle and palatable. A sample box was sent to a Louisville hotel, which bought his onions, for trial as a table relish. The instructions were to eat it as you would radishes, with salt, and it was called Kalamazoo celery, instead of smelange. The new relish met with favor at once, and Van Haften received orders for the rest of his crop and orders for the next year. Onions were that year an over-production, while the Kalamazoo celery sold for seventy-five cents a dozen stalks.

The next year the Van Haften family planted their ground to celery and made a great deal of money. In fact, they paid for the land and bought more from their first year's sales. The year following the whole Holland population on the flats began to plant celery. Every leading hotel in the United States was ordering celery, and land that had sold for \$10 to \$20 an acre increased tenfold.

Glen D. Stuart, a young business man, formerly from New York, saw the possibilities in celery and began business as a celery shipper and soon had an immense trade. He was a clever man, and bought whole gardens and advanced money to new gardeners, in less than five years he was known as the Celery King, and did a quarter of a million dollars' worth of business shipping celery during the year.

In those days celery brought a good price, and every available foot of low land was utilized. To-day it is estimated that over 4000 Hollanders are actively engaged in celery culture, and about 8000 acres of the river bottoms are devoted to celery gardens. A million and a half of money is paid to the growers of Kalamazoo Valley each year for their celery crop.

This celery industry has developed others, such as box factories, printing offices, celery medicine companies and numerous concerns making celery tea, celery gum, celery cough drops, celery bitters, celery pickles and chow-chow, nerve tonic, celery salt, celery soups and a score of other preparations.

All the trunk lines of railroads enter to the celery trade and run special refrigerator cars to all the distant cities. From the middle of July until after Christmas the atmosphere of Kalamazoo has a decided celery flavor. There is a continual stream of wagons delivering their product to the express companies from 8 a. m. until about 4 p. m. The crop of 1897 is estimated at 16,000,000 dozen bunches, and will bring the growers about nine cents per dozen.

**A Pioneer Postoffice.**  
William Beatty, a farmer near Sciotoville, Ohio, while splitting up a tree which he had felled on his farm, found in the heart of the trunk a buckskin bag containing a letter, discarded by age. The writing had practically faded away, only a word here and there being intelligible. The tree was evidently 150 years old, and it is thought that the letter had been placed there a hundred years ago, when the "Little Scioto" trail from the Ohio River to Chillicothe was used by the traders, and passed close to where the old tree stood. The hole in which the letter had been hidden had been completely covered by the new growth of the tree. It was undoubtedly one of the "postoffices" of the pioneers.

**THE ERIE CANAL.**  
The Part It Played in New York's Advancement in Wealth and Population.

Mr. Ernest Ingersoll writes an article for St. Nicholas on the Greater New York, his paper being entitled "Reasoning Out a Metropolis." Mr. Ingersoll says:

The greatest of all the influences that assisted New York to reach first place was the Erie Canal. The first quarter of this century was the era of canal building. No matter how fine the turpicks may be, horses can haul in wagons only high-priced merchandise, in comparatively small quantities and for short distances, unless the cargo is to cost for transportation more than it is worth. Men found out in Europe and Asia long ago that for moving grain, coal, timber, ore, and similar bulky or heavy goods, where speed was not especially important, a ship or boat was the only practical method. If a river were not convenient, then an artificial waterway, called a canal—that is, channel—must be made. When in any country something of this kind cannot be done, that country must remain undeveloped and thinly populated, like the Sahara.

Why is a canal so much better than a good road for commercial purposes? Because, while two horses and one man can haul on a hard, level road perhaps two tons, the same driver with two horses harnessed to a canal boat can move twenty tons nearly as quickly; that is, the same force and expense for pay and food of men and horses accomplish ten times as much in result, which really makes the goods ten times cheaper at the end of the route.

Hence, before the invention of railroads, it was necessary for any growing country to dig canals to serve as the highways of commerce, and this the young United States hastened to do. New York, as usual, moved among the foremost. She planned and constructed, besides some lesser ones, that great waterway, four hundred miles long, from Albany to Buffalo, which was called the Erie Canal, and connected the Hudson with the Great Lakes.

This canal was finished in 1825, and immensely stimulated the growth, not only of the western part of New York State, but of the whole region of the Great Lakes; for now farmers in the Northwest could send their grain and fruit and cattle, and the miners their ship timber, and boards and staves, to the seaboard at profitable rates; and in return they could obtain the imports, merchandise and manufactures of sea-coast cities at fair cost. A fleet of vessels on the lakes came and went, bringing from farm, mine and forest cargoes which were loaded into canal boats and sent east, often to be transferred to vessels for foreign ports without ever touching land at all. And back went supplies for the interior of New York State, and for settlers in Ohio, Michigan, Wisconsin, Illinois, and beyond, who could never have lived and worked in those distant parts except for this means of cheap communication. To them, also, every summer, went thousands of new settlers from New England and Old England and all Europe, who needed no longer to spend weeks and weeks in traveling in wagons before reaching their new homes.

**Meat Not a Necessary Food.**  
Mrs. S. T. Rorer writes on "Do We Eat Too Much Meat?" in Ladies' Home Journal, answering her own query affirmatively. "Meat," she asserts, "is not at all necessary to a perfect existence. Most people, however, look upon it as though it formed the only food upon which they could work, and yet many great athletes have never touched it. Meat, after it enters the stomach and is digested, may be injurious, but for all this the ordinary American has made up his mind that lean meat gives him less trouble than any other food, so he takes it in large quantities, invariably breaking down in middle with just such diseases as come from the over-use of concentrated nitrogenous foods. Cleaned on beef juice and beef soups, with white bread, lose the various salts necessary to the building of bones, teeth and muscle and the soda for the blood. The outer part of the wheat, which is so rich in these earthy salts, is cast aside, so that the child in growing gets weak bone structure as a frame for its lean flesh. The stalwart men of Scotland find that porridge and milk contain all the muscle, bone and nerve food necessary for an active existence.

"An excess of carbonaceous food, on the other hand, forms an accumulation of fat, preventing the complete nourishment of the muscles. The over-fat person has bulk without strength; his vital power always deficient, while the excess of nitrogenous food which he consumes increases the tendency to disease of a plethoric character, showing at once that the surplus is burned and stored the same as fuel food."

**Punishing an Interloper.**  
One of the residents of Lanesboro, Penn., recently had an opportunity of witnessing how an interloper is punished by the master species of bird. A pair of martens had taken possession of a small box and were building their nest in it. One day, while they were absent, a search owl took possession of the box, and when the martens came home he would not allow them to enter.

The smaller birds were nonplussed for a while, and in a moment flew away. In a short time, however, the little ones returned, bringing with them a whole army of companions, who immediately set to work, and procuring mud, plastered up the entrance to the box. Then all flew away. In a few days the farmer examined the box and the owl was found dead.

**Worrying the Cow.**  
A rough, quick-tempered man should never be tolerated around the cow stable. The cow loves quietude. Any disturbance which excites her, lessens, if it does not stop, the secretion and flow of milk. It is very easy for an employe, by kicking and beating a cow just before or while he is milking, to lessen her milk flow by one half. This is called "holding up" the milk. It is really a prevention of milk secretion, and the milk thus lost does not come down at any subsequent milking.—American Cultivator.



**Live Stock Notes.**  
A gentleman will have gentle stock. Regularity in feeding, both as to time and quantity and quality of food, is one of the things that pay. As a rule the first 100 pounds of sheep and the first 200 of swine costs less and sells for more than that added later.

Good feed and plenty of it early in the life of the animal is what secures the maximum development and lays the foundation for future usefulness. An Iowa stockman claims that lumps on the jaws of cattle, particularly those recently dehorned, are often caused by vicious jabs given by the sharp-horned youngsters running with the herd.

George Franklin says the man who has had a taste of spring lamb, like the sheep-killing dog, never forgets it, and he may as well be fed on a well-cooked saddle-flap as to again go back to aged mutton.

Lamb-creeps and pig-creeps are good things in giving the young stock a start in life. You will be surprised to see how young they will begin to eat and how much they will consume if the right kind of foods is provided.

A Michigan dairyman writes that by judicious breeding and feeding and careful selection by the test, keeping only the best cows and caring for them properly, he has in three years raised the test of his herd from less than four per cent. to over five per cent., and reduced the cost of butter three cents a pound.

There is apparently little foundation for the claim made by some feeders that most of the nutriment has been taken out of the grain which passes the animal whole; often the loss is sufficient to twice pay for grinding the feed. A good farm mill will often pay for itself in a single winter's feeding.

The hoofs of the horses must be kept properly trimmed or they will grow long and ill-shaped, then perhaps split; or they will grow long in front, throwing the foot back upon the heel, which sometimes sprains the large tendons of the limbs. Colts should early be taught to have their feet handled.

It doesn't pay to let the hogs sleep around the straw stack or in the manure pile; in fact these are about the worst possible places for them, on account of the dust and dampness and the foul, heated air, out of which they will wash to their feed and stand in a zero temperature till thoroughly chilled, then they begin to die of cholera.

At an institute in Iowa one of the speakers stated that ensilage and the separator had increased his production of butter to the extent of sixty-five pounds per cow per year; another said the separator had increased his product by \$12.50 per cow, and that he could raise the best calves from separator milk. There is a difference of opinion regarding the last statement, however.

**The Ethnology of Kissing.**  
The kiss was unknown, I think, among the aboriginal tribes of America and of Central Africa. From the most ancient times, however, it has been familiar to the Asiatic and European race. The Latins divided it into three forms—the osculum, the basium and the suavius; the first being the kiss of friendship and respect, the second of ceremony and the third of love. The Semites always knew the kiss, and Job speaks of it as part of the sacred rites, as it is to-day in the Roman Church. The Mongolian kiss, however, is not the same as that which prevails with us. In it the lips do not touch the surface of the person kissed. The nose is brought into light contact with the cheek, forehead or hand; the breath is drawn slowly through the nostrils, and the act ends with a slight smack of the lips. The Chinese consider our mode of kissing full of coarse suggestiveness, and our writers regard their method with equal disdain.

and a dozen other things of this character might be attended to. The farmer needs to become an enthusiast on the subject of agriculture and all the branches connected therewith; he must be dominated by that spirit of onwardness which knows no limit; he must keep abreast of the times and take all the near shoots possible to the goal of success. Let us be alert and wide awake; farming will surely reward all who in fact farm. The vocation is now regarded as the most independent of any.—Dewitt C. Wing, in The Epitome.

**Preservation of Eggs.**  
The Berliner Markthallenzeitung reports about experiments made for the purpose of securing the most rational method of preserving eggs. This being a topic of general interest, I beg to give hereafter an extract of the results obtained, as described in the said journal:

Twenty methods were selected for these experiments. In the first days of July 400 fresh eggs were prepared according to these methods (twenty eggs for each method), to be opened for use at the end of the month of February.

Of course, a most essential point for the success of preservation is that only really fresh eggs be employed. As the most infallible means of ascertaining the age of the eggs the experimenter designated the specific weight of same. With fresh eggs it is from 1.0784 to 1.0942. If the eggs are put into a solution of 120 grammes (4.23 ounces) of common salt in one litre (1.0567 quarts) of water, the specific weight of which solution is 1.073, all the eggs that swim on this liquid weigh less, and consequently are not fresh. Only those eggs that sink should be used for preservation.

When, after eight months of preservation, the eggs were opened for use, the twenty different methods employed gave the most heterogeneous results:

(1) Eggs put for preservation in salt water were all bad (not rotten, but uneatable, the salt having penetrated into the eggs).  
(2) Eggs wrapped in paper, eighty per cent. bad.  
(3) Eggs preserved in a solution of salicylic acid and glycerin, eighty per cent. bad.  
(4) Eggs rubbed with salt, seventy per cent. bad.—From the United States Consular Report.

**A Work Shop on the Farm.**  
A work shop on the farm is a great convenience; every progressive farmer has one, and those who want to keep up with the advancement of agricultural interests will follow suit. To build a work shop is an easy job; it doesn't take long and costs but little, if constructed as that dear old cabin in which I used to work. My work shop was about eight by ten feet and six feet from the floor to the top, covered with oak boards and having no floor save the ground. It was sided up with one-inch oak boards, which were sawed from timber cut in the woods, the space between the planks being covered with thin oak strips. The shop was provided with an anvil, two strong hammers, a vise, planes, saws, screw-drivers, chisels, a shaving horse, brace and set of fifteen bits, ranging from an eighth of an inch to an inch, spoke shaves, a square and rule, etc., all of which may be bought new for about \$12. I also had a harness-maker's outfit in the shop, so when harness needed repairing I did not have to go eight or ten miles to have it done. Whenever any of the machinery got out of order it could generally be repaired at home, and thus save money and time. For instance, when wheat is dead ripe and ought to be cut as soon as possible, the binder breaks, a rod or some minor part gets out of order; then to the blacksmith shop, unless you are pretty well skilled in the work of repairing iron and have a shop and tools of your own, in which case much valuable time is saved.

A workshop is, in my judgment, as essential to the farm as a spring or cistern, and I am ardently in favor of the latter. When there is work to be done in the shop in the winter, a small stove is easily put up. Thus comfortable quarters are prepared for the workmen. Oftentimes the farm harness break, sometimes when the farmer is in the midst of a very busy season. Now comes the chance to use the shop; or when there is no particular need for the broken harness, a rainy day will come about when the farmer may go to the shop and do his work in the dry, having the necessary tools at hand.

Farm implements, no difference how strong they may be or how substantially they may be constructed, will frequently get out of order, thus occasioning the use of a blacksmith or wood workman. Now, all such work can be and ought to be done by the farmers themselves, and if they would equip themselves with the tools, etc., which can be obtained for a small outlay they could do it. Let every farmer be his own blacksmith, wood-worker, carpenter and saw sharpener, if you please. During rainy days on the farm there should be work to do, and there is. The cross-cut saw needs sharpening, the harness require mending and the axes ought to be ground,

**No. 688.**  
This highly polished solid oak 5-drawer chest for measures 54 inches high, 32 inches wide, 19 inches deep. Each drawer is fitted with the best locks, and  
**\$3.39**  
buys this exact piece of furniture which retails for \$8.00.  
(Order now and avoid disappointment.)  
Drop a postal for our lithographed Carpet Catalogue which shows all colors with exact distinctions. If carpet samples are wanted, mail us 2c. in stamps. Why pay your local dealer 60 per cent. more than our prices when you can buy of the mill? The great household educator—our new 112 page special catalogue of Furniture, Draperies, Lamp Stoves, Crockery, Mirrors, Pictures, Bedding, Refrigerators, Baby Carriages is also yours for the asking. Again we ask, why enrich your local dealer? You can buy of the maker? Both catalogues cost you nothing, and we pay all postage.

**Julius Hines & Son**  
BALTIMORE, MD.  
Please Mention This Paper.

**Newspapers' Stability.**  
A question that was frequently asked was: "What will become of the Sun now that Dana is dead?" The inquiry is based on a mistaken idea. A good newspaper is far more than an individuality, no matter how eminent its editor may be. It is an accretion of years and of effort in many departments, and when it reaches the first rank has passed far beyond the limits of a single personality.

The great newspaper is in some degree the creation of the public itself, who, appreciating its firm principle and intelligent championship of the right, make it their forum. A Journal of this high order and broad influence is interwoven with current history, and has a perpetuity like the tide of human life. When it loses a laborer of exceptional ability the event is deplored, but the paper goes forward without missing a step.

One day's issue of a newspaper is the work of many brains and hands. Like an army, it needs a general. Like an army, it survives a general, and as the chain of human affairs is unbroken, so the continuity of a leading journal is preserved.—Globe-Democrat.

**Nothing Remarkable.**  
Smith—Hear about the fire over on the west side this morning? Nine persons barely escaped with their lives. Remarkable, wasn't it?  
Brown—I fail to see anything very remarkable about it.  
Smith—Why not?  
Brown—Well, suppose they had escaped without their lives—then it would have been truly remarkable.



**ONE ENJOYS**  
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 Kidney, Liver and Bowels, cleanses the system effectually, dispels colds, head aches 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.

**CALIFORNIA FIG SYRUP CO.**  
SAN FRANCISCO, CAL.  
LOUISVILLE, KY. NEW YORK, N.Y.

"A Perfect Type of the Highest Order of Excellence in Manufacture."

**Walter Baker & Co's**  
Breakfast



Absolutely Pure, Delicious, Nutritious.  
Costs Less Than ONE CENT A CUP.  
Be sure that you get the Genuine Article, made at DORCHESTER, MASS. by  
**WALTER BAKER & CO. Ltd.**  
ESTABLISHED 1780.