New York's Italian Quarter.

Spring and fall are seasons of processions and religious festivals. Almost every day, then, and sometimes half a dozen times in a day, the Judge and the baby may see some Italian society parading through the street. Fourteen proud sons of Italy, clad in magnificent new uniforms, bearing aloft huge silk banners, strut magnificently in the rear of a German band of twenty-four pieces, and a drum corps of a dozen more. Then, too, come the religious processions, when the little girls are taken to their first communion. Six sturdy Italians struggle along under the weight of a mighty temple or pavilion, all made of colored candles—not the dainty little pink trifles with rosy shades of perforated paper, that light our old lady's dining table, but mighty candles, six and eight feet tall, and as thick as your wrist, of red and blue and green and yellow, arranged in artistic combinations around a statue of the Virgin. From this splendid structure silken ribbons stream in all directions, and at the end of each ribbon is a little girl—generally a pretty little girl—in a white dress bedecked with green bows. And each little girl leads by the hand one smaller than herself, sometimes a toddler so tiny that you marvel that it can walk at all. Some of the little ones are bareheaded, but most of them wear the square headcloth of the Italian peasant, such as their mothers and grandmothers wore in Italy. At each side of the girls marches an escort of proud parents, very much mixed up with the boys of the families, who generally appear in their usual street dress, some of them showing through it in conspicuous places. And before and behind them are bands and drum corps, and societies with banners, and it is all a blare of martial music and primary colors the whole length of the street.—Scribner's.

New York was the first city incorporated in the limits of the United States. Its charter was dated 1664

Profoundly Grateful

For Help Derived From Hood's Sarsaparilla

"I am profoundly impressed with the medical virtues of Hood's Sarsaparilla. I was *threatened with cancer*, and disagreeable eruptions on my back and other places. The cancer was appearing on my lip. Providentially I obtained a bottle of Hood's Sarsaparilla, and by the time it was gone, the bad symptoms had nearly all disappeared. I have used four bottles, and I believe it has **Saved Me From Premature Death.** I am now almost 73 years of age and ***I work like a tiger.*** And I ***know*** that Hood's Sarsaparilla has had much to do with my vigor and strength." REV. O. H. POWER, 2924 Hanover Street, Chicago, Ill.

HOOD'S Sarsaparilla CURES

Hood's Pills are the best after-dinner Pills, assist digestion, cure headache. 25 cents.

Getting Thin

is often equivalent to getting ill. If loss of flesh can be arrested and disease baffled the "weak spots" in the system are eradicated.

Scott's Emulsion

is an absolute corrective of "weak spots." It is a builder of worn out failing tissue—*nature's food* that stops *waste* and creates healthy flesh.

Prepared by Scott & Bowne, Chemists, New York. Sold by druggists everywhere.

Lovell Diamond Cycles

ARE THE BEST

SEND FOR CATALOGUE. AGENTS WANTED

☞ Send 6c. in stamps for 100-page illustrated catalogue of bicycles, guns, and sporting goods of every description. John P. Lovell Arms Co. Boston, Mass.

CONSTIPATION—We challenge the world for a case we cannot cure; simple, effective, permanent; no drugs. Send 50c. for receipt. Wm. Albridge, Plattsburg, N. Y.

RISING SUN STOVE POLISH

Do Not Be Deceived with Pastes, Enamels and Paints which stain the hands, injure the iron and burn red. The Rising Sun Stove Polish is Brilliant, Odorless, Durable, and the consumer pays for no tin or glass package with every purchase.

FARM & GARDEN

LATE CABBAGE PLANTS.

It is not necessary for a crop of late cabbage to start the plants in a hotbed. Make a place out doors as rich and mellow as possible, sow the seed in drills rather thinly, and cover nights to keep in the heat. It is very important to make a rapid but stocky growth. This may be done by putting nitrate of soda in the drill row and transplanting each plant once if not more times before finally setting it out where it is to make a head. Plants thus treated are worth double those grown closely crowded in the matted bed.—Boston Cultivator.

GROWING POTATOES.

To grow potatoes, select the best soil you can get, avoiding ground that is liable to overflow, clear off all the trash, and if the ground is not very rich apply a good dressing of well rotted manure and then plow as deep as you can. Then harrow until the soil is in good condition. Then as soon as danger of frost is past plant for early crop. First of June plant peach-blows. When ready to plant take a plow and run deep furrows three and one-half feet apart. Cut your potatoes in pieces, one or two eyes to the piece, drop eighteen inches apart in these furrows, one piece in a place. Then take a hoe and cover, putting an inch of soil over each piece. Cultivate as soon as the plants are well up and keep filling in the furrows, and you will not be troubled with weeds in the rows and will not need to do any hand weeding. Cultivate once a week till they bloom.—New York Observer.

THE COW'S CUD.

The cow's cud is a quantity of the food that is brought up from the first stomach after the food has been swallowed and the animal is resting and has time to remasticate it more completely. Between the first and second stomachs there is a receptacle about five inches long and the size of the gullet. A portion of the food is pressed into this part of the gullet and is brought up into the throat and mouth, where it is chewed slowly. This food may be seen ascending the gullet when the cow is ruminating. The cud is not any distinct thing, as some suppose, that may be lost, but is simply a portion of the food which comes from the stomach in the way described. When a cow is said to lose her cud, nothing is lost or dropped, but by reason of indigestion the action of the stomach is suspended, and it is restored as soon as the trouble is removed by any simple medicine. The most effective is a dose of a pint of raw linseed oil or melted lard.—New York Times.

FERTILIZERS AND COW-PEAS.

The manner of properly treating and applying fertilizers is yearly receiving more consideration among farmers. On this subject the Georgia Experiment Station tells Southern farmers that the best results can only be obtained from concentrated fertilizers by using them on the best lands, and not by scattering them at the rate of 100 or 200 pounds to the acre over a large, worn-out plantation. Nor should the mistake be made of applying large amounts of concentrated fertilizers on worn-out land. The larger the application the more important it becomes that the land should be in the best possible condition, such as it would have been left in by a good crop of small grain, with thorough and deep plowing and harrowing.

The practice of sowing cow-peas is strongly urged for renovating the soil and for hay. Nitrogen is the most important element of plant food because it is indispensable to the plant and is deficient in all worn or partially exhausted soils. It is the most uniformly effective element of a fertilizer for all grains, grasses and cotton. While the most expensive, if bought in the market, it may be drawn from the air by cultivating such plants as clover, peanuts, vetches, burrclover, lucerne and especially the cow-pea, which, if properly utilized, will be more valuable to the Southern farmer than red clover has been to the farmers of the North and West.—New York World.

BREEDING SOWS.

A sow that is a good breeder should be kept for several years, or until she forms some bad habit, of which unruliness and eating her young are the two that give most trouble. When the sow gets her full growth her litters will be larger, healthier and more uniform, often without a single titman. In the first litter, especially, if the sow be a young one, there will be two and sometimes as many as three pigs that are either dead at birth or are so undersized that they are not worth raising. A three or four-year-old sow, farrowing two litters of pigs a year, will often give more profit than an average cow, and not cost so much to keep nor so much labor to care for. The chief care with a breeding sow after she gets her growth is not to let her get too fat. She will have an enormous appetite, but it should be satisfied, except when she is suckling her young, with the coarsest feed. Skim-milk is good, but not too much of it. With this mix bran or fine middlings, and then let the bulk of the feed be roots, beets or mangels in winter, and a run in the apple orchard or a clover lot in summer. If allowed to run in pasture one or two seasons old sows become breachy, breaking through fences and gates, and going where they please. That is the fault for which most of them have to be fattened.—American Cultivator.

ELECTRICITY IN AGRICULTURE.

Attention has recently been directed to the application of electricity to farming operations, and the designing and introduction of suitable dynamo-electric machinery for this purpose would no doubt be profitable both to the manufacturers and the farmers. Early in 1892, an electric power system was installed at the farm of the Agricultural Experiment Station, Auburn, Ala., the current being brought from the college laboratory by a line three-quarters of a mile in length, conducted by the students themselves. A ten horse power motor was used for ginning and pressing cotton, thrashing grain, cutting up feed stuff, etc., and gave entire satisfaction. In every community where there is water power, electricity could be economically generated and used not only for the above mentioned purposes, but also to run saws, planing machines, pumps, lathes, grindstones, cider presses, sorghum mills, churns, sewing machines—in short, for everything requiring power. What farmer would not welcome the exchange of smoky lamps for electric lights? The arc light may also prove useful in market gardening, some recent experiments made in France having shown that it has a marked effect in stimulating plant growth when sunlight is not to be had. Where sufficient water power is not available, windmills might be used in connection with a system of storage batteries. Such a utilization of the wasted energies of nature would put off the coming of the coal famine that threatens future generations.—Inventive Age.

CULTIVATION OF WILLOWS.

Inquiries are received concerning the culture and marketing of willows for baskets and other goods. Notwithstanding the basket willow does well in this country, five-sixths of the quantity consumed is imported from foreign countries.

The prevailing opinion that only low land is suitable for willow cultivation may be the cause of so little attention being given to it. Low land is best, but high land is good. It is certainly far better than land where there are stagnant pools or too much water.

For the growth of willows the land must be treated similar to that intended for the planting of corn. It must be plowed in the fall and loosened up in the spring. The field must be kept free of grass and weeds.

The willow cuttings are planted in rows twelve inches apart. The rows should be three feet apart and a cultivator and hand hoe used to keep down the weeds.

The plants are cuttings from two to three year old willows which are cut one foot long, measuring three-eighths to one-half inch in thickness. With a stick or iron rod holes are made in the ground and a cutting introduced so that one or two buds remain above the ground. The first year only a few sprouts will spring from each cutting.

Every year in March the switches are cut close to the stem before the sap shoots into the plants. The switches are tied in bundles about ten inches in diameter and placed in two or three inches of water, remaining there until the latter part of April until the sap has risen and small leaves and sprouts have appeared. This sap loosens the bark which can be removed very easily by being drawn through a wooden fork similar to a clothes pin.

Willows must be dried in the open air. They are then bundled to weigh about fifty pounds per bundle. About 30,000 willow cuttings are necessary to plant an acre. The willow reaches the greatest production in the third year, and with proper care and good fertilizing it will continue to yield good results for many years.

Dry peeled willows are worth five to eight cents a pound, and green willows with the bark on them are worth $14 to $18 per ton.—Farm, Field and Fireside.

FARM AND GARDEN NOTES.

Pigs should suckle till ten weeks old

The flock enjoy summer as well as winter comforts.

Have a syringe handy when the foal puts in an appearance.

Are there wast places in the pasture? Give them a coat of manure.

There are family traits and likenesses in sheep as much as "humans."

No, no! "Everybody can't be a good shepherd; they ain't made that way."

Salt and wood ashes in reach of hogs are beneficial. Good for horses also.

Never refuse a good cash offer when you have anything of the horse kind to sell.

Many a man is a success as a wool grower and can't tell why to save his life.

Feed oil and cotton-seed cake. It is best for sheep, for the farm and for you.

One thing can be relied upon about sheep manure—there are no weed seed in it.

A few short, sharp brushes develop speed much faster than miles of slow work.

Have some pasture held in case you need it further on when dry weather comes.

The neglect given the chicks now cannot be overcome with good care by and by.

Make your flock what your wife is—the best, prettiest, and the envy of everybody.

Health, comfort, neatness are the things to be sought when building a poultry house.

Is your experience that cooked or soaked corn is better than dry, hard corn for hogs?

Little chicks enjoy fresh water to drink. Give them some, even though you provide milk for them.

Soft coal cinders and charcoal from wood or cobs should be among the "appetizers" kept on the hog's bill of fare daily.

The aluminum sulky, weighing from eighteen to twenty-five pounds, is said to be coming along with the two-minute trotter.

Minnesota has passed a law making it a criminal offense to dock a horse's tail according to the hackney senseless and cruel fashion.

If you are raising chicks for the egg they will lay don't keep the cockerels till fall, sell them as soon as large enough for broilers.

Because bright timothy hay and oats are the best feed for horses it does not follow that they would not like a change from it sometimes, or that they would not do better for such a change.

Japanese jinrikshas have gained a considerable footing in the towns of South Africa. In Cape Town, Durban, and Pietermaritzburg they are well patronized, and are crowding out the cabs and public buggies. Kaffirs furnish the motive power.

HOUSEHOLD AFFAIRS.

WOOLEN APRONS.

Woolen aprons are recommended either to cooks or other women who are constantly about a hot stove. The aprons may be made from a light weight, loosely woven woolen, and are certainly a wise precaution against those accidents from fire that happen every few days. At the large stores there are ready made woolen petticoats, the cheapest of which are fifty cents, that may be cut open and used for aprons. They need only be used for cooking and ironing, and the gingham apron used at other times. Washed in water containing a little ammonia, they are as easily cleansed as aprons of cotton.—New York Post.

QUINCE JELLY.

Wipe the fruit, cut in halves, then quarters, remove the seeds but do not peel. Cut the quinces now in thin slices, put into porcelain-lined kettle, barely cover with cold water, boil until very tender. Drain through a flannel jelly bag, but do not squeeze or the jelly will be cloudy. To every pint of juice allow one pound of granulated sugar. Put the juice in porcelain-lined kettle and bring quickly to a boil, add the sugar, stir until dissolved, then boil rapidly until it jellies, skimming the scum that comes to the top, twenty minutes is usually sufficient, but I have boiled it thirty-five. Do not use the seeds of quince as they prevent the jelly from being firm and clear.—Boston Cultivator.

SPRINGTIME GREENS.

Spinach is one of the springtime vegetables that should stand near the top of the list in healthfulness. But it is seldom properly cooked. It should be thoroughly, perfectly freed from sand and dust by many washings, in cold water, and then put in a close saucepan and covered closely, without one drop of water, over a moderate fire. In an hour or more it will be perfectly cooked; then it should be drained and chopped, and butter and salt added. The old fashioned way was to almost drown it in the liquor from corned beef—and thus half its nutriment and medicinal properties were lost, and the other half so disguised that the luscious leaves might just as well have been cabbage, or any other sort of "greens." Young beets and the "foliage thereof," are considered fine by many; but we have been told, and found it true, that if the leaves are held up to the light, looked through and examined, so much life is seen between the outside and the lining of them that no one will care to eat "beet greens" thereafter. Our own eyesight is generally convincing.—New York Independent.

HOW TO COOK A STEAK.

This is the proper way to cook a beefsteak: The first requisite is to get a steak that has been kept long enough—the proper time is two months. The very sight of this as it comes from the refrigerator would effectually deter any woman from buying it, for it is covered with a repulsive mold and looks as though it were fit only for the garbage wagon. The butcher and the beefsteak expert know better.

The sides and ends trimmed off, meat of a dark, blood-red color is disclosed. This should be sliced about two inches thick, the end known as waste cut off, leaving the solid tenderloin and sirloin. The trimming of a porterhouse takes about one-third its weight. Reduced thus, the steak should then be liberally seasoned with salt and pepper. A test of the condition of the steak is a pressure of the finger. If it is tender the impression remains on the meat.

Prepared thus the steak is placed on a common broiler and put in the gas stove, the flame of which is above and from one and a half to two inches from it. It takes about twenty minutes to cook such a steak—ten for each side. It should be cooked slowly, for the meat has just come off the ice and takes time to get heated through. The dripping-pan beneath catches the juice that used to fall in the coals and burn the steak.

The juice is afterward poured over the steak, and its saving is possible only by the gas stove. This manner of cooking steak is being adopted by all of the best restaurants in New York. Besides the charring of steak by coals and dripping grease, the heat cannot be kept uniform under any other system than gas. Natural gas is considered the best.—St. Louis Globe-Democrat.

RECIPES.

Strawberry Custard—Make a custard of one pint of milk, the yolks of three eggs and four tablespoonfuls of sugar. Set it aside to cool. Beat the whites of the eggs until stiff, add to them four tablespoonfuls powdered sugar, and beat again until stiff and white. Put about a pint of strawberries into a glass dish, pour over the custard, heap the whites in spoonfuls over the top, dust with sugar, place in the oven a moment to brown. Serve ice-cold.

Strawberry Dumplings—Make a dough as for short cake, roll into a thin sheet and cut with a large round cutter; put three strawberries in the center of each round, fold the dough over so that you have a neat dumpling. Stand these dumplings on a buttered plate, place them in a steamer and steam twenty minutes. Serve with a strawberry sauce.

Meat Turnovers—Stew the dry, tough portions of cold roast beef until tender, letting the water stew nearly all away. Chop fine, and mix with it twice as much hot mashed potato, and to each cup of the mixture add a tablespoonful of green tomato pickle, minced fine. Add salt to taste, and moisten with meat water. Shape into flat, thin cakes, brown in sausage fat, and turn when brown on one side.

Noodles for Soup—Beat three eggs well without separating, add three tablespoonfuls of milk and as much flour as the eggs and milk will mix; roll out as thin as possible, cut into strips and dry half an hour. Boil for twenty minutes in plenty of boiling, salted water, drain dry. Brown delicately in a frying pan with one tablespoonful of butter.

Tripe Lyonnaise—Cut up half a pound of boiled tripe into neat squares. Put two ounces of butter and a tablespoonful of chopped onion in a frying-pan and fry to a delicate brown; add to the tripe a tablespoonful of chopped parsley and a little strong vinegar, salt and cayenne; stir the pan to prevent burning. Cover the bottom of the platter with tomato sauce, add the contents of the pan and serve.

HOW SOME FARMERS WORK.

DESCRIPTIONS FROM THE UNITED STATES CONSULAR REPORTS.

The Decaying Chinese Tea Grower—Bermudan Agriculturists—How Pests Have Been Imported.

At present two-thirds of all the tea growers in the province of Amoy, including Formosa, are poor men who have to borrow money to raise and move their crops. They obtain the needful money from pagan usurers and merchants and from Christian tea exporters. It makes little difference to whom they apply, as each charges ten per cent. per month on the loan and takes the land and growing crop as collateral security, imposing the condition that he shall have the first choice of buying the new leaf at the market rates. All of the creditors combine to rig the market at the opening of the tea season and the grower is skinned.

In the Chinese lists of princes to whom presents of tea were sent by the monarchs of the Flowery Kingdom, are many whose identity would otherwise be lost to history. From the same ancient writings many curious facts are thus obtainable. Among other things it appears that Korea was at one time a formidable power, military and naval; that the Japanese at long intervals changed from peaceable neighbors into marauders and freebooters; that Manipur, Assam, Burmah, Tong-Quin at various epochs were strongly belligerent communities in the far East; that Cambodia and Cochin China were populous, rich and warlike civilizations, where now the tiger prowls and the serpent glides; that the island of Ceylon was the seat of brilliant and brave dynasties which followed one another like the waves on the shore, and that at times the Tartan nomads who live to the north, northwest and west of Asia, were gathered into great armies and Nations by Temerlanes and Zenghis Khans unknown to later fame.

The process of decay under Tartar rule is measured by the fact that Peking the present, and Nanking the ancient capital of China, are scarcely half as large as they were an hundred years ago.

Amoy teas are on the downward path, now exported to the extent of 50,000 half chests where formerly 500,000 were exported. This tremendous change is due, United States Consul Bedloe regrets to say, almost entirely to dishonesty and rapacity on the part of the trade, native and foreign, and especially the European trading houses. At one time the Amoy teas were excellent, and the tea districts correspondingly prosperous. As the tea planters came into debt to the usurers and merchants, they were so placed that they lost interest in their calling. To-day no tea drinker in China knowingly uses Amoy tea. In the earlier days Formosa did a business of 25,000 to 50,000 half chests per annum, when Amoy was doing 400,000. Now the figures are exactly reversed.

In the Paso del Norte consular district the agricultural implements in use are either of latest American invention and manufacture, or else the ancient straight stick for a plow, the sickle for reaping and the flail and winnowing for separating. These two extremes in farming methods are found side by side. American plows, mowers, reapers, threshers, etc., are in use by some who farm on a larger scale, while others who farm a few acres hold to ancient means and methods.

Every man in Bermuda who has an acre of ground to plant has a horse, and the only implements that can be used in most places are the hoe, fork and spade. The patches are very small and a horse is quite useless. In this little island of twenty-six miles long and some places only one and a half miles wide, there are 745 horses. The grass grown there has very little nourishment in it. The steamships that ply between Bermuda, New York and Halifax are laden with cargoes each trip, and two-thirds of these cargoes is feed for horses.

The island was clear of insect pest until some time in 1858 or 1859. A vessel was brought there in distress with a cargo of oranges which were sold at auction. The fruit was carried all over the island, and in a few months after their flourishing trees were covered with an insect which gave the trees the appearance of being whitewashed. Now you hardly see an orange tree. This insect was the "cottony scale" bug, afterward imported from Australia into California, where it threatened the extirpation of the orange, acacia, locust, and many other trees and some shrubs, both fruit bearing and ornamental. The bug was exterminated by importing from Australia its natural enemy, a variety of the "lady bug."

Another insect was introduced to Bermuda in peaches, the island at that time being stocked with a delicious peach. This insect was a small white maggot in the peach which destroyed all the peaches on the island. The maggot turned into a very small bug. It has attacked other fruit, mangoes, loquot, etc. As the fruit fell to the ground no one took the trouble to destroy the eggs, and thus the pest increased to its present dimensions. Spiral snails, too, are picked up by the barrel. United States Vice-Consul Heye reports them in some places destroying everything in the shape of vegetation.

To plow a field adjoining the American legation at Teheran, containing a little more than an acre of ground, required the arduous labor of two oxen and one man a whole day on level ground that had been previously plowed. Twenty acres of such land could be better plowed in one day with the gang plow to be found on any ranch in California. United States Minister Beale reports that he explained this to the general manager of the Imperial Tobacco Corporation, who, as a result, gave a large order for American agricultural implements to a New York firm to fill. The experiment is to be tried with these implements in all parts of Persia.—New York Sun.

Twelve of the original thirteen States now have Democratic governors.

History of Printing in Japan.

In a recent number of the Archiv fur Buchdruckerkunst there is an instructive article on the history of printing in Jadan, based on a lecture delivered by the Japanese savant, Shugeo. According to this authority, the oldest Japanese manuscripts, like those of Europe in the Middle Ages, were highly decorated with miniatures, capitalists and other ornamentation. The art of printing was introduced into Japan from China. The oldest printing from movable types dates from the year 770 A. D. A copy of this publication is still extant. The first printing of wood engravings dates from 1328, the first impression made with colors from 1695. At the present time the Japanese publishers generally print only on one page of the sheet. The native paper is very strong, but papers of a poorer grade, imported from abroad, are now beginning to be used. The cover for ordinary books is made out of the same kind of paper, and on it are printed the title of the book, the date, edition and name of publisher. In the case of more valuable books the covers are of cloth or silk. In most recent times books are also being bound after European fashion.—New York Independent.

AN IRRESISTIBLE BAIT.

"Gentlemen," said the Sheriff, putting his head into the jury room, "if there is no chance of your agreeing immediately on a verdict the Judge will step out to lunch."

"Tell his Honor he may go to lunch," said the foreman.

"I was about to add," continued the Sheriff, "that the circus comes into town at 2 o'clock, and its 20 minutes to 2 now."

"H'm!" said the foreman, "tell the Judge to hold on half a minute."—[New York Press.

A gray, unsized blotting paper was sold in England, according to Rogers in his history, so far back as 1465.

To Cleanse the System

Effectually yet gently, when costive or bilious, or when the blood is impure or sluggish, to permanently cure habitual constipation, to awaken the kidneys and liver to a healthy activity, without irritating or weakening them, to dispel headaches, colds or fevers, use Syrup of Figs.

The tomb of Mohammed is covered with diamonds, sapphires and rubies valued at $10,000,000.

Brown's Iron Bitters cures Dyspepsia, Malaria, Biliousness and General Debility. Gives strength, aids Digestion, tones the nerves—creates appetite. The best tonic for Nursing Mothers, weak women and children.

It is said the United States has more than 9,000,000 young men fit for military duty.

Mornings—Beecham's Pills with a drink of water. Beecham's—no others. 25 cents a box.

A new claim is made for olives that they are a help to digestion.

J. C. Simpson, Marquess, W. Va., says: "Hall's Catarrh Cure cured me of a very bad case of catarrh." Druggists sell it, 75c.

Lace of all kinds is now made by machinery.

Many persons are broken down from overwork or household cares. Brown's Iron Bitters rebuilds the system, aids digestion, removes excess of bile, and cures malaria. A splendid tonic for women and children.

A Nevada man carries a 600-year-old watch.

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

The Pope owns a single pearl that is valued at $100,000.

There are a few people left

who still follow antiquated methods of raising bread, biscuit, cake and pastry with home-made mixtures of what they suppose to be cream of tartar and soda, compounded haphazard,

but there are very few

The best housekeepers use the Royal Baking Powder instead. Its scientific composition insures uniform results. By its use alone can the finest flavored, most wholesome food be produced. To any housekeeper who has not used the Royal Baking Powder we would like to send our Cook Book, free. Mark your request "For instruction."

Royal Baking Powder Company,
106 Wall Street, New-York.

"German Syrup"

My acquaintance with Boschee's German Syrup was made about fourteen years ago. I contracted a cold which resulted in a hoarseness and cough which disabled me from filling my pulpit for a number of Sabbaths. After trying a physician, without obtaining relief I saw the advertisement of your remedy and obtained a bottle. I received quick and permanent help. I never hesitate to tell my experience. Rev. W. H. Haggerty, Martinsville, N. J.

S.S.S. CURES MALARIAL POISON

Nature should be assisted to throw off impurities of the blood. Nothing does it so well, so safely or so promptly as Swift's Specific.

LIFE HAD NO CHARMS.

For three years I was troubled with malarial poison, which caused my appetite to fail, and I was greatly reduced in flesh, and life lost all its charms. I tried mercurial and potash remedies, but to no effect. I could get no relief. I then tried S.S.S. A few bottles of this wonderful medicine made a complete and permanent cure, and I now enjoy better health than ever. J. A. RICE, Ottawa, Kan.

Our book on Blood and Skin Diseases mailed free. SWIFT SPECIFIC CO., ATLANTA, GA.

AN IDEAL FAMILY MEDICINE For Indigestion, Biliousness, Headache, Constipation, Bad Complexion, Offensive Breath, and all disorders of the Stomach, Liver and Bowels, RIPANS TABULES act gently yet promptly. Perfect digestion follows their use. Sold by druggists or sent by mail. Box (6 vials), 75c. Package (4 boxes), $2. For free sample address RIPANS CHEMICAL CO., New York.

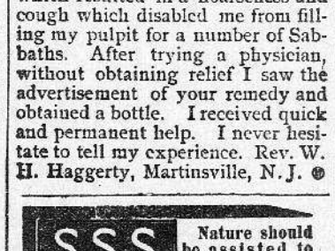
OPIUM Morphine Habit Cured in 10 to 20 days. No pay till cured. DR. J. STEPHENS, Lebanon, Ohio.

Bile Beans

Positively cure Bilious Attacks, Constipation, *Sick-Headache*, etc. 25 cents per bottle, at Drug Stores. Write for sample dose, free.

J. F. SMITH & CO., Prop's, New York.

S. N. U.—22.



LEARN TELEGRAPHY & RAILROAD BUSINESS. Pleasant work, pays well, easy to learn, leads to highest positions. 50 Railroads employ our graduates. Leading school of the South. Send for Catalogue. COUCH & LUGENBEEL, Senoia, Ga.

MEND YOUR OWN HARNESS WITH THOMSON'S SLOTTED CLINCH RIVETS.

No tools required. Only a hammer needed to drive and clinch them easily and quickly, leaving the clinch absolutely smooth. Requiring no hole to be made in the leather nor burr for the Rivets. They are **strong, tough** and **durable.** Millions now in use. All lengths, uniform or assorted, put up in boxes. **Ask your dealer for them,** or send 40c. in stamps for a box of 100, assorted sizes. Mail'd by JUDSON L. THOMSON MFG. CO., WALTHAM, MASS.

Do You Sleep Peacefully?

IN THE MAD STRUGGLE

for wealth, do not lose sight of the fact that success is not worth the price paid for it, if it has been obtained at the expense of your health. The essence of wisdom is, first, health; second, moderation; third, wealth. To have health you must have sleep. To have sleep you only need a

PILGRIM SPRING BED,

which is the highest attainment of the science of bed-making.

It is made from Highly Tempered Steel Wire, is the PERFECTION of EASE, and will last a LIFETIME. Beware of cheap made common wire imitations, for "they are not what they seem."

Exhibited at No. 31 Warren Street, New York; No. 2 Hamilton Place, Boston.

For sale by all reliable Dealers.

See Brass Tag Registered Trademark on all Genuine Pilgrims.

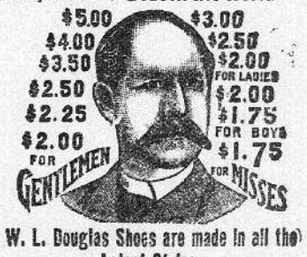
Send for Money Saving Primer, Free.

Atlas Tack Corporation, Boston.

WAREHOUSES—Boston, New York, Philadelphia, Chicago, Baltimore, San Francisco, Lynn.
FACTORIES—Taunton, Mass.; Fairhaven, Mass.; Whitman, Mass.; Duxbury, Mass.; Plymouth, Mass.

W. L. DOUGLAS $3 SHOE WILL NOT RIP.

Do you wear them? When next in need try a pair, they will give you more comfort and service for the money than any other make. **Best in the world**



W. L. Douglas Shoes are made in all the Latest Styles.

If you want a fine DRESS SHOE don't pay $6 to $8, try my $3.50, $4 or $5 Shoe. They will fit equal to custom made and look and wear as well. If you wish to economize in your footwear, you can do so by purchasing W. L. Douglas Shoes. My name and price is stamped on the bottom, look for it when you buy. Take no substitute. I send shoes by mail upon receipt of price, postage free, when Shoe Dealers cannot supply you. W. L. DOUGLAS, Brockton, Mass. Sold by

PISO'S CURE FOR Consumptives and people who have weak lungs or Asthma, should use Piso's Cure for Consumption. It has cured thousands. It has not injured one. It is not bad to take. It is the best cough syrup. Sold everywhere. 25c. CONSUMPTION