PITH AND POINT.

As soon as a thing is fashionable somehow becomes comfortable.—Yankee Journal.

Half the world is ignorant of how the other half lives. This is true, but it is not the fault of the so-called society Vo[illegible]

—It is a strange meteorological fact that the sun never shines so hot on a man's ill ground as on the harvest [illegible].—Quincy Journal.

—Editor, I am told you called me a [illegible]dler in a recent issue of your paper. [illegible] 'No, sir, we only print the very [illegible] news."—Fliegende Blatter.

—A man never looks so helpless and insignificant as when standing around a dry-goods store waiting for his wife to get through trading.—Lowell Courier.

—When a man moves out to California he always shows just as much pride in the climate as if he were responsible for it himself.—Somerville Journal.

—It is very hard to explain the attractions of country life to a city man who has just investigated the voltage of a black-faced humble-bee. — Baltimore American.

—She—"What strange weather we are having this summer." He—"Yes, but if you remember, the summer of '50 was just such another." She—"Sir!"—Pearson's Weekly.

—Mrs. Jones—"Is your wife at home, Mr. Wilbur?" Wilbur—"Not certain, but if you'll hold that screen door open half a minute you'll hear from her."—Cleveland Plain Dealer.

—"Did you ever have your picture in a newspaper?" "Yes, once. But as the compositor misspelled my name under it no one has ever yet learned of the fact."—Washington Star.

—Mr. Totterly—"Could you marry a very old man with a good deal of money, if he told you frankly how old he was and how much he was worth?" Miss Timely—"How much is he worth?"—Vogue.

—De man dat believes that dere's only one road to Hebben, deah bredden, an' dat dat one is de one he's a-walkin' on, is the kind ob a Christian dat makes de debbel jump for joy.—Rev. Plink Plunk.

—"Madam," said the tramp. "I assure you I'm hungry enough to eat a raw dog." "Very well," she replied, you may eat mine. I'll call him." And she did, but the tramp didn't take the meal he had suggested.—Drake's Magazine.

—A Case of Sympathy.—Witherby—"You haven't seen my new boy, have you? They say he takes after his father." Plankington—"If he takes the same thing his father takes, I'm sorry for him, old man." — Detroit Free Press.

—Mamma—"If you eat any more of that pudding, Tommy, you'll see the bogie-man to-night." Tommy (after a moment's thought)—"Well, give me some more. I might as well settle my mind about the truth of that story once for all."—Tit-Bits.

—Miss Twitter—"Brunettes have come in style again. I am so glad that my dark locks are once more fashionable!" Mr. Guy Less—"Yes, my grandmother always used to say: "Keep a thing forty years and it is sure to come back in style again."—Arkansaw Traveler.

—"When I marry I shall try to be sure of one thing, and that is that I have a woman of sense." "You mean a woman of prudence and forethought, with fine perceptions and a knowledge of human nature?" "Yes, that's it exactly." "But they are just the ones that never marry."—Funny Folks.

WHERE SHE MADE HER MISTAKE.

An Interesting Side Remark That Escaped Attention.

It is amusing to see how thoroughly a Frenchwoman is a natural matchmaker, and how she supposes that the search for a "bon parti" must ever be uppermost in the mind of a properly regulated young woman. At a dinner in Paris, given by a hostess noted for tact and elaborate entertainments, the pretty woman, convoying a tall, awkward youth, fluttered up to an American girl, saying: "Allow me to present Monsieur N., Miss X.; he is to have the pleasure of taking you out to dinner" — adding in a quick little "aside" behind her fan, "He is worth ten million francs, my dear." At the table Miss X. discovered her escort to be decidedly uninteresting, while her other neighbor, Monsieur T., proved to be most amusing, though a middle-aged, plain little man. To him she devoted herself throughout the dinner, continuing the conversation afterward in the drawing-room, where the neglected Crœsus promptly deserted her.

A short time after, when making her dinner call, the American girl remarked to her hostess that she had found Monsieur T. such a clever man.

"O, yes, quite a clever little man; but what did you think of Monsieur N?" inquired madame.

"He was rather young, and there didn't seem to be anything particularly interesting about him," replied Miss X., hoping to excuse her evident neglect of her escort at the dinner.

"Ah," exclaimed her hostess, "I felt sure when I saw how little he interested you that you did not hear me tell you that he was worth ten million francs."—Chicago Tribune.

Fear.

Some celebrated man, who saw a little clearer than others, once said: "The fear of looking like a fool has prevented many a man acting like a hero!" This unworthy fear, which consists largely of self-conceit and self-consciousness, is the great vice to be eliminated in growing from the heart, out. There is nothing but love which can utterly overpower it. It is that love which is a love to God and a love to our fellow-men, and which, growing greater and greater in the heart, finally casts out self-conscious fear as well as every other baser thing. Where love grows perfect there is room for nothing else.—Harper's Bazar.

A Thought Destroyer.

Mrs. Binks—Now that you have a little son and heir, I think you ought to stay at home evenings and think of the future.

Mr. Binks—That's just the trouble. He raises such an eternal racket I have to go out to think.—Puck.

Which?

"So DeWolf Hopper is divorced and married again?"

"Yes."

"Well, now I suppose the question is, is his former wife a grass widow or a grass Hopper?"—Life.

THE SAIS OF CAIRO.

A Functionary Who Facilitates the Movement of Road Traffic.

The sais is a runner who keeps in front of a carriage and warns common people out of the way, and who beats them with a stick if they do not hurry up about it. He is a relic of the days when the traffic in all of the streets was so congested that he was an absolute necessity; now he makes it possible for a carriage to move forward at a trot, which without his aid it could not do. It is obvious that to do this he must run swiftly. Most men when they run bend their bodies forward and keep their mouths closed in order to save their wind. The sais runs with his shoulders thrown back and trumpeting like an enraged elephant. He holds his long wand at his side like a musket, and not trailing in his hand like a walking-stick, and he wears a soft shirt of white stuff, and a sleeveless coat buried in gold lace. His breeches are white, and as voluminous as a woman's skirts; they fall to a few inches above his knee; the rest of his leg is bare, and rigid with muscle. On his head he has a fez with a long black tassel, and magnificent silk scarf of many colors is bound tightly around his waist. He is a perfect ideal of color and movement, and as he runs he bellows like a bull, or roars as you have heard a lion roar at feeding-time in a menagerie. It is not a human cry at all, and you never hear it, even to the last day you stay in Cairo, without a start, as though it were a cry of "help" at night, or the quick-clanging bell of a fire-engine. There is nothing else in Cairo which is so satisfying. There are sometimes two of them running abreast, dressed exactly alike, and with the upper part of their bodies as rigid as the wand pressed against their side, and with the ends of their scarf and the long tassel streaming out behind. As they yell and bellow, donkeys and carriages and people scramble out of their way until the carriage they precede has rolled rapidly by. Only princesses of the royal harem, and consuls-general, and the heads of the army of occupation and the Egyptian army are permitted two sais; other people may have one. They appealed to me as much more autocratic appendages than a troop of lifeguards. The rastequaire who first introduces them in Paris will make his name known in a day, and a lord mayor's show or a box-seat on a four-in-hand will be a modest and middle-class distinction in comparison.—Harper's Weekly.

THE FIELD-TELEPHONE.

An Ingenious Instrument for Use in Time of War.

The whole matter of military communication devolves upon the signal service, and the signal corps of the army has, until recently, on account of assignment to other service, been able to do little more than keep informed of the progress of other nations in the development of material and methods of conveying intelligence, and to endeavor to judge of the merits of improvements by office tests rather than field trial.

After many tests of foreign devices the government employed the Bell Telephone Co. to devise and manufacture an instrument which it is hoped will meet all requirements for communication in the field. In this instrument the principles of the Eccard knapsack telephone, a previous American device, and the trumpet telephone of the German army are combined. It consists of an ingenious arrangement of Bell telephone. Morse key, and battery, which are all contained in a small leather case worn by a strap over the shoulder. The wire is coiled on a reel in a separate case, and makes a load for one man. The telephone part is so contrived that the receiver and transmitter are one piece which may be held in place by one hand, the receiver at the ear and the transmitter at the mouth, while the other hand manipulates the key. The key takes the place of the call-box in an ordinary telephone, and makes a sharp click in the receiver at the other end of the line, which calls the operator's attention.

If desirable, the instrument may also be used to telegraph as well as to telephone. Conditions might exist in action where cannonading and the like would render it difficult to hear spoken words in the telephone. Then it is that the sharp click of the telegraph key spells the message through the telephone receiver in the ear of the operator, who hears it as clearly as if a hundred miles from the scene of action. The wire used is light insulated double conductor, which has a tensile strength that will withstand the strain of being run over by artillery wheels, and may be safely laid on the ground. It is usually strung along fences, however, for rapid work, and on trees and light poles when practicable. One man can carry about one and one-half miles of this wire, which would weigh with reel fifty-two pounds.—Harper's Weekly.

"The" Hague.

Did you ever stop to ask yourself or your knowing friend the meaning of "The" in the place named The Hague? If you are looking for something that will knock the above-mentioned knowing friend off his feet just ask him the signification of the three letters quoted in the headline. When he fails to answer the question tell him that the "The" as it occurs in the instance cited is simply the anglicized form of the Dutch word "S Gravenhaaz" or "S Gravenhaze," either of which in the Dutch language means "the count's hedge." or "the count's grove" or "woods." Originally the location now occupied by the city of The Hague was the hunting grounds of the counts of Holland. About the year 1240 a palace was built in the grove. Presently a village sprung up around the palace—still it was called "the count's hedge," and finally and lastly a large city, which in the Dutch language has its original signification, but which in modern parlance has been evoluted into "The Hague."—St. Louis Republic.

Tit for Tat.

Collector—I really can't understand why you don't pay me my little bill. You have never given me a single cent.

Hostetter McGinnis—If time was not money I'd explain it to you.

"Now you are giving me impudence."

"Well, you were complaining just now that I hadn't given you anything. You are always grumbling about nothing."

"You promised to pay me three months ago, and I relied on you."

"That's so."

"And you lied."

"Precisely so. I lied on you and you relied on me, so we are even. Good-by."—Texas Siftings.

DOMESTIC CONCERNS.

—Bacon and Sweet Potatoes: Fry two or three thin rashers of breakfast bacon for each member of the family; lay on a hot dish and fry thick slices of cold boiled sweet potatoes in the dripping. Brown on both sides; heap in the middle of a dish and lay the bacon around.—Country Gentleman.

—Gingerbread: Half cup of granulated sugar, mixed to a cream, one egg, half a cup molasses, half cup of sour cream, in which dissolve a teaspoonful of soda, one teaspoonful of ginger and one and three-quarter cups of flour. Bake in moderate oven to begin with. This makes one loaf, or can be baked in round gem pans. To make this successfully, use tin measuring cup.—Boston Budget.

—Tapioca Pudding With Milk: To two quarts of new milk add a teacupful of tapioca; soak over night, or put on back of stove in the morning and simmer, as when water is used. When soft add a teacupful of sugar; bake an hour. Lemon or other flavoring can be added if desired. Made in this way it is much more delicate than when eggs are used, and also more healthful, and to me much nicer.—Prairie Farmer.

—Jellied Chicken: Boil the fowl until it will slip easily from the bones; let the water be reduced to about one pint in boiling; pick the meat from the bones in good-sized pieces, taking out all the gristle, fat and bones; place in a wet mold; skim the fat from the liquor; a little butter; pepper and salt to taste, and one-half ounce of gelatine. When this dissolves, pour it hot over the chicken. The liquor must be seasoned pretty high, for the chicken absorbs.—Detroit Free Press.

—Savory Veal Pie: Cut veal small; stew till nearly done. Boil down gravy. Season veal, put layer in dish, then layer of minced ham (boiled). Make forcemeat balls of minced veal, of sausage and bread crumbs, seasoning to taste, mixing to paste with butter; add yolk of one egg, make in balls and dot ham with them. Cover meat with gravy made into brown sauce. Cover with (gashed) puff taste, and bake. Use mushrooms or sweetbreads for ham, if preferred.—Good Housekeeping.

—Purce of Green Peas: Cook a pint of green peas after they are shelled, in one and a half pints of water. When tender, mash fine, strain, place in a stew pan with a quart of stock, add a couple of spring onions, salt and pepper to taste; also add a little mint. Then cook ten to fifteen minutes, and strain through a fine sieve. To this add the juice from two quarts of pounded spinach, let it boil up well, skim, add a teaspoonful sugar and more seasoning if needed. Serve with a slice or two of bread cut in cubes and fried, or buttered toast cut in small pieces.—Orange Judd Farmer.

—Peach Shortcake: Into a quart of flour put two teaspoonfuls of baking powder and one teaspoonful of salt, then sift. Into the flour rub with the hands two rounded tablespoonfuls of butter, then with sweet milk form a soft dough. Divide the dough into equal parts, roll one-half lightly, to cover the bottom of a baking tin, rub the top over with melted butter, roll the other half and place it over this. While these layers are baking peel and cut into small pieces ripe peaches to fill a quart measure; sprinkle over them half a teacupful of white sugar, and stir often. Bake the cake slowly; when done the layers will separate readily, and the cake will be much lighter than if divided with a knife. Butter each layer, freely cover one with the peaches and sprinkle on half a teacupful of white sugar, and replace the top; serve with thin cream or with slightly sweetened.—Ohio Farmer.

A Word to Mothers.

Do not always be a drudge in your own household. Rest a little whenever you can, and allow the younger members of your family to do some of the work. Have a chair by the stove and when you peep into the oven sit while you look, yea, even a moment after: you will work all the faster for the short change of poster. While mending have your chair in the coziest corner, where good light will come in, and let the sun strike upon you, if possible, so that you may get the strengthening, health-giving influence of it. Drop your hands occasionally and let them rest. Let your eyes wander out through the window glass as far as possible and rest your eyes by looking at something interesting out of doors. Drop the reins of household government for a little while, unbend yourself, and sit down on the rug and play with the children, and, as it were, become again a child. Economize your strength. Sit when you can. Do not hold the baby when it can rest and grow just as well in its crib. By resting when you can, by planning the work to be done, and by being systematic and orderly in all things, a woman's work at home is more easily done.—N. Y Weekly.

Shapes of Eggs.

Various attempts have been made to account for the diversity in shape seen in eggs. A recent study convinces Dr. Nicolsky that the differences may be all traced to gravity, and he finds his idea confirmed by all the eggs in the zoological collection of the St. Petersburg university. He supposes that pressure by the sides of the ovary tends to elongate the egg before the shell has hardened. In birds which keep a vertical position while at rest, as do the falcon and the owl, the soft egg is made short by the action of the weight of the body against the ovarian pressure; while in birds that, like the grebe, are nearly always swimming, the egg is lengthened because the bird's weight acts with the compression by the ovary. The egg is made more pointed at one end than at the other in birds that, like the guillemot, are frequently changing their position—sometimes swimming and diving, sometimes perching on the rocks, etc.—Scientific American.

She Was Willing.

"And do you love me so devotedly, dear," he said, "that you will give up home and friends and all that makes your young life bright and happy to become my wife, and go with me to the uttermost ends of the world if necessary?"

"Yes, George," she whispered softly, "when I'm your wife your thoughts shall be my thoughts, your hopes my hopes, your religion my religion, and if you should want me to go to the uttermost ends of the world with you I will go—oh, so gladly, George—for I am so fond of traveling!"—Drake's Magazine.

AGRICULTURAL HINTS.

A WOOLLY CURIOSITY.

"Golden King," a Sheep with a Remarkable History.

We present a likeness of that marvelous sheep, "Golden King," belonging to Hon. R. E. Doan, of Wilmington, O.

This animal has a remarkable history. It is a direct descendant from the identical sheep whose wool was exhibited in 1859 at Cleveland, O., at the "Wool Growers' and Manufacturers' (World's) exhibit of wool." The committee, composed of manufacturers of wool from England and America, out of our 600,000 pounds of wool on exhibition, gave this wool the first premium. At public sale the next day this premium wool sold for $1.15 a pound. The next best wool of all exhibited brought at the same sale but sixty cents a pound. This remarkable sheep, the most remarkable sheep in the world today, is the result of twenty-eight years experiment in breeding and raising sheep in this country. "Golden King" is of the Saxony breed, the finest wooled sheep known. This wonderful sheep has never been sick a day in its life. It has upon its back the finest of wool twenty inches in length and weighing fifty-eight pounds.

Hon. Edward A. Greene, chairman of the committee on "Wool Exhibit,"

GOLDEN KING.

World's Columbian exposition, July 14, 1892, in his letter, relative to this sheep, says: "I have never seen a greater curiosity; the wool is the largest that I ever saw, and not showing breaks in the growth. I think it would be one of the greatest attractions in the wool department at the World's Columbian exposition. It is worth putting in the National museum."

Thousands of good judges of sheep and fine wool have given the same universal testimony: "That they have never seen a greater curiosity, and that it is the most remarkable sheep in the world."

Col. Doan believes that in the breeding of this class of sheep the problem of raising long and heavy wool, at no greater expense to the farmer than ordinary grades, will be solved.—American Farmer.

PIG-PEN POINTERS.

PUMPKINS can profitably be raised to feed hogs or cows in the fall.

DO NOT be stingy with the bedding given hogs, especially the sow who is in farrow.

AVOID getting your breeding boar too fat; rather give him food that forms bone and muscle.

THE curl in the pig's tail is an indication of health and thrift. Don't fail to keep your eye on the indicator.

STAGNANT water is the home of disease germs; hence it is the best policy to have a drain in the hog yard.

WHEN you purchase any pigs quarantine them for thirty days before letting them associate with your others.

NEVER feed a pig so liberally but that it will always be ready to eat heartily at the next meal. Over-gorging is as unprofitable as half-starving it.

THE grass-fed sow never becomes addicted to the vice of pig eating. Her whole system is in good condition, and only feverish, constipated sows devour their pigs.

PIGS should be taught to eat at the earliest age possible. Give them milk in a shallow trough, and oats upon the ground where the sow cannot get to molest them.

THE best quality of meat is secured from a pig and not from a hog. Therefore we should crowd our pigs from birth so as to get them fit for market at the earliest possible age—six months.

WHEN you are compelled to keep your swine penned up, if you expect them to thrive as they should, you must see that they get some green food daily. In winter artichokes, turnips and the small potatoes should take the place of grass and clover. — Colman's Rural World.

BEE KEEPING NOTES.

Wisdom Founded on Experience, in a Condensed Form.

Never waste time in wintering weak colonies.

Never take from a strong colony in the spring to build up a weak one, as you may lose the work of both of them.

Never keep a superannuated queen in your yard.

Never leave a newly-hived swarm near the place where it clustered, as you may be surprised by its taking to the woods. Remove it to a stand at a distant part of the yard at once, whether all the bees are in or not.

Strong colonies protect themselves against robbers and the bee moth.

Strong colonies at the proper time insure a successful honey harvest.

A large number of extra combs are necessary where extracted honey is our aim.

Black bees are better architects than Italians, and can gather as much honey; but the docility of Italians allows us to handle four colonies where we can one of the blacks.—Dr. Howard at Texas Bee Convention.

Foods for Cattle.

Cattle foods are classed as carbonaceous and nitrogenous; the former, of which corn is the principal one employed, produces chiefly heat and fat; there are scarcely any milk-producing forces in it, nor is its fertilizing energy of any great value. Living on heat its function is to produce heat in the animal structure; therefore, don't feed a milch cow any more corn than will serve to balance her ration properly. The nitrogenous foods are those rich in albuminoids and which produces muscle, and therefore milk. They are oats, wheat bran, cotton-seed meal, linseed meal and some others. These foods not only produce the most and best milk, but they are the best to promote growth in the young animal. Clover, if cut in season and perfectly cured and saved, forms an almost perfect ration.

THE WINTER LAYERS.

Must Be Hatched Early and Well Fed During Warm Weather.

For keeping in winter, the most desirable kind of fowls we know of are those which will naturally give us the greater number of eggs during that season. Eggs in winter—from about Thanksgiving time to Easter—are the most expensive to buy, because, as a rule, so few hens are then inclined to lay. To possess this "winter-laying breed," we need not travel far to obtain the right variety (though of course it is known that the several Asiatics and the Plymouth Rocks are among the best) but we must have pullets of the right age, of whatever sort we keep. If these pullets are hatched early enough the preceding spring to have time before November to fully mature, they will at that period begin to lay, provided they are properly fed and cared for during the summer and early autumn, and have good, snug, warm quarters to dwell in, when the cold, sharp weather sets in. No hens or pullets will lay eggs in desperately cold winters, says Poultry World, if they are exposed to the inclemency of our December and January weather. Now and then we find an egg or two, dropped by the fowls in midwinter. But as a rule, unless we aid them with warmth and kind usage then, they will *not* "discount" for us in the extreme cold season. If we desire to have fresh-laid eggs, therefore, in the winter-time, be it remembered, we must use the pullets which have come from the early previous spring hatch, and we must provide them with good warm houses, stimulating food, and good care through the autumn and early winter months. When we come to the breeding stock—from which the succeeding spring we desire to produce fresh hatches of chickens—then the later birds of the previous year, or the two or three-year-old hens that come into laying in February and March, will be profitable. Winter-laid eggs are of no account for hatching purposes, except in the incubator. And although it may be well enough to start an early brood or two annually, the bulk of all the hen-setting done in the North occurs to the best advantage after the month of March.

THE POULTRY HOUSE.

How It May Be Enlarged at Comparatively Small Expense.

There are scores of poultry houses in the land that are detached buildings in themselves, and in size something like ten by fourteen feet, accomodating twenty or twenty-five fowls; and there are scores of owners of these buildings who would like to keep a larger stock of poultry were the accommodations for housing them ample. The accompanying sketch shows how these single houses may readily be enlarged to three times their present size, and that, too, at small expense. Two wings of equal dimensions with the original building are built upon its sides, the roof of each being a continuation of the original roof, though forming a small angle at the point of juncture. The side walls of the old building are left intact for increased warmth in the inner room, where a more tender breed of fowls, such as the Leghorns, may be kept in winter, giving the outside rooms to the more hardy Plymouth Rocks or Brahmas. Through these side walls, however, is cut a door on either side at the front, so that communication may be had

THE ENLARGED POULTRY HOUSE.

with the side rooms from that in the center. This gives but one outside door for the whole building, and so adds to its warmth in winter. The additions, as well as the ends of the main house should be covered with building paper and then shingled. With a double door and double windows, such a house ought then to be most comfortable during cold weather.—American Agriculturist.

CHARCOAL FOR FOWLS.

An Excellent Summer Relish for All Kinds of Poultry.

We have found charcoal a very excellent thing to furnish our poultry with. It may be given in a powdered state, mixed with the soft meal feed, and a little pulverized sulphur at the same time may be added to advantage. But the very best way to supply this is to burn an ear or two of corn (upon the cob), charring it to blackness and throwing it before them. They will devour every kernel, and so supply themselves with a grateful and healthy substance that sweetens the crop and serves as an admirable tonic to the stomach.

At this season of the year the above recommendation will be found a valuable hint to poultrymen. Hens about ready to lay will devour this prepared charcoal eagerly, and the increased freshness and redness of their combs afterward evince the efficacy of this allowance. For a month or six weeks in the early breeding season nothing is better than this for laying hens, given them daily.—Poultry World.

Feeding Sheep for Market.

Feeding sheep for market can in many cases be made profitable if proper care is taken in the management, yet the larger proportion of the sheep sent to market have not been fed into a proper condition to make the best mutton. This not only lessens the price it is possible to realize, but also affects the profits and tends to restrict consumption. It is an exceptional case with any kind of stock when it can be considered desirable to send to market before they are fully ready, and especially so at this season when it is comparatively easy with a little care in feeding to fully fatten for market. With good pasturage a very little extra feeding will fit an average sheep into good condition for market.—Wool and Mutton.

How to Break the Sitters.

Too much cruelty is practiced in breaking up sitting hens. While we believe it unwise to break up a sitting hen, yet there is a humane way of so doing when it is desired. Make a lath coop, with lath sides and lath bottom. The object should be to give the hen cool air under her. She will attempt to create heat with her body on the floor, as is natural, but will soon become disgusted and abandon the attempt.—Farm and Fireside.

For Summer Cookery

Royal Baking Powder will be found the greatest of helps. With least labor and trouble it makes bread, biscuit and cake of finest flavor, light, sweet, appetizing and assuredly digestible and wholesome.

—The custom of having surpliced women, choir-singers in the Episcopal church originated in Melbourne, Australia, and is rapidly gaining ground. St. George's and All Soals' are among the New York churches where a mixed choir is employed.

—Minnie—"I never could bring myself to marry a man who had been divorced. Ugh!" Mamie—"He'd be lots better than a widower, anyway. He couldn't be bragging about his first wife all the time."—Indianapolis Journal.

The True Laxative Principle

Of the plants used in manufacturing the pleasant remedy, Syrup of Figs, has a permanently beneficial effect on the human system, while the cheap vegetable extracts and mineral solutions, usually sold as medicines, are permanently injurious. Being well informed, you will use the true remedy only. Manufactured by the California Fig Syrup Co.

MRS. CUMSO—"I thought the congregation was deeply stirred by our pastor's sermon this morning." Cumso—"I noticed a good deal of restlessness myself."

If You Had a Friend

Tormented with dyspepsia, you could not give him better advice than to adopt and stick to a course of Hostetter's Stomach Bitters, finest and safest of tonics and regulators. This is no barren assertion. Experience has proved, physicians and the public certify to it. No less emphatic is their indorsement of it as a remedy for malarial disease, constipation, rheumatism, kidney disease, gout and neuralgia. Use it with persistence.

WHY is the person suffering from the influenza likely to lose his sense of touch? Because he does not feel well.

A Certain Cure for Asthma.

DR. CROSBY'S SWEDISH REMEDY never fails to afford instant relief and cures where nothing else will. *Sample free by mail.* COLLINS BROS. MEDICINE CO., St. Louis, Mo.

FINANCE is the science of creditably making something off other people's money.—Truth.

MEN are like wheat—the riper their wisdom the lower they hang their heads.—Ram's Horn.

MEDICAL science has achieved a great triumph in the production of Beecham's Pills, which replace a medicine chest. 25c.

WHO was the first wheelman? Father Time. From the beginning he has gone on by cycles.—Demorest's.

J. A. JOHNSON, Medina, N.Y., says: "Hall's Catarrh Cure cured me." Sold by druggists, 75 cents.

"I DIDN'T know it was so late," said the volcano, awaking from its long slumber. "I must start my fire."

LADIES can permanently beautify their complexion with Glenn's Sulphur Soap. Hill's Hair and Whisker Dye, 50c.

THE MARKETS

NEW YORK. Aug. 28, 1893.		
CATTLE—Native Steers	$3 15 @	4 15
COTTON—Middling	... @	7¼
FLOUR—Winter Wheat	1 95 @	4 00
WHEAT—No. 2 Red	68½ @	68
CORN—No. 2	45 @	45¼
OATS—Western Mixed	31 @	32
PORK—New Mess	14 50 @	15 00
ST. LOUIS.		
COTTON—Middling	... @	7
BEEVES—Shipping Steers	4 30 @	5 10
Medium	4 00 @	4 60
HOGS—Fair to Select	5 15 @	5 75
SHEEP—Fair to Choice	3 00 @	3 75
FLOUR—Patents	3 00 @	3 20
Fancy to Extra Do	2 30 @	2 80
WHEAT—No. 2 Red Winter	57¼ @	58⅛
CORN—No. 2 Mixed	33½ @	33¾
OATS—No. 2	... @	23½
RYE—No. 2	45 @	47
TOBACCO—Lugs	6 50 @	13 00
Leaf Burley	10 00 @	19 00
HAY—Clear Timothy	9 50 @	12 00
BUTTER—Choice Dairy	18 @	22
EGGS—Fresh	11½ @	12
PORK—Standard Mess (new)	13 87½ @	14 00
BACON—Clear Rib	9⅝ @	9⅞
LARD—Prime Steam	... @	8⅛
CHICAGO.		
CATTLE—Shipping	3 40 @	5 25
HOGS—Fair to Choice	5 15 @	5 75
SHEEP—Fair to Choice	2 50 @	3 75
FLOUR—Winter Patents	3 50 @	3 90
Spring Patents	3 65 @	4 25
WHEAT—No. 2. Spring	... @	60½
No. 2 Red	... @	59⅞
CORN—No. 2	... @	36⅞
OATS—No. 2	... @	23¼
PORK—Mess (new)	13 40 @	13 65
KANSAS CITY.		
CATTLE—Shipping Steers	4 00 @	5 00
HOGS—All Grades	4 75 @	5 75
WHEAT—No. 2 Red	51 @	52
OATS—No. 2	21 @	22
CORN—No. 2	29 @	29¼
NEW ORLEANS.		
FLOUR—High Grade	3 10 @	3 30
CORN—No. 2	... @	49
OATS—Western	32 @	32½
HAY—Choice	... @	15 75
PORK—New Mess	... @	13 50
BACON—Sides	... @	9½
COTTON—Middling	6⅞ @	7
CINCINNATI.		
WHEAT—No. 2 Red	... @	58
CORN—No. 2 Mixed	... @	40½
OATS—No. 2 Mixed	26½ @	26¾
PORK—New Mess	... @	13 50
BACON—Clear Ribs	10¼ @	10⅜
COTTON—Middling	... @	7½

"WHAT makes the weather so uncertain?" said the man with his coat buttoned up to his chin. "I guess the thermometer must have taken a drop too much," replied his friend, with a shiver.—Washington Star.

"POOR Miss Nopenny looks miserable." "Didn't the sea air agree with her?" "I guess so, for she's neither tanned nor freckled, and that is what has made her almost sick."—Inter Ocean.

BRACE—"I make it a point to give the devil his due." Bagley—"Yes! Would you mind handing him that five you owe me?"—N. Y. Herald.

"I'M getting tired of this injustice," said the trigger to the barrel. "You are the one who gets loaded, and then I get pulled on account of it."—Indianapolis Journal.

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