WHERE HISTORY-MAKING BATTLE WAS FOUGHT

A BRITISH HEADQUARTERS IN THE REVOLUTION

ROUND DISCOVERY MOUNTAIN NEAR ELIZABETHTOWN

HISTORIC associations cling about many places along the lower part of the Walloomsac valley in the region of Walloomsac and North Hoosick (the St. Croix of Revolutionary days), and despite the lapse of time many evidences still remain to recall the battle fought there 133 years ago—a battle which has been described as fought by New Hampshire militia upon New York soil and named for Vermont—the battle of Bennington.

True, the site of the old St. Croix bridge, destroyed by the retreating militiamen to check the advance of Col. Frederick Baum and his detachment of British, Hessians and Indian allies, is now occupied by a modern iron structure, but just below it still stand the substantial foundation walls of the old mill, which housed part of the flour and stores the invaders came to seize, together with the old wooden flume and the wreckage of the mill dam; while on the highway just above them is the old story-and-a-half frame house occupied temporarily as headquarters by the enemy's officers. It is nearly opposite the confluence of White Creek and the Walloomsac river, while a little farther up the valley, near the point now designated as "Battlefield Park," is the hill upon which the invaders set the cannon which were subsequently captured by Gen. John Stark and his men. Scattered about elsewhere are the remains of redoubts and many other places which history or legend associates with the brief but decisive contest of August 16, 1777, which gave the first check to the invasion that ended in the battle of Saratoga.

The well-preserved old Revolutionary house and the lands about it, located about a half-mile from the village of North Hoosick, on the road to Cambridge, are within the conveyance of 12,000 acres known as the Walloomsac Patent, dated June 15, 1739, in the thirteenth year of George II.'s reign. In this patent "all trees of the diameter of 24 inches and upwards at 12 inches from the ground were excepted" for masts for our Royal Navy, and also all such other trees as "may be fit to make planks, knees and other things necessary for the use of our said navy only." The yearly rent of two shillings and sixpence for each hundred acres of the granted lands was to be paid at the custom house in the city of New York on Lady Day, the Annunciation of the Blessed Virgin Mary.

While the residence has been somewhat modernized by the building of a veranda and other minor changes, the structure retains many reminders of the perilous times. The hand-hewn timbers are visible, and there is preserved the strong door which opened into the south end of the house, against the casing of which a British officer stood when a Yankee from the hill on the south bank of White Creek picked him off with his gun. The door is in a good start of preservation, and on it is the massive old lock which in early days would have proven an obstruction to a person seeking to unlawfully enter the building, but to the modern house breaker it would be as a toy. The lock is ten inches long by five and a half inches wide and one and a half inches thick. The original brass key, six inches in length, is still in position to shoot the bolt.

In the days "which tried men's souls" the building was used as a postoffice, and an inn, before it became the headquarters for the British officers under Colonel Baum. In those days each inn and tavern keeper was required to enter into recognizance to the people of the state of New York in the sum of £50, not to keep a disorderly house or suffer any cock-fighting, gaming or playing with cards or dice, or keep any billiard table or other gaming table or shuffleboard within it. In regard to the selling of strong liquors, exceptions were made for the sale of metheglin, currant wine, cherry wine and cider made by the inn-keepers. At each tavern at least two spare beds, with good and sufficient sheeting and covering, were to be kept for guests, in accordance with the demands of the law. "Good and sufficient" stabling and provender had to be provided for four horses or cattle, and hay and pasturage in summer. No liquors were allowed to be sold to apprentices, servants and slaves. No innkeeper could collect a debt larger than ten shillings for liquors sold to travelers.

In October, 1896, the old St. Croix (San Coik) grist mill, then owned by John G. Burke, was burned. On one of the timbers of the structure was to be seen the inscription: "A. D. 1776," the suposed date of the erection of the building. It was in this mill, on the head of a barrel of flour, where this letter was written to General Burgoyne:

"Sancoik, 14th August, 1777, 9 o'clock. Sir: I have the honor to inform your excellency that I arrived here at 8 o'clock in the morning, having had intelligence of a party of the enemy being in possession of a mill, which they abandoned at our approach, but, in their usual way, fired from the bushes and took their road to Bennington. A savage was slightly wounded; they broke down the bridge, which has retarded our march over an hour; they left in the mill about 78 barrels of very fine flour, 1,000 bushels of wheat, 20 barrels of salt, and about £1,000 worth of pearlash and potash. I have ordered 30 provincials and an officer to guard the provisions and the pass of the bridge. By five prisoners taken here, they agree that from 1,500 to 1,800 are at Bennington, but are supposed to leave it on our approach. I will proceed so far today as to fall on the enemy early tomorrow, and make such dispositions as I may think necessary from the intelligence I may receive. People are flocking in hourly, but want to be armed. The savages cannot be controlled, and they ruin and take everything they please. I am your excellency's most humble servant,

"F. BAUM.

"P. S.—Beg Your Excellency to pardon the hurry of this letter, as it is written upon the head of a barrel."

The new steel bridge, known as the Dublin bridge, which spans White Creek near the old dam, was erected in October, 1903, to replace an old, covered, wooden structure.

What a Queer Mummy Lid

A GOOD deal has been written lately about the malignant mummy at the British museum—or, rather, the lid of the coffin that contained the mummy; for, of course, there is no mummy in this particular case. It is merely a lid that is reported to have brought so many personal disasters in its train.

A well-known physician, who is interested in Egyptology, was asked his opinion concerning the strange case of the mummy of the priestess that has aroused so much curious interest.

"I think," he said, "that the mummy having been torn to pieces, the spirit of the priestess strives to remain in contact with the only material thing that is left in touch with her, namely, the lid of the coffin. This is the opinion of most occultists. The spirit of the priestess has attached itself to the case, which is a sort of physical basis."

"But why so malignant," this authority was asked, "as to bring about, according to reports, all sorts of disasters and accidents to persons at the present day?"

"If," he explained, "it is true that the mummy was torn to pieces it was a fearful desecration, and quite enough to make the priestess furious. Some persons who try to get into communication with her by occult means say, also, she was very badly treated and put to death cruelly. Of this, however, I have no proof.

"It has been said that the curse of Egypt never leaves a man after he has taken part in the violation of the chambers of the dead. It follows him to the sacred spaces and comes forth upon him in the occult world.

"I recall the case of a real mummy which was brought to England, in which a papyrus was found, the substance of which was that the person who desecrated the mummy would be torn to pieces by a ferocious animal in a foreign land and would be deprived of burial. Some time afterward one of the persons connected with it went to Africa to shoot elephants. He wounded a gigantic animal, that charged at him and literally tore him to pieces with its trunk and feet. The attendants fled in terror, and when they returned, only fragments of his body remained."

"And what would yo do," he was asked, "with the coffin lid at the British museum that is supposed to have caused so much mischief?"

"I would leave it," he replied, "where it is. Beyond a recent case of a young lady who made great fun of it, and thereafter met with a serious accident, the disasters that were reported to be so numerous on its first arrival at the museum have apparently ceased. If it is true that the spirit is earth-bound, and is attached to the case, it would only cause further trouble if the lid were now destroyed. It would be different, of course, if the mummy could be restored; but, as it is, I don't think anything can be done.

"I rather wonder, however, that the authorities at the museum have not removed it, for they do not like a number of persons who are inquiring into the occult going and staring at it. There was a very fine and rather curious scarabaeus which they removed on the ground that they were not certain that it was genuine. It was in a glass case, and whenever I placed my fingers upon it I perceived a heating and tingling of the hands. Others found the same curious effect. I tried it several times with the same result, but I did not find the same effect with the other scarabael. Why it was I do not know."

Private Executions.

Great Editor—Send a man to that execution tomorrow and tell him to keep it down to two columns.

City Editor—No reporters are to be admitted.

Great Editor—Is that so? Tell him to make it five columns.—New York Weekly.

Woman's Misfortune.

She—I don't see why women shouldn't make as good swimmers as men.

He—Yes, but you see, a swimmer has to keep his mouth shut.

Well Named.

Clerk in Music Store—Here's a very pretty piece; it's called the "Hobos' March."

Ignorant Customer—What is it—classical?

Clerk—Oh, no; it's ragtime.

One Way.

"I think I'll take a trip abroad. I want to write a volume of travel."

"Why go abroad? Just take a guide book and supply it with anecdotes."

Ready for the Storm.

"I intend," the poet wrote, "to continue to storm the citadel of your affections."

"Storm away," she wrote back, "but I've just succeeded in getting in out of the wet by becoming engaged to a dear old man who has $9,000,000."

Could Understand.

"The czar's expenses are enormous."

"Um."

"They are said to baffle the imagination."

"Oh, I don't know. I spent $150 on my vacation trip."

Had Noticed Things.

Miss Flirty—I never allow a man to kiss me unless we are engaged.

Miss Bright—Dear me! Don't you find so many engagements troublesome?

Rubbing It In.

Sapleigh—I—aw—have an awful cold in me head, doncher know.

Miss Caustique—Well, you ought to be glad there is something in it.

POPULAR GERMAN ORDER

Of all the orders bestowed on women of nobility, none is more coveted than the Order of Louise. The only women in England who are privileged to wear this distinctive emblem are Queen Mary and the Duchess of Argyll. Three years ago the honor was conferred on them by Kaiser Wilhelm of Germany. The Order of Louise, which ranks as the most highly prized decoration that any gentlewoman can receive, was founded in 1814 in memory of the beautiful Queen Louise, mother of Emperor William I., and great-grandmother of the present kaiser. Her courage and self-sacrifice in the face of the heartless treatment she received from Napoleon and her early death, hastened by her heart-breaking experiences in the time of her country's trouble, have earned for her the highest esteem of her countrywomen and explains the reason why the order named in her memory is so widely craved.

Pandora's Prize.

Pandora was observed to be approaching with the mysterious box under her arm.

"What have you there?" asked her friend, curiously.

"Why, a bandbox," laughed Pandora. "It contains my new fall hat from Paris, and I am trying to get it past the customs inspectors."

Undying Fame.

"Far be it frum me to boast braggingly ob mah fambly tree," said the colored man who was whitewashing our chicken coop, "but one ob mah relertives was—"

"General Washington's personal body-servant, sah!" we interrupted, meanly, but gleefully.

"He was no sich thing, sah," warmly retorted the colored man; "he was one of Misteh Jack Johnsing's most esteemed sparrin' pardnehs befo' de fight!"

FEMALE STEEPLEJACK

A rare example of feminine nerve comes from England. Anxious to obtain unique photographs for sale in connection with a church, Miss Lydia Akiens, 1, climbed a steeplejack's ladder to the top of the holy spire of St. Mark's church, Leicester, which is more than 200 feet high. Having reached the top, Miss Akiens, camera in hand, coolly walked round the narrow, unprotectetd staging and snapshotted some fine views of the town. So awe-inspiring was the sight that many of the crowd below walked away, declaring they could watch her no longer. Finally the intrepid snapshotter caused tremendous excitement among the onlookers when she climbed another ladder and reached the weather vane, on which she rested for some minutes. Miss Akiens claims the championship as lady steeplejack

ROAD and FARM IMPROVEMENT

TIME FOR HARVESTING GRAIN

If Left Uncut Until Dead Ripe Many Varieties Loses Both in Quality and Quantity.

(By ROBERT H. CAHOON.)

Among the numerous mistakes that lead to enormous wastes on the farm, few are more worthy of attention than that of letting grain, oats, wheat, rye, corn, etc. get too ripe before harvesting.

No one can ride about the country in summer without being struck and amazed at the prevalence of this error.

You will notice field after field that has reached, or is approaching, the period of dead ripeness, and that ought to have been harvested several days before.

The loss arising from this source is more appreciable and more easily estimated, perhaps in wheat, of which we cultivate comparatively little, than it is in other grains, like oats and rye, but the same general principle applies to all.

If wheat is cut two weeks or so before it fully ripens, it contains more gluten and starch and a bushel will weigh more, and it will make a larger quantity and a better quality of flour, with a less quantity of bran or middlings, than if it were allowed to ripen. This is by no means a matter of theory. It is the result of careful observation.

The straw will begin to change color slightly two or three weeks before the grain comes to complete maturity.

In the best and most favorable seasons it will begin to ripen and change color at the bottom. In some less favorable seasons the upper joints turn first.

In the great wheat-growing sections of the far East, where wheat-growing is carried on to a much greater extent than it is here, they have studied this point more carefully than we have.

The best farmers begin to cut while a portion of the stalk is green, as soon as the kernel has passed from the "milky" to the "doughy" state.

The stalk has then begun to change color, sometimes from the bottom, sometimes for three or four inches below the head.

A most careful and accurate experiment was made to ascertain the difference, taking wheat, first, when it was green; second, a week after, when it was changing color; and third, when fully ripe.

The result was in the first case 19¾ bushels an acre; in the second, 23¼; in the third, 23¾; and the same difference was found in the straw.

The total value an acre was: in that cut green, $62.30; in that cut one week after, when the stalk was yellow below the ear, $64.61; in that cut one week after, when fully ripe, $56.13.

The first two productions had more fine flour and less bran than that cut last, showing that gluten is converted into starch in standing to get fully ripe.

When either end of the stalk turns yellow, the sap ceases to flow, and the covering or shell of the kernel thickens and becomes hard, and of course gives a larger proportion of bran and less fine flour.

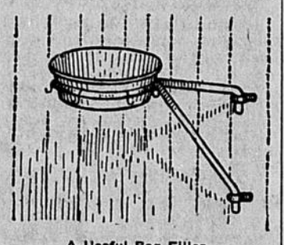
Beside, in early cutting there is less loss from shelling out in handling, and from high winds, which involves a very heavy loss in ripened grain.

Now what is true of wheat is, in the main, also true of other small grains—oats and rye. If we raise them for seed to sow again, they ought to be allowed to ripen fully, but if for grinding or for feed for animals, they should be cut early, if they would be in their best and most nutritive condition.

HANDY DEVICE FOR GRANARY

Contrivance for Holding Bags So That They May Be Filled Quickly—Is Cheaply Constructed.

There are various kinds of devices to be made quickly for filling bags when one has to do it alone, but I think it is wise to have a contrivance in your granary all of the time, writes



A Useful Bag Filler.

Ralph Hersey in Farm and Home. I had a blacksmith make me one that works very well.

I cut the bottom out of a large tin pan and had this mounted on an iron rod as shown in the drawing. Small hooks are placed around this. The bag is hung on these hooks and the grain shoveled in at the top.

Going to Buy a Farm?

Don't break your back trying to get hold of a big farm. Too many farmers are land poor.

Mr. Cityman, if you are thinking of buying a farm be sure your wife is more in love with the country than you are.

The secret of success is correct information secured in advance.

It is a great mistake to buy a farm far away from a good market.

If you must go in debt for land or machinery, be sure you can earn twice as much as will be necessary to pay the mortgage.

Poor Management.

The best of material may be rendered worthless as a race winner by injudicious handling and poor management.

Working Corn.

The smoothing harrow or weeds should be used on the cornfield once or twice before it comes up. This keeps the soil loose, destroys a crop of weeds and conserves the moisture, thus giving the corn a good start. Early and frequent working long continued is a profitable investment in the cornfield.

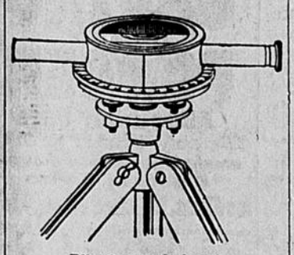
Using Waste Land.

Some western farmers are planting waste land to hickory trees to be used in making axe handles.

FARM LEVEL IS ESSENTIAL

Most Successful Work Cannot Be Done Without Aid of Instrument—Brings Returns.

It is usually found difficult to establish a grade, plan a ditch, or lay out a drain with the eye only to suggest or some cheap device to assist, says a writer in Orange Judd Farmer. I have tried it several times, and have never been satisfied, nor have I been able to do the most successful work without the aid of a real leveling instrument. If all of us were engineers



Effective Farm Level.

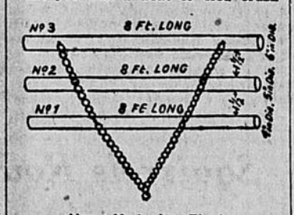
and owned costly levels, these simple matters would be easy. Fortunately, there are on the market simple, inexpensive levels made purposely for the farmer; $15 will buy one, and so invested will bring in great returns.

The simple level, illustrated here, will meet the requirements for all kinds of drainage, underdrainage, open ditches or drains, all kinds of irrigating work, canals and laterals, terracing land, road building, house foundation work, grading of all kinds, setting out orchards, running fences, getting angles and every sort of farm work requiring a level. Farmers, as a rule, have most of the common tools and implements for doing farm work, the level excepted. Now that this is available to up-to-date farms of the substantial farmers, this recent addition to the farm equipment may prove most helpful in performing many of these tasks that have heretofore been done by guess and, therefore, unsatisfactory.

LOG-FLOAT FOR LEVELING

Can Be Made at Home at Little Expense and When Used Leaves Ground in Fine Shape.

We use plank drags or floats out here, but there is a better way than cutting logs, spend your time to draw them to mill, pay the saw bill, and draw the lumber back home to make a plank drag, says a writer in Rural New Yorker. Any man who can swing an ax and twist an auger can make what you call a float or clod crusher. It consists of three logs eight feet long, the first one being four inches in diameter, the second five inches, the third six inches, with two-inch holes through each log about a foot or so from each end. Then put a chain through each hole, tie a knot in the chain between each log. This keeps them from all drawing together. Have your chain long enough so that it is two or three feet longer than the logs require. This is left in a loop in front to hitch your team on; then it is ready for use. The logs thus fastened do not draw rigid, but what the first log does not do the second one helps, and after the third one passes over it leaves the ground in a fine shape. I know one farmer who never puts a harrow on his oat ground, but uses one of these log floats.



Home-Made Log-Float.

Teach the Boys Farming.

It is not too early to think about sending the boy to the agricultural college this fall. If it can possibly be managed, it should be done. If the boy cannot attend he should certainly be able to attend the short course, and it would be a good thing if father went along.

FARM NOTES

Stingy manuring does not pay.

The sharp corn plow does the best work.

Careful cultivation will exterminate the weeds.

Rake up and burn all rubbish. Let no weeds go to seed.

A good corn knife makes the work of cutting corn easier.

It's a safe guess that seed corn will be saved right this year.

When Irish potatoes are fully matured, dig them—on a dry day.

Spray the asparagus tops with Bordeaux mixture, as a preventive of rust.

Next to the mowing machine in importance in alfalfa harvest is the side delivery rake.

Beets in the garden are all right where they are until the ground begine to freeze in the fall.

The market garden furnishes a large amount of waste products which may be utilized for poultry food.

The only way to decrease the amount of smut in corn is to pluck off the smut-balls and burn them.

Corn fields are unusually clean this year and those that were best cultivated suffer least from lack of rain.

Kale or borecole, a rather indefinite name of sprouts, is not extensively grown except for large city markets.

Harvest the onion crop as soon as most of the tops have begun to turn yellow at the neck and the tops lop over.

Farmers should no longer be content to simply do as well as they have done in the past, but must, and should do better.

Comb honey left on the hive improves in quality, but deteriorates in appearance and comb honey sells on its appearance.

In breeding, defects are peculiarly persistent, and are more easily stamped on the next generation than good qualities.

The price of rhubarb is at its best in winter and early spring. To catch these profitable sales, growers must resort to forcing.

Few farmers harrow enough. The good, old-fashioned drag is a great farm tool and deserves to be used more than it is.

RECEIPT FOR JELLY

NOT NECESSARY TO REMOVE STEMS OF CURRANTS.

Black Currants Is Good Throat Remedy and Can Be Used as Beverage—Don't Peel the Rhubarb, as the Skin Gives It a Good Color.

In making currant jelly it is not necessary to stem the currants. Pick over carefully, removing all leaves and poor fruit, then if gritty or if they have been exposed to the ravages of the disgusting and rapacious currant worm, wash thoroughly and drain in a colander. Transfer to a granite kettle or stone jar set in a large pan two-thirds full of tepid water. Heat slowly, mashing meanwhile with a wooden pestle. As soon as pulpy, which will be in a few moments, pour into the jelly bag, preferably flannel, and suspend over a bowl or earthen jar to drip over night. Do not squeeze, or the jelly will be cloudy. In the morning, measure the juice and allow to each pint of juice a pound of sugar. Turn the sugar on plates and set in the oven to heat through, stirring often to prevent its turning yellow. When the juice has boiled just 20 minutes from the time it commenced to boil—being well skimmed in the meantime—pour in the sugar and stir until it is dissolved—no longer. Boil from two to three minutes, test by pouring a few drops in a cup and exposing to the air to see if it begins to thicken, then pour at once into glasses which have been rolled in hot water. To prevent cracking, keep the glasses, while being filled on a hot damp cloth. Fill to the brim, as the jelly shrinks in cooling.

When white currants are used for the jelly, less sugar will be required, three-quarters of a pound of sugar sufficing for a pint of juice.

Black currant jelly is one of the best household remedies for sore throat. Stem large, ripe black currants, and, after washing, put in the preserving kettle, allowing a cupful of water to each quart of fruit. This is essential, because the black currants are a drier fruit than either the red or white. Mash with a wooden spoon or pestle, then cover and cook until the currants have reached the boiling point. Drain. To each pint of juice allow a half pound of loaf sugar. Stir until well mixed, then cook just ten minutes from the time it begins to boil. Overcooking makes it tough and stringy. Pour in sterilized glasses and cover with paraffin when cold. Black currant jelly is delicious served with game. A teaspoonful dissolved in a glass of cold water makes a refreshing drink for the sick room or can be used for a family beverage on a hot day.

For rhubarb jelly wash the rhubarb; drain it well, but do not peel it, if you wish your jelly to have a fine color. Simply cut it into small pieces, and never mind it if it be stringy. To every pound of rhubarb add one-half of a cupful of water and let it stew slowly in a granite or porcelain pan until the fruit is all in shreds. Then strain it through a cheesecloth and press out all the juice. Let the juice stand till the next day; then carefully pour it off from the sediment. Measure the juice and allow one pint of sugar to one pint of juice. Let the juice simmer ten minutes, or until it begins to thicken on the edge of the pan; then add the sugar, which has ben kept hot in the oven, and let the mixture simmer until it jellies on the spoon or when dropped on a cold plate. Remove the scum carefully as it forms, and when ready pour the jelly into glasses, which have been rolled in a shallow pan of hot water and are still standing it it. When the jelly is cold and firm pour melted paraffin over the top. Cover with paper and keep it in a dark room. Be careful not to tilt the glasses or in any way break through the edge of the jelly, which seals the mass to the glass and keeps out the germs as effectually as the paper or paraffin.

Washing Crepe de Chine.

Washing crepe de chine is no more difficult than to wash a frock of colored muslin. If tepid water and good soap are used with care it will come from the laundry as triumphantly as a piece of white linen. Do not let it lie in the water longer than is absolutely necessary, rinse thoroughly, and when half dry press on the wrong side with a medium hot iron. If of a delicate color, the garment must be dried in a shady place and must be placed in a sunless place after pressing.

Spanish Potatoes.

Boil potatoes in skins. When almost done remove from kettle and place in cold water (same as for potato salad). Remove skins from as many as required, cut up one small onion, place in baking pan, sprinkle onion, a little finely chopped parsley. Lay over them one or two slices of fat pork. Put very little water under; place in oven to cook to a light brown. Serve.

Pickled Parsnips.

Take nice parsnips, peel them and cut in any shape liked. Boil tender in salt water (not too soft) then drain and put in a gallon jar. Take six sticks of cinnamon, boil in a pint of water for 15 minutes and strain them, add half a pint of good vinegar, a cup of sugar and the peel of half a lemon. Heat this and pour over pickles.

Fried Peppers With Rice.

Wash and boil a cupful of rice; turn into a vegetable dish; have ready three or four green peppers sliced and fried in olive oil or butter; mix the rice in the dish with a rich tomato sauce, arrange the fried pepper rings on top and pour over all the rest of the butter in which the peppers were cooked. Cover and set in the oven five minutes, then serve.

Green Tomato Preserve.

Choose small green tomatbes, nearly all of a size, pare them and drop into slightly salted boiling water. Cook ten minutes. Have a syrup of sugar, water and sliced lemons, boiling hot. Drain the tomatoes, drop into the syrup, cook until amber colored and thick. They resemble figs and are all right.

Delicious Pudding.

Here is a very simple and inexpensive one. Into a quart of scalded milk put a cup of sugar, four tablespoonfuls of flour and two tablespoons of cocoa and a bit of salt. Stir until it thickens. This is fine with whipped cream.

Tomato Toast.

Fry a few slices of bacon, take from the pan and in the fat fry thick slices of tomatoes that have been dipped in the same fat, fry as many eggs as there are slices and place on the tomato. Nice for a breakfast dish.

AN EXCUSE FOR EACH.

Mother (severely) — How many strawberries have you eaten out of this basket, Ethel?

Ethel—Only two. One to see how it tasted, and the other to take the taste out of my mouth.

The Effects.

"I have come to you, my friend, for comfort. My best girl has treated me very badly. I was trying to explain something to her, but she gave me such sharp looks they cut me to the heart; she withered me with her scorn, crushed me with her coldness and stabbed me with her keen edged tongue."

"See here, man, you oughtn't to come to me for comfort; what you need is to go to a hospital for treatment."

Deafness Cannot Be Cured

by local applications, as they cannot reach the diseased portion of the ear. There is only one way to cure deafness, and that is by constitutional remedies. Deafness is caused by an inflamed condition of the mucous lining of the Eustachian Tube. When this tube is inflamed you have a rumbling sound or imperfect hearing, and when it is entirely closed, Deafness is the result, and unless the inflammation can be taken out and this tube restored to its normal condition, hearing will be destroyed forever; nine cases out of ten are caused by Catarrh, which is nothing but an inflamed condition of the mucous surfaces.

We will give One Hundred Dollars for any case of Deafness (caused by catarrh) that cannot be cured by Hall's Catarrh Cure. Send for circulars, free.

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

Sold by Druggists, 75c.
Take Hall's Family Pills for constipation.

The Guilty Party.

Cook (to her young man)—Here, take the rest of the roast duck. (Sighing) Poor pussy!

Young Man—What has the cat got to do with it?

Cook—Well, she'll be blamed for it tomorrow.—Fliegende Blatter.

SPOHN'S DISTEMPER CURE will cure any possible case of DISTEMPER, PINK EYE, and the like among horses of all ages, and prevents all others in the same stable from having the disease. Also cures chicken cholera, and dog distemper. Any good druggist can supply you, or send to mfrs. 50 cents and $1.00 a bottle. Agents wanted. Free book. Spohn Medical Co., Spec. Contagious Diseases, Goshen, Ind.

Power of a Magnet.

A steel horseshoe magnet can hold in suspension a weight up to twenty times its own.

If Your Eyes Bother You

get a box of PETTIT'S EYE SALVE, old reliable, most successful eye remedy made. All druggists or Howard Bros., Buffalo, N. Y.

Most politicians claim the silent vote so long as it keeps silent.

Lewis' Single Binder 5c cigar equals in quality most 10c cigars.

Nothing enlarges the life like letting the heart go out to others.

TRY MURINE EYE REMEDY

For Red, Weak, Weary, Watery Eyes and GRANULATED EYELIDS

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