

Another Balloon Expedition.

The failure of all North Pole expeditions to discover the secret of the Arctic regions has stimulated the Aeronautic Society of Paris to attempt an Arctic balloon voyage.

A Perilous Leap.

A Richmond paper of a recent date says that "Miss Mattie, daughter of Judge Robert Ould, was the heroine of a street adventure which in its culmination, made the leaders all observers leap into their throats.

Balky Horses.

Yelling and whipping on the part of the trainer or driver, over loading, sore shoulders or ill-fitting collars—these are the causes that make horses balk.

while on the heel is spiked a sort of half-penny. The documents traveling with the shoe show that it has been in many offices of the West, and it is now quite covered with tags, postmarks, and all manner of scraps of Postoffice wit.

IN THE POLICE COURT.

"Call the next," said the Justice, and up to the stand stepped a ruddy-faced woman who held by the hand a bright little girl of some six years or more.

Consumption.

By R. V. PIERCE, M. D., WORLD'S DISPENSARY, BUFFALO, N. Y.

The great prevalence of this disease, and its fatal results, are well calculated to enlist our best efforts for its cure.

Consumption.

By R. V. PIERCE, M. D., WORLD'S DISPENSARY, BUFFALO, N. Y.

Consumption.

By R. V. PIERCE, M. D., WORLD'S DISPENSARY, BUFFALO, N. Y.

Consumption.

By R. V. PIERCE, M. D., WORLD'S DISPENSARY, BUFFALO, N. Y.

Consumption.

By R. V. PIERCE, M. D., WORLD'S DISPENSARY, BUFFALO, N. Y.

FARM AND HOUSEHOLD.

—Cracker Pies.—Take six dozen crackers, break them into a dish, and pour over them two cups of cold water.

—Muffins.—One quart sifted flour; four or five tablespoons yeast; one teaspoon saleratus; one tablespoon salt; four or five tablespoons sugar; mixed with warm milk; one egg; one cup butter.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

FARM AND HOUSEHOLD.

—Cracker Pies.—Take six dozen crackers, break them into a dish, and pour over them two cups of cold water.

—Muffins.—One quart sifted flour; four or five tablespoons yeast; one teaspoon saleratus; one tablespoon salt; four or five tablespoons sugar; mixed with warm milk; one egg; one cup butter.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

FARM AND HOUSEHOLD.

—Cracker Pies.—Take six dozen crackers, break them into a dish, and pour over them two cups of cold water.

—Muffins.—One quart sifted flour; four or five tablespoons yeast; one teaspoon saleratus; one tablespoon salt; four or five tablespoons sugar; mixed with warm milk; one egg; one cup butter.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

FARM AND HOUSEHOLD.

—Cracker Pies.—Take six dozen crackers, break them into a dish, and pour over them two cups of cold water.

—Muffins.—One quart sifted flour; four or five tablespoons yeast; one teaspoon saleratus; one tablespoon salt; four or five tablespoons sugar; mixed with warm milk; one egg; one cup butter.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

—To make apple marmalade, boil some apples with the peel off until they are soft, and then press them through a cloth.

VINEGAR BITTERS. Dr. J. Walker's California Vinegar Bitters are a purely Vegetable preparation, made chiefly from the native herbs found on the lower ranges of the Sierra Nevada mountains of California.

Sandwich Manufacturing Co. SANDWICH, DE KALB CO., ILLINOIS. ADAMS' PATENT SELF-FEEDING POWERS.

CINCHO-QUININE. An effective remedy for FEVER & AGUE. The Sulphate in the same dose, while it affects the blood, is more palatable and much cheaper.

CONSUMPTION And Its Cure. WILSON'S Carbolated Cod Liver Oil. A scientific combination of two well-known medicinal agents.

ORIENT SAFETY LAMPS. Entirely of Metal, are the only kind that will not explode.

THE FAVORITE HOME REMEDIES. PERRY DAVIS' PAIN-KILLER AND ALLEN'S LUNG BALSAM!

DUJANOV'S PIANOS. Dunham & Sons, Manufacturers. Warehouses, 49 East Madison St., New York.

TEAS AND COFFEES. Increased Facilities to Club Organizers. Send for New Price-List.

WOMAN TO THE RESCUE! A STORY OF THE "NEW CRUSADE". T. S. Arthur's Latest and Greatest Novel.

VINEGAR BITTERS. Dr. J. Walker's California Vinegar Bitters are a purely Vegetable preparation, made chiefly from the native herbs found on the lower ranges of the Sierra Nevada mountains of California.

Sandwich Manufacturing Co. SANDWICH, DE KALB CO., ILLINOIS. ADAMS' PATENT SELF-FEEDING POWERS.

CINCHO-QUININE. An effective remedy for FEVER & AGUE. The Sulphate in the same dose, while it affects the blood, is more palatable and much cheaper.

CONSUMPTION And Its Cure. WILSON'S Carbolated Cod Liver Oil. A scientific combination of two well-known medicinal agents.

ORIENT SAFETY LAMPS. Entirely of Metal, are the only kind that will not explode.

THE FAVORITE HOME REMEDIES. PERRY DAVIS' PAIN-KILLER AND ALLEN'S LUNG BALSAM!

DUJANOV'S PIANOS. Dunham & Sons, Manufacturers. Warehouses, 49 East Madison St., New York.

TEAS AND COFFEES. Increased Facilities to Club Organizers. Send for New Price-List.

WOMAN TO THE RESCUE! A STORY OF THE "NEW CRUSADE". T. S. Arthur's Latest and Greatest Novel.