FARM AND GARDEN

THE VALUE OF BONES.

Why is it that farmers will cultivate poor, barren fields or buy costly fertilizers, and be so regardless of the vast quantities of matter that might be made available as food for their poor starving crops? The many valuable means by which the manure heap might be much enlarged are entirely neglected and the materials wasted.

Among all the neglected matter on the farm, bones are the most valuable, and for this reason a writer in a recent number of the Ohio Farmer called the attention of farmers to a cheap and handy method of converting them into food for plants. Bones, as they are, are not available as food for the farmer's crops; therefore he takes no interest in them and they are suffered to lie about the farm unnoticed. This writer says: To buy bone meal is very handy, but this does not justify the farmer in neglecting so valuable a home resource for plant food. If you reduce the bones that accumulate on the farm to dust, you know you have a genuine article. Mr. Malket says, after numerous trials between what is called green bones with all the marrow and fat in them, and dry bone, he found the dry bone raised the best crops. Of all the matters which bones are composed, there is not a single particle which is not a direct constituent or food for plants. Thus we see, when we reduce them to available food, it is all good.

Now it is but little trouble to have barrels placed conveniently to receive the ashes from the house, and you will find that it takes but little time to collect all bones, both large and small, that are lying about the farm, giving it an unsightly appearance. Do not be afraid of them. A man that is too nice to take hold of bones will not make much progress in farming. Save all the beef and hog bones when killed. Put a good layer of ashes at the bottom of a barrel, then a layer of bones, and so on until nearly full; then fill with ashes. Keep the mass wet but not enough to leach. Use soapsuds if convenient. Do not suffer the mass to freeze as the progress will stop while frozen. While dissolving bones with ashes is a slow process, it is simple and requires no great care, and while you are about your farm work you are making fertilizers that are valuable. Not only this, but I think the mixture of the bones and ashes is more valuable as a manure than either by itself.

POINTS FOR BEGINNERS IN BEE-KEEPING.

Spring is the best season to establish an apiary, especially for a person unacquainted with the practical care of bees, says Frank Benton, in the Honey Bee. Colonies in good condition procured then are more easily kept in order by the novice than if purchased in the fall. Mistakes in management may possibly be remedied before the season closes, and by the time it is necessary to prepare for the winter, the beginner will have gained a certain amount of practical knowledge of the nature and requirements of the bees. If the start be made late in the season mistakes, if they occur, may result fatally before the proper remedy can be applied.

The beginner had better obtain his start by purchasing one or two colonies of pure Italians or Carniolan bees in accurately made frame hives and in first-class condition. These he should get from some beekeeper who has made a success of the business, near his own place, if possible, in order to avoid expressage and possible damage through long confinement or numerous transfers. The cost per colony may be $6 to $8; yet bees at this price will generally be found much cheaper in the end, for, though common bees in box hives may be frequently obtained for half or even less than half as much, the cost, when finally transferred into frame hives, fitted up with straight combs, and the common queens replaced by Italians or Carniolans, will not be less. The possession of a colony already in prime working order gives the novice a standard with which to compare all others and often enables him to avoid costly experiments.

Another plan, also commendable, is to agree with some neighboring beekeeper to deliver as many first swarms on the day they issue as are wanted. These will give the right start if placed as soon as received in hives with foundation starters and the frames properly spaced—1⅜ in from center to center, it being understood that the swarms are early and prime ones, with vigorous queens. Only those issuing from colonies that have swarmed the year before or from such as were themselves second swarms of the previous year should be accepted. Swarms from these will have queens not over one year old. It is better to have queens of the current year's raising, but these can only be obtained by taking the second or third swarms from a given hive, which come later and are smaller, or by substituting young queens for those which come with the swarms.

During the hot summer season, it will be found profitable to protect hives having supers with boards, 2 or 3 feet in size, called "shade boards." These are often needed in hot weather with strong colonies working in the supers.

COMB FOUNDATION.

Comb foundation is one of the things that have come into use in the last quarter of a century. As its name implies, it serves as a foundation on which the bees may build comb. It must be made of pure beeswax. Other materials have been tried, but after being submitted to the bees they have always come to grief.

A thin board is well soaked with water; then it is dipped in hot wax and speedily withdrawn, when a thin coating of wax will be found adhering to it. If a thicker sheet is wanted, a second dipping is made, and several dippings may be made to get a heavy sheet of wax.

The sheet of wax is stripped from the dipping-board and run through a foundation mill. This is a machine that looks the least bit like a clothes wringer, consisting of two metal rollers with embossed surfaces and so nicely adjusted to each other that when a sheet of wax is run through in the same way that a towel is run through a clothes wringer, it comes out the exact counterpart of the base or middle wall (septum it's usually called) of a honeycomb whose cells or side walls are shaved away.

When this foundation is given to the bees during the time of honey flow, that is at a time when the bees care to build comb, they at once commence to draw out the shallow cell-walls, and in twenty-four hours' time the sheet of wax is quite changed in appearance. At first the yellow color shows that they simply draw out the wax that is already there, but afterward the new white wax is added as fast as manufactured by the bees, and when the comb is finished you couldn't detect it from one that had been entirely the work of the bees. Only it would be a rare thing to find a comb so straight and true as one made upon foundation. For bees are naturally inclined to build their combs in a corrugated or wavy fashion, and sometimes they are built very crooked.

By means of using comb foundation we can make sure that nearly every cell in the hive shall be a worker cell. Worker cells measure five to the inch, and drone cells are so much larger that they measure four to the inch. When bees are left to their own devices a considerable part of the comb in the hive will be drone-comb. Every egg laid in drone-comb will produce a drone, and it's a rather expensive business to raise a lot of big, lazy fellows that not only bring in nothing to add to the stores of the hive, but do not even scratch for their own living. For a drone never visits a flower to secure the nectar therefrom, but flies around out doors to work up an appetite, then comes into the hive and helps himself to the honey that has been stored up by his industrious sisters, the workers.

You see, not only do the drones use up the stores of the hive, but it takes no small amount to rear them from the eggs, and every two drones raised take the place of about three workers that would be raised if all the comb were of worker size.

Nearly all the foundation in this country is made in the way I have described, but sometimes it is made in a press, and in Germany several thousand such presses are in use. The wax may be sheeted in the same way as for the mill, and then pressed between two embossed plates, but the Rietsche press in Germany allows the melted wax to be poured into the press without being sheeted.

Lately an improvement called the Weed process has been made in sheeting wax for the mill, so that now, instead of using dipping-boards, the wax comes out in a continuous sheet from the machine and is wound up on a bobbin just like so much ribbon.

Nearly all advanced beekeepers use more or less foundation, some using only small strips as starters, but the majority using full sheets both for brood-combs and sections. For brood-combs, foundation is used of different thickness, all the way from four square feet or less to the pound up to eight feet or more. Thinner foundation is used for sections, measuring perhaps ten square feet to the pound, and extra thin goes twelve or more to the pound.—National Stockman.

FINEST BUTTER IN THE WORLD.

Do you want to know how the finest buter in the world was made? Here is how the championship of England was won: The first step of importance was to note carefully the instructions of the judge, who detailed the principal points which would be considered in deciding the contest. First the grain of the butter immediately the churning was completed. Second, appearance of the butter on the worker before the working had commenced. Third, time occupied in churning, and fourth, time taken from the commencement to the finish of the competition. This last particular was of extreme importance, as any competitor who occupied more than the time prescribed would be disqualified, no matter how well they might have done on other points. The cream was given at a temperature of 58 degrees F. I immediately, says the writer, plunged the vessel containing my cream into a pailful of cold brine, which reduced the temperature of the cream to 54 degrees, F., at which temperature it was put in the churn.

After ten minutes, I added a little ice water, and in five minutes more the butter had come. The grain of the butter was, I considered, perfect. After drawing off the buttermilk, I washed it twice with iced water, and then added a brine made by dissolving about two pounds of salt in a gallon of water. Having allowed five or six minutes for the brine to have the desired effect, I carefully removed the butter from the churn to the worker. The temperature of the butter was now 48 degrees, F., and every grain distinctly separate from each other. The process of working was conducted in the usual way, pressing all possible moisture from the butter, but taking care not to overwork or injure the grain. This was the completion of the butter.

This was the work of Mr. W. A. Chappell, who is the winner of many prizes, and is the champion butter maker of England. This gives, in brief, the latest method of making fine butter, the principal points being the extreme cold temperature and the exceeding speed of the operation. A disc churn was used, which is described as a disc revolving very rapidly inside of the cream, which throws the cream to the outer edge, and causes the separation of the fat globules very quickly and rapidly.

Any of the modern dash churns made in this country should do nearly as well if turned more rapidly than is our custom. This idea of churning at such a low temperature is a new wrinkle, but is approved by all of our highest dairy authorities. Now while the weather is warm is a good time to try this method to see if it will improve the quality of your butter. The cream should be ripened from sweet to slightly sour in less than twelve hours if necessary by adding some sour skim milk from the milk of a fresh cow.

AMONG THE POULTRY.

Do not overcrowd the poulttry-house.

Keep pure, fresh water within the reach of fowls.

Young ducks are most easily raised in small yards.

Ducks grow very rapidly in proportion to the food consumed.

Nothing tends to engender disease in chickens more than filth in the coops.

A duck fattens easily. This should be guarded against when they are laying.

A close, ill-ventilated house is a foul house.

There is no good reason for keeping and feeding old male birds after the hatching season is over.

Set the hens in a cool place and on the ground, as the weather begins to get hot.

Too much linseed meal will make the hens too fat, but a small quantity is healthful.

One stumbling block with poultry keeping is in attempting to keep too large a number in too small a space.

Bran should always be scalded before being fed, as the fowls will relish it much better.

Keep the young turkeys up until the dew has dried off the grass, and keep them dry in wet weather.

As a rule the turkey hens prefer to steal their nests out, and if the eggs are secured it is necessary to watch them.

When it is desired to push the growth, rather better results can be secured by feeding cooked food.

More meat and better meat in a shorter space of time can be produced from poultry than in any other way.

A small flock, with plenty of room, will thrive and the hens will lay better than a larger, crowded flock.

When the wings are cut the feathers do not renew until the bird molts,, but where the feathers are pulled will appear in a short time.

Carbolic acid is a poison, and too much should not be used. Ten or twelve drops in a quart of water is enough. For cholera double this quantity.

A filthy drinking fountain will breed disease sooner than anything else, and easily becomes foul when a large number of fowls drink from it.

If the laying hens can be fed as soon as they fly down from their roosts and again just before they go on roosts at night this is all that will be needed.

After the turkeys are ten days old they may be turned out every morning after the dew is off and allowed to stay out all day, unless there are hard showers.

Young ducks drink water every day when eating. They should be supplied with all they can drink in a convenient place while they are eating.—St. Louis Republic.

CULTIVATION VS. IRRIGATION.

In dry seasons the conservation of moisture in the soil becomes a question of paramount importance to every irrigation farmer. The condition of the soil and needs of whatever is growing upon it should be carefully studied. Too much water is used by a majority of irrigators in the orchard and garden, and more harm results from a too free use of it than from too little. In a word, everything beyond a legitimate use is an abuse, and this will be better understood in a few years than it is now. This much is certain, that the continuous soaking of land or crop is sure to result in injury.

Much depends on cultivation. Often a thorough stirring of the soil is as good, if not better, than an irrigation. One method of attracting moisture which is most effective, but which is often lost sight of, is by means of a thorough stirring of the soil. Deep plowing means protection against drouth frequently, where shallow turning of the soil would mean failure. In fact, judicious cultivation calls to aid the two great forces operating in the distribution and diffusion of moisture—gravitation and capillary attraction. How often have we seen certain growing crops that were parched and shriveled by lack of moisture, fully restored by a thorough stirring of the soil.

The error is often made of assuming that the sole object sought by the hoe and cultivator is to arrest the growth of weeds. The statement is not infrequently heard, that this or that crop is free from weeds and hence needs no cultivation. The person who grows his crop with this understanding is pretty certain to be disappointed in results. Except in rare cases and under unusual conditions, nothing can compensate for the lack of good cultivation. But to irrigate judiciously, one should know the soil he is working. Different soils manifestly require different treatment. Moisture is diffused and retained in some soils much better than in others.

FEED ON BONES.

I prefer the egg-producing breed, and recommend the white, black and brown Leghorn; also the black Spanish. Next to the breeds depends the kind of food.

Bones fresh from the butcher which have meat adhering to them are the best, as the more meat the better. The two combined are almost perfect egg-producing food.

If a hen can be made to lay one extra egg per week in winter that egg will pay for all the food she can consume.

For winter one pound of cut green bone and one quart of grain will be sufficient for sixteen hens. In summer the bone will suffice alone for the day's food.

A few hens, kept on such a cheap diet and producing a large amount of eggs, bring in a good steady profit, while a large number of hens that consume a larger amount and more expensive food, and only producing few, if any eggs, are only a loss to their owner. So the egg producers are the breed I should recommend for profitable poultry raising. E. D.

NOTES IN SEASON.

Chickens shauld not be dragged about by a strong, hungry hen, or turned out to shift for themselves through long, hot or damp days. They will dwindle and die with no explainable cause except that they are not given the opportunity to let nature rebuild the used-up tissues in frequent sleep and rest. Little chicks need sleep and lots of it. It is as necessary as food.

Mahaleb cherry seedlings are the favorite for cherry propagation with American nurseryment. They are a small wild tree found on sand knolls and dry rocks, over western Europe, with white bark, hard, close-grained, dark-colored wood, small black bitter fruit and flowering in short racemes. The wood, leaves, flowers and fruit are so powerfully perfumed that it is known as "the perfumed cherry." The mazard seedling is from the pits of the wild red cherry of Europe; it is nearly allied to and supposed to be the original form of many of our cultivated varieties. The choke cherry is neither the one nor the other, being an American seedling known as Prunus Virginiana.

All veterinarians agree that charcoal is very desirable for swine. It seems to act as a vermifuge and to keep the digestive organs in order. Every swine-raiser admits this; but charcoal is difficult to procure. Anyone who has corncobs can make it. Dig a hole in the ground, throw in a little dry wood and fire it, add cobs as they get to blazing, until the hole is full, and then cover with sheet iron. In twenty-four hours the cobs will have been changed into charcoal. It may be fed in a self-feeding box. The animals will not eat more than their systems require for health.

It has been demonstrated at the Iowa station that mutton can be produced at a less expense than beef, and that, too, leaving the fleece out of consideration. Good lambs have outsold good steers all winter. It is safe to say that the sheep industry is not only to be run on a mutton basis, but also on what may be called a lamb basis. Lambs have an advantage over older sheep in the market, and to their credit also must be put the fact that they cost less. Mutton which goes to market in the form of well ripened lambs does not need to go begging for buyers at good prices. Past experience has shown that lambs sell for about $1 a hundred more than adult sheep, and according to the station report just referred to, the gain is made at about one-third less expense. The popular size at present is about seventy to ninety pounds, and this will hit the greater portion of the lambs that go forward.

A LITTLE CHILD.

What's sweeter than a little child,
Sister or brother,
That clinging to her skirts is styled
The pet of mother?

Then brooks that brighten golden sands
Its eyes are clearer;
We hold the little dimpled hands,
And God seems nearer.

Than gold refined and thrice refined,
Its feet are finer;
With it within our hearts enshrined,
Love seems diviner.

With its wee arms about our neck
In baby fashion,
Our hearts, that may have suffered wreck,
Melt with compassion.

A thousand things to us it saith
Each day in seven,—
Things that delight us, and its breath
Is breath from heaven.
—Moses Teggart.

FEMININE FANCIES.

Pretty bags which are also very handy are one of the many details of the summer girl's costume this season. They recall the accessories of our grandmother's garb, being a facsimile of the quaint bag she was wont to carry her handkerchief and knitting in when going to a tea party. They are generally embroidered or gold and silver-beaded.

Wicker furniture grows prettier every season, and it would be hard to imagine anything so inviting on a hot day as one of the capacious basket lounging chairs of today on a cool piazza.

Buttermilk with its complexion softening qualities has been discovered by others than the country maid. One New York druggist has it put up fresh every morning in pints for cosmetic use.

To prevent salt from absorbing the dampness and becoming hard in the salt cellars during the summer, mix a little cornstarch or rice flour with it, using one spoonful of starch to six of salt.

The best way to wash summer corsets is to take out the steels in front and sides and then placing them on a table scrub thoroughly with castile soap and cold water. When clean let cold water run on them from the faucet until the soap is rinsed off. Pull them lengthwise until they are straight and let them dry in a cool place, pulling them again when partly dry.

It is useful to know that milk keeps from souring longer in a shallow pan than in a pitcher.

To give the kitchen stove a good and permanent luster mix a teaspoon of pulverized alum with the regular stove polish.

Take a hot bath on going to bed and you will find it a better cure for insomnia than any amount of drugs.

Pounded glass mixed with dry corn meal and placed within reach of rats is said to exterminate them.

A wise cook who has had many years' experience says that the most frequent cause of want of flavor in green peas is that the water into which they are dropped is below the boiling point. It should be bubbling and a pinch of soda in the water will improve both the flavor and color of the vegetable.

Straw matting may be cleaned by washing it with a cloth dipped in salt and water and then wiping dry at once.

The woman who wishes to be attractive during the hot summer days should remember that coolness and repose are incompatible with athletics and so she should decide early which role she will choose.

A shoemaker of high standing says ill-fitting shoes are not wholly to blame for corns, bunions, ingrowing nails and the other evils which our feet are heir to. He attaributes these troubles largely to stockings which are too small or badly darned.

One's hair should never be fastened up tightly at night. The more loosely it is braided the better, that there may be no strain on the roots during sleep.

Fashionable street gowns are being made to clear the ground all around, and some of them are even shorter in the back than in front. The skirt that trails even a little bit is way out of fashion this summer.

Some one has said wisely that to compel a child to eat anything against which its palate naturally rebels is a cruelty at the moment and is likely to produce evil effects later on.

Kate Field said many clever things during her long career as a journalist, but none so true as this: "Dear girl graduates, cooking is the alphabet of your happiness. I do not hesitate to affirm that this republic, great as her necessities are in many directions, needs cooks more than all else. The salvation of the national stomach depends upon them. We are a nation of dyspeptics and Americans are dyspeptics because they eat the wrong foods badly cooked, which they drown in ice water. They are dyspeptics because our women don't know the rudiments of their business and resign their kitchens into the hands of incompetent servants, of whom they are afraid and whose impudence they frequently endure through sheer helplessness. Be cooks first any anything you please afterward. On you posterity waits."

The very blues of cornflower blue is greatly in vogue this summer, but be very careful about choosing it for a frock, as it makes a fright of anyone who does not possess a pure, clear complexion.

Many women use otameal in place of soap because of its clensing and beneficial properties. Tie a handful of ordinary oatmeal in a muslin bag and let it soak over night in the basin. This will give the water a milky tinge and will be found very cooling and softening to the skin.

You can keep a pitcher of ice water all night in any summer room by placing the pitcher in a newspaper with the ends twisted together to exclude the air. A substantial cozy like those used for teapots will also keep ice from melting.

To use up all the small candle ends, melt them and add as much turpentine as you have candle grease. Let it cool and use for polishing floor and oilcloth, for it is much superior to beeswax.

The "college sailor" is likely to become the favorite hat of the summer. It is a genuine panama, weighs but an ounce and is banded with your college colors.

HOW TO WASH CHILDREN'S HEADS.

Using any nice toilet-soap, castile being preferable, make a weak suds. Place the child in a high chair; then fasten a towel around the neck and begin operations. With a soft nail brush apply the suds, and brush and brush, and scrub and scrub, until the scalp is perfectly clean, which will be accomplished in a very short time.

Rinse well and dry thoroughly. Children never object to this method of proceeding, as the water does not get into eyes and ears. It is much less laborious for the mother, and less inconvenient for the children, than any method I have ever tried.

Is Charity Worth While?

But after all, what we want to do, you and I, is to fill our lives with charity, so that to whomever there may come need we can give help. The help may express itself in material things; it may be in the sympathy of kindly words, or may be spoken only by the pressure of the hand. There is no charity in having your name on the list of generous givers while someone near to you stands within doors because her coat is shabby, or because her clothing is not sufficiently warm. There is no charity in the giving of much money if you have been harsh and cruel to someone who deserves your consideration, and have made that one heart feel that there is nothing in the world but bitterness. There is no charity in your being willing to write checks that represent much money when you are quick to speak the unkind word, or to show to those around you a heart eaten up by pride, and lips that utter no words save those of scorn. All the gold in the world will count as nothing unless your charity is like that which was taught to the world nearly 2,000 years ago. It meant that to feed the hungry, take care of the sick, to forgive the sinner, and to help, always in the best way, whoever asks for help, was Christ's charity. That is the charity, my friend, that you and I want to try to imitate. Begin by being charitable with your lips, by being charitable in your thoughts and acts. And if, of your little store there can only be offered a few pence, you may be certain that they will be reckoned by God himself as greater than the many millions given by those who are so unwise as to think that charity means only the giving the least of all things—money."—Ruth Ashmore, Ladies' Home Journal.

NOTES OF THE DAY.

The British museum receives an average annual installments of 250,000 newspapers.

The amount of money held by the various London banks is not far short of £250,000,000.

There has been a remarkable absence of serious agrarian crime in Ireland during the past three months.

Before a Chinaman can quit Australia he must register his departure and leave his photograph.

Scarlet fever kills yearly, on the average, about 21,000 persons, chiefly children not exceeding 10 years of age.

A healthy man respires sixteen or twenty times a minute, or over 20,000 a day; a child, twenty-five or thirty-five times a minute.

Lettuces double the size of those grown in the ordinary way have been obtained by the new process of irrigating the soil below the surface.

A manufacturer of artistic furniture in Paris has just completed a chair, the forelegs of which are of solid gold. It is valued at $35,000.

The smallest salary paid to the head of a civilized government is $15 a year, to the president of the Republic of Andora, in the Pyrenees.

The mace used in the house of commons is not that "fool's bauble" which Cromwell ordered to be taken away, but the mace made at the restoration.

At an early date a cargo, consisting of 120,000 song birds, will be sent off from London to the Cape Colony, to be released there, with the object of acclimatization.

The longest underground thoroughfare in Great Britain is in central Derbyshire, where you can walk seven miles upon a road connecting several coal mines.

Every shilling turned out by the English mint shows a profit of nearly 3 pence. On every ton of penny pieces taken out from the mint there is a profit of £332.

The most costly tomb in existence is that which was erected to the memory of Mohammed. The diamonds and rubies used in the decorations are worth $10,000,000.

Glashier, the aeronaut, has noticed that the voice of a woman is audible in a balloon at a height of about two miles, while that of a man has never reached higher than a mile.

The bridal veil of a Japanese young lady is subsequently used as her shroud. Just after the marriage it is carefully put away, and reserved until death makes its use again necessary.

A temperature of 4,000 or 5,000 degrees can be produced only between the carbon points of an electric arc light. The next hottest place in the world is the crucible of an electric furnace.

Melbourne, Australia, has lost 43,435 inhabitants in four years, the census of 1895 giving a population of 447,461. The population of the seven Australian colonies at the end of 1895 was 4,238,000.

Begging, although illegal, is more practiced in London than in any other European capital. It has been stated that the number of professional beggars in and about the metropolis amounts to 25,000.

The graduating class of the high school at Franklin, Ind., numbered thirteen. Each member was limited to an oration of thirteen minutes, and the thirteenth speaker has just completed her thirteenth year of school.

The "Human Leopards," in Sierra Leone, in spite of the recent trial, are still busy. In the Imperi district, Sherbro, the crime of murder still continues frequent. The so-called human leopards, or men dressed in leopard skins, attack solitary individuals and murder them for some special purpose.

There are something like 20,000 actors and actresses in England; but only 1,200 have thought proper to join the Actors' association founded five years ago. Moreover, Mr. Charles Cruikshanks, the secretary, has just deprecated that the financial condition of the society was not as good as might be wished.

"No, sir," said the new congressman, with emphasis, "I don't propose to lend a jot of my influence toward getting a free library for Washington or any other city."

"Why not?" asked the progressive friend.

"Because I've read somewhere that 'reading maketh a full man,' and I represent a prohibition constituency."

And the progressive friend remarked that he didn't know but that was as good as most of the reasons advanced for antagonizing the measure.—Washington Star.

For Over Fifty Years

Mrs. Winslow's Soothing Syrup has been used for children teething. It soothes the child, softens the gums, allays all pain, cures wind colic, and is the best remedy for Diarrhoea. Twenty-five cents a bottle.

The Ideal Panacea.

James L. Francis, Alderman, Chicago, says: "I regard Dr. King's New Discovery as an Ideal Panacea for Coughs, Colds and Lung Complaints, having used it in my family for the last five years, to the exclusion of physicians' prescriptions or other preparations."

Rev. John Burgus, Keokuk, Iowa, writes: "I have been a Minister of the Methodist Episcopal church for 50 years or more, and have never found anything so beneficial, or that gave me such speedy relief as Dr. King's New Discovery." Try this Ideal Cough Remedy now. Trial bottles Free at Z. C. M. I. Drug dept.

EAST-BOUND EXCURSIONS

Via Rio Grande Western Railway.

Milwaukee and return $43.80, July 13, 14 and 15.

St. Louis and return $37.50, July 18, 19 and 20.

Omaha and return $30, August 15, 17 and 18.

Milwaukee and return $43.80, August 22 and 23.

St. Paul and return $37, August 29 and 30.

Through sleeping cars. Cool and delightful trip through the mountains. Famous scenery. Comfortable equipment.

TURKS AND ARMENIANS.

What the Turks are doing today to the Armenians, they did to the Greeks in 1821, when more than 40,000 were put to the sword in the Island of Chios; to the Nestorians in 1843, when the rocks and plains were covered with "the scattered bones, bleached skulls, long locks of hair, plucked from the women's heads, and torn portions of the garments they had worn;" to the Syrians when the streets of Deir-el-Kamar and Zableh "ran with human gore, in which men waded ankle deep;" to the Bulgarians, when, in 1876, according to the American consul-general, Eugene Schuyler, and the English blue book, more than 16,000 were butchered in the first two or three days under the very eyes of Europe. Happy Bulgaria! She did not shed her blood in vain. But what was Bulgaria's salvation proved to be Armenia's danger. The Mohammedans, driven from Sofia, Varna and Rutschuk on the Danube, crossed the Bosphorus and settled in Armenia, their swords still reeking with blood. Nor were they slow in avenging their humiliation.

Just a year after the Bulgarian atrocities came the report of the total extermination by the Mohammedans of the Armenians in Bayazid. The Moslem refugees from Europe, with the memory of their defeat burning in their veins, converted Armenia into an amphitheatre of plunder and murder. "These Armenians," said the government officials to the Mohammedans, "are trying to expel you from Asia, just as the Bulgarians expelled you from Europe." It is not at all strange that the fanaticism of the Turk and Kurd, once aroused by such a fear, has become uncontrollable.—The Forum.

The U. S. Gov't Reports
show Royal Baking Powder superior to all others.

Garfield Beach.

Effective July 11, trains between Salt Lake and Garfield Beach will run as follows:

Leave Salt Lake.	Arrive Garfield.	Leave Garfield.	Arrive Salt Lake.
*7:45 a.m.	*8:46 a.m.	12:30 p.m.	1:00 p.m.
10:00 a.m.	10:40 a.m.	*3:05 p.m.	*4:00 p.m.
2:15 p.m.	2:55 p.m.	4:00 p.m.	5:40 p.m.
3:15 p.m.	3:55 p.m.	5:40 p.m.	6:20 p.m.
5:00 p.m.	5:40 p.m.	7:30 p.m.	8:10 p.m.
7:15 p.m.	7:55 p.m.	10:15 p.m.	10:55 p.m.

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