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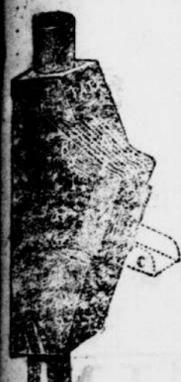
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Superior
Self-Cleansing & Filtering
Strainer
Cut-off.

Patented Sept. 1, 1891.

We take pleasure in calling attention to the Superior or Self-Cleansing Strainer Cut-off for Conductor Pipes. It is the most durable, cheapest and ONLY PRACTICAL STRAINER CUT-OFF IN THE MARKET!

W. M. KURZ, GENERAL AGENT, THIBODAUX, LA.

FEEDING PLANTS.

Great Results Expected From a New Method of Forcing Growth.
G. M. Sherman of Springfield, Mass., says the Republican, has, he believes, perfected a plan for forcing the growth of almost any form of plant life to the extent that the results of several years' progress by natural growth are accomplished in one season. The plan is simply to supply directly to the roots of the plant, tree or shrub the chemicals needed in its growth and thus save the growing time the trouble of creating the roots out through a broad space of ground for the natural sources.

To thus supply the nutrient Mr. Sherman employs a utensil into which the chemicals are supplied from the surface, and the storage chamber becomes surrounded with a thick growth of roots that feed on the chemicals as they filter through the "machines." Mr. Sherman has already accomplished marvellous results with his invention and has reported several prominent horticulturists and agriculturists. During last summer the process was tried on a Queen of the Prairie rose bush. Two bushes, each a year old, were taken for the test. One that was planted under unfavorable natural conditions as possible grew to the height of three feet and bore seven blossoms. The second, supplied with the automatic "pusher," grew to over 15 feet in height and bore 1000 blossoms. The bush was loaded with perfect double roses of a deepened color and a marked fragrance. The bush was hardy and, having stood unscathed during the winter, gives promise of even greater results during the coming season. The growth of 15 feet was secured in three months and showed a record of 26 inches in seven days. This is a case of where a man might sit on his piazza and grow "a bush" fast enough to make it unnecessary for him to move out of the sun.

Favorite Foods of Plants.
It is more than 2,000 years since philosophers began to speculate about the food of plants and what we may term their "digestive" processes, says knowledge, but it is only during the latter half of this century that really clear and definite notions concerning the food supplies of the vegetable world have been generally accepted by scientific men. As far as is known, the first botanical experiment ever performed was conducted by Van Helmont. He placed in a pot 200 pounds of dried earth, and in it he planted a willow branch which weighed five pounds. He kept the whole covered up and daily watered the earth with water. After five years' growth the willow was taken up and again weighed and was found to have gained 166 pounds. The earth in the pot was dried and weighed and had lost only two ounces.

Knowledge was not yet sufficiently advanced to enable Van Helmont to interpret these striking results correctly, and he came to the erroneous conclusion that the increased weight of the plant was due to the water which had been supplied to the roots. He therefore looked upon this experiment as supporting the theory which he had advanced—viz, that plants required no food but water. Stephen Hales advanced the subject a great step by indicating that much of the increase in weight of plants was derived from carbon dioxide in the air.

How to Make Tomato Pickles.
Pare one peck, not scald, of solid, ripe, tomatoes of medium size—nice, round ones, not larger than an apple. Put them in brine strong enough to bear an egg for 24 hours. Rinse in cold water. Mix one-half tablespoonful of red pepper, two tablespoonfuls of black pepper rounded full, two spoonfuls of allspice rounded full, four tablespoonfuls of mustard rounded full in a bowl together. Put a layer of tomatoes in the jar and sprinkle over with spice mixture and large handful of dark brown sugar, and so on till filled. Cover with cold vinegar on top. Cover close. This makes one gallon of pickles and will keep till June or later when made in the fall.

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ful of sugar and one-fourth teaspoonful of salt. With the tips of the fingers work in two tablespoonfuls of butter, add hot water to form a stiff dough, toss on a floured board, knead slightly and roll into a thin sheet. Shape with a small cutter and bake on buttered sheets in a moderate oven.

How to Make Swiss Sausage.
Pare, slice and boil about a pound of good potatoes. Grate some dry cheese, about half a teaspoonful. Have the same quantity of sifted bread crumbs and mix with the grated cheese. Season with cayenne pepper. When the potatoes are done, strain them. Grease a pie dish, put in a layer of potato and strew with the cheese mixture. Repeat until the dish is nearly full. Beat up an egg, season it with pepper and salt. Pour it over the mixture and bake for about five minutes.

How to Make Egg Salad.
Boil six eggs hard for 20 minutes. Remove the yolks whole. Chop the whites. Arrange some crisp lettuce leaves on a platter, place a yolk in the center of each leaf, cover with a spoonful of chopped whites, garnish with other lettuce leaves, pour over the whole a thin mayonnaise and serve.

How to Bake Turnips.
Cut in slices four white turnips after peeling them. Put them in a stewpan and cover with boiling water. Boil until tender. Add salt. Make a white sauce with two tablespoonfuls of butter and two tablespoonfuls of flour. Stir till smooth. Add 1/2 cupful of milk. Stir until boiling and thickened. Add salt and pepper. Put a layer of the drained turnips, then a layer of sauce. Continue with turnip and sauce until all are used. Spread buttered crumbs over the top. Brown in the oven.

How to Make Strawberry Sauce.
Strawberry sauce is excellent served with hot puddings. Beat together one-half cupful of butter and one cupful of sugar until they are very white and light. Add the whipped white of one egg and a cupful of strawberries mashed to a pulp.

"Eat."
An energetic enemy is not so very bad. You know exactly what you can expect. When he is talking of you, he will say just what he thinks.
His language will be forceful and direct.
It's the milk and water friendship that will wreck the finest name.
For the words that are unspoken often cut; it's the friend who knows your failings who will "wield the hammer" thus:
"He's indeed a very clever fellow—but."
The enemy who's out for blood will leave no chance for doubt;
He'll blazon forth your foibles all the while. He will picture all your errors in a most emphatic way.
And comment on them in a savage style. You see, the hearers know that he's not dead in love with you.
When he leads the conversation to that rut, but they draw upon their faculties when you croak and he says:
"He's a popular and pleasing fellow—but."
That little word is worse than all the scalds they could hear;
It leaves them free to guess at all the rest. And, as a rule, when people guess about a fellow's traits
They find it difficult to guess the best.
The energetic enemy is much to be preferred. Although his flow of words can scarce be said, to the friend who gives you traits that others never dreamed you had.
With "He's certainly a genial fellow—but."
—Josh Wink in Baltimore American.

How to Make Wood Stain.
Oak stain is made by mixing together a pint of boiled linseed oil, a gill and a half of turpentine, three tablespoonfuls of raw umber, three tablespoonfuls of whitening. Mahogany stain is made with one pint of boiled oil, a gill and a half of turpentine, three tablespoonfuls of burnt sienna, three tablespoonfuls of yellow ochre, half a tablespoonful of yellow ochre, half a teaspoonful of bismark brown and half a teaspoonful of aniline black. A little of the stain should be tried on a piece of board before using it on any articles of furniture or a floor. The shade of color may be deepened or lightened by increasing or diminishing the coloring matter. The stain should be rubbed into the wood, and after a day or two rubbed hard with a soft woolen cloth.

How to Sauté Bananas.
Remove the skins from the bananas; cut in halves lengthwise, then in halves crosswise and saute in a frying pan in a little butter, dredging with flour first. Remove and sprinkle with powdered sugar. Serve with one-half of a cupful of sugar warmed over the fire in one-fourth of a cupful of lemon juice and one teaspoonful of butter.

How to Make Lemon Sweet.
A simple and easily prepared dessert is "lemon sweet." The ingredients are three ounces of lump sugar, five eggs, 1 1/2 lemons. Rub the lumps on the lemons to extract the oil, crush them, put them into a stew pan, squeeze the juice of the lemons over them, beat up the yolks of the eggs, add them and stir over the fire until the mixture just thickens. When cool, whip the white of the eggs to a very stiff froth, stir them in very lightly, then turn out of the pan upon a glass dish. This dessert should not be made too long before it is required, as the white of the eggs will fall.

How to Cook Prunes.
Prunes may also be soaked, the stones removed and the flesh mashed with a spoon or cut into small pieces, half a box of gelatin added to each pint of the prunes and stir in as the gelatin begins to congeal either a pint of whipped cream or the whites of four eggs beaten to a stiff froth.

How to Make Sallor's Stev.

Put into a basin two tablespoonfuls of bacon fat, add one-fourth cupful of chopped onion, half a cupful of chopped cold boiled carrots, a bay leaf, the end of a lemon chopped, half a teaspoonful of salt and a pinch of pepper. Add a quart of water and simmer for 15 minutes; then add five potatoes sliced thin and on these lay a pound and a half of fresh fish cut in pieces, either raw or a left over. Cover tightly and simmer for half an hour. There should be when done just liquid enough for gravy for this fish stew.

How to Make Herring Salad.
Soak three herrings overnight and cut into small pieces. Boil seven medium sized potatoes and two small beets. When cold, cut into dice. Chop fine two onions, a little roasted red, four sour apples and three hard boiled eggs. Mix well. Serve with mustard dressing.

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We are having at our store the best quality of Stetson hats at the lowest price.
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T. B. Brennan, Clerk.
FIRST CLASS IN EVERY RESPECT.
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Thibodaux, La.

EMILE J. BRAUD, Agent,
Thibodaux, La.

Proposed Amendment.

Act No. 73.
House Bill No. 73—By Mr. B. T. Young: JOINT RESOLUTION.
Proposing an Amendment to Article 338 of the Constitution of the State of Louisiana.
Section One. Be it enacted by the General Assembly of the State of Louisiana, two-thirds of all members elected to each House concurring, That Article Three Hundred and Three of the Constitution of the State of Louisiana be so amended as to read as follows:
Article 338. A pension not to exceed Eight (\$8) Dollars per month shall be allowed to each Confederate soldier or sailor veteran, who shall have remained true to the Confederate States until the surrender.
2nd. He shall be served honorably from the date of his enlistment until the date of his discharge, or until he was discharged or paroled, in some military organization regularly mustered into the Army or Navy of the Confederate States, and shall have remained true to the Confederate States until the surrender.
3rd. He shall not be salaried or otherwise provided for by the State of Louisiana or by any other State or Government.
In case he enlisted in any organization mustered into said service as a Louisiana organization, or in case at the date of his enlistment he was stationed in the State of Louisiana, he shall have resided in this State for at least five years prior to his application for pension. In case he resided elsewhere than in this State, and enlisted in an organization not mustered in from Louisiana, or in the Army or Navy of the Confederate States, he shall have resided in Louisiana for at least fifteen years prior to his application for such pension. A life pension shall be granted to the widow who shall not have remarried again, in indigent circumstances, of such soldier or sailor whose marriage to her was contracted prior to January 1st 1870, provided, that if her deceased husband served in an organization mustered in from Louisiana, or if he resided in Louisiana at the date of his enlistment, and has so resided for one year prior thereto, then in order that such widow shall be entitled to the pension as herein provided, she shall have resided in this State for at least five years prior to her application therefor; and if her deceased husband enlisted elsewhere than in Louisiana, and served in an organization not mustered in from Louisiana such widow shall, in order to entitle her to pension as herein provided, have resided in this State for not less than fifteen years prior to her application for such pension; provided further, that pensions whether to veterans or to widows shall be allowed only from the date of application under this article, and the total appropriations for all pensions shall not be more than fifty thousand dollars nor more than seventy-five thousand dollars in any one year, provided that nothing in this Article shall be construed so as to prohibit the General Assembly from providing additional funds to disabled Confederate soldiers or sailors.

Section 2. Be it further enacted, etc., That this proposed amendment be submitted to the qualified voters of the State of Louisiana for adoption or rejection, at the Congressional election to be held in November, 1899.

Speaker of the House of Representatives, ALBERT ESTOPINAL, Lieutenant-Governor and President of the Senate, Approved July 6th, 1899.
Governor of the State of Louisiana, JOHN T. MICHEL, Secretary of State.

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Bayne, Acadia Parish, La.
Surveying, Levelling, Plantation Drainage, Maps, Etc., etc.
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Our Music Store is the central office for all measures of inspiring harmony and poetic melody. We are headquarters for all kinds of Musical Instruments and musical goods and can suit you in anything you want.
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