

HOME HINTS AND HELPS.

Use old matting under carpet. Baked Custard: One and one-half pints of milk, yolks of ten eggs, one cupful of sugar, a little salt and nutmeg.—N. Y. Observer.

After the juice has been squeezed from lemons the peel can be used for rubbing brass. Dip them in common salt, rub the brass thoroughly, then brush with dry bath brick.

Very little, if any, water should be drunk at meal time, but if one feels the need of some liquid, let him take a cup of tea or coffee, as heat aids digestion, while cold retards it.

To restore gilding to picture frames, etc., remove all rust with a small brush, and wash the gilding in warm water, in which an onion has been boiled; dry quickly with soft rags.

Kitchen mineral soap or pumice stone may be used freely on all dishes. It will remove stains from white-handled knives, the brown substance that adheres to earthen or tin bakeware, and the soot which collects on pans and kettles used over a wood or kerosene fire.

Toilet waters can easily be made at home. For violet water put a quarter of a pound of fresh picked, sweet violets, together with their weight of pure alcohol, into a large bottle, cork, and shake the bottle every day for one week; then add a quarter of a pound of water, filter and bottle for use.

Whortleberry Pudding: Take a pint of milk, five eggs, well beaten, twelve heaping tablespoonfuls of flour. Stir them well together, then add three quarts of berries. Flour a cloth, tie the pudding in it very close, and boil it two hours and a half. Serve with hard branny sauce.—Boston Budget.

Waterproofing For the Soles of Shoes: The compound is applied over the welt and insole, or over the seams, joints, peg holes, etc. Two and one-half pounds of wax are melted and three pounds of powdered talc, stearite, or soapstone, are mixed therewith; four pints of rubber paste or caoutchouc (Brazilian gum), are then incorporated with the mass.

Baked Tomatoes: Select large specimens, cut around the stem end, remove part of the inside; make a stuffing of any kind of cold, cooked meat chopped fine, bread crumbs, green corn, minced onion, a well-beaten egg, butter, salt and pepper; fill the tomatoes with this dressing, put a piece of butter on top of each and bake in a quick oven for forty-five minutes.—United Presbyterian.

A wise wife, who wants to do the most good in the world, will plan to sit as much as possible when doing her work. Potatoes don't taste a bit better when pared standing. Dishes can be wiped just as dry sitting. The woman who sits as much as possible in preparing a meal will furnish just as sweet a meal, and she'll look a great deal sweeter herself as she sits at table.—Farm, Field and Fireside.

To announce the birth of a baby, the visiting card of the mother should be sent to relatives and friends, with the tiny card of the infant attached by narrow white ribbon to the upper left-hand corner. In the past the name of the child was engraved upon the card, but later on dictates simply "A Little Son," or "Daughter," with the date of birth added. This leaves the name with opportunity of change until christening.

Spiced Cantaloupe: Make a sirup with four pounds brown sugar and one pint vinegar, one-half ounce each green ginger, whole cloves, mace and stick cinnamon. Select small nutmeg melons, cut in sections, pare and remove the seeds, and allow seven pounds to the above quantity of sirup. Heat the sirup, add the melon and steam for five minutes. Place in a stone jar, and the next day heat the sirup and pour over the melon; repeat this process every day for a week, boiling it down the last time to the consistency of molasses.—Cultivator.

For the Summer Piazza. If your piazza is a miniature Sahara, change it to an alluring spot of shade and coolness by an awning, which you can make yourself. Sew a sufficient number of breadths of awning to reach clear around and fall low enough to cast a shade all across the floor of the piazza. Sew and bind the lower edges and sew stout curtain rings every few inches along the top to hang over hooks placed below the roof of the piazza. Cut the corner breadths with a bias seam where they join, so that the awning may be extended at an angle from the piazza. Fit round sticks three feet long into sockets on the corner posts of the piazza, and into the opposite end screw a hook, which is to fasten through a ring on the lower end of the awning.—Chicago Herald.

Warm-over Eggs. I am not a scientist, so can't explain it, but it is a fact that eggs that have been cooked, boiled, three minutes or less, can be rebolled the next morning, and will not only be fresh, but as soft and palatable as though cooked but once. After an egg has been heated and cooled you could cook it till doomsday and it would not get hard. Some property in it resists the hardening process after it is once heated, if only to the soft-boiled point. Some will turn up their patrician noses at the idea of warmed-over eggs, but they will find them even better than warmed-over meat.—N. Y. Advertiser.

Honor and Duty. You can not go through life, no matter how humble your sphere, without being called upon many times to decide whether you will be true or false to honor and duty. Duty and honor must go hand in hand—there can be no divorce between these words. You can make your lives useful, beautiful and noble. You can make them worthless and contemptible.—Detroit Free Press.

"How's Chappie to-day, improving any?" Doctor—"Yes." "How about his appetite?" "Good. Yesterday he took gruel and to-day tea, toast, and his cane."—Inter-Ocean.

AGRICULTURAL HINTS.

PRACTICAL FARMING.

The Laying Out of New Roads Is a Task of Great Importance.

Perhaps some may question the propriety of treating such a subject under "practical farming," but it seems to us that good roads have very much to do with practical farming, and one of the best ways to have good roads is to study the essentials of having them good when laying out new ones.

The following is taken from a paper by Prof. N. S. Shaler, which appeared in the Atlantic Monthly: It seems worth while for all intelligent people to have some general notion concerning the simpler facts involved in the science and art of roadmaking. With such persons the study of these matters may well begin with certain fundamental conceptions as to the essential relations of these constructions. All highways are intended to afford a hard, smooth, and, as nearly as possible, horizontal surface over which that great instrument of civilization, the wheel, with its burden, can be made to move with the least possible friction. Every unit of friction which is encountered is a measurable element of cost, either in time, power or damage to the road and carriage. For every foot of distance he traverses the wagoner is incurring a tax. If he is conveying the weight of a ton to market the amount of this tax for a mile may, under favorable conditions, not exceed five cents. From this minimum scale of expenditure, with the advancing degradation of the way, the cost may increase until it amounts to ten or twenty times what it is in the ideal though seldom realized state of a highway. At a certain stage in the accumulation of the tax even the more adventurous, wisely, though without clear reckoning, regard the way as economically impassable. This conception of a roadway tax and a clear idea as to the frequent enormity of the imposition are the fundamental notions which we need to fix in the minds of our people. With these well affirmed we may hope to interest them in the questions of betterment.

As in most other matters, the details connected with the construction and use of roads are much harder to present than the general considerations of the subject. There are, however, certain simple considerations which will enable anyone to know the essential differences between sound and unsound practice in the construction of highways. The first and most important, though in countries the most neglected, element of care concerns what engineers call the profile of the way; that is, the irregular line described by its center across the country.

The ordinary roadmaster is in all cases tempted to draw his proposed line as directly as possible between his principal objective points. If he makes a digression from a rectilinear path, it is generally because he has encountered an insuperable obstacle, or because some land-owner has effectively objected to having his fields cut in twain. Thus it comes about that the greater part of our roads are, from their unnecessary up-hill and down, sorely taxing to the community which they are supposed to serve. In many parts of New England and the other

hilly portions of this country, a wagon usually has to climb an aggregate height of a thousand or more feet in going a distance of ten miles, an amount of grade which could readily have been avoided by adding two or three miles to the length of the way.

In the rough reckoning of the country engineer, it always seems to be always advantageous to construct a road on the most direct alignment which will be passable to loaded vehicles, with all the power which can conveniently be put upon them. It is easy, however, to show that usually the only economy which is thus effected is the cost of the first construction. A close reckoning will always indicate that this initial economy is bought at a disproportionate annual cost in the expense of use and maintenance. The load which can be drawn over the direct way is often not more than half that which could be taken over the lower route, and proportionate wear on the draught animals and the vehicles will often vary in a similar measure. Moreover, the expense of maintaining hilly roads, under the wearing action of rain, frost and locked wheels, will more than counterbalance the cost of a longer but less inclined route.

Many persons, particularly those of small experience, are of the opinion that they carry in the mind a wide stretch of country so effectively that they may be able to design a route which will fit the topography in a satisfactory manner. This is clearly a delusion as is shown by the fact that no trained engineer, however wide his experience, dares trust himself to stake out a mile of railway without a careful preliminary survey of the ground, one which will enable him to take to his office the data by which he can plot and compare the several possible routes. This care as to the location of a railway, though invariably taken, is, in proportion to the magnitude of the interests involved, of rather less consequence than that demanded in the case of a common road. The increase in the expenditure of en-

ergy required to convey the loads of ordinary wagons up steep slopes is quite as great as it would be in the case of a locomotive climbing like grades, and the power which is applied through horseless costs far more per unit than that used in a locomotive. It is therefore clearly important to take the same kind of care in determining the route to be followed by a highway as is taken in the choice of a line for the newer kind of transportation.

USEFULNESS OF GOURDS. How They Can Be Made to Serve a Number of Purposes. The common dipper gourds, whose seeds spring up perennially in the yards and fence corners of hundreds of farms over the country, may be made to serve many useful purposes. The gourd vines which are trained to run up objects and trees or other upright objects usually yield gourds with straight stems; while those which grow window-vine fashion, on the ground, have curved or crooked stems. Either kind may be used to make the useful and serviceable dipper, without which no old-fashioned housekeeper considers her kitchen complete. The best way to make a dipper is to use a tolerably sharp saw and saw off carefully a third of the ball of the gourd, as shown by Fig. 1. The seeds are to

be cleaned out and the gourd boiled in water for an hour or more. A little borax or alum should be added. No better receptacle in which to put garden and other seeds away for next year's use need be desired than good dried gourds, with the stems cut off, and a stopper of soft wood or cork fitted in like the stopper of a bottle. When the end of the stem is neatly sawed or cut off, the seeds or pith should be removed with a wire or sharp stick, and the gourd boiled to toughen it. Before fitting the stopper a strong cord may be wound around the neck which will prevent any liability to crack when the stopper is put in tight. The neck is dipped in melted wax to keep the cord in place. A loop of cord serves to hang up each gourd on a nail, or they may be placed on upper shelves, as the seeds are put in them, after being well dried. The labels from seed packets may be pasted on the gourds to represent the kind of seeds contained in them, or the names may be printed with pen and ink.

Gourds made into seed receptacles are shown in Fig. 2. For saving seeds the small gourds are the best. Larger gourds, with the stems cut off and the seeds removed, make a neat mantle or table ornament, in which small bouquets of flowers or wild grasses may be handsomely arranged. Ornament the gourd with brush and paint, or pen and ink, after your own ideas, and half fill with sand to give weight and put in any pretty flowers or grasses you have and see if the effect is not tasty as well as inexpensive. Gourd bouquet holders are shown in Fig. 3. If desired these holders may be stained any color with the common dyes.—Walter H. Garrison, in Farm and Home.

CARE OF THE ORCHARD. After Planting Incessant Cultivation Is Absolutely Necessary. Without a good, sound healthy tree or vine to start with, the best efforts of the planter will avail nothing. Then we have a very severe and changeable climate to contend with, which is often very disastrous to the very best trees. In apple, plant nothing but the best root-grafted trees, and be careful that the roots are not covered with root aphid, which are after the death of newly-planted trees. After your orchard is planted with good healthy trees, cultivate, says a Nebraska fruit grower. It would do no harm to plant some hoed crop in the orchard, such as garden truck, potatoes, buckwheat and possibly corn, but sweet corn would be best. There leave a space of six feet between the row of trees and the first row of corn then keep up a thorough cultivation until trees commence to rear, remembering all the time to keep the ground level between the trees. When trees come to the fruiting age, sow the orchard to red clover, cutting the first crop and letting the second fall down and lie on the ground, with an occasional top-dressing of stable manure. It will pay to go through the orchard occasionally to see that the trees do not get to leaning to the northeast. While trees are young it is an easy job to prevent this. This gentleman believes that it would be a good plan when fruit trees are planted to put a board on the southwest side and keep it there until trees are well established to prevent what is called sun scald.—Farmers' Voice.

Pruning Grapes in Summer. After the bunches of grapes have formed on the new vine profitable work can be done by going along, pinching off the vines just above the fourth leaf, or one leaf above the last bunch of grapes. This will turn much of the sap into the new vine which is to come out, either at the ground or near to it, to make wood for next year when the old vine is cut away. After this year's vines have been pinched off a new branch will shoot out at the base of each leaf. If these are also pinched off when but a few inches long, no more vines will start out from them and all the sap for this season will go into the fruit and into the new vine which shot out from the ground.

When the horn begins to bud out on the calf, moisten it and then apply caustic potash. There will be no horn

Very Cheap. "Where did you go this summer?" asked one business man of another. "We boarded in the country." "Was it expensive?" "Not very. We got a good deal for our money. My wife got the rheumatism. My boy, Tommy, got his leg broke, and little Mamie got poisoned with ivy, and all we paid was ten dollars a week apiece."—Texas Siftings.

No Objections at All. "Have you any objections to me as a son-in-law?" "No," replied the father, "none at all." "Do you mean it?" "Certainly. In view of the fact that you are not my son-in-law, and are not going to be, I don't see how I could have any objections."—Forget-Me-Not.

A Most Natural Inference. They had just become engaged. "Herbert," she said, "are you sure that you love me?" "Absolutely," he answered. "How can you tell?" "By the fact that I am anxious to marry you."—Washington Star.

A Speedy Recovery. Hecker—What has become of Rogers? Decker—Didn't you know he was run over by a Broadway car? Hecker—I thought he recovered. Decker—He didn't; but his wife did—the full legal damages.—Brooklyn Life.

Estuary. "There's a ring around the moon," He whispered in lover's gloom; She sighed and murmured, dreamily: "How happy the moon must be."—Boston Courier.

Trouble Ahead. Hicks—If a certain business man doesn't let up sending letters to my wife, there is going to be a row. Dix—Why, what can the old reprobate have to say to her? Hicks—Keeps inviting her to his millinery openings.—N. Y. World.

Better. First Politician—I can say this, that our party conducted the campaign in an honest, fair and straightforward way. What more can you say of your party? Second Politician—We won.—Boston Transcript.

Tommy's Theory. Tommy—I think sister Lucy is going to play Indian. Mamma—Why do you think so, Tommy? Tommy—Why, because I just saw her painting her face.—Harper's Young People.

Blackmail. Caller—I've found that there dog that y'r wife is advertisin' five dollars reward for. Gentleman—You have, eh? Caller—Yep, an' if yeh don't give me ten dollars I'll take it to'er.—N. Y. Weekly.

Very Likely. Mr. Gruffly—it is very disagreeable to me to tell people unpleasant truths. Mr. Candid—I expect it is unpleasant for you to tell truths of any sort.—Tammany Times.

Not a Friend. "Who's your friend?" asked Wilburn, as his companion paused and lifted his hat to a lady who drove by. "That isn't a friend," said Mosser, absent-mindedly. "That's my wife."—Chicago Record.

THE MARKETS. NEW YORK, Aug. 20, 1894. CATTLE—Native Steers... \$ 4 40 @ 5 40 COTTON—Middling... 10 @ 11 FLOUR—Winter Wheat... 2 00 @ 2 25 SHEEP—Fair to Choice... 2 75 @ 3 25 CORN—No. 2... 34 @ 34 1/2 OATS—No. 2... 24 @ 24 1/2 HAY—Fancy to Extra... 14 75 @ 15 00 PORK—New Mess... 14 75 @ 15 00 ST. LOUIS. COTTON—Middling... 10 1/2 @ 11 BEVES—Shipping Steers... 4 30 @ 4 75 HOGS—Fair to Choice... 5 15 @ 5 65 SHEEP—Fair to Choice... 2 25 @ 3 00 FLOUR—Winter Patents... 2 00 @ 2 25 WHEAT—No. 2 Red Winter... 1 05 @ 1 10 CORN—No. 2 Mixed... 30 1/2 @ 31 1/2 OATS—No. 2... 20 1/2 @ 21 1/2 RYE—No. 2... 50 @ 52 1/2 TOBACCO—Lugs... 4 50 @ 10 00 HAY—Clear Timothy... 9 00 @ 11 50 BUTTER—Choice Dairy... 18 @ 21 EGGS—Fresh... 18 @ 19 PORK—Standard Mess (new)... 14 @ 14 00 BACON—Clear Rib... 8 1/2 @ 8 1/2 LARD—Prime Steam... 7 1/2 @ 7 1/2 CHICAGO. CATTLE—Shipping... 3 25 @ 5 00 HOGS—Fair to Choice... 5 25 @ 5 75 SHEEP—Fair to Choice... 2 50 @ 3 25 FLOUR—Winter Patents... 2 50 @ 2 80 WHEAT—Spring Patents... 3 10 @ 3 30 CORN—No. 2 Spring... 53 @ 54 1/2 CORN—No. 2 Red... 50 @ 53 1/2 OATS—No. 2... 30 1/2 @ 31 1/2 PORK—New Mess... 13 75 @ 13 50 KANSAS CITY. CATTLE—Shipping Steers... 3 50 @ 4 50 HOGS—All Grades... 5 15 @ 5 50 WHEAT—No. 2 Red... 2 90 @ 3 15 OATS—No. 2... 24 1/2 @ 25 1/2 CORN—No. 2... 51 @ 52 NEW ORLEANS. FLOUR—High Grade... 2 60 @ 3 00 CORN—No. 2... 50 @ 52 OATS—Western... 24 @ 25 HAY—Choice... 14 50 @ 15 00 PORK—New Mess... 14 @ 14 75 BACON—Sides... 8 1/2 @ 8 1/2 COTTON—Middling... 10 @ 11 LOUISVILLE. WHEAT—No. 2 Red... 50 @ 51 1/2 CORN—No. 2 Mixed... 57 @ 57 1/2 OATS—No. 2... 24 @ 24 1/2 PORK—New Mess... 14 00 @ 14 25 BACON—Clear Rib... 8 1/2 @ 8 1/2 COTTON—Middling... 10 @ 11

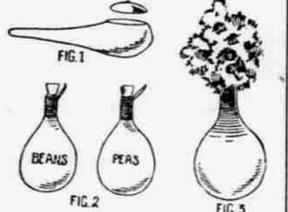


FIG. 1 FIG. 2 FIG. 3

UPON CHICAGO RIVER. How the Wonderful Invention of Capt. Smart Was Greeted by Capt. Kidd. Col. Aleck Smart, U. S. A., while not a great inventor, has a creative imagination which he has applied to the ordinary affairs of life with remunerative results. Col. Smart conceived the idea of introducing the phonograph to government fog-horns, by which ships many miles out at sea should be made to listen to official warnings. Col. Smart recently induced the United States to place an Edison phonograph in one of its largest steam horns located on the pier outside the lake front at Chicago, in order to enable vessels to more easily make port through the smoke which floats out from the city. The other day the good lumber-lugger Star, Capt. Kidd, was feeling its way towards that port. Capt. Kidd had previously made the harbor by the odor, color and density of the Chicago river water, which sweeps out into the lake for miles. He had not heard of Col. Smart's adaptation of the phonograph. Having entered the great black cloud which hides the city, Capt. Kidd was exerting his olfactory organs to strike the trail when a distant voice said in tones of thunder, "Keep off the grass!" "Hard starboard the helm!" roared the captain. They've seeded the Chicago river."—Judge.

UNREHEARSED EFFECT.—Agod and Venerable Retainer—"Here, noble sire, is the legacy of your great ancestor; this chest has not been opened for a couple of generations." Don Diego—"Open it." (When the lid is raised a live cat jumps on to the stage.) Old Servant—"Drat those mischievous chorus lads!"—Humoristische Blatter.

MINNIE—"She was engaged to be married to a handsome young fellow she met at Bar Harbor last year; but there was a cruel misunderstanding." May—"What was it?" Minnie—"He understood her father had money."—Puck.

A BIRCHEN COMMODITY.—Professor—"What kind of a commodity is usually produced from the birch tree?" Country Pup (absent minded)—"Blisters."

Mr. Brush—"Have you enjoyed the art exhibition, Miss Giddy?" Miss Giddy—"Well, I should say not. Half the bonnets the visitors wore were last season ones."—Inter-Ocean.

How Jolly! Eh! who said that! The answer is as prompt as the question from the dear chappie who has checked the rheumatism with Hostetter's Stomach Bitters, unequalled as well for dyspepsia, liver complaint, inactivity of the bowels or kidneys, nervousness, lack of vitality, appetite or sleep. Use the great tonic and you will be ultimately happy if now afflicted.

It is death to a lie to become lame in the feet.—Barn's Horn.

Keep the pores open is essential to health. Glenn's Sulphur Soap does this. Hill's Hair and Whisker Dye, 50 cents.

Sympathy for the fallen indicates the strength to stand.

Brings comfort and improvement and tends to personal enjoyment when rightly used. The many who live better than others and enjoy life more, with less expenditure, by more promptly adapting the world's best products to the needs of physical being, will attest the value to health of the pure liquid laxative principles embraced in the remedy, Syrup of Figs.

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Syrup of Figs is for sale by all druggists in 50c and \$1 bottles, but it is manufactured by the California Fig Syrup Co. only, whose name is printed on every package, also the name, Syrup of Figs, and being well informed, you will not accept any substitute if offered.

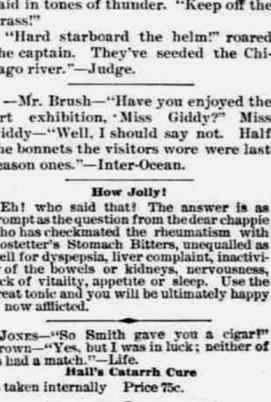
IF THERE are any housekeepers not using ROYAL BAKING POWDER, its great qualities warrant them in making a trial of it. The ROYAL BAKING POWDER takes the place of soda and cream of tartar, is more convenient, more economical, and makes the biscuit, cake, pudding and dumpling lighter, sweeter, more delicious and wholesome. Those who take pride in making the finest food say that it is quite indispensable therefor. ROYAL BAKING POWDER CO., 105 WALL ST., NEW-YORK.

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