

Empress Catherine's Kindness.
The Empress Catherine had a warm heart for the ladies of her court. Walliswick relates in the new volume of his history that Catherine, noticing that the beautiful Mile. Potocka, who had lately come to court, had no pearls, immediately commanded a fancy dress ball, to which the girl was bidden to come as a milkmaid. Then, while Mile. Potocka was dancing, the empress slipped a superb necklace of pearls into the pail she carried, and at her exclamation of wonder said: "It is only the milk, which has curdled."

Fact vs. Theory.
Certain tables of longevity just published in England by Professor Hum. phreys leave the whole matter pretty much in the dark. Of the 824 cases in which the subjects have reached the ages varying from eighty to over 100 years, one-third were small eaters and only one-tenth appear to have had robust appetites. Physicians, as a class, were found to fall below the average age. The usual directions for prolonged life by diet, sleep and exercise are not strikingly confirmed by these tables.

"STAR TOBACCO."
As you chew tobacco for pleasure use Star. It is not only the best but the most lasting, and, therefore, the cheapest.

In Tennessee.
Tennessee produces annually 80,000,000 bushels of corn, 9,000,000 of wheat, 8,000,000 of oats and 350,000 bales of cotton. The tobacco crop has reached 40,000,000 pounds a year, the peanut crop 650,000 bushels. The coal fields cover 5,000 square miles and produce 2,000,000 tons a year. Over fifty different kinds of marble are found in the state.

OFFICE MANAGER FOR LARGE MANUFACTORY. Salary \$100 per month; 10 per cent gross sales and office expenses; contract by the year; reference and \$500 cash required for stock carried. S. B. Shearer, Schitts Hotel, Omaha, Neb.

McClure's Magazine.
Beginning with the April number McClure's Magazine will hereafter be published on the first day of each month. April 1 the April number will be on sale on all news stands and delivered to all subscribers, from the Atlantic to the Pacific; and thereafter exactly on the first day of each month a new number will be published. Henceforth publication has been made on the 28th of each month, but it is believed that the change to the 1st will be to the general convenience.

Don't Tobacco Spit and Smoke Your Life Away.
To quit tobacco easily and forever, be magnetic, full of life, nerve and vigor, take No-Tobac, the wonder-worker, that makes weak men strong. All druggists, 50c or \$1. Cure guaranteed. Booklet and sample free. Address Sterling Remedy Co., Chicago & New York.

Without Wires.
In his experiments in telegraphing without wires, carried on in a lake near Potsdam, Ehrlich Ratenau succeeded so well that he says no difficulty was encountered in exchanging signals between the electric light station and the village of Neu Cladow, a distance of three miles.

Mrs. Winslow's Soothing Syrup.
For children teething, softens the gums, reduces inflammation, allays pain, cures wind colic. 25 cents a bottle.

A worthless man usually has few possessions, but you can usually depend that a wife is one of them.

Piso's Cure for Consumption has saved me large doctor bills.—C. L. Baker, 4223 Regent St., Philadelphia, Pa., Dec. 8, 1895.

The separator is a revolutionist; it makes work play.

CURLING IRON.
A Strand of Hair Rolls Around It by Simple Pressure.
A pair of curling irons with many strong points of excellence have just been brought out by an English firm. The jaws are opened by means of the small lever projecting, which is worked by a finger or thumb independently of the grasp upon the main handles of the appliance. Having gripped the lock of hair to be curled in the jaws, the turning of the iron is accomplished in the simplest manner possible.

The longer arm of the iron passes through a collar on the lower part of the main handle, and terminates in a pin, which works in a strut projecting from the same. On the upper part of the handle, which hinges, is fixed a ratchet which engages on a suitable pinion on the spindle. By simply squeezing the two arms together the tongs are caused to make a revolution on their own axis, and so curl the hair. It will be evident that with very little practice the operation is performed very rapidly, without the tiring process of turning the wrist and without the necessity of reheating the iron.

Saving Space.
In cities, where space is valuable, stables are now built upward, as well as buildings designed for human occupancy. In such establishments horses are never stabled on the ground floor, which is reserved mainly for vehicles, but in the basement or on a second floor, which are reached by runways. Such modern stables are provided with steam elevators, upon which carriages may be taken to and from the ground floor.

Hegeman's Camphor Ice with Glycerine. The original and only genuine. Cures Chapped Hands and Face, Cold Sores, &c. C. G. Clark & Co., N. Haven, Ct.

The April Century will be a "Grant Memorial Number." It is to contain an article on "The Tomb of General Grant," by General Horace Porter, who did so much to insure the success of movement toward raising the necessary funds for the monument, and who will be the orator of the day on the occasion of its dedication April 27, the birthday of General Grant. "Sherman's Opinion of Grant" will be shown in a hitherto unpublished letter, and Grant's account of the veto of the Inflation Bill will be related by Hon. John A. Kasson, to whom Grant told the story. "A Blue and Gray Friendship," by Hon. John R. Procter, describes the long intimacy between General Grant and General Buckner, who surrendered to Grant at Donelson.

Russian Subjects.
The law of Russia requires all Russian subjects over the age of 13 years to take the oath of allegiance on the accession of a new czar. The Russian government never surrenders its claim to the allegiance of a native of another country. Of course there is no means of enforcing this claim against Russians who have become American citizens.

FITs stopped free and permanently cured. No fit after first day's use of Dr. Kline's Great Nerve Restorer. Free trial bottle and treatise. Send to Dr. Kline, 531 Arch St., Philadelphia, Pa.

Just a Matter of Taste.
"Does your mother give you coffee at every meal?"
"Tommy—I don't know."
"Why don't you?"
"Tommy—Well, 'cause mother calls it coffee, but the boarders call it horrid.—Inter Ocean.

A cheerful look makes a dish a feast.

DAIRY AND POULTRY.

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How Successful Farmers Operate This Department of the Farm—A Few Hints as to the Care of Live Stock and Poultry.

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A thorough course in milk testing is generally considered an important part of the instruction now given at all dairy schools, as well as in the agricultural departments of all American universities. At the Wisconsin Dairy School about one-third of the students' instruction is devoted to milk testing, or laboratory work of which this subject is the principal feature. It consists not only of the twenty-four lectures given by Mr. Babcock, the inventor of the process, but about six hours each week of actual work in the milk testing laboratory. The students' work begins with all the apparatus, acid, etc., in as nearly a perfect condition as we can supply them. After they have become acquainted with the eight different testers, which we have this winter, and are sufficiently familiar with the operations to become confident they can make accurate tests when every thing works right, they are given a drill in the various conditions which are found to give inaccurate tests, with instructions regarding the best way of overcoming milk testing difficulties. In this department of the dairy school they are also taught how to use the lactometer in connection with the milk test, and by its use to determine the total solid substances in milk and to detect the adulteration of milk which has been either skimmed or watered. This, together with the instruction in testing the acidity of milk and cream, occupies, as previously stated, about one-third of the dairy student's time at the Wisconsin Dairy School. The remaining two-thirds of the instruction is given in practical and theoretical butter and cheese-making. The necessity of thoroughly and properly mixing a sample of milk before testing it is clearly demonstrated by comparing the tests of the top and the bottom of a quantity of milk about ten inches in depth that has stood quietly for about fifteen minutes. If a ten quart pail is filled with milk and allowed to stand undisturbed for about a quarter of an hour, it will be found that tests of the top layer of this milk will be perceptibly higher than those made of the last inch of milk left in the pail after the bulk of it has been poured out. Neglect of this simple precaution of a thorough mixing of the sample before testing it, and failure to remember that some of the fat globules will rise to the surface very quickly, are the causes of many surprises in milk testing. Anyone familiar with milk will also understand the necessity of pouring it from one vessel to another in order to evenly mix the fat globules throughout the whole sample. 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This ether solution of the fat will mix fairly well with the milk, and it will probably represent more nearly the original mixture of the fat in the milk than the churned sample with a lump of butter floating on its surface. The dilution of the milk by the ether introduces an error in the testing, and only the smallest quantity of ether necessary to dissolve the lump of fat should be used. All this trouble of churning samples in bottles could be avoided if the sender would fill the bottle full of milk. The agitation by transportation will not churn out the fat when the bottle is full. This simple precaution of completely filling a bottle when milk is sent to other parties for testing will prevent its churning and save many a disappointment to the sender.

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Needless Anxiety.
Johnny, out visiting—Mamma is always worryin' about nothing.
Hostess—In what way?
Johnny—My mamma made me a awful fuss a-tellin' me not to smoke a plug myself when you gave me a cake. She might 'a' knowed I wouldn't, cause your cake isn't good a bit.
To Cure Constipation Forever.
Take Cassell's Candy Cathartic, 10c or 25c. M. C. C. Fall to cure. Druggists refund money.
Nine out of ten of your troubles are due to talking too much.

How's This!
We offer One Hundred Dollars reward for any case of Catarrh that cannot be cured by Hall's Catarrh Cure.
F. CHENEY & CO., Props., Toledo, Ohio.
We, the undersigned, have known F. J. Cheney for the last 15 years, and believe him perfectly honorable in all business transactions and financially able to carry out any obligations made by their firm.
West & Traux, Wholesale Druggists, Toledo, O.
Walding, Kinnear & Marvin, Wholesale Druggists, Toledo, Ohio.
Hall's Catarrh Cure is taken internally, acting directly upon the blood and mucous surfaces of the system. Price 75c per bottle. Sold by all druggists. Testimonials free.

A Remarkable Request.
Husband—My dear, I want to ask you one favor before you go off on that long visit.
Wife—A thousand, my love. What is it?
Husband—Don't try to put the house in order before you leave.
Wife—It isn't hard work.
Husband—Perhaps not; but I think of the expense of telegraphing to you every time I want to find anything.

Fortune Seeking Emigrants.
Many a poor family that seeks the western wilds in the hope of winning a fortune, is preserved from that insidious foe of the emigrant and frontiersman—chills and fever by Hostetter's Stomach Bitters. So effectively does this incomparable medicinal defense fortify the system against the combined influence of a malarious atmosphere and miasmata-tainted water, that protected by its pioneer, the miner or the tourist provided with it, may safely encounter the danger.

Seamanship Past and Present.
In the past, seamanship was the chief thing. In the present, seamanship, in the old and strict sense of the word, holds a very subsidiary place. When the winds and the waves and the tides could not be forced and had to be humored, the mystery of dealing with these elements was a worthy study for a whole life. But to-day we force the winds, the waves and the tides, and humor them very little. The seaman is in process of becoming the engineer; every year he becomes more and more the engineer, and I am certain that a much briefer experience of the sea than was formerly needed is now required toward the formation of the good officer.—The National Review.

The 800,000 telephones in the country are used 3000,000 times daily.

SAVE YOUR EYES.
Columbian Optical Co. make Spectacles of all kinds and fit them to your eyes. 311 S. 14th St. Omaha.

A man is never too poor or too worthless to get married.

No-To-Bac for Fifty Cents.
Guaranteed tobacco habit cure, makes weak men strong, blood pure. 50c. All druggists.

The shiftless man is always away from home when a good opportunity knocks.

Mind this. It makes no difference, Chronic, Acute, or Inflammatory
RHEUMATISM
of the Muscles, Joints, and Bones is cured by

REASONS FOR USING
Walter Baker & Co.'s
Breakfast Cocoa.

1. Because it is absolutely pure.
2. Because it is not made by the so-called Dutch Process in which chemicals are used.
3. Because beans of the finest quality are used.
4. Because it is made by a method which preserves unimpaired the exquisite natural flavor and odor of the beans.
5. Because it is the most economical, costing less than one cent a cup.

Be sure that you get the genuine article made by WALTER BAKER & CO. Ltd., Dorchester, Mass. Established 1780.

20 Years' Experience
in cycle building has made
Columbia
Bicycles
Unequaled Unapproached
STANDARD OF THE WORLD.
Hartford Bicycles
\$75, \$90, \$100, \$125.
POPE MFG. CO., Hartford, Conn.
Catalogue free from dealers, or by mail for one 2-cent stamp.

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Examination and Advice as to Patentability of Invention. Send for "Inventors' Guide, or How to Get a Patent." O'FARRELL & SON, Washington, D. C.
OPIUM and WHISKY habits cured. Book sent FREE. Dr. E. W. WOLLEY, ATLANTA, GA.

SAFE
For the Kidneys, Liver and Urinary Organs.
CURE
The Old Reliable.
There is only one way by which any disease can be cured, and that is by removing the cause, whatever it may be. The greatest medical authorities of the day declare that nearly every disease is caused by congested Kidneys or Liver. To restore these organs is the only way by which health can be secured. Here is where
Safe Cure
has achieved the great reputation.
ACTS DIRECTLY UPON THE KIDNEYS AND LIVER
and by placing them in a healthy condition, drives disease and pain from the system.
Lays a bottle or two on the smaller chest, as your doctor would recommend. Twenty years of experience in your countrymen is the reputation of Dr. Williams' Safe Cure. Sold by all druggists, Boston, Mass.

TOWER'S FISH BRAND POMMEL SLICKER
The Best Saddle Coat.
Keeps both rider and saddle perfectly dry in the hardest storms. Substitutes will disappoint. Ask for Tower's Fish Brand Pommel Slicker. It is entirely new. If not for sale in your town, write for catalogue to A. J. TOWER, Boston, Mass.

AGENTS We want one agent in this County to sell to families. Best pay guaranteed. We pay all expenses. Address: GLEYSIA CHEN, Co., Washington, D. C.
PATENTS H. B. WILLSON & CO., Washington, D. C. No fee till patent secured. 48-page book free. If addressed with Thompson's Eye Water, send eyes, use Thompson's Eye Water. GET RICH quickly. Send for "300 Inventions Wanted." Edgar Tate & Co., 245 Broadway, New York. W. N. U. OMAHA, No. 16-1897.
When writing to advertisers, kindly mention this paper.

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