The Fondest Hour Memory Recalls.

The question naturally suggests itself, Which is "the fondest hour memory recalls?" Has the reader, whose attention we hope to engage, ever had a controversy with his stomach on the subject of dyspepsia. After convincing proofs that the digestive organ has got the upper hand, has a wise resort been made to Hostetter's Stomach Bitters? If so, the "fondest hour" has been recalled by memory in the shape of a lasting resumption of the power to digest, assimilate thoroughly and eat heartily without fear of being uncomfortable afterward. When the dinner bell, that "tocsin of the soul," strikes agreeably upon the ear, the auditor then greets it as a welcome sound and hastens to obey its summons. The Bitters, so renowned as a stomachic, overcome, too, malaria, bilious and kidney trouble, and remedy nervousness, rheumatism and sick headache.

Fortune's Wheel.

Louis Prang, the famous chromolithographer, was a Prussian calico printer at the age of 18, and was traveling through Europe for a Bohemian manufactuser, when the revolution of 1848 broke out. He was obliged to flee to Switzerland, and then came to New York in 1850. He did so poorly in one business that he sold out all his rights after a year's hard work for $25, but with that $25 he got together capital which in after years enabled him to start a little lithographing shop. It was illness that caused him to relinquish his trade of wood engraving and started him in the line that brought him fame and fortune.—Cincinnati Times-Star.

When we get in the wrong place our right place is empty.

That Tired Feeling

Is due to an impoverished condition of the blood. It should be overcome without delay, and the best way to accomplish this result is to take

Hood's Sarsaparilla Cures

Hood's Sarsaparilla, which will purify and vitalize the blood, give strength and appetite and produce sweet and refreshing sleep. Be sure to get Hood's Sarsaparilla, and only Hood's.

Hood's Pills cure nausea and biliousness.

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$5. CORDOVAN, FRENCH & ENAMELLED CALF. $4. $3.50 FINE CALF & KANGAROO. $3.50 POLICE, 3 SOLES. $2.50 $2. WORKINGMENS EXTRA FINE. $2. $1.75 BOYS' SCHOOL SHOES. LADIES $3. $2.50 $2. $1.75 BEST DONGOLA. SEND FOR CATALOGUE. W. L. DOUGLAS, BROCKTON, MASS.

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Because, we are the largest manufacturers of this grade of shoes in the world, and guarantee their value by stamping the name and price on the bottom, which protect you against high prices and the middleman's profits. Our shoes equal custom work in style, easy fitting and wearing qualities. We have them sold everywhere at lower prices for the value given than any other make. Take no substitute. If your dealer cannot supply you, we can.

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ACADEMY OF THE SACRED HEART The course of instruction in this Academy, conducted by the Religious of the Sacred Heart, embraces the whole range of subjects necessary to constitute a solid and refined education. Propriety of deportment, personal neatness and the principles of morality are objects of unceasing attention. Extensive grounds afford the pupils every facility for useful bodily exercise; their health is an object of constant solicitude, and in sickness they are attended with maternal care. Fall term opens Tuesday, Sept. 4th. For further particulars, address THE SUPERIOR, Academy Sacred Heart, St. Joseph, Mo.

DAIRY AND POULTRY.

INTERESTING CHAPTERS FOR OUR RURAL READERS.

How Successful Farmers Operate Their Department of the Homestead—Hints as to the Care of Live Stock and Poultry.

The War with Parasites.

The time is here when all species of parasites thrive and multiply with the greatest rapidity, says an exchange. The poultry man need not spend much time hunting them up. They are around the hens without any doubt, and a variety of precautionary measures should be taken to keep in check these inveterate enemies to the poultry kingdom. An exchange says: Of course it is needless to talk about the profits of fowl breeding when hordes of indefatigable vermin are energetically sucking the life bloods of the birds both day and night. The grain and feed goes to support the lice, the hens and chicks grow poor, and if not protected, eventually waste away and die. It costs enough to feed poultry without any additional burden occasioned by furnishing sustenance to hungry legions of parasitical beings. You ask a great many poultry keepers, especially the fresher and more verdant additions to the fraternity, if there are any lice among their fowls or in their poultry houses, and most emphatic denials will usually be received. They have never seen any (because they did not look where they were), and therefore suppose there are none. A little closer and more thorough inspection would frequently result in a startling revelation. We hear of hens that do not lay, grow poor and sick and finally die; of chickens that persist in dying when there is no reason at all for such an ungrateful proceeding; of other chickens that, while they do not die outright, yet live a miserable, stunted existence and never show vigor or thrift, nor develop into profitable fowls. To what cause are all these untoward conditions to be ascribed? Lice! Red mites! Parasites of various orders! Keep down these and the greatest battle of poultry culture is fought. Have a clean, fresh dust bath where every chick and mature fowl on the place can dust itself without molestation. This means many baths placed around in various spots on a large poultry farm. Good, strong tobacco powder is as good as anything to put in the feathers of the birds. The insect powder, so called, unless fresh, does not amount to anything. Carbolic acid is a great insect destroyer. Make an ointment of lard six parts, sulphur two, carbolic acid one part, and apply a little to the top of head, beneath the wings and around the vent of the old birds. As soon as hatched, drop a tiny piece of sweet oil upon the head of each chick. To kill the red mites that lurk in cracks and seams near the perches, daytimes, and feed upon the hens at night, persist in the use of kerosene to which a little carbolic acid has been added.

Partial Soiling.

At an Ontario farm institute, Mr. Sills Shaver said: As a farmer among you I have tried dairying on a small scale and raising grain for market; not being satisfied altogether with my results therewith, on account of low grain prices, I then went into horse raising to quite an extent, and was quite successful until prices in that line began to fall. Then having a farm adapted for raising hay, I sold all my horses, except those necessary for carrying on farm work, and all my cows except one, and four Jersey heifers and a pure bred Jersey bull calf. I then thought I would raise hay for market. The second year I could not sell at any price. Then, seeing I was going to run down my farm, I thought I would raise some Jerseys. But not knowing anything about winter dairying, and only milking my cows about seven months each year, and not knowing how to feed my stock as I should, I could not see where there was any real profit in keeping cows. If there is such a thing as the blues, I had them. Just here a man came along to buy four of my high grade Jersey heifers which I was glad to sell. After he bought them he persuaded me that winter dairying was just the thing, and also recommended the silo. I concluded after he was gone that I would plant corn (it being in April then) and also make a silo. I at once had my six Jersey cows served by my Jersey bull, calculating to try winter dairying. I also bought in the fall four fresh milch cows and entered upon winter dairying, which has proved to me very profitable. I then began to test my cows by weighing each cow's milk, setting the same separately and weighing butter. It proved a wonderful revelation to me. Some disappointed me one way and some the other. In the fall of 1892 I purchased more cows, also a De Laval cream separator and a Babcock milk tester, and shortly after that time I got a market for my butter at 23c per lb. by the year. I began at once to study the cow, what to feed, and how to care for her. I found that it was through kind treatment, proper feed and bedding, and, most necessary, a warm stable that she was enabled to do her best. I have been able to bring up those cows, all of which are young, and some only nineteen months old when milking, to average $53 per head for butter which was marketed only, not counting my skimmed milk, or milk and butter for family use. I am delighted with dairying both winter and summer and know that it pays. I also can increase my average per cow considerable. I am now getting 25 cents per pound for my butter. I always milk my cows eleven months each year. My herd now consists of twenty-one cows and thirteen heifers. I raise all my heifer calves. I am also delighted with my cream separator, and I do not see how any man can afford to do without a separator who has ten or fifteen cows. I also fail to see how any man can make a success of farming without keeping a good stock of good cows, and then feeding them well. If it pays to keep them at all (and it does), it pays to keep them well; I find it so.—Farmers' Review.

Origin of One Dairy.

The advantages of soiling, or feeding animals largely or wholly on green forage crops in the barn instead of pasturing them, says a government bulletin, are that less land is required to maintain a given number of animals, the food supply can be better regulated, the animals do not waste their energy in searching for food, and the manure can all be saved and applied to the soil. The arguments for partial soiling are that the amount of feed furnished by pastures is very irregular, being usually abundant and of good quality early in the season, but falling off later from drouths or early frosts. In case of milch cows unless some supplementary food is given at such times the milk flow diminishes and the cows fall off in flesh. Concerning the relative amounts of food furnished by pasturing and by soiling, the Pennsylvania experiment station found in experiments in two years that "in round numbers we can produce from three to five times as much digestible food per acre by means of the soiling crops (rye and corn or clover and corn) as is produced by pasturage, such as is represented by our small plat." The plat in question was believed to fairly represent the average pasture. From feeding trials with the above soiling crops and pasture grass the average yield of milk per acre was calculated as follows:

YIELD OF MILK PER ACRE OF LAND.

	1888. Pounds.	1889. Pounds.
Soiling	3,416	5,671
Pasturage	928	1,504
Difference	2,488	4,167

It will be understood that the above is partly an estimate, but it points very strongly in favor of soiling.

Trials at the station in Wisconsin showed that "by soiling in summer a certain area of land will yield double the amount of milk and butter that it will when pastured."

The Connecticut Storrs experiment station maintained four cows from June 1 to Nov. 1 on a little less than 2½ acres of soiling crops, with the addition of a very light grain and straw feed.

At the Ontario agricultural college and experiment farm about three-fourths of an acre of soiling crops (green clover, green peas, tares, oats and corn fodder) was sufficient, with the addition of 252 pounds of wheat bran, for two cows for sixty-three days. "We might expect, therefore, to grow on about one acre sufficient green food to feed a cow for 200 days under ordinary conditions."

If soiling is to be practiced it is important to have a succession of green fodders throughout the growing season, with each in its best stage of growth for feeding. There should be no breaks in the succession and each crop should be used as nearly as possible at the time when it contains the largest amount of valuable food constituents.

Dairy Wisdom.

FROM FARMERS' REVIEW: "Get wisdom, and with all your getting, get understanding," runs the proverb, which, by the way, is one very applicable to the dairyman and to the wouldbe dairyman. There are two mediums of exchange in this country, money and knowledge. If any dairyman will put a 5-cent piece into every pound of butter and convince his customer that it is there, he can sell his butter for 5 cents more a pound than can his neighbor, other things being equal. If he will put 5 cents worth of knowledge extra into his butter, and convince his customers that it is there, he can sell that butter for 5 cents more on the pound. There are dairymen who are putting 10 and 15 cents' worth of knowledge into each pound of butter and are getting that much higher price for it. Get wisdom and knowledge. They pay in the dairy. Every young man that intends to farm for a business should, if possible, take one or more terms in the dairy school of his respective state, if it has one, and if not, then in the dairy school of some other state. Even if he does not intend to devote his farm to dairying, it will pay him to learn how good butter can be made and sold. Side issues depend on knowledge, as well as the cardinal ones.

SOMETHING IN THE SELLING.

If one wishes to see the value of brains in butter making, he has but to visit the Wisconsin dairy school at Madison. The boys are making first class butter there, and they are getting first class prices for it. The dairy is now being run with the idea of making it a good illustration of how a practical institution of that kind should be run. The butter is put up in pound packages, inclosed in wooden wrappers, and in a form that may be readily cut into small cubes for the plates of individuals. The whole appearance is very neat. These packages are being supplied to select customers at 25 cents per pound in the summer and 30 cents per pound in the winter, and the demand exceeds the supply. The would-be customer need only visit the working dairy at the station to decide to become at once a patron. The neatness of the whole institution is such as to convince him that the butter is not only first-class in quality, but possesses that important requisite, cleanliness. To watch a mass of butter being manipulated on the butter worker is enough to increase the butter eating capacity of almost any man. He is at once impressed with the idea that the "grain" of butter counts, and that, if it does not affect the quality and flavor, it at least is, "a thing of beauty and a joy forever." My advice to Wisconsin farmers is, "Take a trip to the Wisconsin dairy school, and watch the boys make butter, it will be an inspiration." JAY.

The Churn.

Jno. Gould in Practical Farmer says: A correspondent asks us "why we always talk about a revolving churn when we have any advice to give in that direction?" It is for the simple reason that we think them the best all around churn for the dairy. The best churning that is now possible is secured by concussion, and not by stirring, and in the latter case there is apt to be more agitation in the center of the churn than at the sides, and so more churning in one place than another, and with it imperfect bringing of the butter and its consequent loss. There is a great loss in butter making from this very cause, the cream is agitated unevenly, and no small amount passes off in the butter milk. The revolving churn is easier kept clean, the cream is more easily put in and the butter taken out; and if one wants to dispense with the butter worker—and in all small dairies they should—the end-over churn supplies the place, and quickly puts butter in the best form to pack or print. How butter in the future will be churned is hard to foresee, but at present in the farm dairy the revolving churn furnishes at the least expense the best and most thorough method of churning yet chanced upon. True it is this method may by improper methods give bad results. The churn should never be filled quite half full of cream, and the latter should always be in an easy flowing fluid condition to churn, so as to get the full benefit of the concussion. Then stop when the butter is in the fine grain and with changes of weak brine, wash out the butter milk and salt in the churn, and one has up to date about as perfect a plan of churning as has yet been discovered.

THERE are more things than one to be said in favor of the silo. The clover will not require much extensive machinery or cost in handling; the mower can be put in as soon as the dew is off, and the product transferred to the silo almost as soon as it is gathered up. All this makes the grower independent of favorable weather for curing.

Poor Kind of Mixed Farming.

At a Dakota institute a farmer said. In North Dakota we have mixed farming of two kinds. The most common kind we meet with, is the farmer who mixes things up—say, for instance, the man that will start to sow his crop without first knowing how many acres he has ready for crop of any kind, will sow his wheat without first cleaning it thoroughly, and will sow wheat as long as his seed holds out, then sow oats in the same way, and barley to follow, not knowing how many bushels it requires for each certain field, and without regard to how the land had been cropped and prepared, the previous year. Then when harvest comes, he is not done with his hay—potatoes not all tended; so he is haying, harvesting and cultivating his potatoes at the same time—threshing, plowing and hauling grain to market also. This is one kind of mixed farming—a general mixing up of all kinds of work and hardly ever completing any one job at a time. But this is not the kind of mixed farming that pays in North Dakota, or any other state, I think. When you find a farmer of this kind, if you will go a little further and examine the register of deeds' books you will be almost certain to find a mortgage on the farm that has been farmed on this mixed plan.

A NO-NAME FAMILY.—There is a rich retired merchant living in one of the many beautiful suburbs that surrounded cultured Boston who has reared and educated quite a large family of boys and girls without even naming them or allowing any one else to do so. He says a person has a perfect right to choose his or her own name, and he has rigorously insisted upon this idea carried out to the letter. All of his children have borne pet names until old enough to select one for themselves. Quite odd, is it not? A bit confusing, too, but a new idea, and everything new is welcome.

A PAIR OF GALLUS BANKIVA, THE WILD JUNGLE FOWL OF SOUTH OF ASIA.

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FARM AND GARDEN.

MATTERS OF INTEREST TO AGRICULTURISTS.

Some Up to Date Hints About Cultivation of the Soil and Yields Thereof—Horticulture Viticulture and Floriculture.

Culture of Mushrooms.

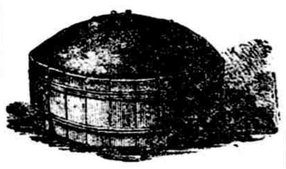
Some time ago a correspondent of the FARMERS' REVIEW requested more information on the growing of mushrooms, which we promised to give when opportunity presented. We will devote this article to the culture of mushrooms in buildings, because such culture is the only kind that is advisable during the remainder of the year.

PYRAMIDAL MUSHROOM BED IN CELLAR.

We hope that some of our readers will take interest in the subject sufficiently to begin cultivating them on a small scale. The outlay is small and the work not hard. Besides, mushrooms are not particular as to conditions, and may be grown in cellars, barns and other outhouses, especially old green houses. We believe that many a family might grow mushrooms with little trouble, and find in them a valuable food product, even if the family of the grower consumed the entire crop. Mushrooms are very nutritious. This is contrary to the idea of those that know nothing of them. Most people suppose, because of their rapid growth, that they are unsubstantial in texture and can possess little of food value. On the contrary, it is doubtful if there be any other vegetable possessing a like amount of nutriment. The statement is made that mushrooms possess as much nutriment, pound for pound, as beef. This is doubtless a fact, as mushrooms take in oxygen and throw off carbonic acid gas, as do animals, while nearly all vegetables do the opposite; that is, throw off oxygen and take in carbonic acid gas.

To those living within easy reach of cities, the culture of mushrooms presents a means of revenue. The demand for mushrooms is large and prices are high. France supplies most of the mushrooms used in American hotels and restaurants, and even then canned goods have to be used. With an increase in the supply of fresh mushrooms would come an increase in the demand. It seems strange that American gardeners have so long neglected growing this delicious vegetable.

In France caves and cellars are used extensively for the growing of mushrooms. Most of our farmers have cellars, either in houses or barns, that are suited for this vegetable. A few requisites are necessary: the cellar should be warm, dry and dark. Drafts



BED IN BOTTOM OF OLD CASK.

by means of doors and windows are to be avoided, where the draft would come immediately over the mushroom beds.

Temperature and moisture should be uniform, from day to day, as nearly as possible. Sudden fluctuations of temperature or of moisture are not desirable. These are, however, but the requisites of a good cellar, and therefore any one that has a really good cellar can grow mushrooms. In some parts of the east where the market gardeners are beginning to grow mushrooms on a large scale, cellars are being built for this purpose alone. If it pays to excavate and build cellars for this crop it certainly will pay to grow them when the cellar is already at hand. As the mushrooms are to be grown in the winter as well as in the fall months, care should be taken to make the cellar impervious to cold, especially if the culture is to be on a large scale. If only a small bed is to be made, it will be better to experiment with the cellar just as it is, to save expense. If the culture is in sufficient magnitude to warrant the outlay, make the windows tight for the winter, by having double sash. This is needed anyway in most cellars to protect the vegetables stored there for winter keep. If a door opens into the open air, it should be supplemented by another door, thus insuring freedom from gusts of cold air when the door is open. But in most cases this is unnecessary, as there will be an entrance from the house above or from some other room. As to shape of beds, there is no prescribed rule. The above cut shows only one form. They can be made flat if desired, or put in a box or on a shelf.

Some growers on a small scale utilize old casks, sawing them in two, and

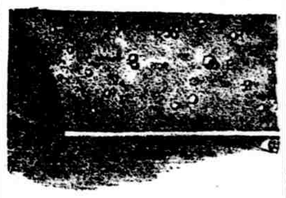
A MUSHROOM HOUSE.

using both ends. In such a case holes should be bored in the bottom of each tub, and a layer of soil placed in first. The stable manure is then put in, sometimes mixed with a small proportion of loam. The greater part should, however, consist of manure. When the tub is half full of this soil and manure, put in the spawn, and fill up the tub with manure and earth well pressed down. The manure or compost may be rounded up if so desired.

During the fall months, at least, mushrooms may be grown in the sheds or barns. If the beds are to be exhausted during the summer and fall months even the open sheds might be used, especially when they are in protected localities. It will be safer to use closed sheds, as then the beds will survive any sudden fall frosts. In the cow shed, the horse stable, the carriage house and tool sheds may be found warm corners where mushroom beds will thrive. If the shed is without a window, so much the better, as darkness is desired. If there is no room on the floor a shelf may be constructed on a side or in a corner. This has the advantage of being out of the reach of rats and mice. The beds should be made and treated the same as those constructed upon the floor or ground, and are said to be as productive. These beds will not do in winter after water will freeze in the sheds, unless they are carefully covered each night. It is best to use them only for summer and fall production.

The methods we have mentioned above may be easily adopted by nearly all readers of the FARMER'S REVIEW. The growing of mushrooms in green houses applies to comparatively few—those that have green houses, or that desire to conduct regular mushroom houses. Hot houses are generally too warm for the mushrooms to do well in them. Green houses are better, as the temperature is more suitable for the growth. Nearly all green houses are suitable, and the beds can be placed in parts that are not used for other things, as under benches. As most plants can not grow in the dark, dark places can be the better utilized for this purpose. In cool weather the beds may be covered with straw or old carpets to keep the temperature from getting too low. Above we show an illustration of a house made especially for growing mushrooms. It is a sort of green house, but no glass enters into its construction, being unnecessary and also a detriment. The building is especially designated for growing mushrooms throughout the year without the use of artificial heat. It is built with the idea of rendering it independent of outside atmospheric conditions. An excavation is first made like a small cellar, and the dirt taken from this excavation is subsequently used for banking up. The walls are built hollow, thus giving a dead air space, and the house is banked up to the eves of the roof. The roof may be thatched with reeds, slabs or anything that will keep out air and rain. A hollow space may be left in the roof to be filled with sawdust. The floor may be of burnt clay, or any material that will give a dry, hard surface. Drains may be necessary to keep the place free of water.

The illustration below shows three mushroom beds in an open garden in



SHELF BED IN STABLE.

Paris. This represents winter culture in that city, where the temperature is not generally so low that the beds can not be protected. In the cut the beds are covered with old mats, carpets, etc., and held in place with stones, bricks and boards. The beds are covered at nights and cold days. Usually the method followed is this: The horse manure is collected for several weeks before it is to be used. All chips, stones and rubbish are taken out, and the manure is then placed in heaps two feet thick and pressed down with a fork. The bed is stamped down, watered and stamped again. It is then left for about ten days, till fermentation has begun to set in, when the bed is all forked over, care being taken to put the manure that was on the sides in the center. The bed is treated as in the first making. Ten days more elapse, and the manure is then in condition to be used in the bed. The permanent beds are then made, about two feet high and wide and as long as desired. The beds are packed solid and soon begin to heat again, but on account of the previous treatment are not so hot that the spawn will be killed. The spawn is placed in the manure near the base of the beds, and the whole is then covered with several inches of straw or other litter. In about ten days more the white filaments are seen spreading in the beds, and at this time a layer of about one inch of rich earth is placed

MUSHROOM BEDS IN PARIS.

over the bed. These beds have sometimes to be watered, especially if the season is very dry.

PICKLED APPLES.—Take ripe, hard, sweet apples. Peel evenly, and if the apples are perfect leave them whole, otherwise cut in quarters. To a peck of apples take about two quarts of vinegar and four pounds of sugar, half an ounce of mace, half an ounce of cloves and the same amount of allspice, all unground, one teaspoonful of mustard seed, a few pepper grains and a little salt. Heat the vinegar and sugar together till it boils, skim well put the spices into a thin muslin bag and add to the vinegar, then put in the apples. Place over the fire, and stew slowly until the apples are soft. Then take out the apples, let the vinegar boil down and pour it over the fruit; cover and put away.

IN churning by steam start the movement slow at first to allow the cream to get thoroughly homogeneous and tempered. Have it about [illegible] degrees F. After a little quicken the motion till it becomes brisk. It requires from thirty minutes to an hour to make butter come. Occasionally, when the weather is against it and the cream is from cows long in milk, over an hour is required.

PICKLED WATERMELON RIND.—To each quart of the best vinegar add three pounds of the best brown sugar, four ounces of stick cinnamon and two ounces of cloves. Bruise the spices, tie in a muslin bag and boil with the vinegar for five minutes. Then pour over the rind, letting it stand twenty-four hours. Remove the liquid and, after heating it, pour it over the rind again and let it stand another twenty-four hours, after which boil all together for a short time.

PICKLED PLUMS.—To seven pounds of plums take four pounds of sugar and two ounces each of cinnamon stick and cloves, one quart of vinegar and a little mace. Put in the jar first a layer of plums, then a layer of spices; scald the vinegar and sugar together and pour over the plums, and when the jar is full scald all together. Ready for use at once.

SPICED CURRANTS.—Three pounds white sugar, five pounds ripe currants, one tablespoonful each cinnamon, nutmeg, cloves and allspice. Boil currants one hour, then add sugar, spices and one-half pint vinegar, boil one-half hour longer.

Take no Substitute for Royal Baking Powder. It is Absolutely Pure.

All others contain alum or ammonia.

Well Earned.

A well known business man is spending the summer in a country boarding house in Montgomery county, and his interesting family of a wife and three tiny misses are with him. The other night, when Mrs. W. was saying good night to the angels, the eldest asked for something to eat.

"I'm sorry, darling," said the devoted parent, "but there is not a thing to eat here, and everything is locked up down stairs."

"Ain't there a cracker here?" inquired the little one wistfully.

"No, precious, not a thing."

The little one sighed wearily. Then she brightened up with hope as a bright idea struck her. "Then, mamma," she queried plaintively, "won't you please give me a pill?"

That baby got a generous slice of buttered bread, despite all obstacles, after that remark.—Washington Star.

The Wrong Prescription.

When Edward Terry was convulsing a midland town with laughter, a patient waited on a physician in that place to obtain some remedy for excessive melancholy, which was rapidly consuming his life. The physician endeavored to cheer his spirits and advised him to go to the theater and see Terry. The patient replied, "I am Terry."—Life's Calendar.

Fine Pictures Free.

Here's good news for any of our readers who are pinched by hard times. The Woolson Spice company of Toledo, Ohio, are giving away many fine pictures to drinkers of Lion coffee in exchange for large lion heads cut from Lion coffee wrappers. Besides pictures they also mail valuable books, a knife, game, etc. It surely pays to drink Lion coffee, which is by far the finest sold for the price, and has a beautiful picture and card in every one-pound package. If you haven't an Illustrated Premium List, ask your grocer for a copy, or send your name and address to the firm above named.

Another Mammoth Statue.

The sculptor Nikolaus Geiger is putting the last touches to his statue of Barbarossa, which is to symbolize the ancient kingdom in the Kyffhauser monument, to be unveiled in 1896. The Barbarossa appears at the end of a vestibule in the style of an ancient castle, on the steps of the throne upon which he is siting like the sleeping figures of the courtiers, with fabulous animals of the old mythic world. Barbarossa is represented at the moment of waking from his long sleep. In his right hand is his sword; his left hand strokes his long waving beard. Contrary to all other figures of the old hero, he is here represented as an actual emperor, with the features of a noble man. The whole monument, hewed from the rock, will be about eighty feet high. The figure of the seated monarch is about thirty feet high.—London Sun.

Hall's Catarrh Cure

Is taken internally. Price 75c.

The Fly and His Feet.

"Don't you think it is rather cowardly," said the baldheaded professor to the fly, "for a six footer like you to jump on me in this manner?"—Washington Star.

If the Baby is Cutting Teeth.

Be sure and use that old and well-tried remedy, Mrs. WINSLOW'S SOOTHING SYRUP for Children Teething.

How to Make Lemonade.

The Journal of Hygiene says lemonade is the most perfect of drinks; that it ought to be substituted for tea, coffee and alcoholic drinks. This is the direction given for making it: "For a quart, take the juice of three lemons, using the rind of one of them. Carefully peal the rind very thin, getting just the yellow outside. This cut into pieces and put with the juice and powdered sugar, of which use two ounces to the quart, in a jug or jar with a cover. When the water is at boiling point pour it over the lemon and sugar; cover at once and let get cold."

"Hanson's Magic Corn Salve."

Warranted to cure or money refunded. Ask your druggist for it. Price 15 cents.

Ammunition in Africa.

"All of the native Uganda soldiers I notice, had well filled cartridge belts round their waists. In my innocence, as I thought of all the thunders of the general act of the Brussels conference and all the ordinances, enactments and regulations which had been published thereafter by different powers having possessions on the African coast, I wondered how, in the very center of Africa these people were enabled to keep their belts so well replenished with cartridges of different and of the most modern patterns.

"I had not been a month in the country before I learned that, for those who had the wherewithal to trade, guns, powder, lead and all the instruments of destruction thereunto appertaining could be as easily purchased in Uganda as Pall Mall."—The British Mission in Uganda, 1893.

Three Home Seekers' Excursions

To all parts of the West and Northwest via the Chicago, Milwaukee & St. Paul Railway at practically half rates. Round trip tickets, good for return passage within twenty days from date of sale will be sold on September 11 and 25 and October 9, 1894.

For further information apply to the near