**Ten Thousand Miles or Thirty.**

If matters not which, may subject you to sea sickness on the "briny deep." Whether you are a yachtsman, an ocean traveler, out for a day or two's fishing on the salt water, or even an inland tourist is feeble health, you ought to be provided with Hostetter's Stomach Bitters, a valuable remedy for nausea, colic, rheumatism, nervousness and sick headache. Lay in an adequate supply.

**English Muffins.**

One quart flour, one-half teaspoonful sugar, one teaspoonful salt, two large teaspoonfuls baking powder, one and one-quarter pints milk. Sift together flour, sugar, salt and powder; add milk, and mix into smooth batter, trifle stiffer than for griddle cakes. Have griddle heated regularly all over, grease it and lay on muffin rings, half fill them and when risen well up to top of rings turn over gently with cake turner. They should not be too brown, just a buff color. When all cooked, pull each open in half, toast delicately, butter well, serve on folded napkin, piled high and very hot.

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W. N. U., Omaha—29, 1895.

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# DAIRY AND POULTRY.

## INTERESTING CHAPTERS FOR OUR RURAL READERS.

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

A BULLETIN OF the Missouri experiment station says: From an economical standpoint a farmer who has a dairy of from five to ten cows, cannot afford to be without a separator. In a climate as warm and variable as ours is in the summer season changes take place in the milk very rapidly, inducing fermentation and coagulation, and, in the setting methods generally practiced, prevent perfect separation, thus entailing much less of butter fat. If the tailing much loss of butter fat. If the system might answer very well, but the supply being limited and such large quantities needed, it will be found cheaper and more satisfactory to save the labor and expense of storing ice and provide only sufficient to preserve the cream and butter.

The separator renders economy of time possible in that the operation is performed in practically the same time that the whole milk could be set by the old process. In the one case the milk is sweet and in the best condition for feeding, and is at once removed and disposed of; while in the other, it involves handling several times. Then it is apparent that much extra labor is curtailed, the supply of apparatus needed is lessened, and much valuable space is saved, resulting in economy of the capital invested.

Again, the fat is all obtained. It matters not whether the cows are fresh or advanced in their lactation periods; if the separator is properly adjusted it will secure all of the cream. In several trials made at this station, of the separator and Cooley creamer, it was found that one pound of butter was made from 16 pounds of milk by the separator as compared with one pound of butter from 22 pounds of milk by the Cooley creamer; a discrepancy that would soon eat up the cost of a separator.

Where the separator is used the cream is obtained in the best condition for setting. Its passage through the separator gives it a thorough aeration and removes all traces of impurities. Thus it can be controlled and ripened evenly and the development of too much acid and the destruction and loss of a part of the fat in churning prevented. The cream can be ripened earlier, churned more quickly and will produce a better grained butter, of higher and evener flavor and better keeping qualities. As milk is valuable chiefly for the butter fat it contains, the first object of the dairyman is to secure all of the fat possible. Manifestly, then, a machine that will do its work so efficiently under such a variety of circumstances will form a profitable investment.

**French Poultry Notes.**

In the precise meaning of the term, there is no poultry farming in France. But there is "poultry keeping," and very generally followed by peasants and small farmers, says a writer in Colorado Farmer. There are, however, about half a dozen special breeders and rearers of domestic fowls—establishments that might be described as poultry studs. If poultry are to be kept on an extensive scale, three rules are to be observed: Scrupulous attention to cleanliness, feeding and ventilation. There is nothing new in poultry breeding; the Romans devoted special attention to the matter and the fowls of Gaul, the ducks of Catharge, and the geese of Egypt were renowned.

M. Lemoine, of Crosne, in the department of the Seine et Oise, is one of the leading poultry breeders of France. He has yards extending over 20 acres, devoted to the breeding and rearing of fowls of various races. Each "yard" is an orchard with wire fenced divisions, provided with cots for roosting and egg-laying, with grass plots and well-sanded walks. The droppings of the birds form an excellent fertilizer for the fruit trees. M. Lemoine's output is then poultry, eggs and fruit.

Ashes are ranked first as a vermin killer, then gypsum, and next sand. It is by rolling in dust that fowls rid themselves of vermin.

Space, air, sun, and pure water are essentials. In yards where trees cannot be raised, a few shrubs will repay planting; in summer, these will form a shade, and in the event of sudden rain, a shelter. The more domesticated poultry can be kept to the lines of their natural habits, the more profitable will be the feathered stock. A hen that broods under a hedge, and returns after a few weeks' absence from the farm, with a battalion of chicks following her, will rear them stronger than such as are hatched in a coop.

The perches ought to be of a uniform height, say 40 inches; this will obviate fightings at roosting hour for the higher seats; will prevent the birds from hurting their breast bones in flying up and from injuring their feet when dropping down. The floor of the cot should be covered with dried earth, or peat mould, or sand, renewed two or three times a week. The scrapings kept in a sheltered spot, will form an invaluable manure. A straw floor is objectionable; it provokes damp, offensive odors, and does not facilitate cleanliness. For hatching the nest ought to repose on humid earth, so as to insure uniformity of moisture and coolness.

In France, chickens are not raised for the market; eggs and young fatted fowls are the ends kept in view. It is best to have a good native breed, and maintain it pure by eschewing crossings; just as farmers select roots and cereals to act as seed producers, choose the best looking cock and a half dozen hens with bright shining feathers and keep them apart for breeding. In ordinary circumstances one cock will suffice for 25 hens. It is good to change the breeding cock every second year, as it is known that the young from such birds possess precocity and facility of fattening. It is prudent not to have too many chickens together; overcrowding is inimical for them as for other animals. French peasants give nothing to the chick pending the 24 hours after they quit the shell; this permits the yolk of the egg in the intestinal canal of the chick to be digested and expelled.

The earliest food should be a soft and lukewarm well-beaten paste of eggs and milk; but no over-feeding. Later add millet or canary seed and allow the hen to root about for her chicks through the yards and pick up any green stuff within their reach.

As a rule, whether old or young birds, never allow them to be exposed to the weather. Feed the fowls regularly with a pint of barley or oats daily per dozen birds, plus the refuse from kitchen and garden. In winter, besides warm mashed potatoes, add some tallow melters, greaves, or chopped liver. When near a knacker's yard, boiled horseflesh is secured, but this imparts a strong flavor to the eggs.

**Sheep in South Dakota.**

A writer at Pierre gives rather a favorable estimate of the sheep situation in South Dakota. He says that five years ago there was a "sheep boom" that flooded that country and reduced the price, and this "decline was more marked when the free wool talk frightened sheep men." He says 50,000 is a moderate estimate of the number of sheep in that part of the state—an increase of 50 per cent in the last two years. The price fell from $4 down to $1.50 two years ago, and is now about $2.50. The advance is considered almost exclusively on mutton. The average wool clip in that section is about six pounds per fleece, and last year the price was about 12½ cents per pound. Sheep men generally estimate wool to pay the expense of keeping flocks and their profit on mutton and increase of flock. The dry climate makes that state especially favorable to sheep. The Pierre writer thinks that to the man of small means there is no surer and safer investment than a flock of sheep in that part of the northwest.—Northwestern Farmer.

HOW A BEEF IS CUT.

We give a diagram of how beeves are cut. The parts are named as follows: 1, rump; 2, loin; 3, rib roast; 4, chuck; 5, round; 6, flank; 7, plate (with the dotted line enclosing c, the shoulder clod, taken off); 8, shank. The piece 2, the loin, is divided in the meat market into a and b, as shown by the dotted line in the diagram. From a is cut the "sirloin" steak, and from b the "porterhouse" steak is taken.

**What is a Cow Worth?**

Prof. C. S. Plumb, director of the Indiana station, reports a week's test of a Jersey cow owned by the station, that shows 248.4 pounds of milk and 15.35 pounds of fat in seven days. The cream was also churned and made 17 pounds 13¼ ounces of butter salted one ounce to the pound. The cow was purchased at a public sale in Indianapolis in 1890 for $200.

Such a cow would be cheap at $200, even if no account was taken of the value of her calf. The amount of butter she would make over the cost of her feed per year would easily amount to the interest on $500. We have never been satisfied with the way the average farmer estimates the value of a good cow. We have heard many a man say he would never pay a hundred dollars for a cow, because there was never a cow that was worth it. The first principle a business man has to learn in getting his financial education and judgment is that money is worth no more in market than what it will bring in interest. The interest of $100 is $6. A cow that will produce 400 pounds of butter in a year at 20 cents a pound pays for her keep and $40 over. This is the interest at 6 per cent on $666.66. Yet there are thousands of men who would not pay $100 for such a cow. Any investment that would pay the original sum invested in two years and a half would be snapped very quickly by any good financier. Good business understanding and financial judgment are as greatly needed in this business of dairy farming as in banking.—Hoard's Dairyman.

**Sheep in New Zealand.**

Mr. Robert Cobb of New Zealand, who has recently purchased in England some Romney Marsh sheep (a large mutton breed) for export to New Zealand, gives the Kentish Express (England) an interesting summary of his views on that sheep growing part of the world. They are of interest to American breeders for the reason that the strongest competition with America in the English markets, both in mutton and wool, will come from that far-off land. Mr. Cobb states that up to ten years ago the only means of getting rid of their surplus stock was to boil the carcasses down and ship the tallow. Tallow dropped in price until it did not pay to export it, and the consequence was that the price of sheep fell until they anticipated having to sell the carcasses at from 12 to 18 cents each. About five years ago the system of freezing the carcasses for export was introduced, and the result has been a decrease of stock until now they receive from $2.50 to $3 per head for the carcasses. At the average price they are getting in London markets, this makes about 4 cents per pound net for the mutton. They get three clips of wool from a sheep before the carcass is shipped, although the demand has increased to such an extent that they are now slaughtering yearlings for shipment.

**Norman Cattle.**

Considerable interest has been excited by the arrival at the port of New York of twelve head of Norman cattle. The Normans are among the oldest race of domesticated cattle, and yet are almost entire strangers in this country. The importation of a breeding herd now may be of considerable moment to the cattle interests, as they are prized in their native land for their general purpose—dairy and beef qualities. They are described as noted for their size, with rather coarse bone, long, deep body, broad hips, short legs and various shades of red and brown in color. Among French breeds they rank high, the Norman farmers say the first, as dairy animals. Twenty-five to thirty quarts of milk a day is said to be quite common, and the butter made commands the highest price in the Paris market. As beef animals, they are noted for early maturity and great weight, but have more bone and offal than the English beef breeds. The chief claim made for the Normans is hardiness and freedom from taint of the modern fad of pampered cattle, tuberculosis.—Ex.

**A Desperate Situation.**

It was Paddy Kelly who walked into the sick room of Mickey Dolan. Mickey lay there pale, with his eyes closed, and heard Pat exclaim, "Mickey, it's ill ye're looking. Fwat's the matter wid ye?"

"Do you know that spalpeen av Widdy O'Brien's second husband?" asked Mickey.

"That I do."

"He bet me a pound to a pint, I couldn't schwaller an igg widout break in' the shell av it.'

"Did ye do it?"

"I did."

"Then fwat's ailin' ye?"

"It's down ther'," laying his hand on his stomach. "If I jump I'll break it and cut me stommuck wid the shell. If I kape quiet the thing 'll hatch out, and I'll have a shanghai rooster clawin' my insides."—Montreal Star.

A Dairy Ration—A writer in the Jersey Bulletin gives his opinion of the best ration and treatment of milch cows, it being based on an experience of fifteen years. The best ration I ever used was composed of one part peas, two of corn, and four of oats, well mixed and ground together. Of this I give from eight to twelve quarts per day, according to the size of the cow, the hay, of course, included. I give, in addition to the above, about three times a week, wheat bran—all they will eat—besides the parings of potatoes, turnips, etc., from the kitchen. To make a good, pure milk the cow must have pure water. Kindness and good shelter are also prime necessities in the management of a cow. The finest Jersey would prove a failure if curried with a barb-wire fence, no matter what kind or how much feed she had.

A Good Milker.—The udder should be large, with capacity instead of size being gained by fleshiness. Length and breadth of attachment to the body is preferred to great depth. As a matter of symmetry the four quarters are preferred of equal size and like form as nearly as may be. Large milk veins and large orifices or "milk wells," where they enter the body, suggest a liberal supply of blood to the region of the udder and probable liberal manufacture of milk. While the present writer has never been able to give a satisfactory explanation for any connection between the direction in which the hair lies on any part of the body of the cow and the quantity of milk given, many excellent judges of cows attach great importance to the "escutcheon." This is the upward and outward turned hair on the back of and above the udder, extending out on the thighs. An elaborate system has been devised by which this is to be judged. In general the greater the quantity of upper or out-turned hair, the more favorable is the judgment.—Ex.

Poultry and Cash.—The production of poultry and eggs is a cash business. True, the farmer may at times buy on credit, but he is never compelled to sell eggs on credit. If prices are liable to fluctuate, they never go below the cost value of the eggs. Eggs can be produced at a very small cost compared with other articles sold off the farm, and they are produced every day in the year. It is the daily returns of cash that give the farmer such an advantage, for while he must wait two or three years for a steer to reach maturity there is no such a delay with poultry, as during such a period several flocks will have been marketed as well as produced a supply of eggs. If it were not for the quick returns in poultry they would not be retained on farms at all, but as they keep the egg basket full during winter and summer they largely assist in providing for immediate necessities.—La Porte Chronicle.

Profitable Age of a Hen.—It has been claimed that the hen lays the largest number of eggs during her first year, and she is more profitable then than at any other time. This view, according to the Poultry Keeper, is a mistaken one. The first point to be settled is, which is the first year of a hen? If she is hatched in the spring she will not lay until fall and if she then lays a large number of eggs by the end of the next year, she has really been supported two years and laid during one year only. In other words she has to be raised from chickenhood to maturity before she begins to lay at all. Her next or third year will be all the more profitable for the reason that the first cost of raising her will be proportionately reduced each year.—Ex.

Hen Held the Pulpit.—Among the amusing anecdotes in an English country clergyman's reminiscences is a tale of a parish clerk who ruefully announced: "Ther'll be nae service in this church for m'appon a matter of fower weeks, as parson's hen is sitting in t' pulpit."

# 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.**

I THINK THAT tame mustard has been cultivated in California, and I have a report of its having been raised in one or two instances in Ohio very profitably, writes L. McLouth in Dakota Farmer. There are two varieties, the white and the black. These mustards are both raised quite frequently in England for green forage and for plowing under as a fertilizer. The mustard being a coarse, leafy plant, draws a large part of its nutrition from the air and exhausts the soil to a comparatively small extent. Therefore, like clover, it is often used for the purpose of plowing under for enriching the soil. When it is sown quite thick, say at the rate of from a peck to a half bushel of seed to the acre in July, it becomes a very rank and nutritious forage plant, especially for sheep; and yet the caution is given that the sheep do better if for a part of the time each day they run upon ordinary grass pasture. It is raised for the seed in France and in other parts of continental Europe. When raised for this purpose it is sown either broadcast or in drills, say some two feet apart and cultivated, using about twelve pounds of seed per acre. If sown for the seed it should be put into the ground considerably earlier than when sown for forage. I should think that it ought to be sown about the time of late flax in this country. It is a rank grower, and prefers a rich, loamy soil. It is not easily injured by early frosts in the fall; frosts which kill potatoes even, it is said, will be harmless. When raised for the seed it is harvested by mowing a little before the pods are ripe enough to shell, dried and threshed with a flail.

It has been known to yield sometimes as high as 750 pounds to the acre. There is a report in the books of a man who raised about 24,000 pounds on twenty-seven acres, and it sold for something more than 10 cents a pound in this case. Besides the use of the seed for medical and table purposes an oil is extracted from them which has been used in the old country for lamps; and an oil cake is made from the seed something like linseed oil cake. It is not, however, as valuable for feed as the common oil cake, but in the English market it is sold at a cheaper rate.

From the fact that the wild kinds grow so easily in this country, I have no doubt that the tame kinds will grow pretty well. I have thought myself for two or three years that it might be worth while to test some of these tame varieties and I understand that there are to be some fields sown in Brown county this year. I presume you can buy seed from the seedsmen.

**One-Acre Garden.**

The secretary of the Maine board of agriculture recently asked a number of correspondents, "What is the value of the product of a good one-acre garden to a family?"

The replies ranged from $25 to $500, and averaged $118. A number who replied did not give the exact figures but such answers as the following: About one-third the support of the family; the most profitable part of the farm; a value above dollars and cents.

The five most important garden crops named were potatoes, peas, beans and beets in their order named. Others having a subordinate position were tomatoes, squashes, melons, onions, cucumbers, carrots, parsnips, celery and berries.

The following time of planting a number of early vegetables was given: Time of planting: Peas, soon as the frost is out of the ground to June 1; sweet corn, from May 15 to June 5; squash the same; tomatoes started March 1 and transplanted May 25 to June 5; beans, from May 25 to June 8; melons, as early as possible for frost; potatoes, for first crop, allowed to sprout and planted as early as possible; onions, from April 15 to May 10; cabbage, for early use, about April 20 for late use, from May 25 to June 1; beans, pole, from May 10 to June 1; cucumbers, from May 10 to June 5; beets, from May 10 to June 10; turnips, at different times according to quality; lettuce and radishes successful planting after the first of May; celery, to be started at about the same time as tomatoes, and transplanted by June 1.

**French Farms.**

A writer in the Contemporary Review, in speaking of the past of French farming, says:

"Then it was not rare to see in one parish four or five farmers possessing from £4,000 to £12,000; but now, owing to the agricultural depression, most of them have undergone heavy losses; yet there is the curious fact that the rent has been but slightly diminished. Twenty years ago the farmers were the kings of the parish; a certain prestige still attaches to their title; they were called Maitre by everybody; one speaks of Maitre so-and-so. Many find it hard to lose this prestige, and so remain in their farms, paying too much rent and losing money rather than give them up. The rent of the small farms has lessened to a great extent. A farm rented ten years ago at £140 is now rented at £80. On an average the rent has decreased about one-third. Nobody cares to buy land because it yields only a very small interest, though many who have run into debt owing to the depression offer to sell at low prices, very often at 50 per cent less, and I have known land sell at even one-third and one-fourth of the original market value. Small estates bought thirty years ago for £2,000 will not fetch more that £1,000 now, principally when the land is not useful to turn into meadows for grazing, arable land being much less profitable."

Thinning Root Crops.—In the twentieth annual report of the Ontario experiment station there are given the results of unthinned turnips of the several kinds compared with those thinned four, eight, twelve, sixteen and twenty inches. For carrots, turnips and mangels the yield of tops was greatest when the roots stood nearest together. Thus for turnips the tops weighed 13.9 tons when unthinned and 9.23 tons when thinned to four inches, slowly decreasing to 7.25 tons for those twenty inches apart. The yield of roots was least on those unthinned and greatest for those thinned to four inches, and decreasing in yield to those thinned twenty inches for the turnip crop. For mangles the yield for three years was 23.05 tons for those unthinned and 24 tons for those thinned to eight inches. From this point the yield decreased with increasing distance of planting. Unthinned carrots gave 24.7 tons, the greatest yield of 26.59 tons being secured for those thinned to two inches apart.

There are two far-famed violet farms managed exclusively by women, who are their respective owners. One is Meadow Springs farm, at Stamford, Conn., belonging to Mrs. Ned Leavitt, and the other is the Holmdale violet farm, at Madison, N. J., owned and managed by Mrs. Robert B. Holms. In the west also women are beginning to make a specialty of these flowers.

**The Asparagus Bed.**

The Farmers' Review recently had occasion to ask the question: When an asparagus bed has been planted with two or three-year-old roots, should it be allowed to mature stalks and seed the first year or should the stalks be kept cut back? The following answers from prominent horticulturists have been received:

John M. Pearson, Illinois.—Cultivate and stimulate your young asparagus bed. Don't cut anything except weeds for the first year.

R. J. Coe, Wisconsin.—After an asparagus bed is planted the stalks should be allowed to grow as long as possible, but the seed-producing ones should be cut out before they ripen.

A. Washburn, Illinois.—After an asparagus bed has been set, it should be allowed to make all the growth it will for two years. And then it may be cut from sparingly the third season; and each following season it will produce more and more, providing it is properly fertilized. Asparagus is a gross feeder and the land for it can not be made too rich. After the cutting season (say from April 1 to June 1) it should, not be cut, but allowed to make all the growth it will. Continual cutting during the season will weaken the plants for next season's production.

C. E. Tobey, Thayer Fruit Farms, Wis.— Cut back asparagus until about July 1, then allow stalks to go to seed.

A. D. Barnes, Wis.—All shoots on young asparagus beds should be cut back and not allowed to produce seeds, as the production of seeds draft on the energy of the plants and enfeeble the vitality and energy of the same.

W. H. Ragan, secretary, Indiana Horticultural Society.—I should certainly allow the plants to grow, as this is the only way in which a perfect root development can be had. I presume, if you could have all male plants, it would be very much better. This is hard to do, however, and could only be done by propagating by divisions, as seed would bring both staminate and pistillate plants. In spite of frost and drouth we have the finest promise for apples that we have had for many years. Pears also and plums are promising.

J. V. Cotta, Illinois.—The stalks of newly planted asparagus should be left to grow, but it is best to cut them off before seed matures. If cut off too early the roots will become choked in growth; if seed is permitted to mature they also will suffer.

E. E. Riehl, Illinois.—Asparagus should not be cut after planting. Cultivate well and let grow at will the first year. Cut only lightly if at all the second year. Fertilize heavily with barnyard manure.

Prof. E. S. Goff, Wisconsin.—I think it better to allow asparagus plants to grow to full maturity before cutting. The production of seed, it is true, exhausts the plant to some extent, but I think cutting off the growing shoots entirely would still more exhaust the plant.

**Thayer's Berry Bulletin for July.**

July is a critical period for all small fruit plants.

Retain all moisture possible, by frequent shallow cultivation and liberal mulching.

Continue nipping off late new shoots of blackberries and raspberries.

Old strawberry beds retained for fruiting another year should be closely cut with scythe or mower and burned over, thus destroying noxious seeds, insect pests, and germs of disease.

Narrow the old rows to four or six inches with spade, harrow or plow and apply a liberal supply of fertilizer, to stimulate vigorous growth of new plants. Keep clear from weeds and cultivate often.

If production was light, same beds may be continued one or two years.

If heavy, plow under at once and use ground for some late crop.

New strawberries are now sending out runners to form new plants.

Two methods are employed to prevent plants becoming too thick in the row.

First. Remove all runners until the last of July

Second. Allow first runners to make plants and remove all later ones.

The second method requires more labor, but produces stronger plants.

In any event, allow four or five inches square space for each plant.

Pestilate varieties make plants rapidly. To secure vigorous vines and large, nice fruit remove all surplus runners.

Cut out bearing canes of raspberry and blackberry immediately after fruiting, and burn them.

Every surplus plant, or cane, takes food and moisture from the soil.

Every dead branch or weak cane furnishes an abiding place for bug, parasite and disease.

Allow nothing in the fruit garden detrimental to health, growth and development of both plant and fruit.

Look closely for orange rust and other disease on raspberries and blackberries.

Dig out and burn affected plants, root and branch, as soon as it appears

M. A. Thayer, Sparta, Wis.

**Corn Culture.**

Every man knows best how to do many of the important labors of life, or thinks he does, and very often, to our chagrin, we find, when he comes to tell how he does it, that he knows better than we do. H. L. Nance tells the "Farmers' Home Journal" his plan of cultivating corn, and as it has many good features we give it. He does not set himself up as an expert corn grower, but explains his method, that others might be prompted to give theirs:

Break land deep in winter or early spring, then, just before planting time, pulverize thoroughly with disc harrow, lapping half the width of harrow, so as to leave the surface smooth. Plant just as soon as the ground begins to get warm. Mark off rows four feet apart with diamond plow, running it tolerably deep. Then, will drill blade, cover, plow in furrows, setting drill so as to plant 20 inches apart. Just before the corn comes up harrow with an A harrow, running front tooth right down the row. This will bring the row on a level and will cover up any vegetation that may have started up. If you don't get to harrow before it comes up, harrow afterward; it will neither cover up nor tear up as badly as you would think.

Cultivate to suit the season. If when the corn is small there has been sufficient rain to make the ground hard, plow deep; if not shallow, level cultivation is to be preferred, but in no case plow so as to find great bunches of corn root hanging just over the blades of your shovels.

Fighting Weeds.—There is only one economical way of fighting weeds—that is to keep ahead of them. When they are just breaking through they ground they can be slaughtered with less labor than at any other time. That is the time to take them in hand. That is the later and the work will be doubled. Too many overlook this fact. In many towns 5 per cent off is allowed on all taxes paid before a certain date, and men hustle to pay their taxes to save that 5 per cent. A much larger per cent off is taken by the man who takes the weeds in season.—Ex.

American apples are in higher repute in England and of ready sale except in the interior, where it is said the railroad rates are somewhat prohibitive. Newton pippins sell for 5 or 6 cents apiece in the retail markets.


Royal Baking Powder

Highest of all in leavening strength.—Latest U. S. Government Food Report.

ABSOLUTELY PURE


**Japan and the Cotton Trade.**

One of the consequences of the new relations between Japan and China, it is predicted, will be that the British and American cotton industry will be injured by rapid development of cotton manufacturing in Japan. But to make our operatives accept 50 cents for the dollar in their wages will avert the predicted shrinkage would not seem intelligible to any but an incurable fanatic. For an American workman to subsist on half rations is not an immediate economic necessity, nor is it ever going to be. There are other trades to turn to when cotton manufacturing for export declines. Meanwhile, moreover, domestic demand is bound to increase.—Chicago Times-Herald.


E. B. WALTHALL & CO., Druggists, Horse Cave, Ky., say: "Hall's Catarrh Cure cures everyone that takes it." Sold by Druggists, 75c.


**A Queer Journey.**

Various towns in Washington county saw a curious expedition in progress last week. A man and woman, both well along in years, were trudging steadily along the country roads, the man pushing a wheelbarrow with what appeared to be bedding, his wife bringing up the rear, carrying a lunch wrapped in a red bandanna. They occasionally halted by the roadside, brewed and partook of the cup that "cheers but not inebriates," then filled their pipes and had a social smoke. They claimed to have walked from St. John, and were coming to Bangor looking for work. They seemed to be contented with their lot, and to feel as though their lines had fallen in pleasant places.


Hegeman's Camphor Ice with Glycerine. Cures Chapped Hands and Face, Tender or Sore Feet, Chilblains, Piles, &c. C. G. Clark Co., New Haven, Ct.


**The Wise Maiden.**

An Ohio man who is being sued for breach of promise makes the defense that he proposed and was accepted on Sunday, and that according to the laws of his state contracts made on Sunday are not legally binding. If this defense is held by the court to be good, future courtships in Ohio will proceed about in this way:

The Wise Maiden—I cannot consider your offer today. If you are in earnest repeat it tomorrow, and perhaps I may give you the answer you wish.

The Suitor—But why not today? Why will you keep me in suspense?

The Wise Maiden—This is Sunday, you know. I don't intend to get left on any future breach-of-promise suit by entering into a Sunday contract.—Buffalo Express.


**Tobacco-Weakened Resolutions.**

Nerves irritated by tobacco, always craving for stimulants, explains why it is so hard to SWEAR OFF. No To-Bac is the only guaranteed tobacco-habit cure because it acts directly on affected nerve centers, destroys irritation, promotes digestion and healthy, refreshing sleep. Many gain 10 pounds in 10 days. You run no risk. No-To-Bac is sold and guaranteed by Druggists everywhere. Book free. Address Sterling Remedy Co., New York City or Chicago.


**Three Eyes a Day.**

Cassell's Saturday Magazine: It is a fallacy to suppose that people who wear cork legs and glass eyes are indifferent to their personal appearance. They are often vainer than ordinary individuals. A rich man, for instance, who is obliged to wear an artificial eye, will wear three different eyes every day—an eye for morning, when the pupil is not very large; an eye for noon, when the pupil is smaller, and an eye for evening, when the pupil has extended to its full size. A dealer in artificial eyes, who gave this information, said he made about an equal proportion of glass eyes for men and women. Some people keep quite a stock in their possession; in fact no fewer than twelve eyes have been made for one individual within three years. His son had got one made from measurement, and that eye fitted so perfectly that the old gentleman, in an outburst of gratitude, wrote off for eleven other eyes.


"I have tried Parker's Ginger Tonic and the eye in it," says a mother and so will you say when familiar with its revitalizing properties.


**A Use for Marines.**

Pearson's Weekly: Miss Inland (to old salt, who is showing the party over the flagship)—"And what are those soldiers on board ship for?"

Bo'sun's Mate—"Thim? Oh, thim's the marines, mum."

Miss Inland—"Marines? And what are they for?"

Papa Inland—"Don't ask so many foolish questions, Mary Ellen. Everybody knows those gentlemen are employed by the government for the sailors to tell stories to."


**Just how it does it is not the question.**

It is enough to know that Hindercorns takes out the corns and a very pleasing relief it is. 15c. at druggists


If there is any dog in a man it is sure to growl when his food is not to his taste.

In France there are far more female than male bicyclists.

**The Angler's Paradise.**

Northern Wyoming holds out very special inducements to the summer vacationist, particularly if he be of a sporting turn of mind. Its streams teem with the gamiest, greediest trout that ever rose to a fly. Four pounds are not infrequent and several fish weighing over six pounds have been brought to bank.

The fishing waters are so extensive and so accessible that it is not even necessary to go to the trouble of making preliminary enquiries about them. Just purchase a round trip ticket to Sheridan and place yourself after arrival in the hands of one of the numerous capable guides who make their headquarters there. He will "do the rest."

J. Francis, the general passenger agent of the Burlington Route at Omaha, Neb., will take pleasure in promptly answering letters asking for information about the cost of tickets, best way to reach Sheridan, etc.

The world pays more for pleasure than it does for bread.

You can carry the little vial of Doctor Pierce's Pleasant Pellets right in the vest-pocket of your dress suit, and it will not make even a little lump. The "Pellets" are so small that 42 to 44 of them go in a vial scarcely more than an inch long, and as big round as a lead pencil.

They *cure* constipation.

One "Pellet" is a laxative; two a mild cathartic. One taken after dinner will stimulate digestive action and palliate the effects of over-eating. They act with gentle efficiency on stomach, liver and bowels. They don't do the work themselves. They simply stimulate the natural action of the organs themselves.


**Don't Take the Earth.**

Wheelmen are on the high wave of popular favor just now, but they should not demand the earth. They should permit those who do not ride the bicycle to live, or at least share the ozone in a restricted way. The humble worm will turn, and if they do not grant the pedestrian some rights he may arise in his might and demand them.


**Make Your Own Bitters!**

On receipt of 30 cents in U. S. stamps, I will send to any address one package Stebbins's Dry Bitters. One package makes one gallon best tonic known. Cures stomach, kidney diseases, and is a great appetizer and blood purifier. Just the medicine needed for spring and summer. 25c. at your drug store. Address GEO. G. STEBBINS, Grand Rapids, Mich.


**An Optical Delusion.**

Mrs. Hammond—"Mrs. Hashcroft has bragged again today about her keeping boarders so long."

Mrs. Forawerk—"She don't really keep them long. She keeps them so thin that they look longer than they really are."—Indianapolis Journal.

**Tobacco Chewing Dog.**

Supt. McAlvey has a little English mastiff pup, eight months old and weighing 15 pounds that has developed an abnormal appetite for tobacco. He acquired this taste for it by watching Amos chew no doubt, and he is never happier than when he is given a "chaw." He chews and spits like any other man and has never yet been sick. His tobacco habit is a very expensive one and he will be given a treatment of No-to-back in the hope of curing him.—Crawfordsville Argus News.

There are said to be over 3,000,000 deities in the Hindoo mythology.


I believe Piso's Cure for Consumption saved my boy's life last summer.—MRS. ALLIE DOUGLASS, LeRoy, Mich., Oct. 20, 94.


Immersion in sand, mud or water preserves wood for many centuries.


**If the Baby is Cutting Teeth,**

be sure and use that old and well tried remedy, MRS. WINSLOW'S SOOTHING SYRUP for Children Teething.


The right kind of goodness is sure to be good for something.


**"Hanson's Magic Corn Salve."**

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


The poor have a thousand joys that the rich know nothing about.


FITS.—All Fits stopped free by Dr. Kline's Great Nerve Restorer. No Fits after the first day's use. Marvelous cures. Treatise and $2 trial bottle free to Fit-cases. Send to Dr. Kline, 931 Arch St., Phila., Pa.


When we go out to meet trouble we never have a long walk.


**Estes Park, Colorado.**

Sixty-five miles northwest of Denver and reached by a two hours ride by rail thence twenty miles by stage is Estes Park, one of the most delightful retreats it is possible to imagine. Year by year its attractions become more widely known and each succeeding season witnesses a larger influx of summer visitors who find in the wholesome out-of-doors life that is there the rule just what their systems most need and they themselves most enjoy. The fishing in Estes Park is unequaled in Colorado. Shady nooks abound. And the hotels, cottages and camping facilities are all that can be desired.

A copy of a little book containing all the information about Estes Park one requires will be mailed to any address on application to J. Francis, G. P. & T. A. Burlington Route, Omaha, Neb.

Billiard table, second-hand, for sale cheap. Apply to or address, H. C. AKIN, 511 S. 12th St., Omaha, Neb.


Worry and the grave digger get on well together.

KNOWLEDGE

Brings comfort and improvement and tends to personal enjoyment when rightly used. The many, who live better than others