

A hog is the only animal that is not afraid of a snake bite. The fat of the hog with "scapule" the poison and prevent the infection into the veins, and then the hog turns around and kills the snake and eats him up after a few short steps. The hog will respect, and it is a different kind of a snake. It infuses like a burn, cripples the foot with a redness, causes fever, swelling, and sets one nearly crazy with itching. The true treatment of a foot-bite is to treat it as a snake bite. The way to treat a bite. The cold that creates all this fever and heat in the feet should be drawn out. St. Jacobs Oil applied to the swollen parts will draw out the cold, allay the fever, stop the itching and tenderness and give the foot a bite almost magically. In very cold, windy weather, the bite of the foot may be so swollen and very unmanageable, especially to the feet and hands. A vigorous rubbing with St. Jacobs Oil will overcome the cold quickly, and the cure is complete, leaving no after-soreness.

### Scrofula Sores

**Afflicted My Wife for 15 Years**  
Her limbs in places were one solid scab. Her arms were very bad and her eyes were affected. She decided to take Hood's Sarsaparilla and now her skin is smooth; she is cured of scrofula.—M. E. STRAZZ, Charlotte Center, New York.

### Hood's Sarsaparilla

It is the best in fact the One True Blood Purifier. Hood's Pills are the best after-dinner pills, aid digestion.

**A Valuable Tree.**  
A few days ago a company bought of J. W. Adams, of Zullin, all his walnut timber, from 12 inches up, at a good price. In cutting the timber they came across an old walnut tree that had been blown down for at least thirty years, and had been threatened to be burned up several times, but when they made an examination of it they found it to be a kind of walnut worth considerable money. The company gave Mr. Adams \$300 for it. It measured 10 feet and they will get \$40 per foot, which will amount to \$2,500.—Dover (Ky.) News.

**An Old Couple.**  
One of the oldest couples in the United States dwell at Bethel, Vt. Mr. and Mrs. Whitman Denn. Mr. Denn was born in 1807 and Mrs. Denn in 1814. They celebrated their golden wedding in 1882. Mr. Denn can remember being the big gun at the battle of Plattsburg. He has read the Bible through several times and it has been a great study to him all his life. In years past the ministers came to him to inquire where to find certain passages of Scripture. This aged couple never rode on the steam cars or steamboat and were never out of their own state. They have been blessed with seven children.

### A LETTER TO WOMEN

From Mrs. James Corrigan.

For seventeen years I have suffered. Periods were so very painful that I would have to go to the doctor every month.

He said that I had an enlargement of the womb, and told my husband that I must undergo an operation, as I had tumors in the womb, and it was a case of life or death. I was operated upon, but I did not seem to do me any good. It made me very weak. I was troubled with the leucorrhoea, a great deal. I also suffered with the sick headache, vomiting, ecchymosis, backache all the time, terrible pain in my left side, chills, loss of appetite, and could not sleep nights. After taking several bottles of Lydia E. Pinkham's Vegetable Compound, some Liver Pills, and using your Sanative Wash, I recovered.

I can eat well, and every one that sees me tells me I am a different person. I can do all my own work, sleep well, and feel well. I am growing stronger every day, and am able to go out and enjoy a walk and not feel all tired out when I return, as I used to. I doctored for sixteen years, and in all those years I did not feel as well as I do at the present time. I wish that every woman that is troubled as I was, would try that medicine. Oh! it is so good to feel well, and it is all owing to Mrs. Pinkham's kind advice and medicine.—Mrs. JAMES CORRIGAN, 284 Center St., Jamaica Plain, Mass.

**ALABASTINE IS WHAT?**  
A permanent and artistic wall-covering for the home or office. It is made of purest materials and is sold in all colors. For sale by PAINT DEALERS EVERYWHERE. It is the only wall-covering that does not require any special treatment.

ALABASTINE CO., CHICAGO, ILL.

### A Cougher's Coffers

may not be so full as he wishes, but if he is wise he will neglect his coffer awhile and attend to his cough. A man's coffer may be so secure that no one can take them away from him. But a little cough has taken many a man away from his coffer. The "slight cough" is somewhat like the small pebble that lies on the mountain side, and appears utterly insignificant. A fluttering bird, perhaps, starts the pebble rolling, and the rolling pebble begins an avalanche that buries a town. Many fatal diseases begin with a slight cough. But any cough, taken in time, can be cured by the use of

### Ayer's Cherry Pectoral.

More particulars about Pectoral in Ayer's Coughbook, 100 pages, sent free. J. C. Ayer Co., Lowell, Mass.

### RAM'S HORN BLASTS.

Warning Notes Calling the Wicked to Repentance.

**WALKING WITH GOD**  
You must begin in very short steps. The Christian should be a Christian in both walk and talk. Cheerful giving always makes the giver rich. Unless the heart first gives, what the hand bestows is not a gift. God's grace is as much beyond our needs as the air we breathe. Don't try to be an assistant book-keeper to the recording angel. The revival must begin in the end of the church that contains the pulpit. In wishing for his neighbor's possessions, the covetous man loses his own. When we are doing our prayerful best let us remember that it is all God expects. It is only by giving with the heart that any man can know what it means to be rich. Strength is not a blessing when it is used to take advantage of a brother's weakness. There is nothing like the word of God for changing a dark prospect into a bright one. If we do not make a good use of what we have, it is a proof that we have been given too much. The artist gets a glimpse of heaven in the meadow, where the farmer sees only so much hay. It will do no good to ask God to send fire, unless the broken down altar has first been built up. It is blessed to have God's mark upon us, even though it may be made with the point of a thorn. Christ came to show the world God in the flesh, and had to go to the cross to complete the work. One way to avoid having stereotyped prayers is to make a new one whenever we have a new need. Paul didn't say that he could do all things through Christ, until after he had the thorn in his flesh. All things work together for good to them that love God, because love is always the garner by being tested. As long as the devil can keep the seasons going, he will continue that the thousand years he is to be shut up after a long way off. If we are branches of the True Vine, and feel the edge of the pruning knife, it is God's way of telling us that we are to bear more fruit. Trying to make the world better and doing nothing to destroy the season, is a good deal like trying to kill a snake by smothering the end of its tail.

### A VERY NOVEL RAILWAY.

Care to Climb the Austrian Alps by the "Aerobatic Railway."

One of the most novel railroads ever projected is soon to be constructed up the side of a mountain in the Austrian Alps. Instead of a cogwheel locomotive, such as are usually used on mountain roads, a captive balloon will furnish the motive power. This device has been invented by Eugene Volkmann, who has spent years in trying to obtain recognition from official sources. The rails are to be laid from Bad Heidenzell, a beautiful summer resort in the valley, to the top of Hohenstaufen Mountain, a lofty peak, from whose summit a most glorious view is to be obtained. The place is visited each season by thousands of excursionists, not only from the surrounding country, but from other parts of Europe and America. At present the only way of reaching the top is by climbing a steep but well worn path. As the ascent is not in the least dangerous or exciting, and as the climb becomes monotonous, some method of carrying visitors to the summit has long been needed, for the view is one which strangers are told should not be neglected.

### THE AEROBATIC RAILWAY.

Everything beautiful, useful, or ornamental in fashionable Paris nowadays, according to Vogue, is made after Russian models. There is the Russian jeweled belt, with its precious stones in the matrix enormous in size, or studded with brilliantly cut gems, or surfaces sprinkled with turquoise and diamonds in length. The gem is set in those chains that do not sparkle from both sides. No necklace is quite so smart as a golden thread, the hue of Venetian chimes, from which are suspended, unobtrusively, brilliant stones. There are small rings, jeweled watches, brooches, earring and salt-bottles with jeweled tops, golden opera-glasses, diamond wrought necklaces, chain purses, fans more or less bejeweled, and jeweled pins for the hair, and pins as lovely for the hat, side-combs that sparkle, and back-combs that rise in scintillating beauty of design—these are the trappings of dress, and as marked and distinctive a time and place where they should be worn as the fests and feasts on the church calendar.

### WELFARE OF WORKING WOMEN.

The Consumers' League is an organization of New York laboring women interested in the welfare of working women and girls. They have published a "white list" of retail houses, and in connection with it offer much valuable advice to shoppers and saleswomen. The league aims at the amelioration of the condition of workingwomen, and appeals to shoppers, when annoyed by apparent indifference or carelessness, to consider the hard labor, long hours and beggary salaries of the women who serve them. This is all very well considered ethically; but, as the league acknowledges, the saleswomen in the shop which, of all in New York, gives it employs the greatest number of women, have been so notoriously rude in their treatment of the public that ladies have given that reason for not patronizing it, and practically all shoppers are always irritated and often exasperated by the impertinence of

## NEW AND NOTES FOR WOMEN.

### SEEMS COOKING SCHOOL PRODUCE.

An enterprising cooking school teacher in one of the Western cities runs an attractive restaurant in connection with her class work. When her pupils have are allowed to taste it only. When the class is dismissed at noon the various dishes that have been evolved from the lesson are sold to appreciative customers, who drop in regularly for a luncheon that an epicure might enjoy.

### AN EXTRAORDINARY DIVERSION.

Mlle. Berniche, an eccentric old lady, who died some time ago in Paris, leaving a fortune of \$300,000, had one extraordinary diversion. She used to have herself wheeled about the town of Mary-sur-Marne in a wheelbarrow, to the intense delight of the small boys of the place, who were called her body-guard. She used to make her body-guard count all her fruit daily, and one of her whims was to have fresh violets leave put on her statues of gods and goddesses every morning. Now her will is being contested by heirs.

### A NOVEL CONVENIENCE.

A New York woman who for ten years has been a successful general shopping and commission agent, which has brought her into close relations with many women in town and out, has now added to her former business a subscription-room for ladies. It is meant chiefly for the benefit of shoppers, and affords them a place where they can rest, write notes, receive parcels, etc. Here they may also have the services of a manicure, of a boot-black, and the comfort of a bath and a cup of tea or coffee. As a telephone or telegraph order cabinet, and consult the directory or railway guides.

### OFFICE GIRLS IN CHICAGO.

They are introducing office girls in Chicago, and those who work with them in their employ are very well pleased with them. They say that the office girl is superior to the office boy in many particulars. In the first place she does not smoke cigars. As a rule she has absolutely no taste for rum and gin. She is usually bright, quick and energetic, and ever so much more dependable than any boy can be. Testimony upon this point is almost unanimous, and most of those who have tried office girls declare that never again will they have an office boy around the premises.—Boston Herald.

### "THE" MATERIAL FOR SPRING.

If the trade journals are to be credited, "the" material for spring and summer wear will be printed in Japanese silks. Always cool and capable of most artistic designs, usually smart in design and color and rarely unbecoming to most women, this prospect of the increased popularity of the fabric should be heralded with joy by femininity. No other material makes summer weather dress goods so, in the long run, more satisfactory. In light colors and elaborate patterns it is effective and elegant, while darker tints and quieter designs make for smart, smart, smart. No "doing up," danger of soiling easily or losing its crisp freshness is feared where the Japanese silks are concerned. It only needed the favor of fashion to make them all that is excellent in the eyes of woman. If the report proves to be true, and the lightweight, lustrous, artistic fabrics are indeed to be the "feature" of summer clothes, we have much to be thankful for.—New York Sun.

### RUSSIAN FASHIONS IN PARIS.

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### HOUSEHOLD AFFAIRS.

#### ENJOY BREAD CRUST FOR FOOD.

Put a cupful of bread crumbs into half a pint of milk, add a clove of garlic or a small onion left whole. A little of mace, a lump of butter about the size of a peanut nut, pepper and salt. Let the mixture boil until it thickens to the consistency of drawn butter. The onion and mace are removed when it is put into the sauce tureen. It is much daintier and more wholesome than gravy. Cold boiled ham is always served with this sauce in England, and those who have so often it approve highly of the combination.

#### AN HONEST MEAT STEW.

Real honest meat stew is a delicious dish, but this is one of the best ways to make it. Cut the meat into small pieces with a sharp knife and put to cooking gently in a quart of hot water or sweet, not very salty, beef stock. Slow till tender, then put in three tablespoonfuls of diced, cold-boiled butter. Stir in a quarter of a cup of milk, and the elements necessary to give it smooth, one tablespoonful of beef extract, teaspoonful of lemon juice and a teaspoonful of chopped parsley. Stir this evenly into the bubbling stew and season with salt and pepper to taste. It's good and you are bound to think so. Toasted bread is nice to eat with it. It is an excellent "au gratin" dish.

#### BARRED BEANS.

No other vegetable has so great a food value, though peas and lentils are nearly as nutritious. A frequent habit of eating in the preparation of beans is to allow too little time for cooking. They should be cooked long and slowly to be satisfactory. Clean and wash well one quart of dry or pea beans, and put to soak overnight in a gallon of cold water. In the morning pour off this water and rinse the beans in cold water, and season with salt and pepper. Put them in an earthenware baking-dish and place a pound and a half of cooked corn beef in the center of the pot. Mix a tablespoonful of butter and a quarter of a saltspoon of pepper with one quart of boiling water and pour over the beans. If the liquid does not wholly cover them, add enough boiling water to just cover the beans. Cover the pot and keep down all day, being careful to add a quarter of a teaspoonful of soda and simmer a quarter of an hour. Then drain and season with salt and pepper. 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