tric Power for London.

nal plan was laid before the Eng.) Association of En- f their recent meetings ower from the South ld to London, with ving the large towns transmission, includ Derby, Nottingham, Le- ampton, and Bedford, and uxiliary station in South for the service of Wol- Birmingham, and the in- s in the line of its route e point where it joins the line serving the metropolis. o the explanation given the enerate power by burning mouth of the pit, the power itted electrically. The sys- s for removing first the resi- of the coal, and, as these st valuable portion of the uel actually used may be regarded as the residual he distillation. Gas en- re to be employed instead of engines and boilers, the power transmitted by high-pressure al- ing currents.—Sun.

On the Spot.

damned spot," was what troubled acbeth; but it was something intan- at she saw. In the active season of nd summer sports—there are spots not visionary, but which bring with ain and great discomfort. Bruises, d blue, are the accompaniments of live sport. They often cripple and ys a sore trouble. Come from what ay may, the thing to do on the spot s St. Jacobs Oil freely and promptly. is nothing surer and it wipes out the s we would wipe off a slate. In like sudden attacks of rheumatism, to ople are liable at this season, can be cured by applying St. Jacobs Oil in spot.

The country were as populous as nd its inhabitants would number

th in Your Vest Pocket!

Ripans Tabules can be stowed vest pocket. It costs you only 50 ny save you as many dollars' and doctor bills.

of the last seventy years have a $1,175,000,000 and the lives of men.

Kilmer's SWAMP-ROOT cures ll Kidney and Bladder troubles. Pamphlet and Consultation free. Laboratory Binghamton, N. Y.

land was originally Ju'eland, or the of the Jutes, a Gothic tribe.

J. Cheney & Co., Toledo, O., Props. of a Catarrh Cure, offer $100 reward for any arrh that cannot be cured by taking Send for testimonials, 75c.

its width, was

for children ces inflamma- ile. 25c. a bottle

something like

ion has no equal M ABBOTT, 3:3 lay 9, 1894.

0 acres in the

fula Taints

e blood of almost everyone. its worst form, however, n be cured by Hood's Sar- This is proved by the fol- l hundreds of other cases:

to tell what Hood's Sarsaparilla me. My case was scrofula in its A large tumor gathered under my chin on the left side and continued to grow until it was as large as a hen's egg. I had it lanced and had to keep a poultice on it all the time. I had tried many rem- edies, but my trouble linger- ed and I had about given up ppened to read about Hood's Sar- I concluded to try it, and after most seven bottles I am again en- best of health. The sore is com- ded, Hood's Sarsaparilla effecting nt cure." CLARENCE ALLEN, Oil ucky. Remember

's Sarsaparilla the Only Blood Purifier

y in the public eye today. This on when such a medicine is most use at this time the blood is full s. Get Only Hood's.

's Pills the after-dinner pill and family cathartic. 25c.

HE SWALLOWS IT WHOLE.

tter than mineral waters? ell, I should smile. ree dozen in a box, and u can carry six your vest pocket.

ake one every night, ter dinner, or at bed time. It beats Congress water all hollow, Or Kissengen.

You always have it handy, The effect is better, and n you travel *it saves freight.*

I am an old traveler And I get things down fine.

A • Ripans • Tabule

Is worth more Than any spring in existence —except a door spring— I hate a draught!

ASK YOUR DRUGGIST FOR ★

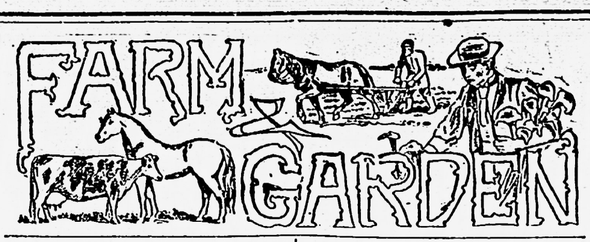
IMPERIAL GRANUM

IT IS

★ THE BEST ★

FOOD

NURSING MOTHERS, INFANTS AND



RAISING HEAD LETTUCE.

If you have not heretofore grown the finer head varieties of lettuce in your kitchen garden, do so this season. Transplant in rows about eight or ten inches apart and if you want it in the greatest perfection for your home table, when fairly well grown tie up the heads and blanch them until they are crisp, white, tender and delicious.—American Agriculturist.

HEAVIEST YIELDING OATS.

The heaviest yielding oats in a series of tests covering four seasons at the Ohio Experiment Station are Improved American, Japan, Early Swedish, Prince Edward Island, State of North Dakota, Colonel, Dakota Gray, Kansas Hybrid, Probstein, and Egyptian. Their average weight per bushel for the four years fell slightly below the standard of thirty-two pounds. It was also found that oats of heavy weight do not necessarily have a smaller percentage of hull than those of lighter weight per measured bushel.—New York Voice.

FOWL CHOLERA.

This disease is due to disorder of the liver, the result of over-feeding; that is to say, that this error in the management produces such a condition of the system that the germ of the disease has every favorable opportunity for its development, and as these germs are abundantly distributed in the atmosphere, the disease appears wherever these conditions exist, and not otherwise. Thus, to avoid the disease the food should be of the right kind, not all grain, or one single grain, but grain of mixed kinds, mostly oats and wheat, and the least of corn, with some animal matter, and plenty of fresh, green, vegetable food. The water, especially, should be pure and fresh. The most effective treatment for the disease is to isolate the sick birds, and give each a teaspoonful of saturated solution of hyposulphite of soda twice a day but give no food for several days; plenty of water, however, should be given.—New York Times.

PRUNING EVERGREEN HEDGES.

When evergreen plants are first placed in the hedge row they should receive a light pruning, or enough to give something like the form intended for the future hedge. Prune off the leading shoots to an even height, and straighten the sides, for all this clipping will be of benefit to the newly set plants. In our opinion, one pruning in a season is as much as evergreens will bear in our hot, dry climate. This annual pruning should always be done in early spring, before the new growth of the season commences, then all the buds remaining will start evenly and be in condition to resist the heat of summer. The best form for evergreen hedges is an oval brought to a sharp point at the top, for if left broad and flat at the top, snows are sure to lodge on it and crush and break down many of the plants. Where there are no snows in the winter or very light flurries, other forms of hedges may be admissible, although the oval or egg-shape is really the most beautiful anywhere.—New York Sun.

THE NATURAL AGE OF FRUIT TREES.

The natural life of fruit trees is a matter hard to determine in these days. Insects and fungus diseases that were not known in the early history of the country cause the death of trees at a very early age. The peach tree is commonly supposed to be the shortest lived of all the trees; yet fifty or more years ago there were many peach trees thirty and forty years old. They were grown on land full of mineral plant food and the peach borer had not been introduced. We remember some of these old peach trees that had large trunks, with a comparatively small and high top. These trees had probably never been pruned, and the peaches were grown on limbs each year farther away from the ground. Trees that grow from seed are longer lived than those that are grafted. There is very seldom entire harmony in growth between the stock and scion, and this difference tends to shorten the life of the tree. There are yet some old apple trees eighty to 100 years old with sound trunks, and likely to live many years. There were no apple borers when these trees were young, and those which come now seek the tender bark of young trees. These old trees are all natural fruit and mostly of poor quality. No trees that can be planted now and run the gauntlet of insect enemies can be expected to live as long, but their shorter lives may be more valuable.—Boston Cultivator.

SECRETARY MORTON ON SPRAYING.

In a recent interview Secretary Morton said: "The apple trade of the United States with foreign countries has always been profitable. The demand for apples grown in the United States has always been in excess of the supply. The United Kingdom of Great Britain, alone, during the nine months ending September, 1894, paid the orchardists of the United States $2,500,000. The greatest enemy to our export apple in the "Codling Moth." But the entire crop can be made wormless if the orchardists of the United States will use the following receipe:

Use Paris green at the rate of one pound to 150 gallons of water. Weigh out sufficient poison for the capacity of the tank used, and make it into a thin paint with a small quantity of water and add powdered or quick lime equal to the weight of poison used, mixing thoroughly. The lime takes up the free arsenic and removes the danger of scalding. Strain the mixture into the spray tank, taking care to pulverize and wash all the poison through the strainer. During the operation of spraying see that the liquid is agitated with sufficient frequency to prevent the settling of the poison.

The prime essential in spraying is to break up the liquid into a fine mist, so as to coat every leaf and part of the plant as lightly as is consistent with thoroughness. This should not require more than from three to seven gallons for a comparatively large fruit tree.

Let the first spraying follow within a week after the falling of the blossoms of either apple or pear, and follow this with a second treatment just [illegible] down on the to one-half inch in diameter. The first spraying reaches the eggs laid by the moth in the flower end of the fruit, shortly after the falling of the blossoms, and the second the later eggs by belated moths. Do not spray trees when in bloom, and if a washing rain immediately follows treatment, repeat the application.

Knapsack sprayers suitable for applying the insecticide can now be obtained at reasonable prices at all agricultural implement stores.

ON RAISING CALVES.

The finest calves are produced by allowing them to get the food from their mothers in the natural way, but there is little to prove that these calves make better cows than those raised on skim milk and less expensive foods, writes W. C. Whitehead, of Ohio, to the American Agriculturist. If the cow is quiet, leave the calf with her for two days. If she is excitable and frets for her calf when taken away, the sooner they are separated the better for both. Put the calf in a warm dry place, where it cannot be seen or heard by the mother. If it has suckled give it two pints of warm milk from a bottle. In twelve hours take a pail of milk, freshly drawn from its mother, and teach the calf to drink by letting it suck the fingers. As soon as it begins to relish the food gradually withdraw the fingers from its mouth until it drinks, keeping the hand on its nose. Then take the hand away and the calf quickly learns that its food is in the pail and not in the hand. A calf will learn in from one to four lessons according to its intelligence.

Scarcely any two calves will do equally well on the same amount of food. Take two of the same breed—one will thrive on five quarts at a feed while the other cannot digest more than half as much. Experience will teach the amount each should have. When this is learned, measure each calf's ration and avoid sudden changes in amount. When two weeks old begin to gradually change the ration from whole milk to skim milk. At the same time add a little shelled corn and wheat bran. Stick a bunch of fine mixed hay where the calf can reach it and see how soon it will learn to eat it. The bran, corn and hay are necessary to restore the skim milk to the nutritive ratio of whole milk. The nutritive ratio of milk is one of flesh and tissue-forming to four of heat-producing properties. Fat and sugar are the principal heat-producing elements in milk. These are taken off with the cream, leaving skim milk a narrower or colder ration than nature provided. To this narrow ration many add oil meal with a nutritive ratio of 1:1½, making a very cold ration. Is it any wonder that so many calves die of scours when robbed in this way of the heat-producing elements absolutely necessary to life?

The nutritive ratio of wheat bran is the same as that of milk, while those of corn and hay are enough wider to restore skim milk to the ratio of whole milk. The calf will soon learn to eat the corn and bran dry from a trough and pick the hay from a manger. When a month old give no more whole milk. It will grow well on its new ration. Warm all it drinks to a temperature of ninety degrees F. Gradually increase the other feed as soon as the calf has learned to eat it and it will not hurt to continue warming its drink until spring pasture comes. With a feed of bran once a day and good pasture let it grow until winter comes again. Feed it a balanced ration in winter and good grass in summer until it becomes a cow.

FARM AND GARDEN NOTES.

Cut fodder is as economical for horses as for cattle.

Harden the horse to the collar before the working season begins.

The trotter can still be improved by right mating without going abroad.

Keep horses in good condition instead of waiting until trouble comes and then dosing.

Burn up your old nests and put in new material. Now is a good time to guard against lice.

Ridge culture of the sweet potato is not recommended by the Southern Experiment Stations.

A crowded and unclean house means sick fowls, when the weather warms up a little. Clean up and keep clean.

Confine the pruning of gooseberries principally to thinning out main branches and cutting out weak and exhausted parts.

If you are not satisfied with your fowls, get a sitting of eggs that you know are all right and start in with some that do suit you.

Less medicine and a little more common sense in feeding and caring for animals will save horse owners both money and anxiety.

Pure bred fowls pay on the farm, if they are well taken care of. If the fowls are neglected, might as well or better have the mongrel.

The poultry business will not admit of carelessness or extravagance. It requires a good many eggs and pounds of poultry to pay for fancy poultry houses.

In setting out fruit or other trees, never mix manure with the soil. Cover the roots with the same soil dug out of the hole and spread the manure on top of that.

To know how is important, to know why is a stage in advance, and the man who knows why is a scientific farmer, no matter where or how he got his knowledge.

The great secret of success in any line is to keep abreast of the times, and to be ready to change your way of doing business whenever a better way is presented.

The coach and carriage horses which show the most style, combined with good size and formation, are the ones which are in the most demand and bring the best prices.

More than one hundred horses in Montgomery County, Missouri, have died from eating corn stalks. Smut, combined with the quantity of woody fibre consumed, was the cause of death.

Are the legs of your fowls white and scaly? It is caused by a minute insect, and will in time spread through the flock and perhaps kill them. Make an ointment of lard and kerosene or sulphur and anoint the legs. If you are too lazy to do this, then dip the legs in clear kerosene a few times. That will clean up the legs in

PEOPLE WHO EAT CLAY.

A PRACTICE WHICH PREVAILS IN MANY PARTS OF THE WORLD.

Various Peoples Have Wanted the Earth When They Were Hungry —A Ceremonial and a Necessity.

AMONG the extraordinary passions for eating uncommon things must be reckoned that which some people exhibit for eating earth or clay. Of this practice, which would appear to have once prevailed all over the world, numerous examples are cited by Captain J. G. Bourke, United States Army, in the ninth annual report of the Bureau of Ethnology. In some places the custom has degenerated into a ceremonial, while in others the eating of this strange food still prevails as a kind of necessity to the lives of those who are addicted to it.

The Mexican devotees picked up a piece of clay in the Temple of Tezcatlipoca and ate it with the greatest reverence, and also ate a piece of earth in swearing by the sun and earth. But the use of clay by the Mexicans was not merely a matter of ceremony, for it seems to have been in esculent in common use. Edible earth was sold openly in the markets of Mexico, and appears in the list of foods given by Gormara.

Cabeza de Vaca says that the Indians of Florida ate clay, and that the natives offered him many mesquite beans, which they ate mixed with earth. Venegas asserts that the Indians of California ate earth. The traditions of the Indians of San Juan Capistrano and vicinity show that they had fed upon a kind of clay, which they often used upon their heads by way of ornament. The Tatu Indians of California, according to Powers, mix red earth into their acorn bread to make the latter sweet and cause it to go further. Sir John Franklin relates that the banks of the Mackenzie River contains layers of a kind of unctuous mud, which the Tinneh Indians use as food during the seasons of famine, and even at other times chew as an amusement. It has a milky taste and the flavor is not disagreeable. The Apache and Navajo branches of the Athabascan family of North American Indians are not unacquainted with the use of clay as a comestible, although among the former it is now rarely used, and among the latter is employed only as a condiment to relieve the bitterness of the taste to the wild potato. In the same manner it is known to both the Zuni and the Tusayan.

In South America, likewise, the eating of clay prevails among the Indians on the banks of the Orinoco, throughout Brazil and on the mountains of Bolivia and Peru.

In Western Africa the natives of Guinea have long been known to eat a yellowish earth called by them "caouac," and the flavor and taste of which is very agreeable to them and said to cause them no inconvenience. Some addict themselves so excessively to the use of it that it becomes to them a real necessity, and no punishment is sufficient to restrain them from the practice of consuming it.

In Eastern Asia a similar practice prevails in various places. In the island of Java, between Sourabaya and Samarang, Labillardiere saw small, square, reddish cakes of earth sold in the village for the purpose of being eaten. These were found by Ehrenberg to consist, for the most part, of the remains of microscopic animals and plants which had lived and been deposited in fresh water. Some of the Japanese, too, are addicted to the practice of eating earth. Dr. Love, some time ago, published an analysis of a clay which is eaten to a considerable extent by the Ainos; it occurs in a bed several feet thick in the valley of Tsietonai (Eat-earth Valley), on the north coast of Yesso. It is light gray in color and of fine structure. The people mix with the clay fragments of the leaf of some plant for the aromatic principle it contains. They eat the earth because they think it contains some beneficial substance, not because it is a necessity with them. They have meat and abundance of vegetable food. The clay is eaten in the form of a soup. Several pounds are boiled with lily roots in a small quantity of water, and afterward strained. The Ainos pronounce the soup very palatable.

In Runjut Valley, in the Sikkim Himalayas, a red clay occurs which the natives chew, especially as a cure for the goitre.

In Smith's "Aborigines of Victoria," it is stated that a kind of earth, pounded and mixed with the root the "menc" (a species of Haemadorum), is eaten by the natives of West Australia.

In Northern Europe, especially in the remote northern parts of Sweden, a kind of earth known by the name of "bread meal" is yearly consumed by hundreds of cartloads, it is said. A similar earth is commonly mixed with bread in Finland. In both these cases the earth employed consists for the most part of the empty shells of minute infusoria in which there cannot exist any ordinary nourishment.

Some of the Siberian tribes when they travel carry a small bag of their native earth, the taste of which they suppose will preserve them from all the evils of a foreign sky. We are told that the Tunguses of Siberia eat a clay called "rock marrow," which they use mixed with marrow. Near the Ural Mountains powdered gypsum, commonly called "rock meal," is sometimes mixed with bread. The Jukabiri of Northeastern Siberia have an earth of a sweetish and rather a stringent taste, to which they ascribe a variety of sanitary properties when eaten.

In North Germany, on various occasions where famine or necessity has urged it (as in long protracted sieges of fortified places), a substance called "mountain meal," similar to that used in Sweden and Finland, has been employed as a means of staying hunger.

A New Kind of Gun.

A substitute for the rifling of cannon, which is the chief cause for the great cost of modern guns, has been devised by Mr. Unge, a Swedish engineer, who also expects to put an end to the deterioration of the bore due to the combustion of gases which the new powders develop. He fits the projectile with gas checks, which prevent the passage of any gases, and gives to it the axial rotary movement, which is now obtained by rifling the barrel, by a mechanical device which gives the twist to the gun itself at the moment of firing. The motion conveyed may be kept constant or increased. He claims that the effect is the same as that obtained by the twist in the rifle; that the accuracy of fire obtained by his system is equal or superior; that by it heavy guns can be produced at half the present cost and will last twice as long as they do now.—Philadelphia Ledger.

London's population increases at the rate of 105,000 a year.

HOUSEHOLD AFFAIRS.

A SALAD OF WILTED LETTUCE.

Examine the lettuce leaf by leaf, chop fine, heat vinegar enough boiling hot to cover the lettuce; beat two eggs very light and mix in the vinegar when nearly boiling hot, add a tablespoonful of butter, pepper, salt and some mixed mustard; beat all well together, and pour over the lettuce.—New York Recorder.

HOW TO PROPERLY BOIL HAM.

In the South, where they know how to cook a ham, they do it this way: Scrub ham all over with a stiff brush, put in cold water enough to cover. When the water boils, pour off. Replace with cold water again and repeat for the third time, throwing away the water as soon as it begins to bubble. Then plunge the ham in boiling water and let simmer; not boil, for several hours. Remove from water, slip off skin, trim off all discolorations on open end, stick fat on top full of cloves, and put in hot oven for half hour. Then you have a deliciously cooked ham.—New York Journal.

OLD-FASHIONED CREAM PIE.

For an old-fashioned sweet, cream pie is commendable. It is a savory bit, either for the home or the company luncheon. Make a sponge cake as follows: Beat separately the whites of three eggs. To the yolks add one teaspoonful of sugar, one teaspoonful of flour sifted with one teaspoonful of baking powder. Add lastly the beaten whites. Stir lightly and bake in jelly tins. When cool, split with a sharp knife and between the layers spread thickly the following filling: Boil one pint of milk and pour slowly on two well-beaten eggs, stirring constantly. Return to the fire, and thicken with cornstarch till the mixture is of the consistency of soft custard. Flavor with extract of vanilla and spread between the layers of sponge cake. Over the top sprinkle powdered sugar and serve very cold.—New York World.

AIDS TO CLEANLY HOUSEKEEPING.

A box of washing-soda in the kitchen and another in the bathroom closet are great aids in cleanly housekeeping. The washing of greasy pots and pans, or of those to which something has burned or fastened itself so firmly that scraping is a disagreeable necessity, are easily cleaned if a small lump of the soda is put in the pan and covered with cold water. Set the utensil over the fire until after dinner and you will find that all the grease or crust is loosened and no time has been wasted. Granite ware and tin last much longer when cleansed in this way, which is preferable to the pot-cleaner that is a net-work of iron or steel rings. The soda is also excellent to cleanse and whiten unvarnished and unpainted floors, tables, and other surfaces, and quite indespensable in flushing the waste-pipes in the bathroom and kitchen sinks once or twice a week. In this case the soda should be dissolved in boiling water and used at once. In washing china a good soap without much soda in it is better than the soda, unless one uses plain white dishes, as both soda and cheap soap in time eat away the coloring and gilding on decorated ware.

Charcoal is another simple and inexpensive purifying agent that is most useful in keeping a house free from smells of various kinds. A few good-sized pieces in a refrigerator occasionally purifies and perserves it. If you have that abomination, an enclosed dark place under the sink for pots, etc., put some charcoal there, as well as in the cupboard where you keep cooked food.—New York Post.

HOUSEHOLD HINTS.

Try a long wire pie fork for taking pies from the oven.

Manilla paper pasted over the backs of pictures will exclude dust perfectly.

Long-handled spoons are useful for stirring food without toasting the face.

Place a set of asbestos mats under saucepans to prevent the contents from scorching.

In making a mayonnaise dressing, a half teaspoonful of white egg added before stirring in the oil will prevent its curdling.

Cane seated chair bottoms that have sagged may be made as tight as ever by washing them with hot soapsuds and leaving them to dry in the open air.

Always cook sweetbreads in a china-lined saucepan and use a silver or plated knife to cut them, as steel is considered to be injurious both to flavor and color.

Every cook should have a knife of fine tempered steel of about the same size as the roast meat carver. This is to be used in the kitchen for cutting both cooked and uncooked meat.

Wine stains may be removed from linen by rubbing it on both sides with yellow soap, then laying on a thick paste of starch and water. Rub in well and expose to the sun and air.

Melted beeswax, turpentine and sweet oil, well mixed together, are excellent for polishing furniture, stained floors and picture frames. It should be rubbed on with a piece of soft cloth.

Another remedy for a burn that is so simple that it seems incredible that every one should not know it is equal parts of lime water and sweet oil mixed together, and applied as often as necessary to keep the burn moist and covered with it.

A wide shelf should be built behind the range on which to set the bread when rising, the batter for frying griddle cakes, salt and pepper for seasoning, the flour box for dredging, and various other things needed about the stove in cooking.

Organs on the Ocean.

When the steamships St. Louis and St. Paul of the American line are ready for service the passengers will be greeted with an innovation which will take the form of a magnificent pipe organ on each ship, and each vessel will be accompanied by a professional organist. The instruments will be unique. Each will have fourteen stops, with all the modern appliances for operating registers without touching the knobs. The organ will occupy an elevated space, arched into the dining saloon. The arch is to be filled with decorated speaking pipes and a fan of trumpets will surmount the whole. Brass will be substituted for iron to provide against damp air, and the woodwork of the instrument will have a heavy coating of shellac. The keyboard of the instrument will be entirely removed from the organ proper and placed thirty feet distant on the level of the saloon deck. To operate the organ from this distance electric action will be used, which has been perfected to such a degree that a single storage cell of two volts tension is sufficient to operate it with absolute certainty.—San Francisco Examiner.

The rage for fancy waists increases.

Uncle Sam has 2035 women physicians.

Saturday is the fashionable day for weddings in England.

Queen Victoria has sixty pianos at her various residences.

Plain changeable taffetta silk now comes in double widths.

Mrs. Fawcett declares that the old maid is "the elite of her sex."

Across the water they sell rubber boots for pet dogs to wear in rainy weather.

Don't wear stripped material if you are tall. It accentuates you in both directions.

China ferneries are disputing for popular favor with the silver and basket ones.

The women of Morocco never celebrate their birthdays, and few of them know their ages.

In civilized countries the average age at which women marry is twenty-three and a half years.

On Susan B. Anthony's last birthday her friends made her a present of an annuity of $800 a year.

In England and Wales alone there are over 200,000 more unmarried women than unmarried men.

Kansas City women have decided to remove their hats at church and all indoor meetings hereafter.

Mrs. Frederick Gebhard, of New York, is noted as having as pretty hands as any woman in America.

A competent authority declares that over a million and a half of the women of this country earn their own living.

It is stated by a church authority that there are now over 300 American women living in foreign countries as missionaries.

Without the express consent of his wife, no married Austrian subject can procure a passport for journeying beyond the frontier.

To draw a thread for even working on linen the fabric should be shrunk first. The drawing process will be found much easier.

Real ugly girls are a good deal rarer than real pretty ones. The market is always well stocked with what are called "plain" ones.

Efforts are about to be made to drive all the men out of the town of Beaver, Oklahoma. The women are organizing a brass band.

Most of the Japanese women in the rural districts are skilled agriculturists. This outdoor work accounts for their health and strength.

In the British Isles during the present century seven instances have been recorded in which the bride has married the best man by mistake.

"Miss Braddon" is a widow. Her husband, Mr. John Maxwell, the publisher, died recently at Lyndhurst, near London, in his seventy-first year.

In Berlin, Wis., fifteen women tried to vote at the recent municipal election, but were headed off by the Board of Elections, whom they now propose to sue.

Elizabeth Viererbe has died at Windberge, Germany, aged ninety-three years. She had been housemaid in one family for seventy-nine years.

Worth was not Europe's first great man-milliner. In the reign of Louis XV. a Bavarian named Rohmberg was the fashion in Paris for making ladies' habits.

Over 40,000 women are attending the various colleges in America, yet it has only been twenty-five years since the first college in the land was opened to women.

The women of savage Nations rarely pay much attention to the dressing of their hair, while the savage men, on the contrary, regard their coiffures as of the utmost importance.

The golden age of woman was the sixteenth and seventeenth centuries of French history. During all this time France was practically ruled by a succession of brilliant and able women.

Miss Alta Rockefeller, a New York City heiress to millions, is an expert typewriter. She learned to use the machine in order to do confidential work for her father, the Standard Oil magnate.

In Germany, Russia, Austria, Spain, Portugal, Sweden, Norway, Denmark, Holland, Belgium, Switzerland, Chile, Venezuela and Colombia the number of women is greater than that of the male population.

An Englishwoman's standard of requirement for the post of governess, companion or secretary has long been known as out of all proportion to the meager salaries she is willing to pay for her services.

Modern maids of all work commonly object to waiting on the table. The objection was indicated in the case of a far Western maid in search of a place by the inquiry: "Do you do your own reaching?"

As "readers" for publishing houses and magazines, women show a remarkable instinct in the ability to discover talent. They are more discerning and more severely critical in such matters than are men.

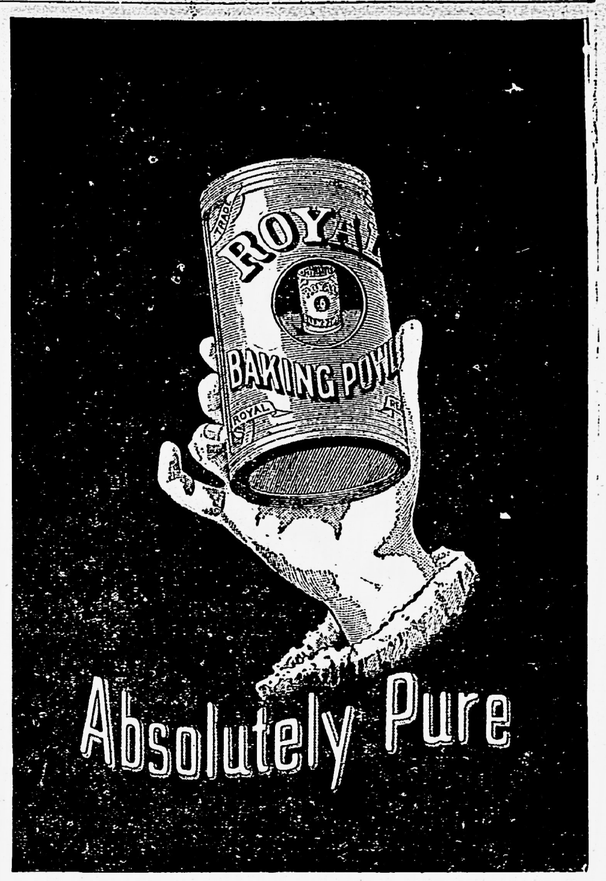
Miss Helen Gould is one of the young ladies of New York City who have received the degree of LL. B., and upon application to the courts may be pronounced a full-fledged counselor and attorney at law.

A Chicago woman has invented a useful fish knife that scales, cleans and bones a fish without mangling it. Another useful invention discovered during the week is a new liquid that makes lace curtains absolutely proof against fire from gas or lamp flames.

The Board of Health of New York City has received a gift of $25,000 from Mrs. Minturn to establish a pest-house where patients will receive better attention than is commonly accorded them. She was moved to this deed by the incarceration of a friend in the miserable quarters now used.

The Empress Frederick of Germany has not only done excellent work in painting, but has now devoted herself with great energy to sculpture. Both at her castle of Kronberg in the Taunus Mountains, as well as at her palace in Berlin, she has furnished large studios and is engaged every day in drawing, painting or modelling.

Worth had a peculiar way of showing his gratitude to the ex-Empress Eugenie. Every year it was his custom to send her a large bouquet of Parma violets, tied with a mauve ribbon, on which his name was embroidered in gold. This act was in grateful memory of her patronage at a time when her merest whim could make or ruin a Parisian tradesman.



Boulanger's Horse.

The 14th of July was the great day of Boulanger's life, so far as popular admiration and exterior manifestations were concerned. It was the date of the appearance of the black horse, the horse that became, for the time, a party symbol, a political finger post, a feature in the history of France.

He was a prodigiously showy horse, as gorgeous as he was famous; he was composed principally of a brandishing tail, a new-moon neck, a looking-glass skin, and the action of Demosthenes. He seemed to possess two paces only—a fretting walk and a windmill canter. He was a thorough specimen of what the Spaniards call "an arrogant horse;" he was gaudy, yet solemn; strutting, yet stately; flaunting, yet majestic; magniloquent, yet eloquent.

He was drilled with the most admirable skill; his manners were so superlative that with all his firework display he could not have been either difficult to handle or tiring to sit. Never was a horse so emphatically suited to his rider; the two were identical in their ways; each was as gilded as the other. As the horse bounded the General (who had a weak grip) rocked on him; at every stride he swung harmoniously in the saddle and bent right and left alternately, like a stage sovereign bowing to his assembled people.—Blackwood's Magazine.

Five Generations in Possession.

In this restless age and country, says the New York Tribune, it is rare for five generations of one family to have lived in uninterrupted continuance in the ancestral homestead, but Marietta Holley, the delineator of Josiah Allen's Wife, can claim this distinction. Between Pierpont Manor and Adams, in Jefferson County, and not more than seven miles from Lake Ontario, is situated the Holley homestead. The five generations of Holleys have lived quiet, peaceful lives on this beautiful spot. The parents of Miss Marietta Holley moved into the little brown cottage the day after their marriage and remained there until borne to their last long resting-place.

Every new pair of shoes usually develops a new pair of corns.

SYRUP of FIGS

ONE ENJOYS

Both the method and results when Syrup of Figs is taken; it is pleasant and refreshing to the taste, and acts gently yet promptly on the Kidneys, Liver and Bowels, cleanses the system effectually, dispels colds, headaches and fevers and cures habitual constipation. Syrup of Figs is the only remedy of its kind ever produced, pleasing to the taste and acceptable to the stomach, prompt in its action and truly beneficial in its effects, prepared only from the most healthy and agreeable substances, its many excellent qualities commend it to all and have made it the most popular remedy known.

Syrup of Figs is for sale in 50 cent bottles by all leading druggists. Any reliable druggist who may not have it on hand will procure it promptly for any one who wishes to try it. Do not accept any substitute.

CALIFORNIA FIG SYRUP CO.
SAN FRANCISCO, CAL.
LOUISVILLE, KY. NEW YORK, N.Y.

Wooden Rails for a Florida Road.

The citizens of Avon Park and Haines City, Fla., forty miles distant, have decided, according to a correspondent of the Manufacturers' Record, to build a railroad with wood rails, which are large enough to be laid so that they will be half-imbedded in the sand, without other ballast. They are to be held in position by wooden pins two inches in diameter and eighteen inches long, while the ends are connected by plank couplers placed underneath and held by pins. Not a pound of metal will be used in construction of the tracks. Most of the "rails" will be furnished gratis by property owners along the right of way. The company believes that in a few years the fruit, vegetable and passenger business over the route will pay for regular steel rails, when the others will be used for ties. A small steam dummy will furnish power for the road.

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FAVORITE
PRESCRIPTION
FOR
WEAK WOMEN.

On first introducing this world-famed medicine to the afflicted, and for many years thereafter, it was sold under a Positive Guarantee of giving entire satisfaction in every case for which it is recommended. So uniformly successful did it prove in curing the diseases, derangements and weaknesses of women that claims for the return of money paid for it were exceedingly rare. Since its manufacturers can now point to thousands of noted cures effected by it in every part of the land, they believe its past record a sufficient guarantee of its great value as a curative agent, therefore, they *now* rest its claims to the confidence of the afflicted *solely* upon that record. By all medicine dealers.

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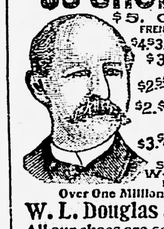

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$3.50 POLICE, 3 SOLES.
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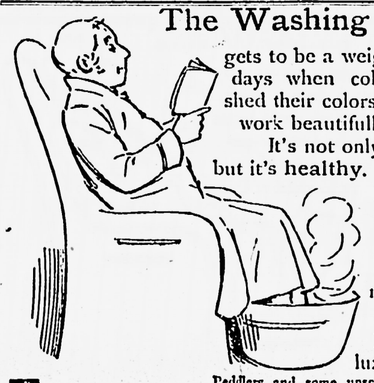

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