

PARKER'S HAIR BALSAM
A toilet preparation of merit. Helps to eradicate dandruff. For Restoring Color and Beauty to Gray or Faded Hair. 50c. and $1.00 at Druggists.

Readers of this paper desiring to buy anything advertised in its columns should insist upon having what they ask for, refusing all substitutes or imitations

DROPSY TREATED. Give quick relief, usually remove swelling and short breath in a few days and entire relief in 15-45 days, trial treatment FREE. DR. GREEN'S SONS, Box A, Atlanta, Ga.

THOMPSON'S EYE WATER Quickly relieves eye irritation caused by dust, sun or wind. Booklet free JOHN L. THOMPSON SONS & CO., Troy, N.Y.

Conquer Piles the Drugless Way. No ointments or appliances. Everything simple as A, B, C when you know how. Worth gold to sufferers. Get this treatment; prepaid 10c. Chemical Products Co., 136 10th, Norfolk, Va.

HAY FEVER AND ASTHMA positively cured by a soothing Vapor Treatment, applied directly to the inflamed membrane, to be used at home. Consult or write us. Vapor Treatment Co., Inc., 1722 Arch St., Phila., Pa.

Paper Shell Pecan Orchard, 35 acres 10 year old bearing trees. Big bargain at $12,500. Write 153 HIGHLAND, ATLANTA, GEORGIA

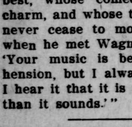
Libby's Luncheon Delicacies

Dried Beef, sliced wafer thin, Hickory Smoked and with a choice flavor that you will remember. Vienna Sausage—just right for Red Hots, or to serve cold. Try them served like this: Cut rye bread in thin slices, spread with creamed butter and remove crusts. Cut a Libby's Vienna Sausage in half, lengthwise, lay on bread. Place on top of the sausage a few thin slices of Libby's Midget Pickles. Cover with other slice of bread, press lightly together. Arrange on plate, serve garnished with parsley sprays.

Libby, McNeill & Libby, Chicago



W. N. U., BALTIMORE, NO. 29–1913.



Cholera Infantum Can Be Prevented.

Do not allow your baby to suffer when

DR. FAHRNEY'S TEETHING SYRUP

Will absolutely prevent it. A boon for every baby. Cures Colic in ten minutes. Renders teething time safe and easy. Can be given to babies one day old. Keep the bowels healthy. 25 cents at druggists. Trial bottle free if you mention this paper. Made only by DRS. D. FAHRNEY & SON, Hagerstown, Md.

Not Practical.

In Oregon a law intended to prevent the marriage of the unfit has encountered a practical difficulty. It prescribed an examination of the blood as a precaution against tuberculosis and other diseases, but the fee fixed in the law was less than physicians would accept, and they say that for the work required $15 or $20 would not be too much. If fitness for marriage cannot be determined cheaper than that, the Caucasian must be, as Bret Harte put it, "played out." It is unwise to make marriage laws burdensome.—Springfield Republican.

Too Far in the Future.

Of a favorite child comrade Mr. Clemens related that they once conversed together gravely considering the little girl's plans for rearing her future children, of whom there were to be two—a boy and a girl. The girl, naturally enough, was to be named after her mother. Asked what would be the boy's name, the child answered, "a reproachful look in her brown eyes":

"Why, Mr. Clemens, how can I know what I shall call him until I know his father's name?"

Found Londoners Cold.

The high commissioner of New Zealand did not like his reception in London when he first went there—a plain citizen, then—24 years ago. He had nobody to talk to, and instead of staying a month or six weeks, as he intended to, he departed within a few days for Washington, where he appears to have received what is known as the "glad hand." Thomas MacKenzie took great pleasure in recalling his first impressions of London at the Atlantic Union dinner in that city recently.

Where the Calculator Scores.

The best tradition requires that whenever a lightning calculator tells how many seconds there were in the life of Methuselah some one must shout: "Wrong! You've muffed it this time. I've figured the whole thing out, and here are the figures." Whereupon the lightning calculator receives an armful of papers, glances at the first few sheets, looks up, grinning and chuckles: "Just as I thought. You've forgotten the leap years."

Nye's Humorous Compliment.

Bill Nye was once introduced to Wagner, the composer. In "Then and Now" Dean Hole relates: "Nye, the American humorist, brilliant as the best, whose comedy never fails to charm, and whose tragic death I shall never cease to mourn, told me that when he met Wagner he said to him, 'Your music is beyond my comprehension, but I always feel sure when I hear it that it is really much better than it sounds.'"

He Picked Them Out.

"Oh, Harold," cried the small boy's mother, surveying the bedraggled figure of her darling, "why do you always manage to slip in the muddy places?"

"Because, mamma, the dry places aren't muddy."

Soon Due.

"Society ladies are taking up the suffragette causes."

"I always looked for it. Now we'll see the high handshake in politics."—Courier-Journal.

Gastronomically Speaking.

Willie—My father put down a disturbance last night.

Billie—Is that right?

Willie—Yes; he ate a Welsh rabbit.

Not Always.

"There's always room at the top," said the Sphinx.

"Take a look at us and guess again," replied the Pyramids.

Not a Warning.

"I see Bill has fitted his car with a new siren."

"Yes. Good looking, too."—Harvard Lampoon.

Most men who live in a city have a hard time proving to their country acquaintances that they are strictly honest.

A conceited man is one who wants to talk about himself when you want to talk about yourself.

Smile and the world smiles with you, unless you are in a prohibition district.



The Man Who Put the E E s in F E E T

Look for This Trade-Mark Picture on the Label when buying

ALLEN'S FOOT-EASE

The Antiseptic Powder for Tender, Aching Feet. Sold everywhere, 25c. Sample FREE. Address, ALLEN S. OLMSTED, Le Roy, N. Y.

Trade-Mark.

REALLY CLEVER OF JOHNNY

Unfortunate Mr. Smith Had to Join in the Laugh That Followed Diagnosis of Small Boy.

Reference being made at a banquet some time since to the wonderful sayings of the youngsters, Gov. Ben W. Hooper of Tennessee was reminded of the innocent remark of a little Nashville boy.

One afternoon, the governor said, the little boy returned from school complaining that he had a stomach ache. His mother explained that the ache was due to the fact that his stomach was empty, and that he would feel better if he had something in it.

Two evenings later a young man called to see little Johnny's sweet sister. Sitting in the parlor, waiting for the family to retire, the young man remarked that he had a headache.

"I know what's the matter with it, Mr. Smith!" exclaimed Johnny, with great promptness.

"Do you really, Johnny?" indulgently smiled Mr. Smith.

"Yes," was the startling explanation of Johnny. "It's empty. You'd feel better if you had something in it."

How Students Got Fresh Eggs.

An Indianapolis traveling man witnessed a novel feast by students of De Pauw university at Greencastle the other day. He said he was at a station in that city, and standing near was a poultry car loaded with live poultry. The hens were cackling and "carrying on" at a great rate. A crowd of students stood around the car, and whenever a hen produced a nice, new, fresh egg a student reached his arm through the side of the car, seized the egg and made for a nearby store, where he fried it over a gas jet.

"There were at least twenty students around the car," said the traveling man, "and the hens kept them busy all the time I was there. I don't know how many eggs the students got, but it was a busy bunch of hens. Just before my train pulled out I heard one student say to another: 'Gee, I never ate so many eggs in my life!' There was no question about the freshness of the eggs."

The Case.

"There is no excuse for crime."

"May be not, but there's generally a warrant for it."

Quite Literal.

Teacher—Now, what is a sentence?

Bright Pupil—Thirty days, miss.—Boston Transcript.

Equivocal.

"Isn't this adverse criticism hard on my ripe art?"

"It's rotten!"

A successful politician is usually machine made.

FOUND A WAY
To Be Clear of Coffee Troubles.

"Husband and myself both had the coffee habit, and finally his stomach and kidneys got in such a bad condition that he was compelled to give up a good position that he had held for years. He was too sick to work. His skin was yellow, and there didn't seem to be an organ in his body that was not affected.

"I told him I felt sure his sickness was due to coffee and after some discussion he decided to give it up.

"It was a struggle, because of the powerful habit. One day we heard about Postum and concluded to try it and then it was easy to leave off coffee.

"His fearful headaches grew less frequent, his complexion began to clear, kidneys grew better until at last he was a new man altogether, as a result of leaving off coffee and taking up Postum. Then I began to drink it too.

"Although I was never as bad off as my husband, I was always very nervous and never at any time very strong, only weighing 95 lbs. before I began to use Postum. Now I weigh 115 lbs. and can do as much work as anyone my size, I think."

Name given by Postum Co., Battle Creek, Mich. Write for booklet, "The Road to Wellville."

Postum comes in two forms.

Regular Postum (must be boiled.)

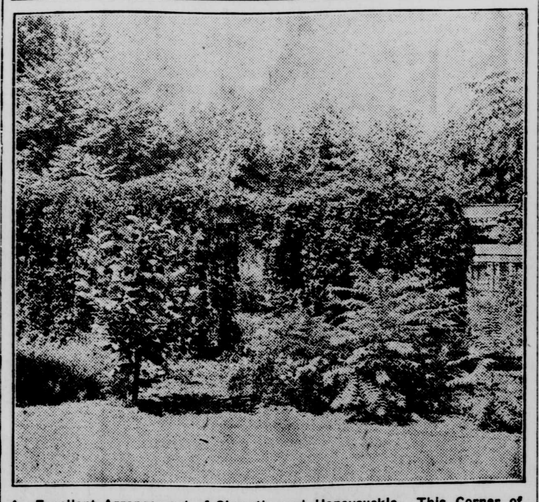
Instant Postum doesn't require boiling, but is prepared instantly by stirring a level teaspoonful in an ordinary cup of hot water, which makes it right for most persons.

A big cup requires more and some people who like strong things put in a heaping spoonful and temper it with a large supply of cream.

Experiment until you know the amount that pleases your palate and have it served that way in the future.

"There's a Reason" for Postum.

LESSONS TO REMEMBER IN FLOWER GARDEN



An Excellent Arrangement of Clematis and Honeysuckle. This Corner of the Garden Has Been Transformed Into a Spot of Beauty by the Clever Arrangement of the Vines.

(By BESSIE L. PUTNAM.)

They say that experience is a dear teacher, which is in some instances true. It is equally true that it may be more expensive to turn a deaf ear to her teachings. There should be lessons learned constantly on the farm which will aid in making future work more effective.

The flower garden has many of these lessons, little things which should be remembered another year. One of these which impresses us is the way robust plants will spread out and fill up every available space. In planning for next summer's garden, take well into consideration the habits of the various species and plan accordingly. There are some of slender habits which may be planted quite closely together, while others branch out and become a tangled mass.

The poppy belongs to the former class. While it sends up several flowering stems there are few lateral branches. Upward is its motto. The cosmos, on the other hand, even though planted far apart when the little seedlings are placed in the ground, soon spreads out its long, delicate foliaged branches several feet each way. When the plants were placed in the ground in May you thought them so much more dainty than the aster that it was hard to give them treble the space. Yet the way they grew during the summer was proof that they neded it, and then some. Few annuals in rich soil require more room, as few make a finer autumn display.

The dainty rose geranium, which in the window is but a moderate plant, is another of the immense shrubs if it can have a chance in rich garden soil. Another year we shall use more for bedding around tall growing plants, placing them three feet apart, so that they will have a chance to preserve a symmetrical form by not being crowded. They soon become a mass of fragrance, the foliage being fine in combination with geraniums or almost any other blossoms. Then if you want a delicate perfume on handkerchief or note paper, slip two or three of the leaves into the box. When canning sweet apples, place a leaf in the top of each can, and again you have the rose flavor in a most perfect form. There are so many uses for the leaves, and the more you have the more ways you will find that you can use them. Besides the plants are in themselves objects of beauty.

Those who liked the old-fashioned coreopsis will be more than pleased with the numerous variety now obtained from a mixed packet. In addition to the well-known "Lady's Breastpin," yellow with brown center, there are some colors in double form which are especially beautiful; another favorite is a beautiful bronze. As is frequent with these old-fashioned annuals, there is a pleasing harmony in color, and those wishing a symphony in yellow and bronze will find the combinations in tall-growing, dwarf, single and double, long slender stemmed blossoms as useful for cutting as for the garden.

Much of pleasure can be obtained by selecting a single species and specializing upon it. One collector has made a study of Iris, and his garden is the pride of the town. Many hundreds of these flowers in blossom, including standard varieties and many hues, is a sight not soon to be forgotten; and he finds in them as much pleasure as in rare orchids, with comparatively little trouble to grow.

Another made an exhaustive collection of campanulas last season with much satisfaction; while a third selected the poppy on which to bestow her attention. Dahlias admit of much selection, and great range of color. In any case the amateur will do well to choose some flower easily grown and with a wide range of color. Then if you want to play a la Burbank, here is a golden opportunity; or if you wish simply to revel in the works of others, the many varieties of a single flower give even more than many kinds of flowers, an appreciation of the wideness in the range of beauty.

(Copyright, 1913.)

FIGHTING ONION MILDEW NUISANCE

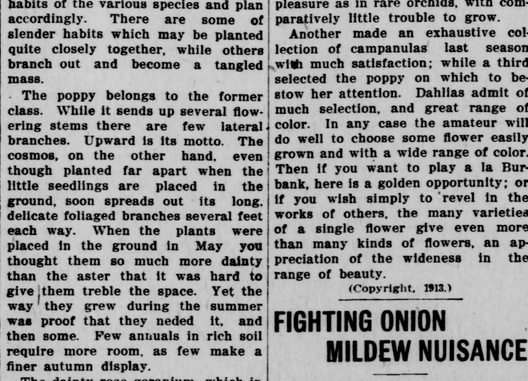
Especially Serious in Oregon Where Soil Is Heavy—Apply Bordeaux With Sticker.

"The onion mildew has been serious in this state, especially during the last year in the regions where the soil is heavy, on the beaver dam lands and where there has been an abundance of moisture," said Floyd D. Bailey in a recent lecture on plant diseases at the Oregon Agricultural college.

It shows as a purplish color on the stalks. The trouble has been known long in England, in Europe and in various parts of the United States. Eventually the leaves collapse entirely.

"Bordeaux spray 5-5-50 strength, should be applied with a sticker added, as the leaves are waxy and spray will not stay on otherwise. A sticker may be made of two pounds of resin, one pound of sal soda and one gallon of water to each 50 gallons of spray. The sticker should be boiled separately in an iron kettle out of doors until it is a clear brown color. It will take from one to two hours."

NUMBERING OF CATTLE, SHEEP OR SWINE



For the numbering of polled cattle, sheep or swine, the marking of the ear is the most satisfactory. The key to the numbering is as follows:

A notch in bottom of left ear equals 1; two notches, 2.
A notch in top of left ear, 3; two notches, 6, three notches, 9.
A notch in bottom of right ear, 10; two notches, 20.
A notch in top of right ear, 30; two notches, 60; three notches, 90.
A notch in end of left ear, 100.
A notch in end of right ear, 200.
A hole in end of left ear, 400.
A hole in end of right ear, 500.
A hole in bottom of left ear, 1,000.

Poultry Free From Lice.

It doesn't do a bit of harm to say over and over that insect enemies should be kept in subjection at all times. Put two ounces of carbolic acid in a gallon of coal oil and keep it in a stone jug. This makes a good insecticide and disinfectant. Paint perches and insides of the walls with this and no insect enemies will trouble your fowls. Paint the perches every week, top, bottom and sides, and the walls every two weeks.—M. Purris.

Cure Horse Cough.

Many times a severe cough in a horse can be corrected by the use of the following remedy: Nitrate of potash, three drachms; tartarized antimony, one drachm; powdered digitalis, three-fourths drachm; camphor, three drachms. Mix well, divide into two equal parts and make each into a ball with a little raw linseed oil. Give one dose in the morning and the other in the evening. Continue each alternate day until relief is noticed.

DISHES WITHOUT MEAT

ESPECIALLY APPROPRIATE DURING THE HOT WEATHER.

As Nourishment Without Heating Is the Object to Be Attained These Recipes Are Particularly Valuable Just Now.

Something that will nourish without heating is the demand in the way of edibles at this season.

Spinach Eggs—Four eggs, spinach, white sauce, butter, cream.

Cut in halves four hard boiled eggs and rub the yolks through a sieve. Season some cooked spinach with a little butter and cream and fill the whites of the eggs with the mixture. Place in a buttered baking dish and pour over the whole a good white sauce. Use the yolks for a garnish over the top and brown in a quick oven.

Escalloped Tomato—Two cups of tomatoes, two cups of bread crumbs, one-quarter cup of butter, salt and pepper.

Cook the tomatoes with the seasoning until tender. Into the melted butter stir the crumbs, but do not let them brown. Place in a buttered casserole or pudding dish alternate layers of the tomatoes and crumbs until all are used. Let the last layer be crumbs and bake to a light, golden brown.

Bean Fricassee—One pound of marrow beans, one tablespoon of butter, one cup of milk or cream, mushroom or tomato catsup, vinegar, pepper and salt, minced parsley.

Boil the beans until tender and drain. Brown the butter in a frying pan and add the beans, stirring until thoroughly seasoned with the butter. Dry and add a little minced parsley, salt and pepper. Stir in the milk or cream and let it stew for a few minutes, then season with mushroom or tomato catsup and a little vinegar.

Corn Chowder—Two cups of sweet corn, four cups of milk, four cups of diced potatoes, two tablespoons of butter, one onion, eight soda crackers, salt and pepper, two cups of boiling water.

Put half of the butter into a saucepan, add the onion sliced and let cook slowly for five minutes. Then add the potatoes and the corn, with two cups of boiling water. Let cook for twenty minutes and add the milk, the remainder of the butter and salt and pepper to taste. Break the soda crackers into a dish and pour the chowder over them. Serve at once.

Plum Rock.

Simmer gently together in an enameled sauce pan one quart of fine ripe plums and one cup each of sugar and water. When the fruit is tender remove the stones, drain off the sirup and put the pulp into a bowl. Return the sirup to the sauce pan and when boiling hot dissolve into it one-half ounce of gelatine which has been softened in one-half cup of cold water. Stir until the gelatine is thoroughly dissolved, then add the plum pulp, one-half cup of blanched almonds coarsely chopped, and if not sweet enough a little more sugar. Mix all well together and pour the mixture into a square mold. When quite cold and firm and time to serve cut it carefully into neat blocks, pile them irregularly around the sides of a glass dish and fill up the center with whipped, sweetened cream. Serve with any light cake.

Porch Cushions.

Clover, cattail, hops and shredded corn husks make splendid fillings for cushions. The first cushion should be a white linen embroidered with clover blossoms and green leaves. A large crane of gray amid the green leaves, and blossoming brown cattails is suitable for the next cushion. The hop leaf and flower are both graceful, and would look neat embroidered on dark green denim. Corn flowers should adorn the cushion cover of the husk cushion.

Lily Cake.

This cake is cheap and is very fine grained. One cup sugar and a small tablespoon of butter mixed to a cream, one cup of milk, one cup flour, one tablespoon cornstarch and two even teaspoons baking powder, one teaspoon vanilla or almond and the whites of two eggs beaten stiff and added last. Be sure and sift baking powder, cornstarch and flour together. The yolks of eggs may be used for a chocolate cake.

To Dry Velvet.

Velvet that has been spotted by rain should not be brushed dry. Shake the velvet and leave it to dry. The water will evaporate and show no mark, unless the velvet was dusty before getting wet. In that case wipe the velvet while still damp with a clean, damp cloth. This will remove the dust. Then shake well and leave to dry.

Potato Mangle.

Pare and boil six potatoes; boil six eggs hard. Let cool and remove the shells. Chop eggs and potatoes together rather coarsely. Season with pepper and salt, put in a saucepan over the fire with one good spoonful of butter and two tablespoonfuls or cream or milk. Shake well and when hot serve.

To Make Stove Polish Stick.

Would you like to know how to make stove polish blacker, glossier and more durable? Here is an excellent method: Try mixing the polish with turpentine instead of water, applying it in the usual manner. The turpentine prevents rust.

To Clear Soup.

Many housewives dislike to strain soup. This discovery may make it easier: Pour the soup, while hot, through a muslin cloth which has just been wrung out of ice water. When it has all been strained, heat again and serve.

Bath Mittens.

Very good bath mittens may be made from the good parts of rough towels. Each child may thus have one, thus making the morning rub much more comfortable.

LESS HOUSEWORK IN SUMMER

Take Up the Heavy Carpets—Remove Unnecessary Furniture, and Get Rest.

You are not human if you do not try to get through the warm season with as little work as possible. To do this, first have a grand housecleaning; eliminate all of the unnecessaries.

Don't leave a heavy, thick napped rug on your living room or dining room this summer, for they are decidedly out of place and look hot. Everyone recognizes the value of temperament, and much depends on how cool your home looks.

Take up the heavy rugs and carpets, and either leave the floor bare or put down some sort of inexpensive covering. Rag rugs that are woven in many pretty designs are practicable, and much used. Old fashioned braided rugs are also in vogue, while jute or grass rugs, besides being pretty, are easily kept clean.

You probably do not care to go to the expense of buying expensive curtains, but take down the heavy ones you used in the winter and then, after you have packed them away where you can't get at them, you will have to get new ones. No living room seems homey without curtains, but draperies can be made of muslin, scrim or even cheesecloth.

Now take every unnecessary piece of furniture out of the rooms, so they won't appear hot and stuffy. The portieres between the parlor and dining room should go.

Now that everything is arranged and in order, there is something else for you to remember. Where the fly is, there heat will be also. They make you seem hot, so do away with this troublesome creature.

Keep the house closed as much as possible during the heat of the day. Then, in the evening, open all the windows and doors. Always remember, too, that a cool house is a clean one. —Kansas Industrialist.

HOUSEHOLD QUESTIONS

Fish to be crisp should not be covered while cooking.

Odd bits of soap, when boiled, make an excellent shampoo jelly.

Medicine bottles, drink or food, should not be uncovered in the sickroom.

Lamp burners, if boiled in weakened vinegar, will burn much brighter.

Marble should be washed with ammonia and water rather than soap.

When serving large red apples whole on the table polish them with olive oil.

A few drops of rosewater added to almonds will prevent their oiling when chopped.

A clam shell placed inside the tea kettle will prevent the formation of lime on the kettle.

After peeling onions, rub your hands with celery or parsley. It will counteract the odor.

To cool an oven when baking, never open the door, but remove one of the plates over the oven.

Don't Boil Vegetables.

Food experts long ago pointed out the very small quantity of mineral matter and bone-building material in succulent vegetables. Now Josephine C. Berry, a household expert and food scientist, has found that when such vegetables as spinach, cabbage and carrots are boiled they lose about half of the small amount of mineral constituents which they contain. Spinach, for example, gave up more than 50 per cent. of its mineral constituents, and cabbage 40 per cent. As the loss of mineral matter in these foods makes them less nutritious, the problem of retaining these mineral parts of the food assumes some importance.—Farm and Fireside.

Cheese Pie.

Cut two-thirds of a five-cent stale baker's loaf in one-third-inch slices and remove crusts; then cut slices in halves. Arrange a layer in a buttered shallow baking dish, cover with a layer of soft mild cheese, cut in one-eighth-inch slices, and sprinkle with salt and paprika; repeat. Beat two eggs slightly, add one cup milk, and pour over the mixture. Bake until cheese is soft, the time required being about thirty minutes.

Ginger Pudding.

Mix one cup molasses with one cup of milk, add two tablespoonfuls of melted lard, one level teaspoonful each of ginger and soda, a saltspoonful of salt, one tablespoonful of vinegar and four cupfuls of sifted flour. Add the last cupful of flour carefully, because the molasses may be so thick that it will not all be needed. Bake in a shallow pan and serve with a lemon sauce or steam in a mold two hours.

Quick Bleaching.

Handkerchiefs and white clothes that have become yellow from use of too much soap, or any other cause, may be whitened in the following manner: After washing, let them soak over night in a tub of clear water, to which is added a teaspoonful of cream of tartar. When ironed they will be white as snow.

To Keep Cheese Fresh.

If you would like to know how to keep cheese fresh, here is an excellent method: Wet a cloth in vinegar, wrapping it around the cheese, then put it into a paper bag and keep in a cool place. This will help the cheese to retain its moisture and freshness and keep it from molding.

To Remove Dents in Furniture.

Soak well with warm water and hold a hot iron near the surface. If the dent is a large one wet a heavy cloth in hot water and place over the bruise and place a hot flatiron on it.

Breadcrumbs for Cooking.

I always use breadcrumbs instead of cracker crumbs for frying or for covering the tops of entrees. You will find this very good, as it does not absorb the moisture and become soggy.

HIS VOWS FORGOTTEN

LITTLE WOMAN SAD OVER ARCHIE'S LACK OF MEMORY.

Also He Was Middle-Aged and Fat, and Accidental Meeting Was Not for Her an Occasion of Great Joy.

"Spiritual resurrection may be very well," sighed the little woman, accepting a cup of tea with a disgruntled air, "but it ought to be confined to purely spiritual regions. I've less use for the ideas of material resurrection, this moment, than I ever had. When a period, an episode, a friendship is dead—it ought to stay dead, that's all!"

"You remember Archibald Downing," as the tall woman looked her sympathetic curiosity. "Well, of course, you wouldn't remember him as well as I do, because he liked me best, always. Indeed, he always used to say that he'd know my step across the world in the dark, and I—well, I was idiot enough to believe him. I never wanted to marry him, but I was genuinely sorry when his firm sent him out to China ten years ago, and I've always thought I'd like to see him again.

"Well, today I did see him. I don't know when he returned nor how long he's going to stay, and I don't want to. But as I was walking up State street whom should I see before me but Archibald Downing! He's grown fat and middle-aged and stodgy, but I'd know his back anywhere, at any time. I walked a little faster so as to see his face, and it was Archibald, sure enough, though a good deal changed, I was just going to speak to him when I remembered what he used to say about knowing my step, so I decided to walk along behind him and try it. And, my dear, he didn't know it—no, though I followed him off State street to a quieter neighborhood, and even 'marked time' behind him when he stepped into an empty hall to light his cigar! And all the poetry he used to talk about knowing my step across the world in the dark!"

"Why didn't you speak to him?" asked the tall woman, filling her friend's cup with consolatory unction. "Ten years is a long time for a man to remember."

"Well, I did think of it," sighed the little woman, sweetening her tea as though to sweeten also a sad memory, "but I decided not to. His neck showed a roll of fat above his collar, and I thought that if his mind had turned as commonplace as his body I just simply couldn't bear it. I feel as if I'd been to a funeral now, and I was afraid—I might as well admit it—to find that he'd forgotten all about me. He was so sure he'd recognize my step through all eternity, you remember. And—and," her eyes moist and her lips quivering, "I never wanted to marry Archie, but I did want him to care enough to remember. No; I hope I shan't see him again. I shall try to forget all about this morning, and play that he's dead in China. Talk of the sadness of death, dearie! Nothing's so sad as such a resurrection as I've seen today!"—Chicago Record-Herald.

Hogs With Rheumatism.

In Farm and Fireside a contributor of an article entitled "Rheumatism Among Hogs" writes in part as follows:

"Once I had the genuine hog cholera among my hogs, but the disease that has appeared most often is rheumatism. I have had two uncommonly severe cases. Both animals were sows about seven months old and expected to farrow in the May following. The one attacked first showed a little lameness in one hind leg, which soon extended to the other, then to all her legs and apparently to every joint in her body.

"There was a stiffness in her neck, which she could hardly bend sideways, and the muscles seemed so sore that any attempt to use them gave pain.

"A few days after the first one was attacked the other became afflicted in the same manner, but not quite so badly.

"They had but little appetite and not much thirst, but would eat a small quantity of meal and milk when driven to the trough. One got well, the other died after being sick several weeks."

Force of Habit.

There is at Princeton an instructor in mathematics who was country bred, a fact that is frequently betrayed by some homely sayings of him.

One day an undergraduate had performed some peculiarly useless and complicated process in arriving at the solution of a problem, when the instructor said.

"This reminds me of a colt once owned by an old friend of mine, down east. This colt was put out to pasture, after having been fed from its birth in a box stall and watered at a trough in the yard. The pasture lay across a small river, and in the middle of the day the colt would swim the stream to go up to the barn for a drink of water.—Harper's Magazine.

New Vegetable Ivory.

M. Gaston Bonnier has submitted to the National Agricultural Society of Paris samples of a new vegetable ivory made from the albumen of the fruit of a certain small palm (of the genus Hybaena tribe Borassus) growing in the forests of French Sudan. The albumen hardens on exposure to the air, and it resembles natural ivory in color and texture. This product is said to resemble the vegetable ivory from another palm (Phytelephas macrocarpa) found in equatorial South America.

Australian Artesian Wells.

Artesian wells are one of the most important sources of water supply in Australia. A government report states that in 1911, in the state of Queensland alone, there existed 785 artesian wells, whose total depth aggregated 234 miles.

©Maryland State Archives, msa_sc2929_scm3540-0188.jpg