



Hits the nail on the head—one of Dr. Pierce's Pleasant Pellets. They do the right thing in the right way. They cleanse and regulate the liver, stomach and bowels—thoroughly and effectively, but mildly and gently. They persuade, rather than force. One tiny, sugar-coated Pellet's a gentle laxative; three to four act as a cathartic. They're the smallest, but the best. There's less to take, but there's more good in it, when it's taken. They're the original Little Liver Pills, and they've never been equaled. Sick Headache, Bilious Headache, Constipation, Indigestion, Bilious Attacks, and all derangements of the liver, stomach and bowels, are prevented, relieved, and cured. They're the cheapest pill you can buy, because they're guaranteed to give satisfaction, or your money is returned.

Before the cause of consumption was known (that was only a few years ago) we did not know how Scott's Emulsion of cod-liver oil did so much good in consumption and in the conditions that lead to consumption.

The explanation is interesting. We send it free in a book on CAREFUL LIVING.

Scott & Bowne, Chemists, 100 South 4th Avenue, New York.

Your druggist keeps Scott's Emulsion of cod-liver oil in all drug stores everywhere. Do, do.

Know all Women

The most thoroughly successful remedy science has ever produced for the cure of all forms of Female Complaints is Lydia E. Pinkham's Vegetable Compound. It has stood the test of many years, and today is more widely and successfully used than any other remedy. It will entirely cure Ovarian troubles, Inflammation and Ulceration, Falling and Displacements, also Spinal Weakness, and is particularly adapted to the Change of Life. It will dissolve and expel tumors from the uterus in an early stage of development, and has a powerful tendency to cancerous humors.

Lydia E. Pinkham's Liver Pills cure constipation, biliousness, etc. All druggists sell it, or send by mail, in form of Pills or capsules, or in form of a bottle of Liquid Compound. Write for free literature. Address: LYDIA E. PINKHAM MED. CO., LYNN, MASS.

R. R. R. RADWAY'S READY RELIEF.

Cures and Prevents Colds, Coughs, Sore Throat, Influenza, Bronchitis, Pneumonia, Swelling of the Joints, Lumbago, Inflammations, Rheumatism, Neuralgia, Febrile, Chills, Headache, Toothache, Asthma, DIFFICULT BREATHING.

CURES THE WORST PAIN IN ONE TO TWENTY MINUTES. NOT ONE DROP OF OIL. This advertisement is not a sales pitch, but a statement of fact. Radway's Ready Relief is a pure, safe, and effective remedy for all the above-mentioned ailments. It is made from the finest ingredients and is guaranteed to give relief in the shortest time.

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BE SURE TO GET RADWAY'S.

CHILD BIRTH... MADE EASY!

"MOTHER'S FRIEND" is a scientifically prepared Liniment, every ingredient of recognized value and in constant use by the medical profession. These ingredients are combined in a manner hitherto unknown.

WILL DO ALL that is claimed for it AND MORE. It Shortens Labor, Lessens Pain, Diminishes Danger to Life of Mother and Child. Book to "MOTHERS" mailed FREE, containing valuable information and voluntary testimonials.

Send by express on receipt of price \$1.00 per bottle. BROADFIELD REGULATOR CO., MINN. A. S. BOLD BY ALL DRUGGISTS.

IF YOU HAVE CROOKED, WRETH, OR DEFORMED FEET, WRITE TO DR. CROWLEY, Tarrytown, N.Y.

BEST POLISH IN THE WORLD.

RSNG SUN STOVE POLISH

DO NOT BE DECEIVED with Pastes, Enamels, and Paints which stain the inside of the stove, and burn off. The Rising Sun Stove Polish is Brilliant, Odorless, Durable, and the consumer pays for no tin or glass package with every purchase. HAS AN ANNUAL SALE OF 3,000 TONS.

HOME AND THE FARM.

A DEPARTMENT MADE UP FOR OUR RURAL FRIENDS.

The American Farmer Overlooks the Value of Manure—A One-Ox Yoke—The Best Ration for Hogs—Household and Kitchen Notes.

Value of Manure.

THE American farmer as a rule has very poor notions about the value of the manure that accumulates on his farm. Proof of this is seen in the little effort that is put forth to care for it, to save it from loss in various ways. But few farmers read and study on this question with a right, dead-in-the-ear idea of acquiring the best judgment possible in the matter. Yet a man ought to know all he can how to save the fertility of his farm. Fertility is like money in the bank. If you don't keep the deposit good you will soon have to stop checking out.

Some valuable facts are brought out in Bulletin 27 of the Cornell University Experiment Station. Prof. Roberts proposed to find out the amount of loss in manure exposed as the farmer usually exposes it. Here is the result:

In the experiments of 1890 horse manure was saved from day to day until a pile of two tons had accumulated. This was done from April 18 to 25. Cut wheat straw was used plentifully as bedding, the relative amount of straw and manure being 3,319 pounds of straw to 681 pounds of manure. Chemical analysis showed that one ton of this fresh manure contained nearly two pounds of nitrogen, seven and one-half pounds of phosphoric acid, and eight pounds of potash, making its value about \$2.80. If these constituents be valued at the same rate as in commercial fertilizers, the pile of manure thus made was put in a place exposed to the weather, and where the drainage was so good that all the water not absorbed by the manure ran through and off at once. It remained exposed from April 25 to Sept. 22, at which time it was carefully scraped up and weighed and a sample taken for analysis.

It was found that the 4,000 had shrunk to 1,730 pounds during the six months, and analysis showed that this 1,730 was less valuable, pound for pound, than the original lot of manure. It had not only lost by leaching, but by heating, and by the loss of nitrogen during periods of warm weather, and the value of the pile of 4,000 pounds had shrunk from \$5.60 to \$2.25—a loss of 62 per cent.

In summing up the result of this experiment, Director Roberts says: "It seems safe to say that under the ordinary conditions of piling and exposure the loss of fertilizing materials during the course of the summer is not likely to be much below 50 per cent. of the original value of the manure."

Further experiments showed that the liquid manure from a cow is worth as much per day as the solid manure, and that the combined value of the two is nearly 10 cents per day. If valued at the same rate as commercial fertilizers, that from a horse at 7 cents, that from a sheep at 15 cents, and that from a hog at 1 cent for liberally fed, thrifty shots of medium size.

Director Roberts is careful to explain that these values will have to be modified to suit individual circumstances. What the farmer should do is to save the loss of fertilizing materials at current prices, then the manure of the farm is worth the prices given.

The bulletin closes with plans illustrating a cheap manure shed, under which manure may be saved with practically no loss.

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LIVE STOCK AND DAIRY.

For Kicking Cows.

The Germantown Telegraph gives the following directions for preventing cows from kicking: Tie your cows short up in the stall, then take a rope half an inch in diameter, tie it securely around the cow just back of the fore shoulders, insert an inch stick, which ought to be two feet long (an old buggy spoke does nicely), under the rope, give it a couple of turns, the short end catching so as to draw the rope very tight, and then tuck the long end of the stick under the foreleg. If the cow still offers to kick, give the stick another circle turn. I have seen vicious kickers completely subdued in two minutes by the simple twist of the rope. The device is not patented, and is very effective, as the cow soon learns that every kick means an additional twist of the rope and stick. Of course the rope should be removed as soon as possible after the milking is over, as it is a very powerful persuader.

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PIE CRUST.—One quart of flour, one heaping cup of lard, a pinch of salt; chop the lard and flour together and add just as little very cold water as will suffice to roll out the dough. The less water used, and the less handling you give the dough, the better. Some cooks add a pinch of baking powder.

BAKED INDIAN PUDDING.—One quart of milk, one-half cup Indian meal, one teaspoonful salt, one-half cup molasses, one pint chopped apple. Pour the scalded milk on the dry ingredients. Bake two or three hours in a slow, even oven. If you like a pudding with whey, add more milk the last part of the baking. This is all the better if the rule is doubled and the time for baking also doubled.

PLAIN OMELETTE.—Break six eggs into a bowl, beat them very light and add six tablespoons of hot water. Have an iron sautepan, about eight inches in diameter, hot, and melt in it one tablespoonful of butter. Pour in the eggs and shake the sautepan vigorously until the mixture thickens. Let it stand a minute or two to brown, run a knife around the sides of the sautepan, and double it over. Slip it into a hot dish and serve immediately. Just before folding it, sprinkle half a teaspoonful of salt over the top of the omelette.

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agent, and the same may be said of the fumes of sulphur (sulphurous acid) for unoccupied rooms. Chloride of lead solution is another potent fluid; it is cheap, involves very little trouble, instantaneous in its effect, and perfectly safe. Indeed, any of the above will be found to destroy "the rankest compound or villainous smell that ever offended nostril."

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SHILOH'S CONSUMPTION CURE.

THE GREAT COUGH CURE. This successful CONSUMPTION CURE is sold by druggists on a positive guarantee, a test that no other Cure can stand successfully. If you have a COUGH, HOARSENESS or LA GRIPPE, it will cure you promptly. If your child has the CROUP or WHOOPING COUGH, use it quickly and relief is sure. If you fear CONSUMPTION, don't wait until your case is hopeless, but take this Cure at once and receive immediate help. Price 50c and \$1.00. Ask your druggist for SHILOH'S CURE. If your lungs are sore or back lame, use Shiloh's Porous Plasters.

At Bedtime I Take A PLEASANT HERB DRINK.

THE NEXT MORNING I FEEL BRIGHT AND NEW AND AM CAPABLE OF WORKING BETTER.

My doctor says it acts gently on the stomach, liver and kidneys, and is a pleasant laxative. This drink is made from herbs, and is prepared for use as easily as tea. It is called

LANE'S MEDICINE.

One bottle will cure you of all the ailments of the bowels, such as constipation, flatulence, and indigestion. It is a most valuable remedy, and is sold by all druggists.

PASTOR KOENIG'S NERVE TONIC.

St. Vitus Dance Cured. VIII. SAN FRANCISCO, Cal., Feb. 2, 1890.

My little boy, 13 years old, was taken sick with what is called St. Vitus Dance. He had not been able to go to school for two years. As soon as I read your book, I sent for two bottles of Nerve Tonic and two bottles of Iron Pills, and before the second bottle and pills were used up the boy was restored to his natural health, and is attending school. MICHAEL O'CONNELL.

WALTON, Ill., Oct. 7, 1890.

I have been suffering for years with headache and St. Vitus Dance. I had it continuously for two days, and the third day I fell into a fit (apoplexy fit, the doctor called it). I sent for a bottle of Pastor Koening's Nerve Tonic, and it did me more good than I can tell, and I felt very thankful to God, the giver of all good, and to that remedy. I had not had a headache since.

MRS. SARAH GONIGAN.

FREE A Valuable Book on Nerve Diseases sent free to any address.

COENIG MED. CO., Chicago, Ill.

Tut's Hair Dye.

Gray hair or whiskers changed to a glossy black by a single application of this Dye. It imparts a natural color, acts instantaneously, and contains nothing injurious to the hair. Sold by druggists, or will be sent on receipt of price, \$1.00, Qm., 30 Park Place, N. Y.

FAT FOLKS REDUCED.

Mrs. Allen Maple, Oregon, Mo., writes: "I was 175 lbs. when I began to use your medicine, and now I am 125 lbs. I feel like a new woman, and my health is perfect. I can do all the work I want to, and I am happy and contented. I am a great believer in your medicine, and I will recommend it to all my friends."

PATENTS! PATENTS!

GRATEFUL-COMFORTING.

EPPE'S COCOA.

BREAKFAST.

"By a thorough knowledge