

A REVISION.

How fresh in my mind are the scenes of my girl's
As my recollection presents them to view
The kitchen, the wash-tub and knots of green
And all the hard work I had then to go through
The bread I must knead out and doughnuts to
The view for the threshers and town-folk no
The wash-tub I must rub out with powder and
The leaky old wash-tub, remembered so well
The wash-tub, the wash-tub, the iron-bound
The back-breaking wash-tub that sat on the
The cows I must milk ere the breakfast was
The beds I must make ere the dinner begun
The dishes to wash when the men folk were
The iron-bound wash-tub, the iron-bound
The wash-tub, the wash-tub, the iron-bound
The back-breaking wash-tub that sat on the
The old worn-out vessel, I now think with
Has gone where it will never trouble me
I view the steady now, with exquisite pleasure
Machines which prevent the old backaches of
The long removed from that hard situation
Few tears of regret do intrusively swell
When fate conspires to my father's old farm-
With soft-soap-streathed wash-tub way out on
The wash-tub, the wash-tub, the iron-bound
The back-breaking wash-tub that sat on the
—Christian at Work.

BUNKO ON SHIPBOARD.

A Game Often Played on Raw Naval Recruits.

ISTAKES will happen. A number of sailors had assembled at the usual place in Chicago, but the cap'n, for some unknown reason, was absent. The deck was on deck, however. As this was a rare opportunity for some one to start and finish a story, provided the cap'n hung back long enough, it was suggested that Watkins tell one.

"Well," said Watkins thoughtfully, "I don't know any good ones, except about a drunk barber I got afool of in 'Frisco. I was doin' some work on the vessel's stern alongside the dock when this drunk barber comes bowlin' along and wants to bet me \$10 that he could stand with his heels on the string piece of the dock, turn a back somerset out over the drink and land back on the deck again without wettin' his hair. I'd never set eyes on the chap before, and didn't know but what he might be a scrobat. So I says—
"How did you know he was a barber?" asked the lubber.

This question brought Watkins up with a round turn. He looked rather foolish for a moment, and then said:
"I wasn't exactly sure he was a barber, but I always put these shore folks down for something or other. The cut of this fellow's jib made me think he was a barber, and I had him so fixed in my mind."



"I told him I didn't want to make no money on him or his acts, so he said he would turn a flip-flop anyhow. Pulling off his hat and coat he backed up to the edge of the dock and made a—
"Speaking about bunko-stearers always reminds me of a shipmate I once had named Ward," remarked the cap'n, who had turned up and quietly slid into a seat next to Watkins.

An involuntary groan escaped Watkins as the skipper's voice smote in his ears. He was just warming up to his story, but when the interruption came he lost all interest and mumbled something about some people he knew always cutting in across another fellow's bows when he had the right of way.
"I'm not kicking about anybody in particular that I know of," said the cap'n, looking at Watkins, "but it does make me tired to be round where one windy man wants to do all the talking himself. Still if a man wants to talk, why, for God's sake, go ahead and talk. That's all I've got to say." And the cap'n gazed moodily into the water.

Watkins commenced to whistle a nameless tune; the other sailors winked at each other, and it looked as though the party was going to break up when the lubber came to the rescue with:
"I say, cap'n, what did you say Ward's first name was?"
"He had no front name that anybody ever heard of," replied the cap'n, brightening up. "All hands called him 'Starboard Nose' or 'Old Ward.' He was over 80 years old and had been a sailor longer than he could remember. His back was double the size of any ordinary nose and had been broken and showed over till it laid flat against the right side of his face, which was full of wrinkles and as expressive as a bladder full of putty. That's the way he got his name, 'Starboard Nose.'"
"And did he steer the bunko boat on your ship?" asked the innocent lubber.
"No, my son," replied the skipper, mildly, "there is no such boat aboard

REAL RURAL READING

WILL BE FOUND IN THIS DEPARTMENT

Of Interest to the Farmer, Dairyman, Gardener, Housewife and Kitchen Maid—General Notes.

THE FARM.

Money Making for Farmers' Wives.

COUNTRY women living near towns or cities have many ways of "turning an honest penny." If they but keep eyes and ears open to the wants of those dwelling in town.

One way is to sell cold corn meal mush. Make thin cakes or squares, of suitable size to slice for frying, and sell one large nut for a dozen.

Another is to sell small jars of jam. One's grocer, if one be a regular customer, would sell them, but a better way would be to go from house to house, delivering and taking orders.

One woman, whom we know, sells yeast to her neighbors. It could also be sold by the grocer, if it were known to be always good, for housekeepers complain that factory-made yeast is often poor.

Another lady adds several dollars to her income by selling the soft cheese made from thick sour milk. She prepares it ready for the table, and takes it to her grocer by the quantity, and he sells it by the pound, charging her a small commission.

We do not remember how it retails, but we do know that we have gladly paid our milkman five cents a pound for dry cheese, afterward adding cream and seasoning to our own.

Still another raises large quantities of melons and cucumbers. The latter she engages to grocers at so much per dozen, and packs them down in salt by the barrel.

Home-made pickles of all kinds find a ready sale, if they are engaged to the grocer early in the season.

Perhaps the best selling ones are cucumbers and sliced tomato pickle; then pickled cress, chow-chow, peppers, mangoes (small green musk-melons), cauliflower, watermelon rinds and mixed pickles.

If one has not many jars and is afraid to risk buying them at the start, put them in large jars and let the grocer sell them by the dozen or pint according to variety. It will probably pay better to ask the grocer to sell on commission than to sell them by the quantity. If he is used, ask ten cents extra for each—at least that is what we pay—the money to be refunded if the jar is returned.—*Farm, Field and Stockman.*



"Among other things the recruit was given a bed, consisting of a hair mattress, a double blanket, and a hemstitched hammock of four-ounce canvas six feet long, four feet wide, and with twelve eyelet holes in each end. Along with the outfit came a hank of new shirt—lacy collar—and a thirty-foot rope for lashing the hammock. It was quite a trick to cut the clew lines and rig them in the eyelets and rings so that the hammock would hang right when slung to the hooks. Old Ward was always on the lookout for this job, for which he charged fifty cents. Sometimes he would strike a bull-headed lubber who thought he was smart enough to sling a hammock himself. In a case of this kind Ward would reason kindly with the imaginary sailor, placing particular stress on the ridiculously low price for which he offered to do the job and the neatness with which it would be done. If he gave in then all was well, and if he didn't Ward knew how to fix him.

"Dropping off to one side the crafty old tar would wait until the hand-down sailor had slung his hammock. Nine times out of ten it was a rickety, bungling, lopsided job that would make a sailor's heart ache. In spite of his bigotry the lubber could see that something was wrong, but he didn't know what it was. This was where 'Starboard Nose' bore down on his victim. Placing his grizzled paw affectionately on the young man's shoulder he would begin in a tremulous voice:

"My lad, sixty-five years ago I was a bright and handsome boy like you, but I was raised a pet, which made me willful and headstrong. So I ran away from my ma and shipped in the navy. When I first went aboard the ship they gave me a hammock just like that, and a kind-hearted sailor offered to sling it for fifty cents. But I rudely repulsed him and slung the hammock myself. That night it broke down and—
"Here the old cuss would place his finger alongside of his battered nose and burst into tears. With one final glance at that hideous beak the startled youngster would haul out fifty cents and Ward would tackle the hammock."
"Is that the way he really hurt his nose?" asked the lubber.
"Naw; got drunk and fell head first into a shot locker."

A First-Class Advertising Scheme.

"It's mighty hard work getting any free advertising out of our newspaper people nowadays," sighed the advance agent of a mammoth allied circus as he passed a stack of coin over the business office counter the other morning.
"Somebody doesn't seem to like us," he used to say. Same on the Eastern coast, too. I noticed it particularly regarding a little scheme I worked, way down at Galveston last fall."

"How was that?"
"Well, you see, I was on my way to that city by steamer in advance of our show, when I struck a great scheme. I bought two dozen empty pop bottles and as many steaks from the steward. Then I got a bottle of arsenic from the medical stores and rubbed it into the steaks. I put some of our bills into the bottles, tied 'em inside each, and dropped 'em on board as we entered the harbor. My calculation was that the sharks would swallow the meat, be poisoned, float ashore, would be cut open, the bills found and the whole thing be written up by the reporters in great shape."
"How did it work?"
"Like a charm—my part of it, I mean. Nine sharks altogether stood in with the show, but every time one came ashore I got a note from every editor in the place proposing to write the thing up, with a snap camera cut of the shark, at the regular rates."

"Pretty mean, that."
"Mean! I should say so. The only paper that referred to it all was one we gave sixty-four free passes to. The day we left town it remarked that our show was enough to kill a blind nigger—let alone sharks."—*Denver Tribune.*

If you think nobody cares for you, just stand up at the circus. You will be surprised at finding how many people will take an interest in your uprising and downfall.

THE FIGGERY.

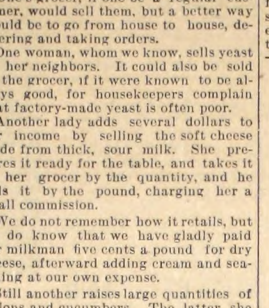
How to Avoid Disease.

A great many farmers do not study the science of feeding. A grown hog can not be fed like a pig, nor a shoot like a sow. This matter can not be trusted to hands that have had no experience. Food is not always prepared in proportion to the swine to be fed. The tendency is to overstock instead of exercising judgment and proper care. Consequently our market gets flooded with diseased hogs. In my opinion, the only proper method in the management of swine in large numbers is in colonizing wild young, and also in fattening the swine in portable, small houses with partitions. Let them sleep in pairs, for disease spreads more rapidly and will linger longer about the nest than in all other places. Piggeries retain the disease much longer than fattening pens. Deep houses, where the sun and fresh air can not enter, are fever harbors. Movable platforms, to feed on, made in sections, houses made reversible, so as to front toward the south in winter and toward the north in summer, will make a shady place in hot weather, and will protect the swine against cold north winds. Sectional, movable floors should be used in wet weather.

THE DAIRY.

A Merciful Stanchion.

The accompanying illustration, taken from the *Rural New Yorker*, is of a stanchion that will recommend itself to every farmer who has stall room for cattle.



A MERCIFUL STANCHION.

It is hung at the top and bottom on a short chain, slack enough to give several inches play in any direction, allowing the cow to rise in an easy and natural manner. It gives her as much freedom and comfort as possible and keeps her in place, is strong, and neat in appearance. The width of the stall will depend on the cattle; 3½ feet is, perhaps, a good average width; Jerseys and the smaller breeds may do with less, while the Short-horns and Holsteins may need more. The same is the case with regard to the floor; taking 4½ feet as the average length, make the gutter 8 inches deep and 14 inches wide, then the manure will not cause trouble. Matings should be 16 inches wide at the bottom, 2 feet at the top and 3 feet deep, with a door in front, so that they can be easily cleaned out.

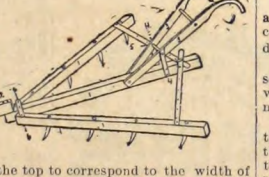
Dairy Notes.

We shall never have good sweet butter as long as the pastures in summer are full of weeds.

If the butter will not come try adding warm water, with a little salt to the cream. It is highly recommended.

When savdust can be had would you advise its use for bedding cows? asks a correspondent. Yes, it makes good bedding.

WHILE milk and butter, of course, take something from the soil, we need not worry about the matter. Dairying will never ruin the soil.



The oleomargarine people are all the time trying to force their compound down the throats of the people. Let us give them more and sharper laws upon the subject.

POTATOES are recommended for feeding cows for four or five weeks before calving, as a preventive of milk fever. Any sort of feeding that will prevent costiveness is good.

An exchange says that not one purchaser is so satisfied with the cheese he buys. Well, if that is true, the cheese market must necessarily be in a deplorable condition, and cheese makers should seriously inquire into the cause.

NOW LET us go for our legislators to induce them to pass a bill that will compel the public eating-houses to give notice to the public that they serve oleomargarine, if they do it. The sale of oleomargarine is increasing, and the chief and almost only cause of it is that hundreds of hotels, restaurants, and boarding-houses defraud their customers by serving the stuff on their tables.

We see it stated that putting kerosene in the churn, in making kerosene emulsion, does not improve the churn for making butter afterwards. We have no slightest idea that there is a man who is so much of an idiot that he would attempt to use the same churn for both purposes.

ORCHARD AND GARDEN.

Some Suggestions.

ONION sets, to produce a good crop, should be perfectly formed—a perfect onion in miniature, as some one put it. Do not give the plants in the house too much water, and if the temperature is low they will need less water, remember, than if it is high.

SOME one advises setting small-sized evergreens in boxes in the hallways. If people would set them out-of-doors it would be perfectly satisfactory.

MAINTAIN the garden, if you desire to make money from it. After you have manured it, manure it again. There is not much danger in getting too much manure on a market garden.

NOW suppose that we set out some ornamental trees upon that farm that is not a tree on it. Our Western people, in their new homes, will find it to be a good investment.

TO ACHIEVE the highest success in fruit growing it must receive the greater part of the grower's time and attention. The average farmer hardly has the time to grow fruit extensively.

NOW comes a horticultural writer and advocates discarding the Crescent strawberries altogether, because, he says, there is more money in other varieties.

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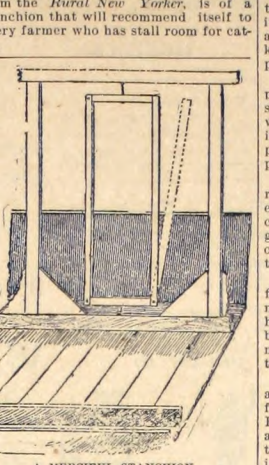
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Goodness, if we could only induce every man to find out just what variety is the best and most profitable for him to grow, it would be all there is on the subject. The Crescent will continue to be grown.

If nitrate of soda will increase the yield of fruit, one-half what is claimed for it, it is worth trying. The claim is that it will double the yield of strawberries and raspberries, especially if grown on a hill.

ONCE in a while some one breaks loose in the agricultural press with advice to women to cultivate strawberries. As the agricultural press reaches farmers' wives almost wholly it must be said that the advice is in every way good. It is real for those fellows to suggest to the average farmer's wife that she might find something to do if she would look around carefully.—*Western Rural.*

THE HOUSEHOLD.

Hints to Housekeepers.

CANDLES that have been frozen never drip.

In roasting meat turn with a spoon, instead of a fork, as the latter pierces the meat and lets the juice run out.

A TEASPOONFUL of cornstarch mixed with a cupful of salt will remove all possibility of dampness in the shaker.

THIN glass is too good a conductor of heat to be advisable for keeping toilet creams, which preserve their quality best in thick queensware or pottery.

INSTEAD of putting food into the oven to keep hot for late comers, try covering the meat with a tin and pouring over to a basin of hot water. This plan will keep the food hot, and at the same time prevent it from drying.

BOILED eggs, to slice nicely, should be put over the fire in cold water, and should remain fifteen minutes after the water begins to boil, and allowed to cool in the same water. If cooled by dropping them into cold water they will not peel smoothly.

By applying a little of the best carborundum oil varnish carefully with a camel's hair brush to the edge of broken china, the parts being neatly joined together, the fracture will, when thoroughly dry, be hardly perceptible, and the china will stand fire and water.

ONE should be careful to have shell fish as fresh as possible. Lobsters are much better if bought alive and boiled at home. Plunge them into strongly salted boiling water and boil thirty or forty minutes. They are unfit to eat later than fifteen hours after they are boiled.

At this season all winter vegetables are improved by soaking them in water for an hour or more before they are used. Potatoes, beets, and other winter roots are improved by being soaked at least twelve hours in cold water. This soaking removes the strong flavor acquired by all vegetables kept in cellar bins.

An English way to cover flower pots is to paste the narrow ends of the tissue-paper sheet together and cut it of the right height, making the top edge tulip pointed. Crimp the paper together in the same way as the lamp shade; this will bring it about the right size to fit an ordinary flower pot. Finish with a ribbon of the same shade.

SHEETS, pillowcases, tablecloths and napkins should not be hemmed until they have first been shrunken; but before the shrinking process each one should be soaked into its proper length. If this is done, they will always be evenly when ironed, which is not the case if made up without shrinking, or if shrunken in the piece, and then made into its proper lengths. Sheets and pillowcases should be torn by a thread; tablecloths and napkins should be cut by a thread.

THE KITCHEN.

Sauce for a Duck.

The juice of 4 lemons may be squeezed into a plate, add 1 cupful of oil, a little salt, and some pepper, in which gravy the very rare slices should be soaked a moment before handing them around.

Dutch Sauce for Fish.

Put the yolks of four eggs, well beaten, into a stewpan, with two tablespoonfuls of cream, a large piece of butter, a teaspoonful of Chili or Taragon vinegar, pepper, salt and a little nutmeg; set it on a very moderate fire until it has a thick, creamy appearance, stirring it constantly, using care that it doesn't curdle, which it will surely do if allowed to boil.

Scalloped Scallops.

Remove the scallops from the shell, cut off their beards and divide each into three or four pieces; fry some bread crumbs in butter, adding salt and pepper to them; fry the scallops in butter, until delicately browned; then pack them nicely in the shells, put a spoonful of cream on each, and brown the tops and serve hot.

Baked Haddock.

Thoroughly clean and dry the haddock; fill the inside with veal stuffing; sew it up, and curl the tail into the mouth; wipe it over with egg and strew bread crumbs over all, and pieces of butter also; place in a good oven and bake about three-quarters of an hour; serve with anchovy sauce.

To Dress the Inside of a Sirloin.

Cut the inside from a sirloin of beef, and put into a stewpan with 1½ pints of good gravy, a tablespoonful of ketchup of any kind, a little mace, pepper and salt; stew it slowly about an hour, and serve with piquante or horse radish sauce.

How Richmond Was Surrendered.

When the van of the Northern army, under the command of Col. Stephens, came in sight, we (the Richmond City Council), under a flag of truce, met them, when Mr. Mayo then and there surrendered the city in proper form. We then entered our carriages, and preceded by a portion of the enemy's cavalry, returned to the city. The command went direct to the Capitol, where, after hoisting the United States flag and establishing his headquarters he at once turned his earnest endeavors to bring order out of chaos and protect both persons and property. The conduct both of the officers and soldiers in their attempts to stop the spread of the fire and extinguish the flames is deserving of all praise. The aphorism, "One spark of nature makes kindred of us all," was never more fully exemplified than on that day, when I saw the elite white citizen of the day, and the recent negro slave, and the Yankee officer and soldier, vying with each other to best protect and subserve the public interest. If the flames were not stopped, it was no fault of the people or soldiers, but because the devouring element had got beyond control.—*Letter to Richmond Dispatch.*

PASSE women risk much on the hazard of the dye.—*Times 2/11/93.*

Talk's cheap, but when it's backed up by a pledge of the *hard cash* of a financially responsible firm, or company, of world-wide reputation for fair and honorable dealing, *it means business!*

Now, there are scores of sarsaparillas and other blood-purifiers, all cracked up to be the best, purest, most peculiar and wonderful, but bear in mind (for your own sake), there's only *one guaranteed* blood-purifier and remedy for torpid liver and all diseases that come from bad blood.

That *one*—standing solitary and alone—sold *on trial*, is Dr. Pierce's Golden Medical Discovery.

If it don't do good in skin, scalp and scrofulous diseases—and pulmonary consumption—is only lung-scrofula—just let its makers know and get your money back.

Talk's cheap, but to back a poor medicine, or a common one, by selling it *on trial*, as "Golden Medical Discovery" is sold, would bankrupt the largest fortune.

Talk's cheap, but only "Discovery" is *guaranteed*.



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 cures, 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 50c and \$1 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.

All the Year

whether for
spring weakness,
summer faintness,
autumn illness, or
winter sickness,

Take Only

that medicine
which has stood the test
of years, viz.,

AYER'S Sarsaparilla

Cures others, will cure you.

Dyspepsia is the bane of the present generation. It is for its cure and its attendant, sick headache, constipation and piles, that

Tutt's Pills

have become so famous. They act gently on the digestive organs, giving them tone and vigor without griping or nausea. 25c.

SAMPLES SENT FREE of spring patterns with directions and receipts to match. Give last million rolls of dyes at wholesale prices.

White blanks, 4c to 8c; Colored, 6c to 10c; Embroidered, 10c to 20c; I will send you the most popular colors, and guarantee to save you money. Address: **WALL PAPER**, Wall Paper Manufacturing Co., 656 W. Alameda St., San Francisco, Cal.

The Soap that Cleans Most is Lenox.