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secret of good health of the head cool, the bowels open. Had an illness in our day, Aya's Pills would certainly have us, as so many of his doctors are doing. Dr. Farnsworth, of recommendations Aya's of all remedies for...

New Bedford, Mass., prescribed many of these Pills, in my practice, I pronounce them the best. State Assayer, Dr. Aya's Pills. I have made a special study of well-olated from inert mat- ters, chemically speaking, and as their medicinal- ity, certainty, and uni- formity, Aya's Pills contain the most valuable remedies in nature.

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rest and free. In the case with Pol- icy and great pain cure. It is only, for it contains the best, and most cer- tainly known to medical onest, for it does all it is honest, because it is tried. It only costs 10 try it, and you can buy drug store. Nervous- ness, neuralgia, pain in the All pains are relieved.

That cough. neglect what they call a cough, if not checked in time it will become a trouble. Scott's Emul- sion, with Hypophos- phite, is the best cough- er. Endorsed by thousands Palatable as milk. Try Druggists at 50c and

CURES

Liver Complaint, Dyspepsia, Biliousness, Sick Headache, Kidney Troubles, Rheumatism, Skin Diseases, and all the ailments of the blood from what- ever cause. Female Weakness and General Debility. Purely Vegetable. Rated, pleasant, effectual, safe.

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ND LUNG CURE. Price, 25c. and 50c. at all druggists and manufacturers. TON MEDICINE CO.

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185 and 186 WATER STREET, NEW YORK. I have a large stock of the best of all the goods in the world. I have a large stock of the best of all the goods in the world. I have a large stock of the best of all the goods in the world.

tyfer Pitcher's Castoria

is sick, we give her Castoria. A child, she cried for Castoria. Me Miss, she clung to Castoria. Children, she gave them Castoria.

TENTS

RADE MARKS AND COPYRIGHTS. All business in the U.S. Patent Office. I have a large stock of the best of all the goods in the world.

ANGLES!

ANGLES! HINGLES! I have a large stock of the best of all the goods in the world.

HINGLES!

HINGLES! I have a large stock of the best of all the goods in the world.

VELOPES.

VELOPES. I have a large stock of the best of all the goods in the world.

THE POET'S CORNER

Take care of the pennies. For, know, they are seeds. No matter how few they may be, if prudently planted, in time they will grow. To a thrifty and beautiful life. Take care of the pennies. The jewels of time. Life's sweet opportunities give. The brighter they flash— Oh, waste not one day of heaven. Take care, as you journey. Along the highway. Good care of your strength and your health. Without them it is vain. Are the blessings of earth. In vain all the blessings of heaven. Take care of your honor. Your name and your fame. Deal justly with men as you. And reach out to the poor. Who suffers so much for love. Take care of your footstep. And which way they tread. Press steadily on to the goal. Take care that you are right. And God will take care of your soul.

A Never Attain. Miss Bella Elliot, of Postville, Ont., writes: "My brother and I were both taken ill with a severe attack of diarrhoea, having used other remedies, we tried Dr. Fowler's Extract of Wild Strawberry, which gave us relief."

AS GOOD AS GOLD.

When my son Gregory married Miss Morrison, I gave him a piece of my mind and told him I didn't care if I never saw him again. Why? Oh, well, I didn't like her; she wasn't the sort of a girl I'd have chosen. I had never seen her, but I knew she was a good girl, and I thought, just from boarding school couldn't make a thing, or bake a loaf of bread; but there was Miss Fish, a plain girl, to be sure, but so good, a splendid housekeeper, and all that. I always liked Miss Fish; and Gregory to go marry Fanny Morrison. Well, as I said, I told him what I thought of him and her, and the boy showed his temper, and for six months I never saw him. I bore it as long as I could, but a mother must be a fool about her only boy; so one day, as he wouldn't come to see me, I went up to the office and walked up to the desk, and I was going to scold him, something came over me that made me choke to keep the tears back, and before knew it I had kissed and made friends.

"And now you'll go and see Fanny," said he; "and I'll find you there when I come home at night" and after a little coaxing I said I would go—and more than that, I went.

The house was a cunning little place a mile or two out of town, and I must say, it was very neat outside. I rang the bell; it shone as it ought to, and before it stopped tinkling some one opened the door. It was a pretty young woman in blue chitons, ruffled, and when I asked her if Mrs. Gregory was at home, she answered: "Yes, that's my name. I've been expect- ing you for an age, but better late than never."

"How did you know I was coming?" I asked, puzzled to know how she knew me, for we had never met before. "Oh, I don't know," said she. "Indeed, I had made up my mind you wouldn't; but it is a long way out here, I know. Come right up stairs. Miss Jones was here yesterday to see and bustle, but we will find as much as we can do the remaining between us."

"Cool," I thought. Then I said, "I suppose you're having a dress made?" "A suit," said she; "skirt, overskirt, basque and bodice. I do hope you will make nice tailor holes."

"I should hope I do," said I. "I would be ashamed of myself if I couldn't." "So many can't," said she; "but I told Miss Jones to send me an experienced hand, and she said there was no better than I began to understand. My daughter-in-law took me for a seamstress she expected, and if ever a woman had a chance, I had one now. Not a word did I say, only I wondered if seamstresses generally came to work in gingham silk and a cashmere shawl; and I sat down in the rocking chair she gave me and went to work with a will. I can sew with anyone, and as for button-holes—but this isn't my story."

She was a pretty girl, that daughter-in-law of mine, and very quiet and sociable. I talked of this and I talked of that, but not a word did she say of her mother-in-law. I spoke of people I had known who had quarrelled with their relations, but she did not tell me that her husband's mother had quarrelled with him at home.

At last I spoke right out about mother-in-law. I said: "As a rule, mothers-in-law and daughters-in-law don't agree." She said, "That's a very wrong state of things." "Well," said I, "I suppose it is; but how do you account for it?" "I suppose young people are selfish when they are first in love," said she, "and forget old people's feelings." "It was an answer I did not expect." "It is plain you are friendly with your mother-in-law," said I.

"I am sure I should be if I had ever seen her." "Oh, then, I have been misinformed," said I. "It was told that Mr. Gregory's wife was the son of Mrs. Bray who lives on the street."

"That is perfectly true, but still we have never met." "How singular!" said I. "I've heard she was a very queer old lady." "You haven't heard the truth, then," said my daughter-in-law. "My husband's mother is a very fine woman in every respect. But when my husband told her suddenly that he was going to marry a girl she never saw, she was naturally startled, and said some things about me, knowing I was fresh from boarding-school and no housekeeper, that offended Gregory, and there has been an

entrapment.

"I think my dear husband is a little to blame, and I have urged him a dozen times to go and see her. He is very fond of her and thinks she is like her in many things; but his temper is up, and it will take time to cool it; meanwhile, I feel quite sure if she knew me she would like me better. Perhaps this is a piece of vanity, but I should try to make her, you know, and I won't fall into absurd superstitions that a woman must hate her mother-in-law. I can't remember my own mother, and Gregory's certainly would seem to come next to her. Now you have the story, Mrs. Switzer."

"I am sure it does you credit, and the old lady ought to be ashamed of herself. I wanted to get up and kiss my daughter-in-law when she was there, but that would have spoiled my fun, so after that I sewed hard and didn't say much, and together we finished the pretty milk dress, and had just finished it when a key in the door caught both our ears."

"That is my husband," said my daughter-in-law; and I knew it was Gregory. Up stairs he came, two steps at a time, opened the door and looked at us with a bright smile on his face. "This is as it should be," said he, "Fanny, I shall kiss mother first, this time."

And he put his arms around us but, Fanny gave a little scream. "Oh! Gregory, what are you about? This is Mrs. Switzer, I have thought so all day. For you see I had burst out laughing, and had kissed Gregory back, and then kissed her."

"My dear, said I, 'I've played a little trick on you, or rather, let me play one on yourself, but you've turned out as good as gold. I could not get you to say a word against the old lady. I am Gregory's mother, my dear, and your's too, if you'll call me so.'"

"Indeed I will," said the dear girl; "but I have kept you sewing hard all day. You see I expected a Mrs. Switzer, and I—"

"We've been all the more sociable for that, my dear," I said; "and I'm glad it happened; I've been very foolish all the while, and Gregory has chosen a better wife for himself than I could have done."

And so I think today, for I believe there never was a better woman than Gregory's wife, Fanny.

Suffers from the effect of quinine, used as a remedy for chills and fever, should try Ayer's Cure. This preparation is a powerful tonic, wholly vegetable, and without a particle of any noxious drug. Warranted a sure cure.

The Little High-Chair.

There was an auction at one of the saloons recently. A pale, sad-faced woman, in a plain gown, stood in the crowd. The loud-voiced auctioneer finally came to a lot of plain and somewhat worn furniture. It had belonged to the pale woman and was being sold to satisfy the pledge on it.

One by one the articles were sold, the bureau to one, the easy rocker to another, and the bedstead to the third. Finally the auctioneer halted at a child's high-chair. It was old and rickety, and as the auctioneer held it up everybody laughed—everybody excepting the pale-faced woman. A tear trickled down her cheek.

The auctioneer saw it, and somehow a lump seemed to come up in his throat and his gruff voice grew soft. He remembered a little high chair at home, and how it had once filled his life with sunshine.

It was empty now. The baby laugh, the two little hands that were once held out to greet "papa" from that high chair were gone for ever.

He saw the pale-faced woman's piteous look, and knew what it meant; knew that in her eyes the little rickety high chair was more precious than if it had been made of gold and studded with diamonds.

In imagination he could see the little dimpled cherub which it once held, could see the chubby little fat grasping the tines of the rattle-box and pounding the chair full of nicks; could see the little feet which had rubbed the paint of the legs; could hear the crowing and laughing in glee, and now—the little high chair was empty! He knew there was an aching void in the pale-faced woman's heart; there was in his own.

"Don't laugh!" said the auctioneer softly, as somebody facetiously offered sixpence, "many of you have little empty high chairs at home which money would not tempt you to part with."

Then he handed the clerk some silver out of his own pocket and remarked, "Sold to the lady over there," and as the pale-faced woman walked out, with the little high-chair clasped in her arms, and tears streaming down her cheeks, the crowd stood back respectfully, and there was a suspicious moisture in the eyes of the man who had bid sixpence.—Detroit Free Press.

HOUSEHOLD HINTS.

PEACH CREAM.—Pare and stone a quart of very soft peaches. Add one pound of sugar and mash thoroughly. Add two quarts of rich cream and freeze.

PINEAPPLE SHORTCAKE.—Cut the pineapple into bits and cover with powdered sugar two hours before it will be needed. Bake the shortcake in layers, seasons them and fill in the pineapple, and serve hot with cream and powdered sugar. It is delicious; quite as nice as strawberry shortcake.

CHICKEN CROQUETTES.—Cut the meat of a chicken, or the remnants of Sunday's turkey or chicken dinner from the bones, mince fine, season with salt and pepper, and if you like, the juice of one lemon. Let stand an hour. Make a batter of two eggs to a pint of milk, a pinch of salt, and flour to make a batter. Stir the chicken into this and drop by spoonfuls into boiling fat. Fry brown, lay on paper to absorb the fat.

SWEET GRAPE WINE.—Twenty pounds of Concord grapes; three quarts water; cook twenty minutes in a porcelain-lined bottle, then strain through cloth. Add three portions of white sugar, and then when it is dissolved strain again, heat to boiling, fill pint or quart bottles full and seal instantly, using new corks and dipping cork and end of bottle into hot sealing wax. This is endorsed by the W. C. T. U.

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