

Tutt's Pills

After eating, persons of a bilious habit will derive great benefit by taking one of these pills. If you have been DRINKING TOO MUCH, they will promptly relieve the nausea. SICK HEADACHE, and nervousness which follows, restore the appetite and remove gloomy feelings. Elegantly sugar coated.

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Constipation

"For many years I was troubled, in spite of all so-called remedies I used. At last I found quick relief and cure in those pills yet thorough and really wonderful."

DR. KING'S New Life Pills

Lodish Schinckel, Buffalo, N. Y.
25 CENTS PER BOTTLE AT ALL DRUGGISTS.

Don't You Believe It.

Some say that chronic constipation cannot be cured. Don't you believe it. Chamberlain's Tablets have cured others—why not you? Give them a trial. They cost only a quarter. For sale by all dealers, adv.

Reggie Lee Edsel, a six-year-old boy of Concord, carried a piece of window glass half the size of a man's eye, behind his eye for three years. The other day the eye became inflamed and the glass worked out. The boy fell against a window three years ago and the piece of glass lodged behind his eye. He was treated at the time by a specialist and gave him no trouble until it became inflamed a few days ago.

The Best Cough Medicine.

"I have used Chamberlain's Cough Remedy ever since I have been keeping house," says L. C. Hames, of Marbury, Ala. "I consider it one of the best remedies I ever used. My children have all taken it and it works like a charm." For colds and whooping cough it is excellent. For sale by all dealers.

Great manufacturing corporations having so-called industrial railroads connecting their plants trunk lines may with trunk lines no longer receive demurrage or per diem charges and various other "allowances," according to a decision of the Interstate Commerce Commission. It was held that such practices are unlawful rebates which accrue to the benefit of the industries.

A COMPOSITE SKETCH OF ROBERT E. LEE AND THOMAS J. JACKSON.

Essay by Miss Mary White of Hawfields High School, read in the contest for the prize offered by the Graham Chapter Daughters of the Confederacy.

ROBERT E. LEE.

Robert E. Lee was born at Stratford, Westmoreland county, Virginia, on the 19th of January, 1807. His ancestors may be traced back to Launelot Lee of London, in France, who went with William the Conqueror, to England. During the reign of Charles I. Richard Lee, the great grandfather of Robert Lee came to the New World and settled in Virginia. Robert's father, who was General Henry Lee, married Annie Hill Carter, who came from one of the best families in Virginia.

As a boy, Robert was quiet and reserved. He liked to ride and hunt and was a good horseman. At school he was studious and ranked near the head of his class. While he was yet very young he expressed his wish to become a soldier, and all through his early school days he showed that he was best suited for a military life.

When he had finished his preparatory course he went to West Point. Here he stayed four years, and in all that time he received not a single bad mark or demerit. While there he became noted for two things, his punctuality and his neatness, and when he finished there he stood second in his class. When he was 22 years old he entered the Engineer Corps of the United States. He was engaged there in planning forts, changing the course of rivers, and other work of the same kind.

On the 30th of June, 1831 Lieutenant Lee was married to Mary Curtis, the great grand-daughter of Mrs. Washington. During the 15 years that followed Lee was busy with his work as Captain of Engineers. In 1846 war broke out between Mexico and the United States. Lee's service as an engineer was at once required, and he was sent to aid General Wool, in the North of Mexico. At first his work was to make roads and draw maps; to build bridges and plant big guns and guide the men who were going to fight. But later on he took part in the fighting. The fact that he rendered invaluable aid to his superior officers is proven by the words of General Scott, who was heard to say that great success in Mexico was largely due to the skill and valor of Robert E. Lee, and that Lee was the best soldier he ever saw in the field.

When the Mexican War was over, in 1848, Lee went home for a rest after which he was sent to West Point as Superintendent of the Academy from which he had graduated 23 years before.

After being three years at West Point he was sent to Texas as lieutenant of the Second Regiment of Cavalry. His duty there was to watch the Indians and keep them from killing the whites. His life there, almost cut off from civilization, was far from pleasant; but the idea of withdrawing did not occur to him. He was not a quitter. One of the letters he wrote home shows well how lonely his life was there. He wrote, "My daily walks are alone up and down the banks of the river, and my chief pleasure comes from the sight of the flowers and animals that I meet here."

About two years later, when he was at home on a furlough, the John Browns raid broke out and Lee was ordered to take a band of men and capture the leader.

When this was done he went back to his post in Texas. At this time the country was on the verge of the Civil War; and Lee was anxious to be back in his own State and share in her struggles.

When war came he was offered the chief command of the United States Army; but he could not fight against his Southland and his native State. So he turned his back on "wealth and rank and all that great power could give him, and offered his stainless sword to South." He took command of the Southern Army fully realizing the responsibility of his position and with a firm resolution to do his duty in upholding the cause of right.

There is no question as to Lee's personal bravery. We have abundant proof of his coolness in battle. Yet from what we know of his character, we cannot suppose that he was naturally reckless of peril, but by the time he entered the Civil War he had become so accustomed to fighting that he was as indifferent to bullets as rain drops, and went wherever duty called him without a thought of danger. He also has the reputation of being the most self-possessed general in history. An eye witness of Pickett's bloody repulse says, that whatever Lee's emotions were at that horrible moment there was no trace of them in his self-possessed bearing.

His camp, unlike that of most generals, was absolutely free from vice. Lee, himself was temperate in all his habits, and he demanded the same of all around him. There is no doubt as to the fact that his personal influence was

immense. His presence or the knowledge that he was looking on, always served as an inspiration to his men. Once, just before a battle, there was heard to pass from mouth to mouth, this simple command, "Remember General Lee is watching us." When ever he he thought that his presence was needed to encourage his men he would ride into the thickest of the fight, regardless of his safety. His deeds, more than his words, served to arouse the enthusiasm of the army; for Lee was certainly no orator. It has been said that the most eloquent address ever made Lee passed silently, with uncovered head, along the line, just before a battle.

As the war drew to a close Lee saw that the end must be, and the realization of his responsibility to the thousands who trusted him must have been terrible. At last the end came and Lee was forced to surrender; not because he was defeated, but because he had no more men and no more food. He had done all that courage and genius could do against such odds; and was, without doubt, the greatest general of his time.

After the war he returned to Virginia and there became President of Washington College, in Lexington. Here were passed the last few years of this noble life that had been spent in the service of others.

At his death, the loss was felt, not only in the South, for the North well realize that the country had lost one of her noblest men; and the whole nation mourned.

These beautiful words were said of him in a speech soon after his death: "General Lee's fame is not bounded by the continent. I rejoice that the South gave him birth; I rejoice that the South holds his ashes. But his fame belongs to the human race. Washington, too, was born in the South, but his fame belongs to mankind. We place the name of Lee by that of Washington. They both belong to the world."

THOMAS J. JACKSON.

Thomas J. Jackson, also a prominent Confederate general, was born in 1824, at Clarksburg, among the mountains of West Virginia. Jackson's family, unlike that of Lee, was very poor. His father, who was a lawyer, died when Thomas was three years old. Mrs. Jackson married again but her second husband was unable to support Thomas and he was sent to make his home with an uncle. Here he spent his boyhood working on the farm. Like Lee, he was fond of riding and became an excellent horseman.

In 1845, when he was 18 years old, he entered West Point, just as Lee had entered there when he was eighteen. At first Jackson was slow in learning from books, but by hard work and persistence he soon proved himself the equal of any of his classmates. His motto was, "You can be what ever you resolve to be," and he resolved to win success as a soldier. With this determination and with hard study he gradually worked his way up, until when he finished, he stood near the head of his class.

In the same year that he completed his course the Mexican war broke out, and Jackson, together with all other West Point graduates, was ordered into active service. It was in this war, at the battle of Churubusco, that Jackson won his first military fame, and gained the title of brevet-captain. Later at Chapultepec, he showed such courage and bravery, that he was warmly praised by his superior officers.

Upon the capture of the City of Mexico the war ended, and Jackson who was now a Major, was ordered with his command to Fort Hamilton, New York, Harbor. During his two years here he became deeply interested in religious work and joined the Episcopal Church.

After leaving Fort Hamilton he became professor of Natural Philosophy and Artillery Tactics in the Virginia Military Institute at Lexington. While teaching here married Miss Eleanor Junkin, who lived only 14 months. Four years later he married Miss Mary Morrison, the daughter of a Presbyterian clergyman. His life was then uneventful until the beginning of the Civil War.

When the Governor's message came that Virginia had left the Union Jackson was ready to fight for his native commonwealth. On the same day that he received the tidings he had led the boys whom he had been training and marched them away to battle.

Jackson himself, was made Colonel and put in command at Harper's Ferry. Like Lee he never made display, but went quietly into and out among his men without noise or bustle.

He still wore the uniform of his school and usually had his faded old cadet cap pulled down over his eyes.

In battle he threw his whole soul into the fighting. Nothing escaped his observation, and he left nothing undone that would give him the least advantage over the enemy. The secrecy and swiftness of his sudden attacks completely baffled the enemy, and with a small force he could throw a large army into complete confusion. In

the battle of Bull Run he gained the well known title of Stonewall, because of the firm stand he took there. On account of the exceeding vigor and promptness of action he was one of the best officers in the Southern army.

On January 31, 1862, he suddenly resigned his command on account of certain difficulties or jealousies, on the part of General Long. But Lee could not do without his "right hand," and Jackson was persuaded to resume his command. So great was Lee's confidence in Jackson that he was given control of half of the troops of Virginia, and was second in authority to Lee himself.

His active service in the battle of Fredericksburg—December 13, 1862, won for him the rank of Lieutenant-General.

Soon after this he was shot and fatally wounded by his own men who mistook him for a Union soldier. Everything possible was done to save his life, but it was of no avail. For a week he lingered, and to the last, thought and planned for his men. When he realized that the end had come, he said, "Let us cross over the river and rest under the shade of the trees."

His death was a severe blow to the South. There were good men in the army but no one had Jackson's power of infusing into the men his own relentless energy and unconquerable resolution. The North recognized the fact that Jackson was a great leader, and that his death removed one of the ablest generals of the Southern army; yet they said: "We wished his capture, not his death."

The fact that Jackson's life was appreciated by the North as well as the South, is proven by the words of a strong Republican who said when speaking of Jackson's character, "To inflexibility of purpose and profound religious convictions were added the most disinterested purpose and the most heroic courage. His zeal was as clear and constant as the light of a never obscured star. In all stages of the rebellion his soul was absorbed in the undertaking, and to his death he never wavered in the struggle."

At the time of Jackson's death Lee had just won his greatest victory, but his glory was clouded in his grief for his friend. General Lee wrote to his wife, May 11, 1863, "You will see that we have mourned the loss of the great and good Jackson. I know not how to replace him, but God's will be done."

These two men so closely united in their glorious service to the South, were in many ways, much alike. It is true that Lee had an advantage over Jackson in that he came from a noble and aristocratic family, but Jackson deserves all the more credit, because he was a self-made man. As generals, both were loved and revered by every soldier of the army. Not alone as generals, but as men, they must rank always among the greatest of all time.

AS IT IS TO-DAY.

Do you know The Youth's Companion as it is to-day, enlarged, improved, broadened in its range of human interest? You may remember it as it was. You ought to know it as it is now. You will be surprised at what a year's reading of The Companion will do for your family. No American monthly magazine offers such a quantity of reading and it comes weekly, too.

Father can find no better editorial page published. With its impartial comment, its Nature and Science, it will keep a busy man well informed. The Family Page, the Boys' Page, the Girls' Page, and the children's page, in addition to the serial stories and 250 other stories for all the family, suggest the lavish promise for its readers, and every line is published with a purpose.

No other American periodical covers the same field of interest or offers such a quantity of reading at so low cost. No other publication furnishes more inspiration or entertainment, or enjoys greater confidence.

If you are not familiar with The Companion let us send you three current issues, free, that you may thoroughly test the paper's quality.

THE YOUTH'S COMPANION,

144 Berkley St., Boston, Mass.

Sarah D. Barkley of Asheville has brought suit against the Asheville Light and Power Co. for \$30,000 damages. She says that as she was getting off a street car she was started before she cleared the steps and she was thus thrown to the ground and her hip fractured.

Every man has the hardest job. All are not fleas that backbite.

The fellow who is always crossing bridges before he gets to them never gets anywhere.

Some women mistake nervousness for pure meanness.

FOR NURSERY EATING

DELICIOUS PUDDINGS SUITED TO THE SMALL PEOPLE.

Grownups Also Will Enjoy These Recipes, Which Are of the Best—Lemon Rice Compound Especially Recommended.

Delicious Indian Pudding

Three cups of boiling water (in spider), one cup of meal added slowly, stirring and cooking well; put same into pudding dish and add one cup of molasses, two eggs well beaten, half a cup of brown sugar, pinch of ginger, salt to suit and one quart of milk, and after cooking in a little water; mix stuff as milk, and be sure not to stir; bake all day at back of oven. This has been served at church suppers, clambakes and even banquets. Will come out of an oven a deep red and rich with jelly. Served with cream is delicious, but eaten plain suits me.

Mother's Gingerbread Pudding

One cup of sweet milk, half a cup of molasses, half a cup of seedless raisins, chopped fine, half a cup of butter or suet (if the latter chop fine), half a teaspoon ground clove, nutmeg and cinnamon, one teaspoon of soda dissolved in a little water; mix stuff as pancakes and pour into covered pails; steam two and one-half hours. To be eaten with sour sauce.

Lemon Pudding

Soak for one-half hour a pint of bread crumbs in one quart of milk, then add the grated rind of two lemons, one cup of sugar, yolks of two eggs and pinch of salt and tablespoon of butter. Bake until done and cool just a little, and frost with the whites of two eggs beaten to a stiff froth first, then add one cup of sugar and juice of one lemon. Beat all together. Spread on pudding, set in cold water and bake a little.

Delicious Orange Pudding

Parse and slice five oranges, lay in deep dish and sprinkle with one-half cup granulated sugar, let stand two hours. Make a custard of one pint of sweet milk, yolks of two eggs, two tablespoons of corn starch. Stir custard to make it smooth. When cool pour over the oranges. Beat the whites to a stiff froth, add sugar and yolks of powdered or granulated sugar, place over custard and brown quickly in oven. Serve hot or cold. It is delicious either way.

Marshmallow Pudding

One pound of marshmallows, one quart of cream, chopped and mixed together with one pint of whipped cream. This makes a delicious pudding. Try it.

Lemon Rice Pudding

One cup of boiled rice, one pint of milk, grated rind of a lemon, butter size of an egg, yolks of two eggs. Bake 20 minutes, frost with the whites of the eggs beaten to a stiff froth, add sugar and juice of the lemon just after taking from the oven; return and brown lightly in a moderate oven. Very nice.

Queen Charlotte Pudding

One pint of bread crumbs, one quart of milk, one cup of sugar, yolks of four eggs, butter size of a walnut. Bake half an hour. Take out of the oven and cover with currant jelly. Beat whites of four eggs, one cup of sugar, juice of one lemon, spread over the jelly and brown in the oven. Very nice.

Corn Stars Pudding

One pint of milk, heated to boiling, stir in white of one egg, half a cup sugar, three even tablespoons corn starch, teaspoon vanilla and a little milk mixed together; boil until it thickens. Pour into small molds. Serve cold with following sauce: into one cup boiling milk stir one level teaspoon corn starch, yolk of one egg, quarter of a cup of sugar, teaspoon cocoa and a little cold milk mixed together. Let cook five minutes. Delicious.

Curry of Veal.

Two tablespoons butter or drippings, one and one-half onion, chopped; one slice of butter, three tablespoons flour, two cups of veal, salt and pepper.

Fry the onions in the butter or drippings, remove and fry the veal until it is brown. Transfer to a double boiler, cover with milk and cook until the meat is tender. Add the curry powder a short time before the time is done, and thicken the milk with flour before serving.

Fried Veal.

Take a chop cut of veal and have it cut in thin pieces. Then take one slice of fat salt pork, cut into dice and fry until crisp. Put veal in fat and fry until brown. Then take one slice of fat salt pork, put in oven or on back range for about 30 minutes or longer, and let it be a dish fit for a king. Before covering put on a cup of boiling water. This, with mashed potatoes and dandelion salad, a nice dessert and coffee, is a fine, nourishing meal.

Fruit Salad.

Beat yolks of four eggs till very thick; beat into them gradually one cup powdered sugar and one-half teaspoon salt. Add juice of two lemons and beat again. Peel and slice thin six bananas and four oranges; put in a deep dish a layer of bananas, then of dressing, then of orange and so on, having bananas on top, and pour the remainder of the dressing over it. Serve very cold.

To Cure Hams.

Seven pounds rock salt, five pounds brown sugar, two ounces saltpeter, two gallons water. Boil all together and skim. When cold, add two ounces cooking soda and pour over packed meat, which will be ready to use in a few days.

Its lots easier to put a fly to center than to put one out of the house.

Many a fellow whose mother thinks he is a credit to the race has long since been charged off to a profit and loss.

Often times handsome men overcome their handicap and make good anyway.

Oh, well, we be what we should be, when we should be what we should be.

PLATE-GLASS SHELVES BEST

Have Many Advantages, Which the Good Housekeeper Will Be Quick to Recognize.

Plate-glass shelves are much used over wash basins in bathrooms, as they look well and are easily cleaned. If you use one, be sure to set it on a slight angle, sloping toward the wall, so that articles placed upon it will not slip off into the wash basin and break it. A small washer placed under the lower arm of the brackets will give the desired slope.

When washing sponges a little borax put into the last rinsing water is very good to make the sponges glossy when ironed.

Shantung silk is popular for outdoor coats, and is usually lined with nlon. These coats are fascinating when trimmed with lace of deep ecru, or white or cream.

When matches are scratched upon light paint or woodwork, they leave an unsightly mark. This may be removed by rubbing the stain with a cut lemon.

To remove finger marks from varnished furniture sweet oil is very good; but kerosene used on waxed or oiled furniture gives better results. An extremely pretty dress of natural colored linen is made with a panel extending from the round neck to the hem in front. The neck and sleeves and finished with a scallop, buttonhole, while a wide black velvet girdle gives the long waistline effect. It is slipped through buttonhole openings either side of the panel and fastens in a bow with ends in back.

RECIPES THAT SAVE MONEY

Writer Shows How Same Effect May Be Obtained With Less Expenditure.

What may be done in the way of economical cutting of recipes may be seen from the following:

Coffee Cake (original recipe)—One and one-half cups of brown sugar, one cup of molasses, one egg, one-quarter pound of citron, one teaspoon of soda, two heaping cups of corn meal, one cup of strong coffee, four cups of flour, one tablespoonful of cinnamon. This was changed to read as follows: One and one-half cups of brown sugar, one cup of strong coffee, one-half cup of butter (part butter and part lard), one cup of raisins, one teaspoon of cinnamon, one-half teaspoon of cloves, two teaspoons of baking powder, two heaping cups of flour. Baked in a loaf this cake, without eggs or milk, was delicious.

A recipe for cornbread read like this: Two heaping cups of corn meal, one cup of flour, 2 1/2 cups of sweet milk, one tablespoon of lard, two tablespoons of sugar, two teaspoons of baking powder, one teaspoon of salt, two eggs. The eggs were omitted from this recipe, and either sweet or sour milk was used, soda being substituted for baking powder.—Pictorial Review.

Novel Ice Cream Freezer.
An ice cream freezer has been brought out by an English firm, which, it is claimed, begins despatching a continuous supply of ice cream turning the process is begun. The operation is directly opposite to that of the ordinary freezer, the ice and brine being placed in the cylinder, and the cream in the case, so that the lower part of the cylinder is submerged in it. A thin film of cream is frozen to the cylinder as it revolves, and is scraped off and deposited in a receptacle by means of the small chute.

Berry and Orange Preserve.
Boil together until soft four quarts of berries and 12 large, sour apples, adding no more water than necessary. Let drain over night, and for each pint of juice allow one pint of sugar. Put juice over fire with juice of two oranges, a little of the thin orange peel (but none of the white part), and one-half pound seedless raisins. Boil until orange peel and raisins are soft, then carefully skim them out. Add the sugar, which should first be thoroughly beaten in the oven, and boil about fifteen minutes.

Pickled Beets.
Pickled beets are made by selecting half-grown beets and boiling in lightly salted water until tender. Remove the skins without putting in water, as it is usually done, so that the bright red color can be retained. Have ready enough boiling-hot vinegar to cover the beets allowing one pint of sugar to each quart of vinegar, and a tablespoonful of mixed spices. Fill, sterilized, wide-mouthed jars as full as possible of the beets, pour in the boiling vinegar and seal.

Emergency Dessert.
Make an ordinary one-egg gingerbread, bake in two thin layers or bake in one and split. Fill with grape or currant jelly and cover top with whipped cream. Serve with the gingerbread in water. This is fine, quick, easy to make and economical.

Fruit Stains on Linen.
Smear the stains over with some pure glycerine. Leave the linen for an hour, and then wash in warm, soapy water. Repeat a second time if necessary.

Good Duster.
After washing dusters, dip them in kerosene and dry in the open air. This makes an excellent so-called "dustless" duster. Dry mops made of similia, treated with good effect.

A girl of eighteen has heart-throbs when you propose to her but one of forty has palpitations.

In the legislature do they railroad railroad bills on railroad wey bills?

For all the good it does some people, civilization may never have been invented.

Travelers in China are deeply impressed over the manner in which barbers shave their customers.

PUTTING UP THE PORK

SOME HINTS THAT MAY BE FOUND OF VALUE.

One Who Knows, Describes the Best Method of Pickling the Meat—that for Sausage Requires Different Arrangement.

After your pig is dressed and cut up let it stand for a day or two to get cool; then pack your salt pork in a clean barrel just as tight as possible, standing it sideways and packing around the sides of barrel first and then fill in the center, plating plenty of coarse salt between each piece. Now another layer of pork and more salt, and so on. We use a little water, so it will make its own pickle. Now for the hams, shoulders, cheeks, hocks, feet and all lean pieces. For every 20 pounds of meat add water enough to cover, one pound of brown sugar, one tablespoon saltpeter, one pound of rock salt. Cook the meat white hot. Ready for use in two weeks. Now take the belly strips and any lean pieces that you may have cut out from your salt pork and run them through your meat grinder for sausage meat, and to every pound of meat add four-fourth teaspoon salt, one heaping teaspoon salt and a small quantity of ginger. Mix well and turn in small cloth salt or sugar bags and press the mixture in hard. When you wish to use it, turn the bag back and slice it half an inch thick, and make it into cakes. The leaves are to be tried out for lard, also the gut fat, but don't try out the gut until you soak it over night in a large farm tank full and have leaved so much. The former uses salt and a small quantity of ginger. Mix well and turn in small cloth salt or sugar bags and press the mixture in hard. When you wish to use it, turn the bag back and slice it half an inch thick, and make it into cakes. The leaves are to be tried out for lard, also the gut fat, but don't try out the gut until you soak it over night in a large farm tank full and have leaved so much. The former uses salt and a small quantity of ginger. Mix well and turn in small cloth salt or sugar bags and press the mixture in hard. When you wish to use it, turn the bag back and slice it half an inch thick, and make it into cakes. 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