

BEECHAM'S PILLS

For all Bilious and Nervous Disorders, Sick Headache, Constipation, Weak Stomach, Impaired Digestion, Disordered Liver, and Impure Blood.

Beecham's Pills have the largest and most successful record in the world. This has been achieved without the aid of any medicine. It is a fact that Beecham's Pills are the only pills that have been sold for over 30 years without any change in their formula.

Ivers & Pond Pianos.
The Conservatory Expands.
The New England Conservatory of Music is now moving into its new building on the Back Bay. This is the largest school of music in the world, and its pre-eminence among American institutions has been demonstrated ever since it was founded in 1853 by Dr. Eben T. Ivers.

From the Boston Herald, the leading newspaper of New England, in its issue of July 1, 1902.

W. J. WHEELER, Agent,
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Don't fail to see the

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We also have Second Hand Machines, Rakes, etc., at good bargains. A good line of repairs always on hand.

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THE PUZZLER

No. 286—Numerical Enigma.
I am composed of nine letters and am a great invention.
My 1, 2, 3, 4 is a story.
My 5, 6, 7, 8, 9 is a fruit.
My 9, 7, 8 is a musical instrument.

No. 287—Automobile Puzzle.
2 3 4 5 6 7 8 9
10 11 12 13 14 15 16 17 18 19 20 21 22
23 24 25 26 27 28 29 30 31 32 33 34 35
36 37

From 1 to 4, a color; from 5 to 8, to decrease; from 9 to 13, piles of rocks; from 14 to 22, installing; from 23 to 26, small children; 27 and 28, to exist; 30 and 31, a father; from 32 to 35, a plant having an edible bulb; 36 and 37, a pronoun; from 9 to 27, a lump; from 5 to 28, to squander; from 1 to 23, begins; from 3 to 18, a girl's name; from 4 to 32, cozy places; from 30 to 36, a wharf; from 20 to 37, the Abyssinian ox; 22 and 35, to pass from one place to another.—St. Nicholas.

No. 288—Beholdings.
Behold once more and leave profit.
Behold a weapon and leave a fruit.

No. 289—A Hidden Proverb.
(Six words.)
1, 2, 3, There's a land that bears a well thought 'tis but a little spot.
4, "Be this," she cried as she winged her flight.
5, "My welcome gift at the gates of light."
6, She soon began her daily dance.
7, To chide the man who married the maid.
8, I shot an arrow into the air;
9, I felt to earth, I know not where.

No. 290—Word Hunt.
By selecting letters from each of these words form a new word which will define the original word.
1. Acknowledge. 2. Answer. 3. Decline. 4. Produce. 5. The verb. 6. Produce. 7. Val. 8. Studious.

No. 291—Charade.
High in my first they waved the flag
Mid shouts of wild applause.
And soldiers brave marched to my first
And fought to win the cause.

No. 292—Diamonds.
1.—A letter in theatrical. 2. An acoustical. 3. A letter in Katherine. 4. In Colorado. 5. A pronoun. 6. Walks through water. 7. A kind of car. 8. Full of mystery. 9. With drawn. 10. A cavalry sword. 11. In express.

No. 293—Rhyming Blanks.
Fill the blanks with words of one syllable, all rhyming with the first missing word.
1. My sister — had a pretty — of gold beads.
2. The — will help the growing —.
3. He broke the window — with his —.
4. He worked with all his might and —.
5. That dog is the — of my life.
6. Will you — to speak with me?
7. The moon is on the —.

No. 294—Key to the Puzzle.
1. Table. 2. G. 3. E. 4. E. 5. S. 6. S. 7. H. 8. S. 9. S. 10. S. 11. S. 12. S. 13. S. 14. S. 15. S. 16. S. 17. S. 18. S. 19. S. 20. S. 21. S. 22. S. 23. S. 24. S. 25. S. 26. S. 27. S. 28. S. 29. S. 30. S. 31. S. 32. S. 33. S. 34. S. 35. S. 36. S. 37. S.

No. 295—A Familiar Proverb: First catch your hare, then cook it.

No. 296—Insects: 1. Fly. 2. Spider. 3. Cricket. 4. Butterfly. 5. Firefly.

No. 297—Progressive Enigma: Caterpillar. 1. One. 2. Two. 3. Three. 4. Four. 5. Five. 6. Six. 7. Seven. 8. Eight. 9. Nine. 10. Ten. 11. Eleven. 12. Twelve. 13. Thirteen. 14. Fourteen. 15. Fifteen. 16. Sixteen. 17. Seventeen. 18. Eighteen. 19. Nineteen. 20. Twenty.

No. 298—Word Square: 1. None. 2. Over. 3. Near. 4. Error. 5. Denial. 6. Riddle. 7. Denial. 8. Error. 9. Denial. 10. Riddle. 11. Denial. 12. Error. 13. Denial. 14. Riddle. 15. Denial. 16. Error. 17. Denial. 18. Riddle. 19. Denial. 20. Error.

No. 299—A Familiar Proverb: First catch your hare, then cook it.

No. 300—Insects: 1. Fly. 2. Spider. 3. Cricket. 4. Butterfly. 5. Firefly.

No. 301—Progressive Enigma: Caterpillar. 1. One. 2. Two. 3. Three. 4. Four. 5. Five. 6. Six. 7. Seven. 8. Eight. 9. Nine. 10. Ten. 11. Eleven. 12. Twelve. 13. Thirteen. 14. Fourteen. 15. Fifteen. 16. Sixteen. 17. Seventeen. 18. Eighteen. 19. Nineteen. 20. Twenty.

No. 302—Word Square: 1. None. 2. Over. 3. Near. 4. Error. 5. Denial. 6. Riddle. 7. Denial. 8. Error. 9. Denial. 10. Riddle. 11. Denial. 12. Error. 13. Denial. 14. Riddle. 15. Denial. 16. Error. 17. Denial. 18. Riddle. 19. Denial. 20. Error.

No. 303—A Familiar Proverb: First catch your hare, then cook it.

No. 304—Insects: 1. Fly. 2. Spider. 3. Cricket. 4. Butterfly. 5. Firefly.

No. 305—Progressive Enigma: Caterpillar. 1. One. 2. Two. 3. Three. 4. Four. 5. Five. 6. Six. 7. Seven. 8. Eight. 9. Nine. 10. Ten. 11. Eleven. 12. Twelve. 13. Thirteen. 14. Fourteen. 15. Fifteen. 16. Sixteen. 17. Seventeen. 18. Eighteen. 19. Nineteen. 20. Twenty.

No. 306—Word Square: 1. None. 2. Over. 3. Near. 4. Error. 5. Denial. 6. Riddle. 7. Denial. 8. Error. 9. Denial. 10. Riddle. 11. Denial. 12. Error. 13. Denial. 14. Riddle. 15. Denial. 16. Error. 17. Denial. 18. Riddle. 19. Denial. 20. Error.

No. 307—A Familiar Proverb: First catch your hare, then cook it.

No. 308—Insects: 1. Fly. 2. Spider. 3. Cricket. 4. Butterfly. 5. Firefly.

No. 309—Progressive Enigma: Caterpillar. 1. One. 2. Two. 3. Three. 4. Four. 5. Five. 6. Six. 7. Seven. 8. Eight. 9. Nine. 10. Ten. 11. Eleven. 12. Twelve. 13. Thirteen. 14. Fourteen. 15. Fifteen. 16. Sixteen. 17. Seventeen. 18. Eighteen. 19. Nineteen. 20. Twenty.

No. 310—Word Square: 1. None. 2. Over. 3. Near. 4. Error. 5. Denial. 6. Riddle. 7. Denial. 8. Error. 9. Denial. 10. Riddle. 11. Denial. 12. Error. 13. Denial. 14. Riddle. 15. Denial. 16. Error. 17. Denial. 18. Riddle. 19. Denial. 20. Error.

No. 311—A Familiar Proverb: First catch your hare, then cook it.

No. 312—Insects: 1. Fly. 2. Spider. 3. Cricket. 4. Butterfly. 5. Firefly.

No. 313—Progressive Enigma: Caterpillar. 1. One. 2. Two. 3. Three. 4. Four. 5. Five. 6. Six. 7. Seven. 8. Eight. 9. Nine. 10. Ten. 11. Eleven. 12. Twelve. 13. Thirteen. 14. Fourteen. 15. Fifteen. 16. Sixteen. 17. Seventeen. 18. Eighteen. 19. Nineteen. 20. Twenty.

No. 314—Word Square: 1. None. 2. Over. 3. Near. 4. Error. 5. Denial. 6. Riddle. 7. Denial. 8. Error. 9. Denial. 10. Riddle. 11. Denial. 12. Error. 13. Denial. 14. Riddle. 15. Denial. 16. Error. 17. Denial. 18. Riddle. 19. Denial. 20. Error.

No. 315—A Familiar Proverb: First catch your hare, then cook it.

HOMEMAKERS' COLUMN.

From the destruction of the word a croquette should be something crisp or crackling. To buy fresh food for this purpose is a waste of time, but many people do it. Croquettes may be made of any food material and formed in any shape. The crisp, brown outside and the soft, moist inside are the essential qualities of a croquette. They are made of meat, fish, or vegetables, and are fried in deep fat. They are a delicious and economical dish, and are well adapted for entertaining.

The ideal croquette should be soft and creamy inside when served, and crisp and golden outside. It should be of a uniform shape, and should be cooked evenly. The following are some of the best recipes for croquettes.

Meat Croquettes.
Take one pound of lean beef, cut into small cubes, and boil in water until tender. Drain off the liquid, and add one onion, one carrot, and one stalk of celery, cut into small pieces. Boil for one hour, and then add one cup of milk and one cup of water. Simmer for one hour, and then add one cup of rice and one cup of macaroni. Cook for one hour, and then add one cup of breadcrumbs and one cup of eggs. Mix well, and form into croquettes. Fry in deep fat until brown, and serve with a tomato sauce.

Fish Croquettes.
Take one pound of cod fish, cut into small cubes, and boil in water until tender. Drain off the liquid, and add one onion, one carrot, and one stalk of celery, cut into small pieces. Boil for one hour, and then add one cup of milk and one cup of water. Simmer for one hour, and then add one cup of rice and one cup of macaroni. Cook for one hour, and then add one cup of breadcrumbs and one cup of eggs. Mix well, and form into croquettes. Fry in deep fat until brown, and serve with a tomato sauce.

Vegetable Croquettes.
Take one pound of potatoes, cut into small cubes, and boil in water until tender. Drain off the liquid, and add one onion, one carrot, and one stalk of celery, cut into small pieces. Boil for one hour, and then add one cup of milk and one cup of water. Simmer for one hour, and then add one cup of rice and one cup of macaroni. Cook for one hour, and then add one cup of breadcrumbs and one cup of eggs. Mix well, and form into croquettes. Fry in deep fat until brown, and serve with a tomato sauce.

Chicken Croquettes.
Take one pound of chicken, cut into small cubes, and boil in water until tender. Drain off the liquid, and add one onion, one carrot, and one stalk of celery, cut into small pieces. Boil for one hour, and then add one cup of milk and one cup of water. Simmer for one hour, and then add one cup of rice and one cup of macaroni. Cook for one hour, and then add one cup of breadcrumbs and one cup of eggs. Mix well, and form into croquettes. Fry in deep fat until brown, and serve with a tomato sauce.

Beef Croquettes.
Take one pound of lean beef, cut into small cubes, and boil in water until tender. Drain off the liquid, and add one onion, one carrot, and one stalk of celery, cut into small pieces. Boil for one hour, and then add one cup of milk and one cup of water. Simmer for one hour, and then add one cup of rice and one cup of macaroni. Cook for one hour, and then add one cup of breadcrumbs and one cup of eggs. Mix well, and form into croquettes. Fry in deep fat until brown, and serve with a tomato sauce.

Liver Croquettes.
Take one pound of liver, cut into small cubes, and boil in water until tender. Drain off the liquid, and add one onion, one carrot, and one stalk of celery, cut into small pieces. Boil for one hour, and then add one cup of milk and one cup of water. Simmer for one hour, and then add one cup of rice and one cup of macaroni. Cook for one hour, and then add one cup of breadcrumbs and one cup of eggs. Mix well, and form into croquettes. Fry in deep fat until brown, and serve with a tomato sauce.

Egg Croquettes.
Take one pound of eggs, cut into small cubes, and boil in water until tender. Drain off the liquid, and add one onion, one carrot, and one stalk of celery, cut into small pieces. Boil for one hour, and then add one cup of milk and one cup of water. Simmer for one hour, and then add one cup of rice and one cup of macaroni. Cook for one hour, and then add one cup of breadcrumbs and one cup of eggs. Mix well, and form into croquettes. Fry in deep fat until brown, and serve with a tomato sauce.

Macaroni Croquettes.
Take one pound of macaroni, cut into small cubes, and boil in water until tender. Drain off the liquid, and add one onion, one carrot, and one stalk of celery, cut into small pieces. Boil for one hour, and then add one cup of milk and one cup of water. Simmer for one hour, and then add one cup of rice and one cup of macaroni. Cook for one hour, and then add one cup of breadcrumbs and one cup of eggs. Mix well, and form into croquettes. Fry in deep fat until brown, and serve with a tomato sauce.

Rice Croquettes.
Take one pound of rice, cut into small cubes, and boil in water until tender. Drain off the liquid, and add one onion, one carrot, and one stalk of celery, cut into small pieces. Boil for one hour, and then add one cup of milk and one cup of water. Simmer for one hour, and then add one cup of rice and one cup of macaroni. Cook for one hour, and then add one cup of breadcrumbs and one cup of eggs. Mix well, and form into croquettes. Fry in deep fat until brown, and serve with a tomato sauce.

Tomato Croquettes.
Take one pound of tomatoes, cut into small cubes, and boil in water until tender. Drain off the liquid, and add one onion, one carrot, and one stalk of celery, cut into small pieces. Boil for one hour, and then add one cup of milk and one cup of water. Simmer for one hour, and then add one cup of rice and one cup of macaroni. Cook for one hour, and then add one cup of breadcrumbs and one cup of eggs. Mix well, and form into croquettes. Fry in deep fat until brown, and serve with a tomato sauce.

Onion Croquettes.
Take one pound of onions, cut into small cubes, and boil in water until tender. Drain off the liquid, and add one onion, one carrot, and one stalk of celery, cut into small pieces. Boil for one hour, and then add one cup of milk and one cup of water. Simmer for one hour, and then add one cup of rice and one cup of macaroni. Cook for one hour, and then add one cup of breadcrumbs and one cup of eggs. Mix well, and form into croquettes. Fry in deep fat until brown, and serve with a tomato sauce.

Carrot Croquettes.
Take one pound of carrots, cut into small cubes, and boil in water until tender. Drain off the liquid, and add one onion, one carrot, and one stalk of celery, cut into small pieces. Boil for one hour, and then add one cup of milk and one cup of water. Simmer for one hour, and then add one cup of rice and one cup of macaroni. Cook for one hour, and then add one cup of breadcrumbs and one cup of eggs. Mix well, and form into croquettes. Fry in deep fat until brown, and serve with a tomato sauce.

Celery Croquettes.
Take one pound of celery, cut into small cubes, and boil in water until tender. Drain off the liquid, and add one onion, one carrot, and one stalk of celery, cut into small pieces. Boil for one hour, and then add one cup of milk and one cup of water. Simmer for one hour, and then add one cup of rice and one cup of macaroni. Cook for one hour, and then add one cup of breadcrumbs and one cup of eggs. Mix well, and form into croquettes. Fry in deep fat until brown, and serve with a tomato sauce.

Macaroni and Cheese Croquettes.
Take one pound of macaroni, cut into small cubes, and boil in water until tender. Drain off the liquid, and add one onion, one carrot, and one stalk of celery, cut into small pieces. Boil for one hour, and then add one cup of milk and one cup of water. Simmer for one hour, and then add one cup of rice and one cup of macaroni. Cook for one hour, and then add one cup of breadcrumbs and one cup of eggs. Mix well, and form into croquettes. Fry in deep fat until brown, and serve with a tomato sauce.

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Take one pound of rice, cut into small cubes, and boil in water until tender. Drain off the liquid, and add one onion, one carrot, and one stalk of celery, cut into small pieces. Boil for one hour, and then add one cup of milk and one cup of water. Simmer for one hour, and then add one cup of rice and one cup of macaroni. Cook for one hour, and then add one cup of breadcrumbs and one cup of eggs. Mix well, and form into croquettes. Fry in deep fat until brown, and serve with a tomato sauce.

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Carrot and Cheese Croquettes.
Take one pound of carrots, cut into small cubes, and boil in water until tender. Drain off the liquid, and add one onion, one carrot, and one stalk of celery, cut into small pieces. Boil for one hour, and then add one cup of milk and one cup of water. Simmer for one hour, and then add one cup of rice and one cup of macaroni. Cook for one hour, and then add one cup of breadcrumbs and one cup of eggs. Mix well, and form into croquettes. Fry in deep fat until brown, and serve with a tomato sauce.

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THE FOREIGN POWERS.

Peace with all nations is according to the Constitution of the United States. A healthy condition of our personal constitution should be, at all times, our greatest individual desire. How apt are we to neglect our own health and allow our arch enemy—Disease—to creep in and break down all our fortifications and put our health to an ignominious rout.

In time of health prepare for sickness. One of the greatest and most effective means of fighting the ravages of Coughs, Colds, Bronchitis, Grippe and all Throat and Lung troubles is found in Bauer's Instant Cough Cure. It is a sure remedy for all such ailments, and it is a sure remedy for all such ailments, and it is a sure remedy for all such ailments.

The wonderful sale of Bauer's Instant Cough Cure is proof positive that it does the work. Get a sample bottle free from the following druggists:—F. A. Shurtleff & Co., 55 Warren Street, New York; Orin Stevens, Oxford.

Engaged couples fly a very high kite with a very short tail.

Nasal Catarrh quickly yields to treatment by Ely's Cream Balm which is agreeably aromatic. It is received through the nostrils, cleanses and heals the membrane over which it diffuses itself. A remedy for Nasal Catarrh which is drying or exciting to the disordered membrane should not be used. Cream Balm is recognized as a specific. Price 50 cents at druggists or by mail. A cold in the head immediately disappears when the nostrils are treated with Ely's Cream Balm. F. A. Shurtleff & Co., 55 Warren Street, New York.

The time when everybody returns is after he is caught.

CURED HEMORRHOIDS OF THE LUNGS.
"Several years since my lungs were so badly affected that I had many hemorrhages," writes A. M. Ake of Wood, Ind. "I took treatment with several physicians without any benefit. I then started to take Foley's Kidney Cure, and my lungs are now as sound as a bell. I recommend it in advance to all who are troubled with lung troubles." F. A. Shurtleff & Co., 55 Warren Street, New York.

There's a heap of difference between rainbow-making and rainbow chasing.

A NEW JERSEY EDITOR'S TESTIMONY.
M. T. Lynch, Editor of the Philadelphia Record, writes: "I have used many kinds of medicines for coughs and colds in my family, but never found so good as Foley's Kidney Cure. I cannot say too much in praise of it." F. A. Shurtleff & Co., 55 Warren Street, New York.

A rolling woman gathers no husband.

FEET SWOLLEN TO IMMENSE SIZE.
"I had kidney trouble so bad," says J. Cox of Valley View, Ky., "that I could not walk, my feet were swollen to twice their normal size, and I was unable to get about. I tried many remedies, but none gave me any relief. My doctor finally prescribed Foley's Kidney Cure, and I found it to be the best remedy I ever used for my trouble." F. A. Shurtleff & Co., 55 Warren Street, New York.

A woman who is not neat is a misfit.

DOCTORS COULD NOT HELP HER.
"I had kidney trouble for years," writes Mrs. Raymond Conner of Shelton, Wash., "and the doctors could not help me. I tried Foley's Kidney Cure, and the very first dose gave me relief. I am now well, and I can do all my work as usual." F. A. Shurtleff & Co., 55 Warren Street, New York.

It is easy for any man to be a reformer till he gets a political job.

Important to Mothers.
Beware of every bottle of CASTORIA. It is a safe and sure remedy for infants and children, and is the best remedy for all such ailments.

There are things better than money in this life but it takes money to buy them.

TAKE CARE OF THE STOMACH.
Kodol is the reconstructive tonic that is making so many people well and strong by converting their bodies all of the nourishment in the food they eat. Rev. J. H. Holladay, of Holladay, Me., writes: "Kodol has cured me. I consider it the best remedy I ever used for dyspepsia and stomach troubles."

Manners make a man glad to see his mother-in-law.

Beware of the knife.
Surgery should not be used except where absolutely necessary. In cases of piles, for example, it is seldom needed. DeWitt's "Kidney and Bladder Pills" are a sure remedy for all such ailments.

Like a kitten's tail, happiness is hard to catch, but there is lots of fun chasing it.

USED FOR PNEUMONIA.
Dr. J. C. Bishop, of Agnew, Mich., says: "I have used Foley's Kidney Cure in three very severe cases of pneumonia, and in every case it has cured the patient." F. A. Shurtleff & Co., 55 Warren Street, New York.