

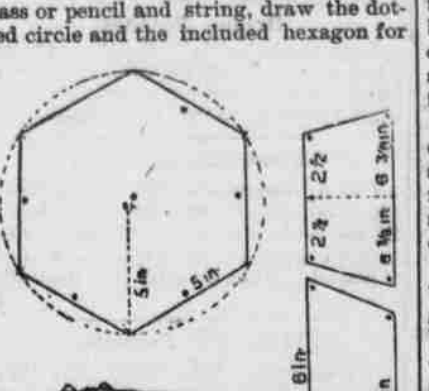
Dogberry in Texas. Down in southwestern Texas, just about midway between Houston in the east and El Paso in the west, and very near to the Rio Grande, the Southern Pacific railway has built over the Pecos river the highest bridge in the United States. Indeed its height of 320 feet is only exceeded by two bridges in the world—one in the Andes of Peru and the other in the Himalaya mountains. Just before this bridge was finished one of the workmen fell from it and was of course killed. The county judge was summoned from Langtry, the town nearest to the bridge, to hold a "crown's quest." The judge arrived with a great concourse of people, all anxious to serve on the jury. Proceedings were begun by examining the body of the dead man. Upon this was found a loaded revolver and \$40 in cash. Perceiving these the judge said: "There ain't nothing to do about this case, gentlemen of the jury. The man's dead, and it's perfectly plain how he met his death. But what I want to know is, what was he doing with that gun? That's agin the laws of Texas. He ain't here to explain, but because a man takes it into his head to put on wings and mount to the skies is no reason why the great state of Texas should be defrauded. Law is law, and justice is justice. I fine him \$40 for carrying a deadly weapon."



Three Great Enemies "For over twenty years I suffered with Neuralgia, Rheumatism, Dyspepsia. Five years ago I began to take Hood's Sarsaparilla and it has done me a vast amount of good. Since beginning to take it I have not had a sick day. I am 72 years old and enjoy good health, which I attribute to Hood's Sarsaparilla." Mrs. E. M. Burt, West Kendall, New York. Get Hood's Hood's Pills cure liver ill, constipation, biliousness, sick headache, indigestion.

World's Fair, Chicago. HOTEL BANCROFT. A MEAN, LOW DOWN TRICK. A Man Who Tried to Commit Suicide Provoked the Hotel Keeper. "Speaking of committing suicide by turning on the gas," said the hotel clerk as a sad smile crept over his face, "we had a chap play it low down on us once upon a time. I say 'us' because I was part owner of the house then and had to pay half the gas bill."

FANCY WORKBASKET. Of Wood and Ribbon Bows, It Is Very Easily Made. The design submitted gives simple details for the construction of a basket for holding feminine work or photographs that, the New York Herald says, can easily be made with a small saw and gimlet. The material used may be holly or any compact, nice looking wood that suits the taste. A quarter inch board 80 inches long and 13 inches wide will be sufficient to construct one of these baskets.



PARTS AND COMPLETED BASKET. A bottom to the basket. Any one can do this easily and accurately by using the same radius length of string or spread of compass to divide off the circumference of the dotted circle into six equal parts and connect these points by the boundary sides forming the hexagon. With a small gimlet bore holes in the middle of each side and one on each side of the center for the sides and middle piece, measure the height on the dotted center lines, draw the parallel top and bottom lines and lay off the widths on either side of the center as indicated. A handle may be made by sawing out an oval place in the middle partition; bore holes in the corners and one in the middle of the bottom of each board, smoothing down the work with fine sandpaper or glass.

STRAWBERRIES. How to Serve the Berries and What to Make of Them. Strawberries should always be washed before they are used, but it should be done quickly and in very cold water or their delicate flavor will be injured. Either hold a few in the hand and dip quickly in water, or place a few at a time in a colander and pour the water over them.

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BALD HEADS! What is the condition of yours? Is your hair dry, harsh, brittle? Does it split at the ends? Has it a lifeless appearance? Does it fall out when combed or brushed? Is it full of dandruff? Does your scalp itch? Is it dry or in a heated condition? If these are some of your symptoms be warned in time or you will become bald. Skookum Root Hair Grower. THE SKOOKUM ROOT HAIR GROWER CO., 57 South Fifth Avenue, New York, N. Y.

Electric Lights On Meter System. TO CONSUMERS: The National Light and Power Company at great expense have equipped their Electric Light plant with the most modern apparatus and a spacious hall to offer the public a better light than any other kind at a rate lower than any city on the coast. Arc and Incandescent Lighting. Electric Motors for all purposes where power is required. 179 Commercial St.

Life of the Army Woman. Where it happens upon uncommon occasions that the good and tidy housekeeper of the civilized world finds herself beset by untoward conditions, it is the ordinary state of the army woman to be thus hampered. There is no time during the active service of her husband in which she may erect her household gods in the pleasing consciousness that they are there to stay. Four years is an unusual length of time in which to tarry at one place, and even within the limits of a single garrison it is no extraordinary thing for a household to move from one set of quarters to another upon the curtest notice. The army woman is a nomad. She has no abiding place. She is here today and there tomorrow, and not, in common, where she listeth.

The wise and paternal government has need of her husband's services in Maine one month and possibly in Texas the next. He obeys his orders without question, promptly, and she, if she be a true wife and an altogether adorable army woman, will not return to the house of her father to dwell in undisturbed serenity, but packs herself off with her husband to the last unheard of place where he must go. Nor is this nomadic existence the worst part of her life. One must consider the places in which her lines are cast. They are often unpleasant in the extreme.—Godey's.

The Airship of the Future. An interesting article on aerial navigation appears in McClure's Magazine from the pen of Professor Bell. The professor holds some rather original views on the subject. He maintains that the discovery of the balloon retarded the solution of the flying problem for a century. In his opinion, the fundamental principle of aerial navigation is that the airship should be heavier than the air. He says: "Electricity in one form or another will undoubtedly be the motive power for airships, and every advance in electrical knowledge brings us one step nearer to the day when we shall fly. It would be perfectly possible today to direct a flying machine by means of pendant electric wires which would transmit the necessary current without increasing the load to be carried."

The Lumber Industry. In Scribner's Arthur Hill gives a most lifelike description of the loggers, active, enterprising, daring men, who are exposed to all the inclemencies of the weather, and to as many dangers in their perilous calling as a soldier usually faces in time of war. What manner of men they are, their light hearted recklessness, their carelessness of consequences, their alternate periods of wearing toil and wild debauch, is so vividly told by the writer that it is perfectly clear to the reader. What the result of their work is can be best understood from Mr. Hill's own statement: "The white pine supply of this country stands in the states of Michigan, Wisconsin and Minnesota, the pine forests of Maine, northern New York and Pennsylvania having been long since substantially swept away. This timber reserve is fast diminishing, the output for the last lumber season amounting to 9,000,000,000 feet, or nearly one-half the lumber cut of the entire country. To produce this requires an army of 135,000 men, or about 15 men to each 1,000,000 feet. With the product of these states for a year a plank side walk 3 feet wide and 2 inches thick, resting on the ordinary stringers, could be built from the earth to the moon—240,000 miles."

An English Sheriff's Idea of Fun. The sheriff of a certain county in England being of a jocular turn of mind quietly picked a jury of the 12 fattest men eligible for the purpose—men so fat that when they appeared in court and the time came for them to take up their position in the jury box it was found that but nine of them could be accommodated. However, by rearrangement and squeezing, and amid the boisterous laughter of the court they finally succeeded in crowding into their allotted quarters—a packed jury in the most literal sense. Following this fat jury, the same merry sheriff had collected a lean jury, thin enough to have been accommodated in the jury box twice over. At another time he gathered a jury of barbers, and, as a crowning feat, a jury of 13 men who squinted.—Green Bag.

Irrigation in Wyoming. Of a total area for the state of Wyoming of 22,448,000 acres about 10,000,000 acres are capable of irrigation. This tract, greater than the combined areas of Delaware, New Jersey and Connecticut, is divided naturally into four nearly equal divisions, watered by the four largest rivers of the state, the North Platte, the Powder, the Big Horn and the Green.—New York Sun.

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