

Dr. Shoop's Rheumatic Cure

Costs Nothing If It Fails.

Any honest person who suffers from Rheumatism is welcome to this offer. For years I searched everywhere to find a specific for Rheumatism. For nearly 20 years I worked to this end. At last, in Germany, my search was rewarded. I found a costly chemical that did not disappoint me as other Rheumatic prescriptions had disappointed physicians everywhere.

I do not mean that Dr. Shoop's Rheumatic Cure can turn bony joints into flesh again. That is impossible. But it will drive from the blood the poison that causes pain and swelling, and then that is the end of Rheumatism. I know this so well that I will furnish for a full month my Rheumatic Cure on trial. I cannot cure all cases within a month. It would be unreasonable to expect that. But most cases will yield within 30 days. This trial treatment will convince you that Dr. Shoop's Rheumatic Cure is a power against Rheumatism—a potent force against disease that is irresistible.

My offer is made to convince you of my faith. My faith is but the outcome of experience—of actual knowledge. I know what it can do. And I know this so well that I will furnish my remedy on trial. Simply write me a postal for my book on Rheumatism. I will then arrange with a druggist in your vicinity so that you can secure six bottles of Dr. Shoop's Rheumatic Cure to make the test. You can take it a full month on trial. If it succeeds the cost to you is \$5.50. If it fails the loss is mine and mine alone. It will be left entirely to you. I mean that exactly. If you say the trial is not satisfactory I don't expect a penny from you.

I have no samples. Any mere sample that can affect chronic Rheumatism must be drugged to the verge of danger. I use no such drugs or it is dangerous to take them. You must get the disease out of the blood. My remedy does that even in the most difficult, obstinate cases. It has cured the oldest cases that I ever met, and in all of my experience, in all of my 2,000 tests, I never found another remedy that would cure one chronic case in ten.

Write me and I will send you the book. Try my remedy for a month, for it can't harm you anyway. If it fails the loss is mine.

Address Dr. Shoop, Box 515, Racine, Wis.
Mild cases not chronic are often cured by one or two bottles. At all druggists.

which Santa Claus will never find his way, if left to himself. Thousands of little children will never think of hanging up their stockings or expect even the cheapest candies on Christmas morning. The little, pinched faces did not dare to life their wistful, want-shadowed eyes to the face of the street-Santa Claus about whom better favored children crowded so eagerly. Santa Claus is not for them. Many of them have but a vague idea of the meaning of the "Merry Christmas" they so often hear upon the street; they never saw a Christmas tree or heard a Christmas carol; they never had a Christmas dinner, and no church doors open to give them entrance to its Christmas tree; many of them have never even heard the "sweet old story," and the dear name you have been taught to love and reverence means to them but an oath or a form of profanity. Christmas giving or receiving, with all its sweet mystery, is not for those who are but waifs of the street.

Boys and girls, as you count over your precious presents, your pretty gifts and happy interchanges of love and good will, will you not remember these little destitute ones, and at least share with them the old, discarded toys and your overplus of sweets? Can you not spare something for the little ones who shiver in the wretched cold of bare, comfortless rooms, thinly clad and sparsely fed, who know nothing of Santa Claus save as you may bring him to their view? Will you not try to make some other life happy, by sharing with it your joy?

Home-Made Candies.

Honey Cream.—Roll out a portion of the fondant described in another article, spread it with candied honey, cover with another layer of fondant, and when cold, cut into small squares.

Walnut Creams.—Break off small pieces of the fondant, shape into little cakes about as big as a silver quarter, and press a halved walnut meat

into each side. Other nuts may be used.

Date Creams.—Stone the dates, press a walnut meat into each date and cover with a layer of fondant; another way is to press a piece of the fondant into the date, dip in rich syrup and roll in finely crushed pecan or walnut meats. English walnuts are generally used, but black walnuts are just as good.

Chocolate Drops.—Break off small pieces of the fondant and roll into balls between the palms of the hands; melt half a package of unsweetened chocolate over a teakettle of boiling water, and drop the balls, one by one, into the chocolate, giving them a thick brown coating. Dip them out, one by one, with a wire spoon, drop them on buttered paper and leave until the chocolate coating is hard.

Fruit Rolls.—Divide a quantity of fondant into three parts, sprinkle chocolate on one part and knead well until colored a nice brown all through; add chopped raisins, dates, figs, citron, almonds or walnuts to this, and mix well; roll out. Then roll out one part of white to a width sufficient to cover the chocolate on both sides. Coat this well with cocoanut. Color the third part of pretty pink, roll out and press it snugly all about the roll. When hard, cut in squares. Dip half of them in melted chocolate.

Cocoanut Creams.—Beat the white of an egg to a stiff froth, then stir in sufficient confectioner's XXX sugar to make it almost too stiff to stir, add desiccated cocoanut until it is still enough to knead with the hands, then break off small pieces and form into rolls. Roll these in a little of the cocoanut until they are nicely coated; this must be done before they harden. Another delicious cocoanut cream is made by mixing together one pound of desiccated cocoanut, one pound of confectioner's sugar XXX, and the white of one egg; when well mixed together form into little cakes, coat with cocoanut and bake in a slow oven on a buttered tin until a pale brown.

In the Home.

In the Christian home, the joyous and reverent observance of Christmas is apt to make an impression so beautiful and so deeply religious on childish minds that no experience in after years can entirely efface it. Too often, in the rush and hurry after worldly pleasures the deeper, sweeter and more spiritual joys are entirely overlooked. Too many children grow to regard Christmas only as a day of feasting and the giving of gifts. Grown-up people share largely in this belief, and when this is the case, the religious aspect of the festival is almost, if not entirely lost sight of. It should not be taught to children that this is indeed the day upon which our Savior was born, but rather the fact that this day is the one set apart for the honoring of his birth. The actual date of his birth is not known. It is claimed that December comes in the height of the rainy season in Judea, when neither sheep nor shepherds could have been in the fields. Very strong reasons exist for the belief that the date of his birth should be placed in the month of October.

This is the festival of Good Will, and should be so enjoyed by all.

Cooked Candies.

As confectioner's sugar cannot at all times be had in the country, we give recipes for making Christmas candies from granulated and ordinary sugars, with or without syrups.

Hoarhound Candy.—Steep one tablespoonful of hoarhound in one-half cup of water; strain, and add one pint of sugar and one tablespoonful of vinegar. Boil without stirring, test in cold water and pour into buttered pans when brittle.

Chocolate Candy.—One cupful of

molasses, one and one-half cupfuls of sugar, one-half cupful of chocolate, butter the size of an egg, one teaspoonful of vanilla. Boil, and when done, stir in peanuts and pour on buttered pans; mark in squares.

Cream Candy.—To four cupfuls of sugar allow half as much water and one teaspoonful of vinegar. Place these in a sauce-pan and boil until the mixture will harden when dropped into a little cold water. Flavor with lemon or vanilla, turn on a buttered plate and pull as soon as cool enough to handle.

Maple Caramels.—One pound of sugar, one-half pound of maple sugar, one-half pint of rich cream; heat slowly, and when it begins to boil, add one-fourth of a teaspoonful of cream of tartar and two ounces of butter. Cook slowly, stirring all the time until when dropped in cold water it will harden; pour on buttered tin and when cool enough mark into squares.

Coffee Fudge.—Two cupfuls of white sugar, one-half cup of strong coffee, one cupful of chopped nuts. Boil the sugar and coffee together without stirring, until stringy, then add the nuts, take off the fire and beat until it creams. Pour into buttered tins to cool.

Peppermint Creams.—Place a pound of crushed or cut loaf sugar and one and one-half teaspoonfuls of cream of tartar into a teacupful of cold water. Put into a tin pan and shake up a little. Boil for ten minutes or until a little of it dropped in cold water can be rolled into a ball with the fingers. Remove from the fire, allow to cool a little and beat with a spoon until it turns white. Then add three drops of oil of peppermint, and mix well. If it hardens too quickly while being beaten, stand the pan in a tin of boiling water. Form into rough lumps.

Candies for the Holidays.

Christmas Day is but the beginning of the holiday season, and the demand for candies will be a prominent feature of the whole time of feasting and festivities. Although the majority of people, old as well as young, have more or less liking for sweets and confections, the taste is not always as good as the liking is great, and they content themselves with inferior qualities on the score of cheapness. Cheap candies are not always inexpensive—especially when the price is measured by the results. Cheap candies are usually adulterated, and some of them absolutely poisonous; while they are mostly but a very poor imitation of better kinds. Many of the simple, nourishing, healthful candies cost very little money, and leave no bad effects if not indulged in to excess. Candy-making at home is by no means so difficult as some would have us believe, and one has the satisfaction of knowing what they are made of. A little experience will enable one to make taffies, fudges, and creams equal to the high-priced "store" articles, and if uncooked fondant be used, a large supply can be made in a comparatively short time. The bright boys and girls will soon learn to shorten their candy bills to a very satisfactory extent.

For the fondant, or cream, or dough, as it is variously called, take two tumblers; into one put the whites of two fresh eggs; into the other put exactly the same quantity of water that there is of egg-white. Pour both the water and the egg-white into a large bowl, and mix and beat thoroughly. Flavor with half a teaspoonful of lemon or vanilla extract, and stir in two pounds or more of confectioner's XXX sugar. Beat it until perfectly smooth and firm enough to handle. This is the foundation upon which delicious confections may be made. Elsewhere will be found some good

and tested recipes for using this fondant.

Coffee Drinking.

In the Ladies' Home Journal, Mrs. Rorer says: "Of all the so-called beverages, coffee occupies the most important place. Perhaps much of our energy is due to the stimulating properties of this berry. The quality of the breakfast coffee tells the tale of all other conditions in the household. An infusion made moderately strong, with fresh boiling water, is a slight stimulant, and prevents the waste of tissue. Like gelatin, it does not contribute, so far as we know, to the building or repair of the body, but is a tissue-saver, which acts as grease does to the axle of the wagon wheel. When a weak decoction of coffee is made by boiling, it is, perhaps, the most injurious of all food articles, especially when it is served with sugar and cream or milk. Coffee of good strength is a deodorizer, disinfectant, and an antidote to many poisons. Weak, it will ferment, prevent the digestion of other foods with which it is mixed in the stomach, and produce gas and flatulency. Better by far drink hot water with sugar and milk than weak coffee. Coffee made at full strength, known as black coffee, may be diluted after it is made, and will prove much less injurious than weak boiled coffee. Boiling draws out the fixed oil, and it is this oil that does the harm.

If one buys the best coffee and makes an infusion, it is palatable, and the effect on most persons is rather advantageous. You may, however, buy the very best berries the market affords, and if they are carelessly kept and overcooked the decoction will be pernicious and quickly upset the strongest digestion. Prejudice, the result of unscientific cooking, and the palate habit meet one at every turn. A person likes a certain article of food and eats it simply to please his palate, because he has not yet passed beyond the palate or experimental stage of existence. . . . Experience demonstrates that well-made coffee makes close friends; bad coffee loses the friends it once possessed. Good coffee is more easily made than bad; for this reason I cannot understand why one finds so much bad coffee.

For the Laundry.

To wash an elder-down quilt, make a lather of hot water and soap-jelly (a heaped-teaspoonful to the gallon), and add a very little liquid ammonia. Put the quilt into this and leave it for a few minutes. Souse well up and down in this, then in another suds prepared in the same way; use a third suds if it does not look clean. Rinse in two lots of clear water, warm, to which a little ammonia has been added. Do not wring by hand, but if you have a wringer put it through that; hang on the line in a windy place, squeezing the lower ends occasionally between your hands as the water drains to the bottom. Shake frequently while drying.

To clean white satin and flowered silk, mix sifted stale bread-crumbs with powdered blue and rub thoroughly all over, then shake it well and dust well with clean, soft cloths. Any silk or woolen goods may be washed in gasoline, rubbing as if in water, without injury; the dirt is quickly and easily removed, but no change takes place in the color. But the work must never be done where there is the least fire or flame.

Jackson (Miss.) Clarion-Ledger: Mr. Roosevelt is silent as to some of the greatest problems that now confront the country—such as trusts, combines, monopolies and other agencies for grinding the dollar out of the pockets of the masses of the people and which are intended to make the rich richer and the poor poorer.

AN OLD AND WELL TRIED REMEDY
MRS. WINSLOW'S SOOTHING SYRUP for children
teething should always be used for children white
teething. It softens the gums, allays all pain, cures
wind colic and is the best remedy for diarrhoea.
Twenty-five cents a bottle. It is the best.