

Weeks-Why are you stopping? You didn't run over that man. Swiftly-I know it. I just want to see what alls the steering genr.

AN INTOLERABLE ITCHING

"Just about two years ago, some form of humor appeared on my scalp. gled terribly because of the blood and place scals. This continued growing worse and over half my hair fell out. I was in despair, really airaid of becoming totally baid

finger-tips would be bloody. I could of milk makes a rich soup. not sloop well and, after being asleep a short time, that swful stinging pain

-would commence and then I would A neighbor said it must be salt rheum. it dries out too fast. Having used Cotlicura Scop merely as a tollet soup before, I now decided to tools and good light to be satisfactory. order a set of the Cuticura Remedies Have everything at hand before be--Cuticura Sonp. Ointment and Pills. i used them according to directions for perhaps six weeks, then left off, as the disease secured to be eradiexted, but toward spring, eighteen better. Many fine laundresses who months ago, there was a slight re are employed to iron heavy linen, run turn of the scalp humor. 1 commenced the Cuticura treatment at through the wringer, then iron immeonce, so had very little trouble. On diately with hot irons. The lines is my scalp I used about one half a cake beautifully froned and has all the of Cuticura Soup and half a box of stiffness required to keep it fresh look-Cuticura Gintment in all. The first ing. time I took six or seven bottles of Cuticura Pills and the last time three starched, as it fades delicate colors. totties-neither an expensive or te- Iron, when possible, on the wrong dious treatment. Since then I have side not using too hot an iron. Table and no scalp trouble of any kind. linen, if starched a little, will keep moderate oven three-quarters of an Standing up, with my hair unbound, it clean longer and the stains and spots hour comes to my knees and had it not been are easily removed, as the starch prefor Cuticura I should doubtiess be wholly hald.

timonial and I take pleasure in writing threads crack in the folds. it, hoping my experience may help apmoone else. Miss Lillian Brown, R.F.D. 1, Liberty, Me., Oct. 29, 1909."

Alleviating Circumstances.

"Did you say," asked a gentleman who was looking for rooms, "did you say that a music teacher occupied the next apartment? That cannot be very sout" Harner's Davar pices the



got a good doesn't need right and wrong inheled for him

-G. H. Lorimer

Fall Pickles. To make sweet pickles from cucum-

bers, peel, cut into slices of one inch. To each seven pounds of the cucumber and four pounds of sugar, a pint of

cider vinegar, 12 whole cloves, a quarter of an ounce of stick cinnamon The beginning was a slight itching but and two blades of mace. Put the it grew steadily worse until, when I sugar, spices and vinegar into a porcecombed my hair, the scalp became isin lined kettle, bring to the boiling raw and the ends of the comb-teeth point, add the cucumbers and cover would be wet with blood. Most of the and cook slowly until well cooked but time there was an intolerable itching, not soft. Put away until the next in a painful, burning way, very much morning, and then boil up again. as a had, raw burn, if deep, will fich Repeat for another morning, then pile and smart when first beginning to the cucumbers in the jars carefully. heal. Combing my hair was positive and pour over them the hot liquor. torture. My hair was long and tan- Seal and put in a dark, cool, dry

Salsify Soup.

Cook the root with codfish until tender, put through a sieve or ricer and "Sometimes the pain was so great to the pulp add the seasonings and that, when partially awake, I would bind with a tablespoonful of flour and scratch the worst places so that my butter. A cup of cream to three cups

Ironing Hints.

If a table cloth is very large, it is wake up nearly wild with the torture. better for two people to iron on it, as

> ironing must be done with good ginning. Lifting the iron as little as possible and pressing well.

To get a good gloss on table linen. become tough and stringy. the hotter and heavier the iron the it through boiling water, wringing tatoes. Cream six ounces of butter

Colored clothes should not be vents them from taking such hold of

the fabric. Starched linen wears out This is a voluntary, unsolicited tes- more rapidly than unstarched, as the



you get into a tight place. everything goes aga walls. a minute longer, never give up, for it's just the place and time that the that's just the place and t

tender, then serve it well seasoned As a soup celery lends itself most suitably: Pound three stalks of cel-

ery in a mortar or grind through the meat grinder. Cook in a double boiler with three cupfuls of milk and a slice of onion. After cooking half an hour, strain and bind with three tablespoonfuls of flour and butter cooked together. Season with salt and pepper

and add a cupful of cream. Strain into tureen and serve at once. One of the prettiest and most appetizing salads may be served by using two or three sections of grape fruit, a little shredded celery, a few nuts and a bit of mayonnaise dressing, all served in head lettuce.

Celery Sandwiches.

Take half a cup of tender celery and a quarter of a cup of nuts, both chopped fine (pecans are especially good), one and a half tablespoonfuls of mayonnaise dressing, a dash of cayenne and a quarter of a teaspoon of salt. Mix all these ingredients well tune." and use as a filling in sandwiches.

Baked Celery With Cheese. Cook three cupfuls of celery cut in inch pieces until tender, salting the water in which it is boiled; drain and set aside half a cup of the liquid. Melt a tablespoonful of butter, add a tablespoonful of flour, cook until bubbling hot, then add the half cup of celery water and a half cup of milk. Cook three minutes and a add a half cup of cheese. Season with celery salt, salt butter and add a cup of bread crumbs. pretend to understand what he meant, spite of the rest of the passengers. Put a layer of the celery in a baking of course, I knew as long as he had are brown, serve. Too long cooking will spoil the dish as the cheese will there you are."

Sweet Potato Pudding.

Peel and grate a pound of sweet poand half a pound of sugar, add alternately eight well beaten eggs and the grated potato; then add the juice and grated rind of one lemon and one orange, one-quarter of a teaspoonful each of mace and cinnamon, a half teaspoonful of salt and the juice of another orange. Beat hard and pour



ld apply it, first to that body which the fairest thing God ever made; secend, to the fit clothing of that fair body in all honor to the immortal soul within to the encompassing household with which so many of life's tenderest hours are passed and such high duty done; by this three-fold expression of beauty, the beauty which is truth and right, they would do more to elevate the

The Happy Pair By IZOLA FORRESTER

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"I shall take the credit for the en- | rough for you, Rosebud mine, there tire affair," said Mrs. Ted, with a in that old shack of mine. We'll take sigh of absolute relief. She leaned a place at the Springs for a while, forward in the coupe, and watched until you get used to it all, I can ride the bridal carriage move leisurely back and forth once or twice a week." away from the curb before the church. "But I want to go with you, Steve." Through the open window she caught "It would be too lonely for you." a glimpse of Rosamond's head, with "Oh. I suppose it would." She said its veiling of old rose points, and no more. Why couldn't he underorange blossoms for a crown. "She stand that no place on earth would be hasn't a thousand dollars to her name, lonely where he was, that she would and he thinks she has millions." gladly wear doeskin and moccasins Cousin Dexter did not smile. In and tramp the wild ways with him? the first place, he was too well bred But she wondered how a palace of a

ever to smile at any of Mrs. Ted's \$200,000 lodge could be lonesome. social maneuvers, and another thing, A telegram had been handed her by Mrs. Ted at the depot. She had it did not appear to be a comic mocrushed it in her hand, unopened, but "So Charlton thinks he is getting now, as Steve took up a magazine, and an heiress?" he queried innocently." actually started to read it, she remembered the envelope, and tore it open. "I have told no untruths," Mrs. Ted It was brief, and from her only brothreturned, placidly. "I merely suggested things. You know the way. She er in Scattle.

was my guest, and so was he. And "Best love and congratulations to the happy pair."

Something in the message made "Why? Because he has the forthe quick tears spring to her eyes, and tremble on her lashes. The happy

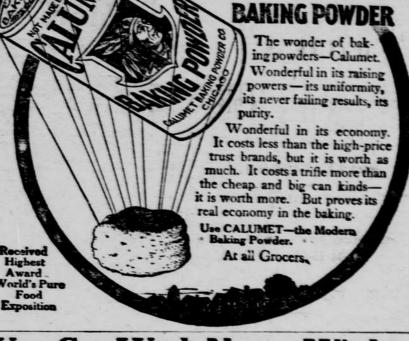
"So Charlton has a fortune?" Dexpair. How could she ever be really ter merely repeated her words as happy when she knew that Mrs. Ted though they amused him, and it irri- had deliberately invited her to Beauvoir, in the hope that Steve Charlton "He is Stephen Charlton, is he not, would take a fancy to her, and marry of Nevada? What more do you want her? He had seen her portrait first to know? After the senator, his fath- of all, and had fallen in love with that, er, died, he went out West and turned so Mrs. Ted declared, and it was a into a marvel at silver mining, and good match. Rosamond hated the has reaped a fortune. It is a splendid word-a match, a bargain, and excelthing for them both. He said he would |lent sale! She looked up, and met prefer to marry a girl with money, so Steve's troubled glance. He saw the and paprika. Melt a tablespoonful of she would be happy, and while I don't tears, and reached for her hands, in

"Dear, don't cry, don't, I can't stand dish, then a layer of crumbs, having so much it couldn't possibly matter it. If any one has made a mistake, the crumbs on top. When the crumbs whether Rosamond had any or not, it is I, and I'll stand for it. I should and they love each other dearly, so have known better all around. But 1 knew it was what you had been used "Clever cousin mine," laughed Dexto, and as long as I couldn't give it to ter, suddenly, as they drove away you I thought it didn't matter. We from the gray stone church awaiting loved each other, and my cousin is bully good to me out at the mines-"What do you mean?" Mrs. Ted "Your cousin?" faltered Rosamond.

"The other Steve Charlton, you "Nothing at all," smiled Dexter. know. The millionatire kid they call Rosamond had tossed his suit over him out there. I'm only the underher impertinent, thin, young shoulders study. I'm chief mining engineer at with no regard for his feelings or the Dominic Coalition, that's all, dear. hank account whatever, and had chos- But I'll make good. I'm getting three on Steve Charlton as her prince of thousand a year now, and making dreams. And Dexter knew the truth stray bunches on the side. As the Coalition grows, I will grow, too. If A strange silence had settled over you can just be patient, and do as you the happy pair as the train whirled please with your own fortune, I will them out of the Grand Central on climb up beside you soon, in the their honeymoon. Mrs. Ted had even

money line-"My fortune? I have no fortune, Steve." Rosamond's hands grew chilled in his strong, close clasp. "What do you mean?"

"Mrs. Ted told me you were heiress to Heaven knows how much real glitter," Steve explained, laboriously. "I've hated your money ever since 1 heard of it, but it had to go with you. and I couldn't afford to wait. I want ed you, don't you know, girlie? You don't blame me, do you?"



You Can Work Near a Window

in winter when you have a Perfection Oil Heater. It is a portable radiator which can be moved to any part of a room, or to any room in a house. When you have a

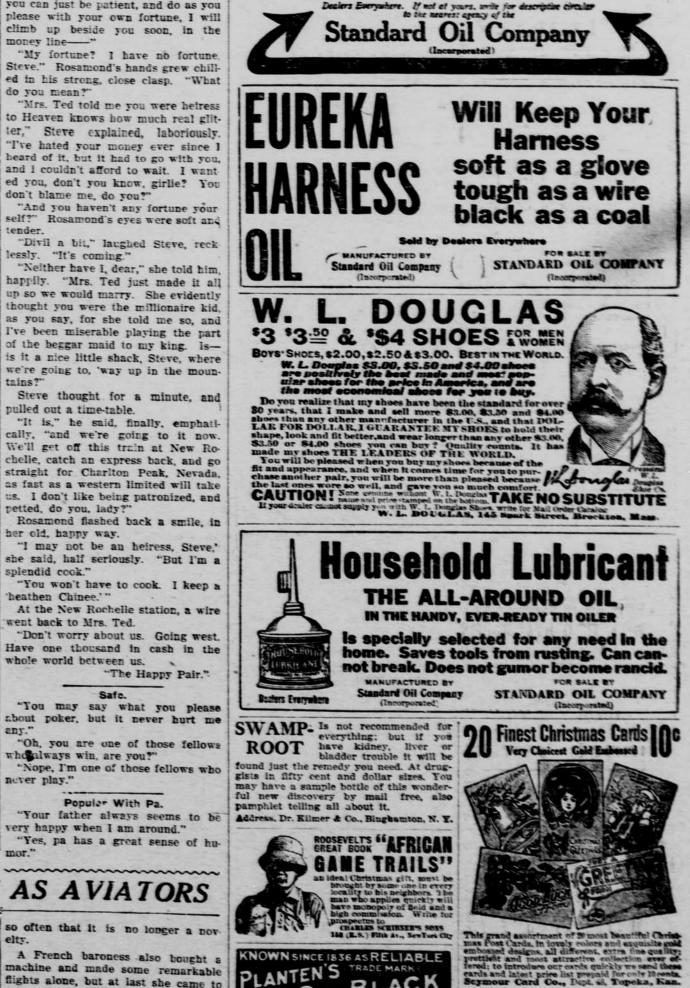


you do not have to work close to the stove, which is usually far from the window. You can work where you wish, and be warm. You can work on dull winter days in the full light near the window, without being chilled to the bone.

The Perfection Oil Heater quickly gives heat, and with one filling of the

font burns steadily for nine hours, without smoke or smell. An indicator always shows the amount of oil in the font. The fillercap, put in like a cork in a bottle, is attached by a chain. This heater has a cool handle and a damper top.

The Perfection Oil Heater has an automatic-locking flame spreader, which prevents the wick from being turned high enough to smoke, and is easy to remove and drop back, so the wick can be quickly cleaned. The burner body or gallery cannot become wedged and can be unscrewed in an instant for rewicking. The Perfection Oil Heater is finished in japan or nickel, is strong, durable, well-made, built for service, and yet light and ornamental.



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landindy's reply. "Oh," she said, sagerly, "that's

nothing, sir. The music teacher has 11 children and they make so much noise that you can't hear the plano at fily, or vegetable oysters, are now

ED GEEES, "The grand old man," he is called for he is so honest handling hones in races. He says: "I have used SPOHN'S DISTEMPER CURE for 12 sears, always with hest energy. It is the analy remedy I know to cure all forms of distensoer and prevent borses in same stable hoving the disease." Sie und \$1 a hot-tle. All druggists, or manufacturers. Spohn Medical Co., (*-mists, Goshen, Ind.

When a woman begins to tell a man how nice looking she thinks he is he tenmediately develops unlimited faith in her judgment.

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But is deem't take long to tame a social lion.

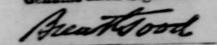


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Gensine - Signature



e of Lend-

tide'li turn -Harriet Beacher Stowe Aubergines and Salsify.

flavor is intensified. Salsify is a root

that must be scraped and kept under

water until ready for cooking, as it

soon discolors. It should never be

Egg Plant With Crumbs.

remove the skin. Mash smooth add

half a cupful of bread crumbs, two

and a little grated onion. Fill a ba-

Mock Fried Oysters.

tender with small pieces of codfish,

tober, now

The purple oak leaf falls; the birchen

Celery.

flavored than the white.

cooked in an iron vessel.

ed, and serve hot.

of gold.

able price.

Aubergines, or egg plant, and sal-Raisin Pie. Take one-half cup of raisins, one found in the markets. The egg plant cupful of water and three-fourths of a belongs to the potato family and has a flavor peculiar to itself. It is grow-

cup of sugar, one tablespoonful of cornstarch, yolks of two eggs and the ing in favor each year. The purplegrated rind of a lemon. Cook all toskinned variety is considered better gether, except the eggs, add the lemon juice and the eggs and cook enough Salsify has a flavor like that of oysto set the egg. Fill a baked crust and ters, hence the name, vegetable ovscover with a meringue. ters, and when served with the addition of codfish, when boiling it, the

Seasonable Suggestions.

The season of the golden pumpkin and the sweet potato is here and the time for making mincemeat. Of the making of mincement there is no end; but none except mother's ever tastes quite right.

When buying pumpkin for ples, take Boil an egg plant whole without one that is heavy for its size. Cut paring. When quite tender, drain and open, remove the seeds, pare and cut in rather fine pieces. Put in a granite kettle with just enough water to keep tablespoonfuls of butter, salt, pepperfrom burning; simmer for several hours, stirring occasionally. When king dish and cover with buttered cooked quite dry, put through a sieve crumbs. Bake until thoroughly heatand it is ready for the pie. A cup of pumpkin to a pint of milk is good proportion. Season with salt, a teaspoonful of ginger and half a tea-

Prepare the salsify by scraping, boll spoon of lemon extract. In preparing mincemeat, the promash, add beaten egg with salt and portion of one part of cooked chopped pepper to season highly and a tablemeat to two parts of apples chopped. spoonful of flour (this amount serves spices, sugar, raisins and orange peel for two cupfuls of salsify). Mold in to taste with sufficient cider to make flat cakes the size of oysters. Dip in of the right consistency. Cook toegg and crumbs and saute in hot butgether slowly until thick.

Sweet potatoes are very nice cooked with the roast and basted with the fat while cooking.

Glazed sweet potatoes are another favorite. Boil the potatoes with their tackets on, then peel and when cold HE sweet caim sunshine of Oc slice; put in the baking dish and haste with sugar and butter. the low spot-upon its grassy

Old-Fashioned Catsup.

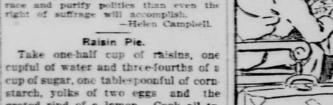
Cut peeled, ripe tomatoes into slices Drops its bright spoil like arrow heads and put in a stone jar a layer of to--Bryant. matoes and a sprinkling of salt; stand aside three days. By this time there Celery is such a wholesome vegeta- will be fermentation. Press the to ble that we should have it often on matoes through a sieve and to each our tables. It is especially good for gallon allow two teaspoonfuls of those suffering from rheumatism or ground ginger, a teaspoonful each o. pervousness. Another qualification | cloves, cinnamon and allspice, a quarwhich celery has is that it may be had ter of a teaspoonful of cayenne and a at all seasons, and usually at a reason- teaspoonful of white pepper; bottle and seal. Catsup may be made any This vegetable is especially adaptatime during the winter, using the fully every field of science and in some

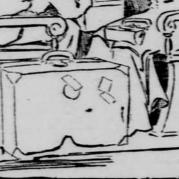
Larry's Wit.

ble to combinations with fruits and canned tomatoes. other vegetables as salads, but served as a simple relish it is perhaps best enjoyed. A rather uncommon way! Nellie Maywell.

Nesselrode Pudding.

chestnuts soaked for a half day in maraschino sirup. Fill the mold, cov-Make a custard of three cupfuls of er and pack in salt and ice. Serve milk, one and a half cups of sugar. with whipped cream flavored with the yolks of four eggs and a half a maraschino. teaspoonful of salt. Cook and strain, when cool and a pint of thin cream, eme-fourth of a cup of pine apple sirup and one and a half cupfuls of chestvez slaves ivery toime Cassidy passes? nuts blanched, cooked and put through a sieve. Line a two-quart mold with a part of the mixture and to the remainder add a half cup of candied fruit cut in small pieces, a quarter of him awn Oi want to prove that Oi time ago in handling her husband's a cup of sultana raisins and eight ain't doin' nuttin' iv th' koind."





"Dear, Don't Cry. Don't, I Can't Stand It."

loaned them her bungalow up on the Cape Cod coast, and all the wings of penings away from them, but the two sat facing each other in the parlor car. petted, do you, lady?" and neither spoke.

"How beautiful you looked under that rose point veil," Charlton said suddenly. "We will treasure it, dear, won't we?"

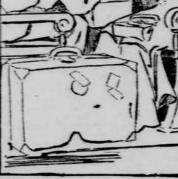
Resamond smiled with a flash of Ler old whimsical self. "We cannot treasure it, Steve,"

she answered. "It was loaned to me by Mrs. Ted."

Steve said nothing. It seemed odd that the heiress to many millions should have to borrow a rose point lace veil to be married in, yet he fancied there might be some sentiment about it too deep for the mind of man to fathom.

"Are we going straight out to Nevada after Cape Cod, Steve?" she asked presently, as the train turned out of Mount Vernon towards the sound. Mrs. Ted had painted pictures of the Charlton lodge in the mountains that had cost close to \$200,000 to build. where the waning days of the honeymoon would be spent. Ted grinned a bit grimly.

"I'm afraid the life would be too



ment to him as he listened.

will be splendid for her."

tated the lady.

the happy pair."

about Charlton

demanded quickly.

"Why?" Dexter's tone was odd.



I've been miserable playing the part of the beggar maid to my king. Isis it a nice little shack. Steve, where we're going to, 'way up in the mountains?' Steve thought for a minute, and pulled out a time-table. "It is," he said, finally, emphati-

tender.

lessly. "It's coming."

cally, "and we're going to it now. We'll get off this train at New Rochelle, catch an express back, and go straight for Charlton Peak, Nevada, fortune seemed fanning adverse hap- as fast as a western limited will take us. I don't like being patronized, and

Rosamond flashed back a smile, in her old, happy way.

"I may not be an heiress, Steve." she said, half seriously. "But I'm a splendid cook."

"You won't have to cook. I keep a 'heathen Chinee.' "

At the New Rochelle station, a wire went back to Mrs. Ted.

"Don't worry about us. Going west. Have one thousand in cash in the whole world between us. "The Happy Pair."

Safe. "You may say what you please

about poker, but it never hurt me any. "Oh, you are one of those fellows wherealways win, are you?"

"Nope, I'm one of those fellows who never play."

Popular With Pa. "Your father always seems to be

very happy when I am around." "Yes, pa has a great sense of humor."

Natural Sequence.

THE FAIR SEX AS AVIATORS

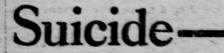
Women, Invading Every Field of Science, Anxious to Try Flight.

elty. A French baroness also bought a

machine and made some remarkable flights alone, but at last she came to grief. Here in America Mrs. Glenn Today women are invading success-Curtiss, wife of the aeronaut who won the \$10,000 prize for his trip from cases are ranked among the pioneers. Albany to New York, has made a Hardly had the flying machine been developed from the primitive "glider" number of trips. She is enthusiastic of the Wright Brothers than women and has been of great help to her husband. Mrs. Mars at Hempstead has were anxious to try a flight toward become proficient, and many ladies the blue and disposing, so far as they were concerned, with the theory that prominent in the social world have the gentler sex are constitutionally gone aloft as passengers. Among them timid. Most of those who have so far are Mrs. Clifford Harmon, the wife of navigated the air have been the wives the noted amateur aeronaut, and Mrs. or relatives of flying machine invent- Harry Payne Whitney .- The Christian

ors or of aeronauts who are enthusi- Herald. astic over every new form of sport, "Till me, Larry, why do yez roll up providing it offers a spice of danger. in France Mme. Paulhan, the wife Are yez lukin' for a foight wid him?" of the most famous French "man

"The virtue of some people is rather "Faith no; but Cassidy sid wan day bird," as they are getting to call them spasmodic," remarked the moralizer. thot Oi was laughin' in me slaves ut over there, became an adept some "Well," rejoined the demoralizer "what could you expect of anything flying machine, and has sailed aloft that is its own reward?"



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