

# HAD THROAT TROUBLE SINCE CHILDHOOD

All Treatments Failed. Relieved by Peruna.

Mrs. Wm. Hohmann, 774 Lincoln Ave., Chicago, Ill., writes: "I suffered with catarrh of the bronchial tubes and had a terrible cough ever since a child. I would sit up in bed with pills we pressed up behind me, but still the cough would not let me sleep. I thought and everybody else that I had consumption."

"So reading the papers about Peruna I decided to try it, without the least bit of hope that it would do me any good. But after taking three bottles I noticed a change. My cough got better, so I kept on, never discouraged. Finally I seemed not to cough so much and the pain in my chest got better and I could rest at night."

"I am well now and cured of a chronic cough and sore throat. I cannot tell you how grateful I am, and I cannot thank Peruna enough. It has cured where doctors have failed and I tell Peruna wherever I go, recommend it to everybody. People who think they have consumption better give it a trial."



5 Fine POST CARDS FREE

TOO MUCH FOR THE CORPSE

Exhibition of Meanness That Galvanized the "Dead" Irishman into Indignant Life.

"Don't be mean in your offerings," said T. P. O'Grady, in a plea in New York for the Irish cause. "The Irish can't stand meanness."

"No, no, the Irish can't stand meanness," said O'Grady's case. You know, Ireland, some 20 to 25 years ago when a poor family lacked a coffin they made the corpse beg for it.

"This custom, alas! sometimes led to imposture. Thus, Thelma O'Grady and his friends wanted money badly, and O'Grady was assigned to act the corpse. So they laid him on a bar outside the door and they set a pewter plate beside him for the pennies."

"As O'Grady lay there, so still, with closed eyes, an old woman stopped and dropped sixpence into the plate. Then she began to take out change. A penny, twopenny, threepenny she took out, and O'Grady couldn't stand such meanness. (Corpse as he was, he said.)

"Arrah, now, don't mind the change!" Washington Star.

It Wasn't a Fire. The principal of one of the New York East Side night schools was enrolling a new pupil, who was toggled out in a suit of clothes so new that it hurt him. Just before the boy came in the principal had heard the sound of fire engines in the street.

"What is your name?" the principal asked the lad.

"Tom Dugan," was the reply.

"Where was the fire, Tommy?" asked the principal as he wrote down the name. There was no reply; only a scowl.

"I say, where was the fire?" repeated the principal.

"Don't get me wrong," was the somewhat astonished answer. "There wasn't no fire, see? I bought it here and I paid seven-fifty for it."

Afraid of Disfigurement. She asks you going to ask papa tonight, George?

He—No, dear. I think I'd better not. I want to have my picture taken tomorrow.—Yonkers Statesman.

The life absolutely sincere to the best it knows is the best sermon any can preach.

If You Knew How Good are the sweet, crisp bits of Post Toasties you would, at least, try 'em.

The food is made of perfectly ripe white corn, cooked, sweetened, rolled and toasted.

It is served direct from the package with cream or milk, and sugar if desired—A breakfast favorite!

"The Memory Lingers"

POSTUM CEREAL CO., Ltd., Battle Creek, Mich.

## BEST THESE RECIPES

FOUR METHODS OF COOKING THE FAMILIAR FOWL.

Canterbury, Creole, Victoria and Imperial Vol au Vent Are All Recommended as Tasty and Satisfying Dishes.

The ways of preparing chicken for the table are endless. Here are a few choice recipes:

Canterbury Chicken—Cook three and one-half tablespoons of butter with one teaspoonful of finely chopped onion until yellow, stirring almost constantly to prevent burning. Add one tablespoonful of corn starch and stir until well blended; then pour on gradually, while stirring constantly, one and one-half cups of chicken stock (the liquor in which a fowl has been cooked). Bring to the boiling point and add one-half teaspoonful of lemon juice, three-fourths of a teaspoonful of salt, one-eighth of a teaspoonful of paprika, one-half cupful of celery cut in small pieces, and one and one-half cups of chopped chicken. Serve hot and garnish with toast points and parsley.

Creole Chicken—Cook four teaspoonfuls of butter with one-half shallot, finely chopped, five minutes, stirring constantly. Onion may be used if shallot is not at hand. Add five tablespoonfuls of flour and stir until well browned; then pour gradually, while stirring constantly, three-fourths of a cupful each of chicken stock and stewed and strained tomatoes. Bring to the boiling point, season with one teaspoonful of lemon juice, one-half teaspoonful of salt, and one-eighth of a teaspoonful of paprika. Add one and one-half cups of cooked chicken or fowl cut in small cubes and let stand ten or fifteen minutes in the top of the double boiler that the meat may absorb some of the sauce.

Victoria Chicken—Cream two tablespoonfuls of butter and add the yolks of three hard-boiled eggs rubbed to a paste. Soak one-fourth of a cupful of cracker crumbs in one-fourth of a cupful of cold milk 15 minutes, then add to the egg mixture. Pour on gradually one cupful of hot chicken stock, and when the boiling point is reached add one cupful of cooked chicken or fowl cut in small pieces. Season with salt, pepper, and celery salt, and serve on finger-shaped pieces of buttered toast.

Imperial Chicken Vol au Vent—Remove the crust from a 12-inch baker's loaf and cut the center in such a way as to leave a box-shaped case, leaving the walls one-half inch in thickness. Beat three eggs slightly and add six tablespoonfuls of milk, and season with salt. Dip the bread case in the mixture and turn frequently that all parts may be equally soaked. Drain thoroughly, fry in deep fat until delicately browned, remove to a hot serving dish, and fill with the following mixture: Melt four tablespoonfuls of butter, add four tablespoonfuls of flour and stir until well blended; then pour on gradually, while stirring constantly, one and three-fourths cups of milk. Bring to the boiling point, season with one-half teaspoonful of salt and one-eighth of a teaspoonful of pepper, and add two cupfuls of cold boiled fowl cut in dice and one pint of oysters cleaned and drained. Cook until the oysters are plump.

Mother's Pumpkin Pie. Cook pumpkin in enough water to keep from burning. When tender drain off the water and cook for eight minutes longer. Press through a sieve and measure one and a half pints. Beat four eggs with one cupful of sugar till light, add one pint of milk, the pumpkin, one tablespoonful of butter, one teaspoonful of salt, one teaspoonful of ground cinnamon, half a teaspoonful each of ginger, allspice and grated nutmeg, one tablespoonful of honey and mix well together.

Line a deep pie plate with crust, fill with mixture and bake in a hot oven. A delicious flavor is given by roasting half of the sugar for the custard to a caramel.

Normandy Soup. Wipe a good-sized knuckle of veal, put it in the soup kettle with three quarts of water and place where it will heat slowly. When at the simmering point, skim carefully and allow to simmer for three hours. Add six small onions, thinly sliced and one-half loaf of stale bread and allow to simmer one hour longer. Remove the meat and rub the soup through a colander, put into a double boiler and stir into it one tablespoonful of butter and two of flour, rubbed to a smooth paste. Season with salt, pepper and a bit of nutmeg. Add one pint of milk and one of scalded cream and serve at once.

Johnny Cake. One teaspoonful of cornmeal, one and one-half cups of flour, one egg, two-thirds cupful of sugar, one cupful of milk, one tablespoonful of butter, one teaspoonful of baking powder and some salt.

Sift the flour into a basin, add the meal, sugar, salt and baking powder. Beat up the egg, add it with the milk and the butter heated slightly. Beat well, then pour it into a greased pan and bake for half an hour in a good oven. Eat warm with good, sweet, butter.

Cookies. One cupful butter, two of sugar creamed together, three well beaten eggs, one cupful of sour cream, one teaspoonful soda, two of cream of tartar, nutmeg to flavor, flour enough to make a soft dough. Roll out thin on a cloth to prevent sticking, sift sugar over the top, and lightly roll it in. Bake in a quick oven.

Salt Pork. This is really a delicious way to serve salt pork. Slice fat pork and soak the slices an hour in sweet milk; drain and fry until the pork begins to turn brown, then dip in a batter made of one egg which is beaten and stirred into two tablespoonfuls of flour; then fry on both sides.

# New News of Yesterday

by E. J. Edwards

## Hole In Sky Saved Johnson

George Boutwell's Unhappy Metaphor Turned the Tide in the Senate and Prevented the Impeachment of the President.

In the late winter of 1871 I met General Benjamin F. Butler of Massachusetts, at the rooms he retained permanently, year in and year out, at the old Fifth Avenue hotel, in New York City. He was on his way to Washington to take his seat as a member of congress. He was going as an Independent.

He was in a communicative mood that afternoon, and I made bold to bring up several famous incidents in his career. At last we came to the part he played in the impeachment proceedings brought against President Johnson. The general's face took on a wry look.

"I am as certain as that I am sitting here that it was the hole in the sky which saved President Johnson from being ousted from office," he said. "A what?" I exclaimed.

"The hole in the sky," the general reaffirmed, solemnly—"the hole of George S. Boutwell's own making—the same Boutwell who was secretary of the treasury under Grant, then senator from my own state, and now is engaged in preparing a codification of the statutes-at-large."

"Boutwell, John A. Bingham, a very polished orator, and myself, with four others, were named by the house of representatives as its managers of the impeachment of President Johnson. I believe that all of us felt that the proceedings would take rank in historic interest with the trial of Warren Hastings—at least Boutwell, Bingham and I felt that way about it; and Boutwell was so firmly convinced that this would be the case that he deliberately set out to make an argument which would be compared with the speeches of Fex, Burke, Sheridan, and others who supported the charges against Hastings.

"Well, the time came for George Boutwell to deliver his effort, over which he had labored so assiduously, before the senate, sitting as judges, with the chief justice of the United States Supreme court, Salmon P. Chase, in the chair. The issue then was in doubt. We house managers knew that a majority of the senate would vote to sustain our charges, but we could not confidently count on a two-thirds vote in our favor. That was necessary if the charges were to be sustained and President Johnson thereby sent from his high office in disgrace. It was with this doubt clearly before him that Boutwell rose

## Cornered Two Benefactors

How J. Pierpont Morgan Made His Gifts to New York Trade Schools and to Save the Hudson River Palisades.

One of the largest benefactions that J. Pierpont Morgan (now being extensively exploited in the magazine field) has made in a lump sum was the \$500,000 he gave to put the New York Trade schools on a permanent basis. I had the good fortune of first announcing that this gift had been made. How it came to be made is here told for the first time.

A committee of philanthropic women decided to see what they could do to secure a sufficient endowment for the trade schools, and they determined upon the plan of personally urging the cause of the schools to the city's wealthiest men. To this end, they made their initial call upon Mr. Morgan.

He received them courteously and listened patiently to what they had to say. Then he inquired: "How much do you think I ought to give?"

"Well," replied a member of the committee, "we thought we would leave that to your own judgment, but," she added naively, "we had \$25,000 in mind."

For a few moments Mr. Morgan looked thoughtfully before him, seemingly debating whether he should take the hint and give \$25,000 or something less. Finally, he turned to the member of the committee who had replied to him, and addressed her in short, sharp, business-like tone: "How much would be needed to endow and equip the schools thoroughly?"

"Five hundred thousand dollars," said the committeewoman.

## Men Carry 500-Pound Sacks

Mexican Cargadores Lift Huge Weights Easily, but There is a Trick to It.

Farmers are still living who remember the old water-power grist mill and the experience of men in carrying huge bags of grain to the top of it. The ability to shoulder 250 or 300 pounds is rarer now than in the days of our fathers. But in Mexico one may see cargadores, or carriers, not exceeding 150 pounds in weight, who will place 500 pounds or more on their backs and trot off with it, seemingly without the slightest inconvenience. Such a feat would probably surprise even our strong men of old. It is not accomplished by sheer strength, however.

The truth of the axiom that there is a trick in all trades is not to be questioned, and the cargadore, who is always an expert in his business, has brought his to perfection. His secret lies in the use of a cushion that re-

ceived by the hooks of the carrier, until it is in the proper position.

He grasps his burden with a hook in each hand, and the instant it is correctly placed on his back the carrier trots off, and it adapts itself to his preliminary movements.

Another secret is the necessity of maintaining the same rate of speed without stopping until relieved of the load, because if they should halt even for a moment they would check their gait, their burden would tumble to the ground, or they would be crushed by its weight.—Youth's Companion.

Natural Mistake. Pat (at the phone in the yardmaster's office)—Phawt? Is this twenty-four sixty-six?

It is not. Phwat, do you think O'Connell? A box car?—Santa Fe Employees' Magazine.

A Mistake Corrected. "My name, aren't you drop?" asked the hapless victim of the low-browed bill collector.

"Not on your life," answered he of the low brow. "My name is Muggs."

Frank had been sent to the hardware store for a thermometer. "Did mother say what size?" asked the clerk.

"Oh," answered Frank, "gimme the biggest one you've got. It's to warm my bedroom with."—Success Magazine.

To CURE A COLD IN ONE DAY Take LASKY'S BRONCHO-QUIETIN Tablets. Dissolve in water and drink. E. W. GARDNER'S signature is on each box. 25c.

Bouncing of saying what you think is often an excuse for not thinking what you say.

Raising the Temperature. Frank had been sent to the hardware store for a thermometer.

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## A READER CURES HIS CONSTIPATION—TRY IT FREE

The editors of "Health Hint" and "Question and Answer" have one question that is put to them more often than any other, and which, strangely enough, they find the most difficult to answer. That is "How can I cure my constipation?"

Dr. Caldwell, an eminent specialist in disease of the stomach, liver and bowels has looked the whole field over, and has prepared the specialty for forty years and is convinced that the ingredients contained in what is called Dr. Caldwell's Senna Purgative has the best claim to satisfaction from constipated people.

General Butler refrained from naming the senator he had in mind. But later on, in the course of his conversation, I was led to gather the impression that he had in mind James W. Graves, who became the Whig governor of Iowa in 1854, and from 1858 until 1859, when he suffered a stroke of paralysis and resigned, served in the United States senate.

proach his hearers and those whom he wishes to influence. With the single exception of the Sermon on the Mount, which contains the fundamental Christian philosophy—the precepts upon which the Christian religion was founded—Christ always took his examples, his illustrations, his metaphors, from the daily life with which his hearers were familiar.

"He could take the most trivial fact of nature and with it emphasize His truths. His allegories, or parables, as I now remember them, were all based upon familiar things. The only occasional references to the classics of that day which He made were to the prophets and to the Jewish scriptures, and with these all who heard Him were perfectly familiar. Ah, what an exquisitely beautiful illustration He made from the lilies of the field, very likely pointing to those He saw blossoming about Him as He spoke. And yet I say unto you that even Solomon in all his glory was not arrayed like one of these!"

"Now," continued Mr. Brooks, "it seems to me that the most effective way of reaching hearers for a preacher of this time is to bring them into touch with familiar things. That means, of course, that the clergyman should not hold himself aloof, but should take an active interest in every affair of life. He should go about among the people and learn what they are thinking about and what they are doing. He should have an eye for nature; he should be affected by the flowers, the foliage and the birds of the air, just as so many of the poor people are. I have tried to follow this course, and it has not been an effort of the will for me to do so, since it has always been a most gratifying experience with me."

Dr. Brooks certainly practiced what he preached in this respect. He went about among the lowly, but without superior mannerism, and gained their confidence. He was seen once in a humble Boston tenement, with an infant upon his knee, playing with another child upon the floor, at his feet, and chatting merrily with the parents, who must have looked upon that visit as a pastoral call of the best kind. He was as fond as Thoreau was of visiting the wharves of Boston; he was many times seen watching the coming in and sailing of ships and listening to the none too discreet conversation of the stevedores and longshoremen. Within less than a quarter of an hour after he had delivered a wonderfully powerful Advent sermon to 3,000 persons gathered in Trinity church, in New York, he went arm in arm with a friend across the street to one of the famous downtown restaurants, and sat at a table for the better part of an hour keenly observing the coming and going of the great throng which rushed into that place for its noontime lunch. He was a constant student of life and of nature; he applied this study in his sermons; and it was because of this, undoubtedly, that he, perhaps more effectively than any other preacher of his time, touched the hearts and inspired the consciences of his hearers.

"What is the whole amount you need?" asked Mr. Morgan.

"One hundred and thirty-five thousand dollars."

"Well, you can put me down for the whole amount," said Mr. Morgan. (Copyright, 1910, by E. J. Edwards. All Rights Reserved.)

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# Hood's Sarsaparilla

Cures all humors, catarrh and rheumatism, relieves that tired feeling, restores the appetite, cures paleness, nervousness, builds up the whole system.

Get it today in usual liquid form or chocolate tablets called Sarsats.

Can be had very easily. The sick are cured, and all others in need of it. Hood's Sarsaparilla is a powerful purgative, and is made of the best ingredients. It is a powerful purgative, and is made of the best ingredients.

## COLT DISTEMPER

Can be had very easily. The sick are cured, and all others in need of it. Hood's Sarsaparilla is a powerful purgative, and is made of the best ingredients.

## SAGACIOUS FELINE.

The Lady—Surely, that is a rabbit. The Cat—If she can make mistakes like that the ought to keep a restaurant.

## 44 Bu. to the Acre

is a heavy yield, but that's what John Kennedy of Birmingham, Alberta, Western Canada, got from 44 bushels of wheat on one acre of land.

That's Why You're Tired—Out of Sorts—Have No Appetite. CARTER'S LITTLE LIVER PILLS will put you right in a few days.

## A Country School for Girls in New York City

Best Features of Country and City Life. Out-of-door Sports on School Park of 25 acres near the Hudson River.

## KIDNEY TROUBLE

Is a deceptive disease—thousands have it and don't know it. If you want good results you can make no mistake by using Dr. Williams' Swamp-Root, the great kidney remedy.

## DEFIANCE Cold Water Starch

Makes laundry work a pleasure. 16 oz. pkg. 10c. BATES YOUR IDEAS. They may come from your head, but they are worth the trouble.

## W. L. DOUGLAS

ESTAB 1876 \$3, \$3.50 & \$4 SHOES FOR MEN IF YOU COULD VISIT W. L. DOUGLAS LARGE FACTORIES AT BROCKTON, MASS., and see how carefully W. L. Douglas shoes are made, you would then understand why dollar for dollar they are guaranteed to hold their shape, look and fit better and wear longer than any other \$3.00, \$3.50 or \$4.00 shoes you can buy. Quality counts.—It has made W. L. Douglas shoes a household word everywhere.