

the sun should fade your carpets, and your hearts, lest a hearty laugh shake down some of the musty old cobwebs there.

If you want to ruin your sons, let them think that all mirth and social enjoyment must be left on the threshold without, when they come home at night. Young people must have fun and relaxation somewhere. If they do not find it at their own hearthstones, it will be sought at other less profitable places.

Therefore, make the homestead delightful with all those little arts that parents so perfectly understand. Don't repress the buoyant spirits of your children. Half an hour's merriment in the home blots out the remembrance of many a care and annoyance, and the best safeguard they can take with them into the world is the influence of a bright little domestic sanctum.—Ex.

**Uses for Lemons**

A teaspoonful of lemon juice in a small cup of coffee will relieve a bilious headache.

A dash of lemon juice in plain water is an excellent toothwash. It not only removes tartar, but sweetens the breath. Glycerine and lemon juice, half and half, on a bit of cotton is the best thing in the world wherewith to moisten the lips and tongue of a fever-parched patient.

The juice of a lemon in water on awakening in the morning is an excellent liver correction, and for stout women is better than any other anti-fat medicine ever invented.

The finest of manicure acids is made by putting a teaspoonful of lemon juice in a cupful of warm water. This removes most stains from the fingers and nails, and loosens the cuticle more satisfactorily than can be done by the use of a sharp instrument.

Lemon juice and salt will remove

**COFFEE HEART**

**Very Plain in Some People**

A great many people go on suffering from annoying ailments for a long time before they can get their own consent to give up the indulgence from which their trouble arises.

A gentleman in Brooklyn describes his experience as follows:

"I became satisfied some months ago that I owed the palpitation of the heart, from which I suffered almost daily, to the use of coffee (I had been a coffee drinker for 30 years), but I found it very hard to give up the beverage.

"I realized that I must give up the harmful indulgence in coffee but I felt the necessity for a hot table drink, and as tea is not to my liking, I was at a loss for awhile what to do.

"One day I ran across a very sensible straightforward presentation of the claims of Postum Food Coffee, and was so impressed thereby that I concluded to give it a trial. My experience with it was unsatisfactory till I learned how it ought to be prepared—by thorough boiling for not less than 15 or 20 minutes. After I learned that lesson there was no trouble. Postum Food Coffee proved to be a most palatable and satisfactory hot beverage, and I have used it ever since.

"The effect on my health has been most salutary. It has completely cured the heart palpitation from which I used to suffer so much, particularly after breakfast, and I never have a return of it except when I dine or lunch away from home and am compelled to drink the old kind of coffee because Postum is not served. I find that Postum Food Coffee cheers and invigorates while it produces no harmful stimulation." Name given by Postum Co., Battle Creek, Mich.

There's a reason. Ten days' trial proves an eye opener to many.

Read the little book "The Road to Wellville" in every pkg.

the rust stains from linen without injury to the fabric. Wet the stains with the mixture, and put the articles in the sun. Two or three applications may be necessary if the stain is of long standing, but the remedy never fails.

For an excellent flavoring for custards, jellies, etc., take a quart glass jar and put into it a pint of good preserving brandy; into this put the lemon rinds, after squeezing them for lemonade, from time to time, until the jar is full, keeping it sealed except when open for use, and you will have a pure lemon extract, as good, or better, than any which you can buy.

**The Youthful Woman**

Youthfulness is a quality very difficult to describe. As often as not it proceeds from the mind rather than from appearance, and one often feels with middle-aged and elderly people that they are in reality far more youthful in ideas, in keenness of their enjoyment, and in their fresh outlook, than many of one's acquaintances who in point of years are mere girls. It is said that every age has its compensations, and, undoubtedly there are many mothers of families, and grandmothers, too, who own to an enjoyment and zest for life equal to those experienced in early years.

Youthfulness is temperament, and the capacity for taking the simple goods that are to be found in existence, rather than in waiting for superfluous joys which may never arrive. The bored person of either sex is invariably a wearisome companion, while one with a keen sense of enjoyment adds to the well-being of others a thousand-fold.—Exchange.

**Salads**

As June is called the "month of roses," May might with equal propriety be called the month of salads, this healthful and appetizing article being especially desirable at this season, as well as more easily attainable than at other periods.

An especially attractive salad is made of lettuce prepared with a cream dressing, to which vinegar, pepper and salt, beaten together, are added. To each portion of the salad, add a poached egg, cooked soft.

Cucumber and tomato salad is very nice. To six ripe tomatoes, use two cucumbers, three hard-boiled eggs, and an onion. Slice thin, place in layers in a salad bowl, add salt and vinegar, and cayenne pepper, or cover with mayonnaise dressing.

Boil young beets until tender, peel and slice, add an equal quantity of young onions, tops and all, finely chopped, cover with a cream dressing or with vinegar and olive oil. A few chopped olives add to the piquancy of this dish.

New potatoes with cream—Scrape new potatoes and cook in boiling water until done. Heat to boiling point equal parts of cream and butter, add salt and pepper, pour over the potatoes, and serve.

Cabbage Slaw—Chop young cabbage until fine. Place in a bowl, and cover with a dressing made of one cup of sweet cream, three-quarters of a cup of vinegar, and one table spoonful of sugar. An excellent spring dish.

Asparagus With Green Peas.—Break the asparagus into small pieces, and boil until tender before adding the peas. Season with butter, thickened with a little flour. Add pepper and salt to taste.

**Garden Roses**

It is not yet too late to plant out roses, especially those ordered from the florist. Those fresh from the green house need to be gradually hardened to the outdoor air; but if they have been hardened already by the florist, as is usual, by being kept in a cold house, they may be dealt with less tenderly. Never plant roses in wet, soggy ground, and it is best not to

set them on a cold, windy day. If the plants come to you when the weather conditions are adverse, put them away in the cellar, or other dark, cool place, with a little earth piled over the roots, until you can plant them; this is especially intended for field-grown, or dormant roses, of the two or three year old size. For the little things sent out in the "dollar-a-dozen" packages, more careful treatment is advised. They should be left for half an hour or more in a vessel of tepid water. Some amateurs advise laying the whole plant, root and top, in the water, while others advise putting only the roots under the water, and they can then be taken out of the package and either set in the border, with proper care as to shelter from wind and sun, or potted, until it is safe to put them out in the border. These "dollar-a-dozen" rose plants are tiny things, and need good care, but are so well packed by the florist that, with ordinary care they will nearly every one of them live. If you do not know anything about the treatment of such roses, study carefully the directions the florist usually sends out with them; or, take the catalogue which he will send for the asking, and study all the directions given therein. The first year, these tiny plants will give you a few beautiful roses, but it is the later seasons that see them in their glory. Keep them growing thriftily the first year, and do not let them bloom over much. Then, if you know how to keep them through the winter, the second season will find them established, and ready to delight you as nothing but a thrifty rose bush can do. But they are like the children—their needs must be met and their natures studied.

**Gasoline Savers**

By all means have that handy contrivance called a "gasoline saver." One can buy a "saver" at a hardware store and pay a dollar. An iron hoop off an old pail will answer. On this is laid a round piece of tin, sixteen inches in diameter. On this may be set several small dishes, all cooking at once. For want of something small enough use quart tomato cans, which are plenty large enough for a small family of two. If one cares to have an extra "second story" to the "saver," it may easily and cheaply be added by any competent tinner. It is handy for boiling the tea-kettle, but the need of one may be obviated by using one of the very small tea-kettles holding about two quarts. Of course a cook would not undertake to prepare a meal for threshers on one gasoline burner, but this arrangement is admirable for the bachelor girl, or for a family of two.

When you receive plants by mail, from florist or friend, put them into tepid water upon unpacking—moss and all, and let them remain so for some hours, or until the foliage brightens. When potted, set the plants in a cool dark place for several days, until they get accustomed to their new quarters.

**Mushrooms**

The old saying that "A prophet is not without honor, save in his own country," is equally true of certain kinds of food. The humble mushroom growing spontaneously in rural and suburban districts, is coldly spurned by the majority of those dwelling in these favored precincts, as a noxious growth, not only unfit for food, but actually poisonous, while in large cities no article of food is more prized and sought after, than the delicious and high-priced mushroom. Many persons who would eat mushrooms, are deterred on account of their inability to distinguish the edible from the poisonous kinds. But this difficulty may be very easily overcome, by learning a few simple rules for testing the different varieties. A child

**Deaf People Now Hear Whispers**

**Listening Machines Invented by a Kentuckian.**

**Invisible, When Worn, but Act Like Eye-Glasses.**

Ever see a pair of Listening Machines? They make the Deaf hear distinctly. They are so soft in the ears one can't tell they are wearing them.

And, no one else can tell either, because they are out of sight when worn. Wilson's Ear Drums are to weak hearing what spectacles are to weak sight.

Because, they are sound-magnifiers, just as glasses are sight-magnifiers.

They rest the Ear Nerves by taking the strain off them—the strain of trying to hear dim sounds. They can be put into the ears, or taken out, in a minute, just as comfortably as spectacles can be put on and off.

And, they can be worn for weeks at a time, because they are ventilated, and so soft in the ear holes they are not felt even when the head rests on the pillow. They also protect any raw inner parts of the ear from wind, or cold, dust, or sudden and piercing sounds.

These little telephones make it as easy for a Deaf person to hear weak sounds as spectacles make it easy to read fine print. And, the longer one wears them the better his hearing grows, because they rest up, and strengthen, the ear nerves. To rest a weak ear from straining is like resting a strained wrist from working.



Wilson's Ear Drums rest the Ear Nerves by making the sounds louder, so it is easy to understand without trying and straining. They make Deaf people cheerful and comfortable, because such people can talk with their friends without the friends having to shout back at them. They can hear without straining. It is the straining that puts such a queer, anxious look on the face of a deaf person.

Wilson's Ear Drums make all the sound strike hard on the center of the human ear drum, instead of prodding it weakly all over the surface. It thus makes the center of the human ear drum vibrate ten times as much as if the same sound struck the whole drum head. It is this vibration of the ear drum that carries sound to the hearing Nerves. When we make the drum vibrate ten times as much we make the sound ten times as loud and ten times as easy to understand.

This is why people who had not in years heard a clock strike can now hear that same clock tick anywhere in the room, while wearing Wilson's Ear Drums.

Deafness, from any cause, ear-ache, buzzing noises in the head, raw and running ears, broken ear-drums, and other ear troubles, are relieved and cured (even after Ear Doctors have given up the cases), by the use of these comfortable little ear-resters and sound-magnifiers.

A sensible book, about Deafness, tells how they are made, and has printed in it letters from hundreds of people who are using them.

Clergymen, Lawyers, Physicians, Telegraph Operators, Treatmentmen, Workers in Boiler Shops and Foundries—four hundred people of all ranks who were Deaf, tell their experience in this free book. They tell how their hearing was brought back to them almost instantly, by the proper use of Wilson's Ear Drums.

Some of these very people may live near you, and be well known to you. What they have to say is mighty strong proof.

This book has been the means of making 326,000 Deaf people hear again. It will be mailed free to you if you merely write a post card for it today. Don't put off getting back your hearing. Write now, while you think of it. Get the free book of proof.

Write for it today to the Wilson Ear Drum Co., 307 Todd Building, Louisville, Ky.

of ten years can easily learn to discriminate between them. The oyster mushroom and several other varieties which grow on old logs and stumps of trees, are eagerly sought for by those who know and appreciate them. It is a matter of current belief (whether true or not, I can not say) that no mushroom which grows on wood is poisonous.

As the knowledge of the nutritive value of this important food increases, the demand for it far exceeds the supply, and the culture of mushrooms is becoming a source of livelihood to thousands of people in our large cities.