

**Was Laid Up In Bed**

Dean's, However, Restored Mrs. Vogt to Health and Strength. hasn't Suffered Since.

"I had one of the worst cases of kidney complaint imaginable," says Mrs. Wm. Vogt, 4215 Audrey Ave., Wellston, Mo. "At one time I was laid up in bed for days at a time."

"My bladder was inflamed and the kidney secretions caused terrible pain. My back was in such bad shape that when I moved the pains were like a knife. I lay in bed so long I couldn't stand, and my head just throbbed with pain. Heads of perspiration would come on my temples, then I would become cold and numb."

Mrs. VOGT. affected and I felt as if I couldn't take another breath. I got so nervous and run down, I felt it wasn't worth living and often wished that I could die, so my suffering would be ended. Medicine failed to help me and I was discouraged."

"Doan's Kidney Pills were recommended and I am glad I am being helped after the first few doses. I kept getting better every day and continued to use cured me. My health improved in every way and best of all, I am now permanent. I feel that Doan's saved my life."

*Swore to before me,  
HENRY B. SURKAMP, Notary Public.*

Get Doan's at Any Store, 60¢ a Box  
**DOAN'S KIDNEY PILLS**  
FOSTER-MILBURN CO., BUFFALO, N.Y.

**BLACK LOSSES SURELY PREVENTED  
by CUTTER'S BLACKLEG PILLS**

Low-priced.  
Preferred by  
western stock  
men for the  
protection where other  
vaccines fail.

10-dose pck. Blackleg Pills \$1.00  
50-dose pck. Blackleg Pills \$4.00

Use any injector, but Cutter's simplest and strongest.  
The superiority of Cutter's is due to the fact that it is  
the only vaccine that is VACCINED AND STERILIZED  
ONLY. INSECT ON CUTTER'S IS UNSTAINABLE,  
other direct.

The Cutter Laboratory, Burkesville, Ky., or Chicago, Ill.

**SWAMP- ROOT** Is not recommended for  
any particular, but you may have kidney, liver, or  
bladder trouble it may be found just the medicine you need. At  
druggists in fifty-cent and dollar sizes.

You will receive same size bottle of  
this reliable medicine by Enclosed Post, all  
so pamphlet telling about it.

Address Dr. Kilmer & Co., Binghamton,  
N. Y., and enclose ten cents, also mention  
this paper.

**Kill All Flies! THEY SPREAD DISEASE**

Placed anywhere, Daisy Fly Killer extracts and kills all  
flies. Neat, clean, ornamental, convenient, and cheap.

Large bottles, made  
to hold 16 oz. and  
up over will not sell  
for less than 50¢  
each. Send for  
sample.

**Daisy Fly Killer**

Helps to eradicate dandruff  
and acne.

Beauty to Gray or Faded Hair,  
50c. and \$1.00 at Drugists.

HAROLD SOMERS, 150 DE KALB AVE., BROOKLYN, N.Y.

**PARKER'S HAIR BALM**

A toilet preparation of merit.  
Helps to eradicate dandruff.

For hair, skin, and  
beauty to gray or faded hair,  
50c. and \$1.00 at Drugists.

W. N. U., OMAHA, NO. 32-1917.

**HE HIT BULL'S EYE THE**

Governor Cox of Ohio Explains Why  
His Marksmanship Improved Suddenly  
on Rifle Range.

James M. Cox, governor of Ohio, told this story when he visited Fort Benning. Harrison, says the Indianapolis News:

"I was over at the fort this afternoon, and out at the rifle range Major Darrow asked me if I wouldn't like to try shooting. The men then were shooting from the 600-yard range. I said 'yes,' so Major Darrow borrowed a rifle for me from one of the men another for himself, and we lay down across the sand bags and began popping away."

"After each shot that either of us made the man down in the pit waved the red flag that meant we had missed the target altogether."

"Finally, after about a half dozen shots apiece, the major said: 'Young man, telephone down to that man in the pit that Major Darrow is shooting, and so the young man did, and then the major shot again, and the pit man waved the emblem that signified the major had hit the bull's-eye."

"Then I said to myself, 'um hum,' and so I turned to the man on my right and I said, 'Young man, telephone down to the pit man that the governor of Ohio is shooting, and then the next time I hit the bull's eye, too.'

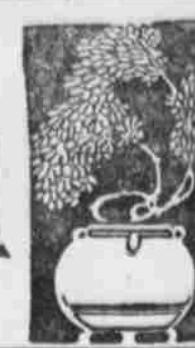
Took Him Literally. A clergyman in a remote part of the Scottish Highlands was speaking at length to his congregation of the many things round us that are shrouded in mystery and of which we know little. As he warmed to his theme, he became eloquent, and frequently repeated the oft-quoted saying of Goethe: "More light! Oh, for light!" His surprise may be imagined, says the Scottish American, when, after one of those utterances, the old beadle, who had been dozing since the commencement of the sermon, woke with a start, then got up, tiptoed softly into the vestry, seized two additional candles and, ascending the pulpit stairs, placed them beside the two already there, and in a loud whisper, heard all over the church, exclaimed:

"Ye maun do wi' these, for there's nae mair!"—Youth's Companion.

Embarrassing Query. "A fool and his money are soon parted, my son."

"Who got yours away from you, dad?"

**Bobby SAYS**  
"Try a dish of Post Toasties with cream for lunch on hot days"

**THE KITCHEN CABINET**

Whatever you did in years that are gone,

In the year that is yours today,  
Lift up your brow in the light of the sun,

Be loyal and brave, and pray.

**HOT WEATHER BEVERAGES.**

Usually the hot weather drops upon us finding us unprepared with cooling drinks. There is always the standby of lemonade which is such a favorite and when a more nourishing drink is needed, a well beaten egg may be stirred into the drink just before serving. With a sprig of mint or a section of lemon the delicacy of the drink is increased.

The juices of various berries make delicious shrub and the fresh juice added to water using a pint of juice to two of water and adding sugar to taste, chilled and served with cracked ice is most refreshing.

Grape juice bottled the year before is welcomed as a hot weather drink, it may also be used in sherbets, ices and various desserts and pudding sauces.

Cocoa or chocolate syrup may be made and kept for weeks in the ice chest, a little added to a glass of cold milk, with a spoonful of cream or a sprinkling of cinnamon gives variety. Such a drink is not only refreshing, it is nourishing. Iced coffee is another popular drink, add a pint of black coffee to a quart of cream, sweeten to taste and serve in glasses with whipped cream or freeze and serve in glasses topped with whipped cream.

Iced tea which is recommended is prepared from a mixture of black and green tea, ice and plenty of water with sugar and lemon to be added as it is served. Raspberry shrub is one of the delightful fruit juices which is so much enjoyed. Cover berries with vinegar, using four quarts of berries and two quarts of good cider vinegar, cover and let them stand for three days in a cool place, then strain and add four more quarts of berries, let them stand three days and strain as before. Then put the juice into a preserving kettle with a pound of sugar to each pint of juice, boil and strain, after boiling five minutes it may be put into sterilized bottles and sealed. Logan berries, blackberries or almost any berry, good for fruit juice, may be treated in this manner.

Coffee is another delightful drink served cold. Add whipped cream to the coffee poured into a glass a third full of ice and half filled with coffee. This is also sweetened by each individual.

Wastefulness pervades our homes as they are conducted today. Lacking technical training we are ever practising and learning in the costly school of experience.—Janet M. Hill.

**SUMMER FOODS.**

During the hot weather meats or heavy dishes are served less often and in smaller quantity.

**Cucumber Jelly.**—Pare and cut in small pieces six cucumbers, add a small sliced onion and cover both vegetables with a quart of cold water and a tablespoonful of vinegar. Cook until tender, season well with salt and pepper and press through a sieve, add one ounce of gelatin, mold, chill and serve with mayonnaise dressing.

**Stuffed Cucumbers.**—Take three good-sized cucumbers, half a cupful of bread crumbs, half a cupful of chopped nuts, one egg, one tablespoonful of butter, one tablespoonful of chopped onion, one tablespoonful of salt and a dash of pepper. Pare the cucumbers, cut into halves and scoop out the seeds. Chop the nuts and add them to the bread crumbs, the onion, egg and melted butter. Fill each half of the cucumber with the stuffing, put the two pieces together and tie with a string. Brown in a hot pan with two tablespoonsfuls of olive oil. Turn them until they are brown, then add little water and bake them until they are tender, basting two or three times. If the water in the pan evaporates, add more. Dish on a hot platter, remove the strings and serve with a brown or a tomato sauce.

**Cherry Fritters.**—Remove the stems and stones from ripe cherries. Roll each one in the white of an egg, beaten with a tablespoonful of water, then chop almonds; dip them one by one into a thick fritter batter and plunge into hot fat. When brown, drain on brown paper and serve with a sweet sauce.

**Fruit Roll.**—Roll out a round of pastry very thin. In the center place two cupfuls of pitted cherries, or chopped apple with raisins, or rhubarb with raisins or any fruit combination that is agreeable. Roll up and place in a deep baking dish. Roll up and place with a cupful of butter, a cupful or more if the fruit is acid, of brown sugar, a cupful of boiling water. Bake for an hour in a hot oven. Serve with the sauce and whipped cream. If rhubarb is used there will be plenty of sauce to serve with the pudding.

How sad it is to sit and pine  
The long half hour before we dine!  
Upon our watches oft to look,

Then wonder at the clock and cook.

**A FEW PRESERVES.**

There are so many delicious preserves that only the cost of sugar keeps the average housewife from putting up some of all kinds of fruit.

**Barberry and Raisin Preserve.**—Use fine flavored seeded raisins. Cover the barberries with water and boil. Strain through a piece of cheesecloth, this allows the pulp and juice to pass through leaving the seeds and skin. Add raisins and sugar, using enough to make a rich syrup, cook until thick but not sugary. This makes a very toothsome preserve.

**Rhubarb and Fig Conserve.**—Take three pounds of rhubarb, two and a half pounds of sugar, one-half pound of figs, two ounces of candied peel, scatter the finely chopped figs and peel over the rhubarb, add the sugar and let stand until the next day. Then boil the preserve slowly for an hour. Put into jars and seal.

**Tomato Butter.**—After cooking ripe tomatoes, salt them and put them through a sieve to remove the seeds. Have ready an equal amount of tart apple sauce well cooked, add it to the tomato puree, sweeten slightly and let boil until it begins to thicken. Stir it carefully to keep it from scorching. Put into jelly glasses. Serve with meats.

**Gooseberry Preserves.**—Remove the flower and stem ends of the berries carefully, wash in cold water. Measure as many cupfuls of sugar as berries. Make a syrup using very little water, when it boils add the berries which have been scalded and drained. Cook until the juice forms a jelly, then seal in jars.

**Preserved Pears.**—Take six pounds of pared, cored and halved pears, four pounds of sugar, two cupfuls of water, the juice of two lemons, the rind of one, cut in strips, and an ounce of ginger root. Drop the pears into cold salted water as soon as prepared. Boil the sugar, lemon peel and ginger root for an hour. Then drop in the pears, add the lemon juice and cook the pears a few at a time until they are well cooked. Put the pears in a jar, boil the syrup until thick and pour over the fruits.

When a bit of sunshine hits ye,  
After passing of a cloud,  
When a fit of laughter gits ye  
An' ye's spine is feelin' proud,  
Don't forget to up and fling it  
At a soul that's feelin' blue,  
For the minit that ye sling it  
It's a boomerang to you.

**SALADS FOR SULTRY DAYS.**

An old proverb says that in making a salad a spendthrift is needed to put

in the oil, a miser to add vinegar, a wise man to administer the salt, and a madman to do the mixing.

**Delicious Fruit Salad.**—Cut into cubes three bananas, one orange, two apples, two slices of pineapple. Beat a cupful of lemon juice and the same amount of pineapple juice. Stir over the fire till they thicken, then pour over the fruit.

**New Beet Salad.**—Take a quart of boiled beets, one quart of cabbage, one pound of sugar, a cupful of grated horseradish, a teaspoonful each of salt and black pepper, a dash of red pepper, a cupful of celery. Chop the cabbage and beets separately, then mix them; add all the other ingredients with sufficient vinegar to thin the mixture. Put into jars and seal.

**Pea Salad.**—Take a cupful of cooked peas, two tablespoonsfuls of grated cheese, six sweet pickles and one small onion. Chop the onion and pickles, then add the peas and cheese, moisten with mayonnaise dressing and serve on lettuce.

**Veal and Vegetable Salad.**—Take a pound of cold roast veal, finely chopped, half a pound of walnut meats, one stalk of celery, one can of peas, one bunch of radishes, two onions, one green pepper, one red pepper and a little finely minced parsley. Chop all the ingredients, except the peas, mix well and add mayonnaise dressing. Serve on shredded lettuce.

**Cherry and Marshmallow Salad.**—Cut into quarters a half-pound of marshmallows, add a cupful of cherries, three sliced bananas, one can of diced pineapple and four oranges cut in small pieces. Add a few fiblets, a mayonnaise dressing and serve after being well blended on head lettuce.

**Pear Salad.**—Take a quart of pears, fresh and very ripe, or well drained canned pears; mix with shredded almonds that have been blanched and a cupful of boiling water. Bake for an hour in a hot oven. Serve with the sauce and whipped cream. If rhubarb is used there will be plenty of sauce to serve with the pudding.

**Nellie Maxwell**

**Plumbers.**

Whenever you invite the plumbers in to spend the week and fix the kitchen faucet you should plan ahead. Have everything in readiness.

Plumbers are often a little hurt to see that there have been no preparations. Plumbers take these things very keenly.

If a pipe is leaking and you have the plumbers come, move everything out of the kitchen so they will have room for their tools. With good weather and no mishaps they may get all of their tools around the first day.

Getting all the tools around is a good day's work for two plumbers and a boy. On the second day they examine the leak and make notes then get busy planning the week's work on it. If the leak is a plain hole then the thing is simple and they finish it up in smart shape within the week.

It is best to send the children to the country when the plumbers come. Put a lid over the goldfish bowl. If you haven't a spare room or a stable you might arrange to have them board with the neighbors.—Illinois State Register.

**CARE FOR YOUR SKIN**

And Keep It Clean by Daily Use of Cuticura—Trial Free.

A hot bath with Cuticura Soap followed by a gentle anointing with Cuticura Ointment clears the skin or scalp in most cases of eczemas, rashes and itching of children and adults. Make Cuticura your everyday toilet preparations and prevent such troubles.

Free sample each by mail with Book, Address postcard, Cuticura, Dept. L, Boston. Sold everywhere.—Adv.

Nothing hurts a man like pinning his faith to a mistaken idea and being scratched by the pin.

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