

Women, Prepare!

Thousands of women have overcome their sufferings, and have been cured of woman's ills by Dr. Pierce's Favorite Prescription. This temperance medicine, though started nearly half a century ago, sells most widely today. It can now be had in tablet form as well as liquid, and every woman who suffers from backache, headache, nervousness, should take this "Prescription" of Dr. Pierce's. It is prepared from nature's roots and herbs and does not contain a particle of alcohol or any narcotic. It's not a secret prescription for its ingredients are printed on wrapper. Send 10c. for trial package to Dr. V. M. Pierce, Chief of Staff at Invalids' Hotel and Surgical Institute, Buffalo, N. Y., also write for confidential medical advice if there is need.

Lincoln, Nebr.—"When I was a young girl just developing into womanhood I suffered greatly at times. Dr. Pierce's Favorite Prescription was so highly recommended to me that I took a couple of bottles and can honestly say that it gave me wonderful relief and proved extremely beneficial as a tonic. I take pleasure in recommending it to all young girls who suffer with any sort of womanly weakness."—Mrs. Chas. Klay, 2202 T St.

Fromont, Nebr.—"About eight years ago I was a weakened and run-down condition. I took Dr. Pierce's Favorite Prescription as a tonic. Three bottles completely restored my health and I also gained in weight. I was so greatly benefited that I take pleasure in recommending it as an exceptionally fine tonic for women."—Mrs. A. W. Bruner, 815 E. Third St.

IF BOBBY COULD TALK.
He would ask for a bottle of support for his green world of grass with its green blades. Kow-Kure is a tonic for the system, giving strength and vitality. It is a natural product of the earth, and is the best thing for the system. It is a natural product of the earth, and is the best thing for the system. It is a natural product of the earth, and is the best thing for the system.

Cuticura Soap

Ideal For Baby's Skin

LATEST NEW YORK SONG HITS
DIRECT TO YOU FROM BROADWAY
Special offer to subscribers
Two Best War Songs
Over There & So Long Mother
LATEST BROADWAY MUSIC SERVICE
137-139 BROADWAY, NEW YORK

Navy May Win Victory.

From the first battle off the coast of Scotland, when John Paul Jones captured the Serapis and Scarborough, until the day when Admiral Dewey, with the American fleet in Manila bay, destroyed Spain's Asiatic squadron, the Americans have a long and notable list of naval victories upon the pages of their history, and there are many who believe that the decisive victory of the present war will be won by them rather than by the armies at the front.

Some Orator.
"I understand he soared to dizzy heights in his speech."
"Dizzy is right—he swayed the audience."

A postal card to Garfield Tea Co., Brooklyn, N. Y., asking for a sample will repay you. Adv.

Success never comes to the man who sits on an empty dry goods box and whistles for it.

If a man never changes his mind, he is either very right or very stubborn.

Back Lame and Achy?

There's little peace when your kidneys are weak and aches at first there may be nothing more serious than dull backache, sharp, stabbing pains, headaches, dizzy spells and kidney irregularities, you must act quickly to avoid the more serious trouble, dropsy, gravel, heart disease, Bright's disease. Use Doan's Kidney Pills, the remedy that is so warmly recommended everywhere by grateful users.

A Nebraska Case

"Every Picture Tells a Story"
J. Fuhrer, Thirteenth St., Central City, Neb., says: "I had to go around half bent over with each hand across my back as every step I took was painful. I noticed the trouble worse at night and I couldn't sleep well. The kidney secretions didn't pass regularly and I was miserable and run down. Finally I used Doan's Kidney Pills and they greatly relieved all these ailments."

IRRITATING COUGHS

Promptly treat coughs, colds, hoarseness, bronchitis and similar inflamed and irritated conditions of the throat with a tested remedy—

PISCO'S

The KITCHEN CABINET

Just yielding yourself to service true, Just helping men to get their lawful due. Just sacrificing self for other's good, Donating something to the brotherhood. Ah! that's the way to give.

SEASONABLE DISHES.

Pecans, pennuts or mixed nuts of various sorts, if browned in a very little oil or butter, then sprinkled with mixed spices, make a nice relish.

Lumber Camp Pea Soup.

Wash and soak over night a pint of dried green peas. Put a pound of salt pork on to cook with the peas, with three quarts of water and one minced onion. Simmer until the peas are tender, about six or seven hours. If put into a fireless cooker, use two quarts of water, set on a hot radiator and cook over night. Rub the peas through a colander, add seasonings of summer savory, sage, salt and pepper. Thicken with two tablespoonfuls of flour mixed with a little cold milk; boil five minutes and serve.

Sausage Loaf.

Take one and one-half pounds of sausage, one and one-fourth cupfuls of stale bread crumbs, and one egg. Slightly moisten the stale crumbs, beat the egg, combine the two and add the sausage meat, which should be well seasoned. Form into a loaf, dust with dried crumbs and bake three-quarters of an hour.

Ox-Tail Soup.

Slice one onion and fry in a tablespoonful of drippings. Wash and dry the joints of oxtail, but then into the pan with the onion and brown on all sides. Turn the contents of the frying pan into the soup kettle, add a sliced carrot, two stalks of celery, cut fine; parsley, cayenne, salt and pepper to taste, and cover with cold water. Simmer slowly until meat is ready to fall from the bones. Add a cupful of strained tomato and serve.

Taffy Pudding.

Soak a cupful of pearl tapioca over night, well covered with water. In the morning drain and add two cupfuls of light brown sugar and cook in water in the oven three or four hours. Serve cold with cream, flavored with vanilla.

A cupful of ginger ale may be thickened with gelatin and chopped fruit added, making a most dainty salad.

Believe me, the talent of success is nothing more than doing what you can do well, whatever you do, without a thought of fame.—Longfellow.

A STAIN REMOVER.

In every kitchen one of the handiest and most useful lists is one giving directions for removing spots and stains.

There is no more obstinate and annoying stain to remove than a cream stain which has been allowed to be overlooked. Boiling in a strong soap solution and drying in good sunshine will probably remove the worst stains that simple rubbing with soap will not remove. A little turpentine or kerosene rubbed on the spots before boiling will help to soften the fat. The best method to use in dealing with a fresh grease stain is to use soap and cold water on it; the hot water fixes the fat in the fiber of the linen and makes a most difficult stain to remove.

Fruit stains of various kinds of long standing may be removed by sulphur fumes if the use of peroxide and sunlight fail to be effective. The peroxide which we buy commercially is not so strong that it needs to be washed out, but if fresh from the chemical laboratory it should be carefully washed and rinsed out or it rots the fiber of the cloth. The same is true of sulphur fumes. Place a little sulphur in a dish, light it, cover with a funnel and place the spot over the small end of the funnel where the fumes will strike it, changing as often as the spot fades, to another one. Then carefully wash the garment or linen, to remove the sulphur.

Ink stains, if fresh and on white cloth, are best put to soak in sour milk, repeating the process until the stain is gone.

Acid stains should be sponged carefully with ammonia in water, one tablespoonful to six of cold water.

Alkali stains are treated with an acid solution, lemon juice or vinegar.

Fresh stains are treated with an acid solution, lemon juice or vinegar.

Fresh fruit stains, like those from berries, may be removed by pouring boiling water from a height through the cloth stretched over a bowl; then wash as usual.

Turpentine will dissolve paint. Apply and rub well, then wash in soapsuds.

For vaseline stains soak in kerosene before washing in soap and water. If goods are unwashable clean with chloroform. A small bottle of chloroform is most helpful to keep on hand for small spots on silk, ribbons and lingerie waists. Salts of lemon moist-

ened with water and used on rust stains, if placed in bright sunshine will remove such stains of long standing. For blood spots, if fresh and on woolen garments, rub well with dry starch, which soaks up the blood, and when brushed after it is dry will take out every stain.

Molasses, or lard, rubbed into grass stains before washing, will remove them.

Red cloud of the sunset, tell it abroad; I am victor. Greet me, O Sun, Dominant master and absolute lord Over the soul of one! —Kipling.

DISHES OF CONDENSED MILK.

A can of condensed milk is not only a friend in need, but, with a little water added to it, the things produced are lighter, often, and more tender than when fresh milk is used.

Corn Bread.

Take three-fourths of a cupful of cornmeal, one and one-fourth cupfuls of flour, four tablespoonfuls of sugar, four tablespoonfuls of baking powder, one egg, a teaspoonful of salt, one cupful of water, one tablespoonful of condensed milk and one tablespoonful of drippings or other sweet fat. Mix the milk and water, add egg, well-beaten, the dry ingredients and, last, the melted fat. Beat well and bake in a well-greased shallow pan.

The powdered milk may also be used in these recipes, in the proportion of one teaspoonful to a cupful of water.

Dainty Muffins.

Take a third of a cupful of shortening, one tablespoonful of sugar, one egg, one cupful of water and a teaspoonful of powdered milk, two cupfuls of barley flour and four teaspoonfuls of baking powder, with a half-teaspoonful of salt. Mix gradually with the water, beat well and drop by spoonfuls in well-buttered muffin pans. Bake twenty minutes in a hot oven.

If tea leaves are ground they will make twice the amount of tea.

Hermits.

Cream one-third of a cupful of shortening with two-thirds of a cupful of sugar, add two tablespoonfuls of water with a teaspoonful of condensed milk, one egg, one and three-fourths of a cupful of flour, two teaspoonfuls of baking powder and a third of a cupful of finely cut raisins. Cream the fat and sugar and cinnamon, clove, nutmeg and allspice, the raisins well noured, and mix with the remaining ingredients. Roll out and cut with a cookie cutter.

All that mankind has done, thought, gained or been, is lying in magic preservation in the pages of books.—Carlyle.

CORNMEAL DISHES.

A most satisfactory breakfast food is a simple cornmeal mush. Cook for an hour or longer.

Where it is possible to get cornmeal with the whole of the corn ground by the old process, (not the kiln-dried corn) it will be found most satisfying.

The drawback to such meal is that it does not keep and so must be fresh.

Spider Corn Cake.

Take one and a half cupfuls of cornmeal, a half cupful of flour, a teaspoonful of soda, a half teaspoonful of salt and one egg. Mix thoroughly, then pour into a hot iron spider which has been well greased with two tablespoonfuls of shortening. Let stand on top of the stove for a few minutes until well cooked on the bottom, then place on the upper grate of the oven and finish baking.

Corn Muffins.

Take a cupful of cornmeal, a cupful of sweet milk, one-half cupful of flour, two eggs, three teaspoonfuls of baking powder, a half teaspoonful of salt and a tablespoonful of shortening. Beat the eggs separately, adding the yolks with the milk, then all the dry ingredients sifted and fold in the whites at the last. Bake in twelve well greased pans.

Beef Scrapple.

Take a shin of beef, a tablespoonful of thyme, one grated nutmeg, two gallons of water, a tablespoonful of summer savory, two tablespoonfuls of salt, a teaspoonful of pepper, or a few dashes of cayenne. Cook the meat, cut in bits, with the bones, covered with the cold water. When the meat is very tender and the water reduced to a gallon, remove the bones and add the herb seasonings. Take the marrow from the bones, add it to the meat and chop fine. Moisten the meal with enough cold water to pour, then add to the boiling hot broth slowly to keep it from lumping, cook for an hour, add salt and pepper and the meat, then pour into molds to cool. Cut in slices and fry in a little hot fat for breakfast.

The cornmeal which is made of the whole grain is equally as nourishing as wheat and when ground by the old water process it will cook and every grain stand up like grains of rice.

Grain Eaten by Rodents. Grain, eaten and wasted by rats and mice on many farms, would pay all the farmer's taxes.

Nellie Maxwell

WIRE FENCE BEST

It Must Be Built to Turn All Stock Without Injury.

TWO QUALITIES ARE NEEDED

To Be Economical It Must Be Constructed as Cheaply as is Consistent With Durability—Weight Fixes Price.

(Prepared by the United States Department of Agriculture.)
A good job to attend to between the busy seasons is the building and repairing of fences. A farm fence should combine the two qualities of service and economy. To give satisfactory service it must be constructed so as to turn all kinds of stock without injury to them. To be economical it must be built as cheaply as is consistent with durability. The fence that is erected at a low initial cost is not necessarily economical, for it may be short lived.

Wire fences are very generally replacing those of stone, wood, and hedge wherever the latter are becoming unserviceable. In selecting a woven-wire fence, it is preferable to economize by eliminating unnecessary wires rather than by using a lighter weight wire. In pastures where only cattle or horses are to be kept there is no need of providing a fence the spacing in which is close enough to turn hogs.

Weight Determines Cost.

The factor which determines the price of woven wire fencing is its weight, so that in fences of the same height a wide spaced fence with comparatively few wires costs less than a narrow spaced one with more wires. On the other hand, it is becoming generally recognized that the use of heavy wire in fencing is economical. The initial cost of the heavy wire is greater, but its durability is more than sufficient to offset this disadvantage. The labor and other costs in the construction of a fence are practically the same whether a heavy or a light grade of wire is used, but with heavy wire the fence lasts so much longer that this cost of construction is distributed over a much longer time. That this is appreciated by a majority of farmers is indicated by the increase in the percentage of heavy wire that is being sold for fencing purposes.

Common Type of Fence.

For the general farm on which all kinds of stock are kept, and on which the rotations practiced call for temporary pastures, the common type of fence now being adopted in the north central states is one which has approximately ten line wires and a total height of about four feet. The bottom wires are spaced about three inches apart. Such a fence constructed from all No. 9 wire with a strand of barbed wire on the top, Osage orange, locust, red cedar, steel, or cement line posts set a rod apart, and ends and braces of the same materials as for the line posts at distances of 40 rods, is now being built on many farms and is proving serviceable and economical when its long period of usefulness is considered. Such a fence is exceptionally durable and should last approximately 22 years.

CORN FOR A GIVEN LOCALITY

Farmer Must Be Familiar With Prevailing Conditions Before He Can Judge Properly.

The best ear of corn for a given locality is the ear that will give the greatest profit year after year if planted in that locality. We must be familiar with the conditions prevailing in a locality before we can properly judge corn for that locality. The sample of corn which is best for Missouri or southern Iowa should not be planted at all in Minnesota or the Dakotas. Millions of dollars have been



Good Ears of Seed Corn.

lost by bringing corn from the South and attempting to grow it in the North where it failed to mature. One of the most common mistakes in selecting seed corn is to lay too much stress upon one thing—forgetting all other features, some of which are of great importance. A person will often sacrifice everything to depth of kernel, size or length of ear, or place too much stress upon straightness of rows, filling out at the tip, space between rows, etc. All of which should be taken into consideration, but are not the only things nor even the most important things to be considered.

Grain Eaten by Rodents. Grain, eaten and wasted by rats and mice on many farms, would pay all the farmer's taxes.

POTATOES FOR SHOW

Dig when the ground is dry. Let potatoes lie on the ground long enough to dry thoroughly and to toughen the skin. Carefully wrap each tuber separately in paper.

Place in shallow one-layer boxes and store in a dark cool place.

Take out just before time to send the tubers to the show. Clean them with a soft brush removing every particle of the dirt.

Avoid pressure in order not to injure the tubers. Do not wash; tubers wilt if washed and have an unnatural sheen.

Pick out a model of the type, size, color and eyes of the variety to be exhibited. Make the rest of the lot as nearly like this model as possible.

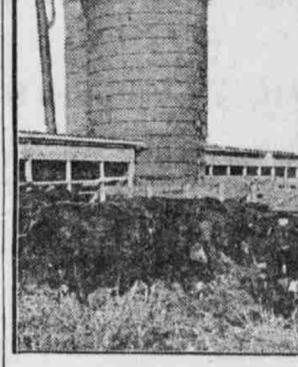
See that the skin is clean, smooth and free from sunburn, having a desirable luster and bloom and being free from all blemishes of all sorts. Wrap in soft paper and pack so that they will not jostle or jar in being shipped. — A. W. Ansdott, Potato Specialist, University Farm, St. Paul.

SELECTION OF FEED CATTLE

Butcher Wants Animal That Will Deliver Highest Percentage of Good Cuts—Good Points.

The block is the supreme and final test of the beef animal. The butcher desires an animal that will deliver the highest percentage of good cuts, and show refinement in parts that are not edible, in order to reduce waste. Fineness of bone, lack of paunchiness and a small head are thus desired by the butchers, but the steer with light bone, small paunch and a frail head would be unable to go through the feeding period and make economical gains.

Even though the strong, vigorous, capacious feeder may not turn out at the finish into the exact ideal of the butcher, he is the one that puts on the largest and steadiest gains, endures heavy feeding for the longest time,



Bunch of Finished Feeders.

finally finishes out with the greatest weight, and yields the highest percentage of prime beef.

In selecting feeders, there is perhaps no point more important than the back. A wide, straight, strong back, with a well sprung rib, is essential. The girth of the steer should be large—that is, the distance around the body back of the shoulder should be as large as possible. This means more room for vital organs and insures a better constitution than is otherwise likely to prevail. Associated also with a large girth is a well-sprung rib, making a wide back on which there is room for the deposition of a large quantity of high-priced meat. There is also greater depth of chest and greater digestive capacity with a large girth.

LAY BLAME FOR POOR CROPS

Wrong Selection of Seed Often Named When Preparation of Soil is Really the Trouble.

It is not well to blame crop failure on a wrong selection of seed, when the preparation of the field is so often the cause. A field planted with corn where much trash lays buried will too often prove to be nothing else than placing the grains among dead and dry vegetable matter under the ground. There they have no moisture nor soil to hasten or cause germination nor to support life; hence the work and seed both have been lost. The missing hill theory may be supported, partly, by this fact, and it seems very reasonable to believe it has something to do with it instead of laying the whole blame on something else.

SOIL MOISTURE IS WEIGHTY

Most Important Factor in Crop Production—Acts as Food Substance for the Plant.

Soil moisture is the most important factor in crop production. Water not only acts as a food substance for the plant, supplying hydrogen and oxygen, but it is vitally concerned in the essential activities both of the soil and of the plant. It serves as a soil conditioner—giving a favorable physical condition—and regulates soil temperature.

HOW THIS NERVOUS WOMAN GOT WELL

Told by Herself. Her Sincerity Should Convince Others.

Christopher, Ill.—"For four years I suffered from irregularities, weakness, nervousness, and was in a run down condition. Two of our best doctors failed to do me any good. I heard so much about what Lydia E. Pinkham's Vegetable Compound had done for others, I tried it and was cured. I am no longer nervous, am regular, and in excellent health. I believe the Compound will cure any female trouble."—Mrs. ALICE HILLER, Christopher, Ill.

Nervousness is often a symptom of weakness or some functional derangement, which may be overcome by this famous root and herb remedy, Lydia E. Pinkham's Vegetable Compound, as thousands of women have found by experience. If complications exist, write Lydia E. Pinkham Medicine Co., Lynn, Mass., for suggestions in regard to your ailment. The result of its long experience is at your service.

Resolve not to be poor; whatever your earn, spend less.—Dr. Johnson.

Files Cured in 6 to 14 Days. Degenerate refund money if PAZO OINTMENT fails to cure itching, blind, bleeding or Protruding Files. First application gives relief. See.

No Certainty Anywhere. Bless—Marriage doesn't always turn out happily. Jess—No, nor divorce, even.—Judge.

Comfort Baby's Skin

When red, rough and itching with hot baths of Cuticura Soap and touches of Cuticura Ointment. This means sleep for baby and rest for mother. For free samples address, Cuticura, Dept. X, Boston. At druggists and by mail. Soap 25, Ointment 25 and 50.—Adv.

The Easiest Way.

The unsuccessful classic sculptor gazed sadly at the masterpiece he had just modelled in clay. Then he set upon it with fists and stick, and made of it a shapeless mass. Quoth he: "One can, by taking thought, add a cubist to his statue!"

New United States Industries.

Practically all the dolls manufactured in this country are made in Brooklyn. Heretofore they were imported from Germany. Games, always a favorite Christmas present for little folk, at one time were imported from France, England and Germany, but today most of them are being made on this side of the Atlantic. Firms in the trade have been working their factories day and night and still they could not fill their orders.

Dog's Funeral Costly.

So drastic has the curb been placed upon useless automobile driving in England that a taxicab driver in London was recently fined \$250 for driving from the city to Moleworth with the coffin of a dog in his car. Sir Maurice and Lady Anderson hired him to give their dog what they considered a fitting burial and saw to it that the obsequies were elaborate. The driver was fined under the motor spirits restriction act, which makes it punishable for any person to use petrol for unnecessary purposes. The petrol is needed badly for use in motor vehicles at the front, and England as evidenced in the hugeness of the driver, John MacCarty's, fine, means to enforce it.

There's "Body" To Instant Postum

and "snap" to its taste.

Try a cup and notice the charming flavor and substantial character of this table beverage.

Postum is a true "man's" drink, and women and children delight in it.

"There's a Reason" for POSTUM

Sold by Grocers Everywhere!