

THE JOY OF MOTHERHOOD

Came to this Woman after Taking Lydia E. Pinkham's Vegetable Compound to Restore Her Health

Ellensburg, Wash.—"After I was married I was not well for a long time and a good deal of the time was not able to go about. Our greatest desire was to have a child in our home and one day my husband came back from town with a bottle of Lydia E. Pinkham's Vegetable Compound and wanted me to try it. It brought relief from my troubles. I improved in health so I could do my housework; we now have a little one, all of which I owe to Lydia E. Pinkham's Vegetable Compound."—Mrs. O. S. JOHNSON, R. No. 3, Ellensburg, Wash.

There are women everywhere who long for children in their homes yet are denied this happiness on account of some functional disorder which in most cases would readily yield to Lydia E. Pinkham's Vegetable Compound.

Such women should not give up hope until they have given this wonderful medicine a trial, and for special advice write Lydia E. Pinkham Medicine Co., Lynn, Mass. The result of 40 years experience is at your service.

Going to Be Married.

My husband and I went to a strange town to be married, and after we got off the car we asked a man the way to the courthouse. He told us where to turn after so many blocks and we started out and arrived at the jail. Wonder if he was married, too?—Chicago Tribune.

GREEN'S AUGUST FLOWER

In the good old summer time when fruits of all kinds are getting ripe and tempting, when cucumbers, radishes and vegetables fresh from the garden are too good to resist, when the festive picnic prevails and everybody overeats and your stomach goes back on you, then is the time for "August Flower," the sovereign remedy for tired, overworked and disordered stomachs, a panacea for indigestion, fermentation of food, sour stomach, sick headache and constipation. It gently stimulates the liver, cleanses the intestines and alimentary canal, making life worth living. Sold everywhere. Adv.

Concrete Piling Best.

An English inventor's interlocking concrete piling is said to be stronger than sheet piling made of wood.

COULD NOT SLEEP

Mr. Schleusner in Misery From Kidney Complaint. Doan's Gave Complete Relief.

"Heavy work brought on my kidney complaint," says Win. Schleusner, 5408 Suburban Ave., Westport, Mo. "One morning when shoeing a horse I was taken with a sudden pain in my back and fell flat on the floor. If I had been hit with a trip hammer, I couldn't have suffered more. I stayed in the house for five weeks and the pain was wearing the life out of me. At times, I couldn't get a wink of sleep because of the misery and I had to get up every few moments to pass the secretions that were highly colored, of foul odor, filled with sandy sediment and terribly scalding. My bladder felt as though it were a stone. The pain brought stupor and a reeling sensation in my head, the torture of it cannot be described. If I got onto my feet I couldn't walk but felt dizzy and all in a flutter and everything would turn black. My head ached so it seemed as though my eyes were being dragged out. I started using Doan's Kidney Pills and I was soon rid of all the trouble."

Subscribed and sworn to before me.

C. H. COGGESHALL, Notary Public.

Get Doan's at Any Store, 50c a Box

DOAN'S KIDNEY PILLS

FOSTER-MILBURN CO., BUFFALO, N. Y.

Clear Your Skin While You Sleep with Cuticura

All drug stores. Soap 25c, Ointment 50c, Talcum 25c. Sample each free of "Cuticura, Dept. E, Boston."

A Difference.

"Do you know if it is true that Jones' son became an actor?"

"No, I don't. All I know is that he went on the stage."

Important to Mothers

Examine carefully every bottle of CASTORIA, that famous old remedy for infants and children, and see that it bears the Signature of **Chas. H. Fletcher**

In Use for Over 30 Years.

Children Cry for Fletcher's Castoria

Fresh Meat.

"At last the wolf is at the door."

"Well, coax him in and we'll eat him."—Boston Evening Transcript.

MURINE'S Rests, Refreshes, Soothes, Heals—Keep your Eyes Strong and Healthy. If they're Smart, Itch, or Burn, if Sore Irritated, Inflamed or Blinded, use Murine often. Safe for Infant or Adult. At all Druggists. Write for Free Eye Book. Murine Eye Remedy Company, Chicago, U. S. A.

The KITCHEN CABINET

In this existence, dry and wet Will overtake the best of men—Some little shift o' clouds 'll shed The sun off now and then:

And meebly while you're wonderin' who You've fool-like lent your umbrella to, And want it—out 'll pop the sun, And you'll be glad you hain't got none! —Riley.

SOME GOOD THINGS FOR THE TABLE.

A sponge cake is easy to prepare and most usually well liked, is especially good for the little people and may be varied by various icings or fillings.

Two Egg Sponge Cake.—Separate the white and yolks of two eggs, beat the yolks until thick. Add to them half a cupful of sugar and two tablespoonfuls of lemon juice. Take a teaspoonful of baking powder, a pinch of salt and one cupful of flour sifted together. Beat the whites, add a half cupful of sugar to them, then put the two egg mixtures together and fold in the flour, very lightly, then add half a cupful of water and sprinkle sugar over the top of the cake. Bake in an ungreased tin thirty minutes.

Sponge Drops.—Beat five eggs very light, then add one cupful of sugar and beat again. Add a teaspoonful of lemon extract and fold in one cupful of sifted flour. Drop in gem pans and bake rather quickly.

Potato Cake.—Take one cupful of shortening, two cupfuls of sugar, half a cupful of milk, one cupful of mashed potato, one cupful of chopped nut meats, one-half cupful of sweet chocolate, two and one-half cupfuls of flour, four eggs, two teaspoonfuls of baking powder and one-half teaspoonful each of cinnamon, cloves and allspice. Best when a few weeks old.

Chili Stew.—Take one and one-half pounds of steak put through the meat grinder. Heat one and one-half tablespoonfuls of butter and the same of olive oil. Add six tablespoonfuls of chopped onion, four cloves of garlic; fry until a light brown. While frying add one and one-half tablespoonfuls of Worcestershire sauce and three teaspoonfuls of chili powder, stirring well. Pour into the pan enough water to cover the bottom and then add the meat, almost covering with water. Cook for fifteen minutes slowly, then add three cupfuls of canned tomato and two teaspoonfuls of salt. Blend one and one-half tablespoonfuls of flour with a little tomato juice and add to the stew. Put into a casserole and bake in the oven for an hour. Serve with rice or boiled noodles.

Chutney.—This is a famous concoction well liked by our English cousins. This is the season to prepare it for winter use. Chop and cook together two hours twelve apples, skins not removed, two green peppers, one onion, one cupful of raisins, one cupful of sugar, one pint of vinegar, the juice of a lemon, one-half tablespoonful of ginger and one-half tablespoonful of salt. Put in marmalade jars or seal like jelly.

Olive Oil Pickles.—Take one hundred small cucumbers, three pints of small onions, one pint of olive oil, one ounce of celery seed, one-fourth pound of white mustard seed, one ounce of white pepper. Slice the unpickled cucumbers, cover with one and two-thirds cupfuls of salt, let stand three hours. Slice the onions and let them stand in cold water three hours, then drain and mix with the oil and spices. Pack into jars and fill the jars with good vinegar. Good to eat in ten days.

WHEN FRIENDS "DROP IN."

A nice little dainty to serve with a plain lettuce salad is:

Cheese Biscuits.—To a baking powder mixture add one-half cupful of grated cheese. Roll out to one-third inch in thickness, shape with a small cutter dipped in flour and bake in a hot oven twelve minutes. If the cheese is ready these biscuits will be ready to serve in seventeen minutes, taking five minutes for mixing. It is a wise plan to have a bottle of grated cheese always ready to add to a white sauce for toast, to creamed potatoes, to omelets and various other dishes.

Scrambled Eggs With Smoked Halibut.—Freshen a half-cupful of smoked halibut by soaking in warm water. Mix four beaten eggs with a half a cupful of milk, one-fourth teaspoonful of salt, a few dashes of pepper. Melt one and one-half tablespoonfuls of butter in an omelet pan, add the egg mixture and cook. When half done add the halibut, drained from the water, and finish cooking. Turn on a platter and garnish with toast points.

Creole Chicken.—This may be prepared the day before and reheated. Cut up a well-cleaned fowl, cover with boiling water and cook five minutes, then simmer in a fireless cooker or on the back of the range for half an hour. Cook two cupfuls of canned tomatoes and half a bay leaf 15 minutes, then strain. Chop one small onion and cook in the bacon fat with minced bacon, using three slices; stir constantly until yellow; add the fowl with the tomato, a tablespoonful of chopped

parsley, two red and two green peppers cut in fine strips and two teaspoonfuls of salt. Boil five minutes, return to the fireless or back of the range and cook until the fowl is tender. This makes a fine casserole dish, baking in the oven instead of in a fireless cooker. When ready to serve thicken the sauce with flour. Cook well and heat all together until very hot.

A wide-spreading hopeful disposition is your only true umbrella in this vale of tears—T. B. Aldrich.

Have enough strength to be sweet, enough sweetness to be strong and too much of both to be queer.

RECIPES YOU WILL LIKE TO KEEP.

A French preparation for soup seasoning which is considered very choice is this: Two ounces each of sweet marjoram, parsley, savory, thyme and lemon peel and one ounce of sweet basil. The herbs are dried, the peel is also dried and all ground and sifted together until well mixed. This powder, if carefully corked in a bottle will keep indefinitely. Use it sparingly.

Ever-Lasting Yeast.—The three yeast cakes (the dry variety) in a cheese cloth, add one quart of potato water, three tablespoonfuls of sugar and let stand twelve hours. Remove the yeast and place in a glass jar well covered but not sealed. Use one cupful of the well-stirred yeast for six loaves of bread. Once or twice a week fill the jar with potato water (about the amount of liquid removed). No more yeast is added. This will keep for years if directions are carefully followed. If not enough yeast is used to renew with potato water take out some each time the potato water is added. This is the food which feeds the yeast plants and they will keep on growing.

Giant Apricot Tree.—On the Muir fruit ranch, between Van Nuys and Lankershim, is the largest apricot tree in the world, in the opinion of J. W. Grimes, a well known figure in the fruit industry, who inspected the arboreal giant last week, the Los Angeles Times said recently. It is thirty-five years old.

The tree, measured by Mr. Grimes and G. A. Huffaker, was found to be fifty-four and a half inches in circumference at a point two and a half feet from the ground. It is twenty-five feet high. Mr. Grimes is said to have visited almost every fruit-growing region in California and has made a special study of apricots.

Cure for Shell Shock.—Cases of shell shock and army nerves are being treated by an officer of the British medical corps through study of the patient's dreams. The afflicted man is persuaded to relate the features of any nightmares or other dreams concentrating particularly on the emotional recollections. The observant physician is able to identify, by the expression of the subject and sometimes by symptoms of terror, the exact nature of the disturbing vision, and thereby to adopt means to combat its influence.—Popular Mechanics Magazine.

God! make me worthy of Thy land
Which mine I call a little while;
This meadow where the sunset's smile
Falls like a blessing from Thy hand,
And where the river singsing runs
'Neath wintry skies and summer suns.
—Richard Watson Glaser.

FOOD FOR OUR GUESTS.

A most wholesome and dainty dessert which is within the reach of all is:

Red Raspberry Lacto.—Take one quart of sour milk or buttermilk, add to it one egg white beaten stiff and a well-beaten yolk, one and one-half

cupfuls of sugar and one-fourth of a cupful of raspberry sirup. Freeze as usual, and when half frozen add the juice of a lemon. This may be made with cherries, pineapple, strawberry or orange sirup.

Fruit Coupe.—Scald a cupful of milk, add an egg, two tablespoonfuls of sugar and a pinch of salt, and cook in a double boiler until thick. Set aside in a cool place. When cool, freeze; just before the cream is frozen add half a cupful of chopped pineapple, half a cupful of heavy cream whipped, the white of an egg beaten stiff. At serving time, fill the coupe glasses half full of the ice cream, cover with a spoonful of raspberry sirup and a spoonful of whipped cream and garnish with maraschino cherries and pieces of pineapple. Raspberry sirup may be made from canned fruit, boiling the strained juice with sugar.

Nellie Maxwell

INTERESTING BITS

Tin cans, free from rust and foreign matter, are worth \$12 a ton. There are from 7,000 to 8,000 cans in a ton.

Shoe manufacturers of the United States have under consideration the elimination of all colored shoes except brown, black and white.

All washable tablecloths and napkins remaining unsold in shops throughout Germany have been commandeered by the imperial clothing oficer for army use.

The Seamen's International Union of America is again advocating government operation of all shipyards.

A three-wheeled cab that a London cabman invented more than a half century ago still is in use and it is claimed that it never has been overturned.

An eighty-year-old woman in Hinsdale, Mass., has for many years saved the pages of her newspaper together before reading it. She insists on doing this before her husband reads the paper so that he won't mix them.

"BAYER CROSS" ON GENUINE ASPIRIN



"Bayer Tablets of Aspirin" to be genuine must be marked with the safety "Bayer Cross." Always buy an unbroken Bayer package which contains proper directions to safely relieve Headache, Toothache, Earache, Neuralgia, Colds and pain. Handy tin boxes of 12 tablets cost but a few cents at drug stores—larger packages also. Aspirin is the trade mark of Bayer Manufacture of Monacetic-acidester of Salicylicacid.—Adv.

Wonderful Persian Shawl.

Mrs. Bernard E. Grace, a collector of St. Louis, submitted a rare Persian shawl at the New York Metropolitan museum. The owner had traced its history back 165 years. The shawl is eleven feet by four feet, worked in long flowing designs of the palm leaf and the River of Life with the stories of the mosques. The predominating colors are mellowed garnets and brown, with alternating sheens of steel gray and rusty brown. A Washington expert to whom the shawl was shown said its make-up probably represented the lifetime of the weavers.

SWAMP-ROOT FOR KIDNEY AILMENTS

There is only one medicine that really stands out pre-eminent as a medicine for curable ailments of the kidneys, liver and bladder.

Dr. Kilmer's Swamp-Root stands the highest for the reason that it has proven to be just the remedy needed in thousands upon thousands of distressing cases. Swamp-Root makes friends quickly because its mild and immediate effect is soon realized in most cases. It is a gentle, healing vegetable compound.

Start treatment at once. Sold at all drug stores in bottles of two sizes, medium and large.

However, if you wish to test this great preparation send ten cents to Dr. Kilmer & Co., Binghamton, N. Y., for a sample bottle. When writing be sure and mention this paper.—Adv.

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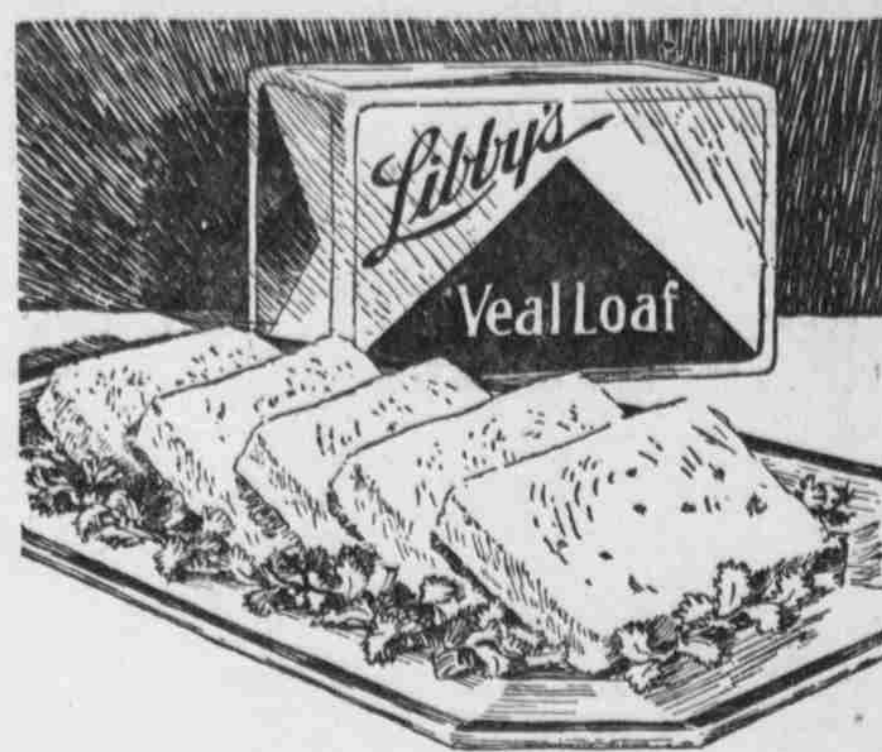
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A Whole Fire.

Bob—"Is the lady in pink an old flame of yours?" Jack—"No, a configuration; my ex-wife."

A secret is something that a woman does not know.



Choice bits of veal, creamery butter and fresh eggs combine with other tempting ingredients to give Libby's Veal Loaf its delicate, appetizing flavor. Order a package from your grocer today.

Libby, McNeill & Libby, Chicago

HAD THE SPIRIT OF GERMANY

Old Man Green Might Have Been a Model for Some of the Hun Statesmen.

A senator was discussing one of the German counter-propositions. "The spirit of the thing," he said, "reminds me of old man Green.

"Old man Green's house was overrun with rats, and he hired a rat-catcher for \$2 to clean the rodents out."

"The rat-catcher worked like a Trojan. He killed a whole packing case of rats. Then he said to the old man:

"There you are, Mr. Green. My job is done. You'll have no more trouble with rats, and you needn't bother about these here dead ones, neither. I'll cart 'em away myself."

"How much do I owe you, friend?" said old man Green.

"Two simoleons, like what was agreed on, boss."

"Then the old man pointed at the huge packing case and said in a protesting voice:

"Don't I get nothing for all them rats?"

Everybody Knew It.

He is a very facetious young man who has paid court to a Hoosier school teacher for several years. Now he has formed the habit of often coming after her in his machine, and while he waits for her he amuses himself by teasing the boys. Recently one of the boys reminded him of a promise he had made to take them riding. "Aren't you ever going to do it?" demanded the boy.

"Oh, of course—some day," laughed the man. "Didn't you fellows know that I was a regular shark at putting off things?"

The boy was provoked. "Yes, we know it, and so does Miss W.—" He gave the other boys a significant look. "If you weren't that, we'd have a new teacher some day."—Indianapolis News.

Costly Knowledge.

Caller—It's a good thing to teach your boy the value of money, as you are doing.

Hostess—Well, I don't know. He used to behave for 10 cents, but now he demands a quarter.—Boston Evening Transcript.

It's surprising what a number of practical things are impracticable when you try them.

Some finished orators don't seem to know when to quit.

Cholly's Type.

"I can read Cholly like a book." "You're foolish to strain your eyes over a small type."—Cleveland Press.

Explained.

Howell—How did your money take wings?

Powell—I put it into an airship.

Cuticura Soothes Baby Rash.

That itch and burn with hot baths of Cuticura Soap followed by gentle anointments of Cuticura Ointment. Nothing better, purer, sweeter, especially if a little of the fragrant Cuticura Talcum is dusted on at the finish. 25c each everywhere.—Adv.

Innocence.

It was Mrs. Youngbride's first experience in marketing. "How do fish come?" she asked the dealer. "In various sizes, ma'am." "Then give me a pair of seven." That is the size of the gloves I wear.—Boston Evening Transcript.

As an Alternative.

She was not very young, but she had money. "Dearest," he began, but she stopped him.

"I anticipate what you are about to say, Mr. Sampson," she said, "and I would spare your feelings, for it can never, never be. I esteem you highly and will be a sister to—"

"I have four sisters already," he replied bitterly. "Four grown sisters, and life is a hideous burden. But, oh, Clara, he went on passionately, "if you cannot be my wife, will you not give me a home and a mother's protective love? I am an orphan."—Pearson's Weekly.

Calling the Turn.

"In our army," said War Correspondent George Patullo, "it doesn't pay to pull the long bow." "I once heard a captain scold a doughboy for pottering too long over his meals.

"Why, when I was on the west coast," said the captain, "I had to hunt my breakfast in the jungle. Out I start every morning, and I'd penetrate several miles into the wilderness, shoot my food, skin it, cook it, eat it, and be back in camp again inside of half an hour."

"He paused impressively, then he added:

"Of course you've heard of the west coast?"

"Oh, yes, sir," said the doughboy, "Baron Munchausen came from there, didn't he?"

25 Cents will buy a big package of **POSTUM CEREAL** weighing over a pound, net. What are you paying for coffee?