I Owe My Life to PE-RU-NA

Mr. McKinley's letter brings cheer to all who may be sufferers as he was. Read it:

"I can honestly say that I owe my life to Peruna. After some of the best doctors in the country gave me up and told me I could not live another month, Peruna saved me. Travelling from town to town, throughout the country and having to go into all kinds of badly heated stores and buildings, sometimes standing up for hours at a time while plying my trade as auctioneer, it is only natural that I had colds frequently; so when this would occur I paid little attention to it, until last December when I contracted a severe case, which, through neglect on my part settled on my lungs. When almost too late, I began doctoring, but, without avail, until I heard of Peruna. It cured me; so I cannot praise it too highly."



Mr. Samuel McKinley, 2504 E. 22nd St., Kansas City, Mo., Mem-ber of the Society of U. S. Jewelry

Sold Everywhere. Tablet or Liquid Form

The Right Way

in all cases of DISTEMPER, PINKEYE INFLUENZA, COLDS, ETC. of all horses, brood mares, colts and stallions is to

"SPOHN THEM"

on the tongue or in the feed with SPOHN'S DISTEMPER COMPOUND

Give the remedy to all of them. It acts on the blood and glands. It routs the disease by expelling the germs. It wards off the trouble, no matter how they are "exposed." A few drops a day prevent those exposed from contracting disease, Contains nothing injurious. Sold by druggists, harness dealers or by the manufacturers. AGENTS WANTED.



SPOHN MEDICAL COMPANY, GOSHEN, IND.

Cheap Concrete Houses.

At Union, N. J., Charles H. Ingersoil is building concrete houses that cost \$2,200 each, with a kitchen, a dining room and a living room on the first floor and two bedrooms and a bath on the second floor. The form into which the concrete is poured costs \$7,000, but can be erected in one mess they once made of it." day and used 100 times. A house can be completed in a month.

Among the few possessions of a shiftless man you will nearly always find a worthless dog.

It is more difficult for some men to asked to take him apart?" collect their wits than their bills.

Set a Bad Example. Bacon-Don't you believe in co-edu

Egbert-No, I don't. "Don't you think the two sexes car

work well together?"

"Perhaps they can sometimes, but I can't get out of my mind the awful

"Why, when do you mean?" "When Jack and Jill attempted to convey a bucket of water up a certain

Final.

I AM IN LOVE with my work and

other job in the world. All I know

this school.

Our big illustrated book. Cut out this ad, sign and MAIL TODAY.

BIG PAYING POSITION

LEARN IN EIGHT

WEEKS

Complete course in

AUTO & TRACTOR MECHANICS

"What did Mr. Blank say when you "Said he wasn't a prize puzzle."

\$150 TO \$450

In all the affairs of human life. social as well as political, I have remarked that courtesies of a small and trivial character are the ones that strike deepest to the grateful that strike deepent and appreciative heart.

—Henry Clay.

INEXPENSIVE DISHES.

Inexpensive is an adjective which one uses these days with a large lati-

tude as nothing, even the plebeian codfish, is inexpensive except by comparison.

Baked Codfish.-Take package of codfish, sonk over night, pour off water and parboil, then drain again and place in a shallow baking dish

with just enough sweet milk to cover, Add bits of butter and pepper with salt if needed, bake one and a half to two hours. Remove the fish and thicken the milk with flour. Cook well then add the fish and serve.

Brown Sugar Icing,-Take a cupful of brown sugar and four tablespoonfuls of water, cook together until it makes a thread. Pour over the wellbenten white of one egg to which has been added one-fourth teaspoonful of cream of tartar. Beat until cool; flavor with vanilla

Eggless Gingerbread.-Warm together half a cupful of brown sugar and one cupful of apple jelly with a third of a cupful of shortening. Remove from the fire and add three-quarters of a cupful of sour milk, two and onehalf cupfuls of flour sifted with one tablespoonful of ginger, the same of cocoa, one teaspoonful of cinnamon, one and one-half teaspoonfuls of soda and half a teaspoonful of salt. Mix and beat, pour into a buttered tin and bake forty minutes.

Dried Apple Cake,-Cook two cupfuls of dried apple until tender, then strain and cook them in two cupfuls of molasses (with spices to taste), for the meat is very tender; strain, reheat, twenty minutes. Cream one-half cup- thicken with two tablespoonfuls each ful of shortening with one cupful of of flour and butter cooked together, sugar, add two beaten eggs, three cup- thinned with a little of the soup. Cook fuls of flour sifted with two teaspoonfuls of baking powder and a half teaspoonful of soda and the same of sait with two tablespoonfuls of milk; add the molasses and apples when cool, fuls of tomatoes, a large onion beat well and bake in a moderate oven. chopped, half a cupful of raw ham,

would not trade my job for any Tomato Pilau,-Fry one quarter and water to cover. Simmer until the pound of bacon with one small chopped chicken falls from the bones; then about this business I learned at onion; when the bacon is cooked add remove the bones and add 12 sods a pint of tomatoes and salt and pepper crackers, a tablespoonful of butter, the Lincoln Auto and Tractor and a half pound of well-washed rice. Stir the rice into the tomatoes when School. You can step into a

bolling hot, then steam until done. Eggs in Cream Sauce,-Make a rich sauce, using two tablespoonfulafter taking training in of butter and one and one-half of flour cooked together, then add a cupful of thin cream and cook until smooth, Toast bread crisp and brown; butter well. Add two hard-cooked eggs, chopped, to the white sauce and pour over the toast. Serve at once.

> There are lives that crowd Actions, pure, lofty, proud, Into brief years— Deeds that high-hearted men. Counting three score and ten. Read through their tears. -Margaret Preston.

QUICK BREADS.

A hot gem or muffin, a crisp and golden corn bread, a popover or biscult are all popular and always welcome breads.

Bran Muffins .-Take three tablespoonfuls of brown sugar, mix with a table. spoonful of shortening, half a tablespoonful of salt, one cupful of sour milk, one-half teaspoonful of soda, a cupful of flour

and two cupfuls of bran. Mix well and drop in well-gressed muffin pans. This makes ten good-sized gems. Southern Hoe Cakes,-Add a teaspoonful of salt and two teaspoonfuls of baking powder to one and one-third cupfuls of comment. Beat the yolks of two eggs, add a cupful of milk, and

beat hard for a few minutes, then add the whites beaten to a stiff froth. Put a tablespoonful of lard in a spider and drop the batter in by spoonfuls; turn when done on the underside. Serve very hot with bacon or with fried ham. Sally Lunn.-Sift four empfuls of

flour with three tenspoonfuls of baking powder and one of salt, separate the yolks and whites of four eggs and beat well; add one cupful of melted fat, four tablespoonfuls of sugar to the flour with the yolks of the eggs, then fold in the stiffly beaten whites the last thing. Bake in muffin rings.

Snow Balls .- Make a batter of one cunful of thin cream, two tablespoonfuls of sugar, the beaten yolks of four eggs, two teaspoonfuls of baking powder and flour enough to make a drop batter. Add the whites, beat stiff and fold in last. Fill two-thirds full deep granite cups well buttered, and bake

will be very light.

Eases Colds

Every day is a fresh beginning;

And puzzles forecasted and possible pain, Take heart with the day, and

SOME NOURISHING SOUPS.

On a chilly night, or any other time

ffying.

soup is most grat-

Potato Soup .-

Chop an onion

fry In butter, add

six potatoes cut

In dice, and one

bny lenf. Add

one quart of wa

of day, a dish of hot, well-seasoned

ter and cook until the potatoes are

very soft. Add one quart of milk, rut

through a sieve and reheat. Season to

two eggs, beaten smooth with a cupful

Salsify Soup,-Scrape and clean

three bunches of salsify; cut into dice

and soak for 15 minutes in cold wa-

ter. Drain, cover with fresh water and

cook for an hour. Add a quart of milk.

two tablespoonfuls of butter, salt and

pepper to season. Bring to the boil-

ing point, add three milk crackers

Chicken and Curry Soup .- Slice one

onion, fry in butter, add a large sour

apple chopped, a sprig of thyme and

parsley, a bay leaf, a tablespoonful of

lemon juice and a teaspoonful of salt

and one of curry powder. Add four

cupfuls of chicken stock, simmer for

15 minutes, strain and add half a cup-

Oxtail Soup .- Cut an extail inte

joints and fry in hot fat. Add two

pounds of lean beef, four carrots, three

onions and a bunch of sweet herbs.

Cover with cold water, simmer until

Chicken Gumbo.-Cut up a large,

tender chicken and fry brown in but-

ter with a quart of okra. Add two cup-

pepper and salt to season and three

With the same letter heaven and

For they who would a home in

Must first a heaven in home be-gin to find.

SUBSTITUTES FOR MEAT.

Certain foods are well suited to re-

place meat at the breakfast table. Po-

cold water well salted. Soak one hour,

Drain, wipe, dip in egg and crumbs

Corn Oysters,-Use canned cornlet,

if the fresh corn is not obtainable. By

scoring deeply with sharp knife, the

inside of the kernel may be pressed

out and used. Use two cupfuls of corn.

half a cupful of milk, one cupful of

sifted flour, two eggs, a teaspoonful of

saft and one tablespoonful each of but-

ter and lard. Beat the yolks of the

eggs, add the milk, the flour and salt,

Beat to a smooth batter, add the corn.

then beat again, adding the stiffly

beaten whites the last. Put the lard

and butter into a frying pan and when

very hot put into the batter by small

spoonfuls. Brown on one side, then

turn. If the batter is too thick add

more milk, the thinner the batter the

more delicate and tender the oysters

Baked Eggs and Mushrooms,-Take

and fry brown.

-Joseph Very.

tato appears at dinner

365 times a year, so it is

a good idea to bar it from

the first meal of the day

Fried Egg Plant.-Slice

the egg plant in slices

one-third of an inch

thick, pare, put into a

deep dish and cover with

unless used in hash.

And the words dwell together in

hard-cooked eggs chopped fine.

the mind;

heaven win

until well done.

ful of boiled rice, and serve at once.

rolled fine, and serve at once.

taste and thicken with the yolks of

of cream.

begin again.

Liston, my soul to the glad re-frain; At once! Relief with And spite old sorrow and older sin-"Pape's Cold Compound"

> The first dose eases your cold! Don't stay stuffed-up! Quit blowing and snuffling! A dose of "Pape's Cold Compound" taken every two hours until three doses are taken usually breaks up a severe cold and ends all grippe misery.

> Relief awaits you! Open your clogged-up nostrils and the air passages of your head; stop nose running; relieve the headache, dullness, feverishness, sneezing, soreness and stiff-

"Pape's Cold Compound" is the quickest, surest relief known and costs only a few cents at drug stores. It acts without assistance. Tastes nice, Contains no quinine. Insist on Pape's !-Adv.

Difference in Time. Mr. Manhattan-Do you notice any

difference between the people here and those of the East? Mr. Lakeside-About an hour's difference.

BOSCHEE'S SYRUP.

A cold is probably the most common of all disorders and when neglected is apt to be most dangerous, Statistics show that more than three times as many people died from influenza last year, as were killed in the greatest war the world has ever known. For the last fifty-three years Boschee's Syrup has been used for coughs, broachitis, colds, throat irritation and especially lung troubles. It gives the patient a good night's rest, free from coughing, with easy expectoration in the morning. Made in America and used in the homes of thousands of families all over the civilized world. Sold everywhere .- Adv.

Teaches "Safety First."

"Miss Safety First" is an important employee of the Pailadelphia Rapid Transit company. She is Miss Laura But Different in That There is No M. Roadifer, who went to Philadelphia in 1917 from New York, where she had been a reader to children, as she had previously at Hull house in been a decrease of 371/2 per cent in parent crystal, huge rocks looking

Care Necessary.

Redd-I see a luncheon case has recently been invented which is so shaped that it will also serve as a footrest in an automobile.

Greene-Looks all right, but I suppose the ladies in the party must exercise great care and not get their high French heels in the custard pie or raspberry jam.

Retort Courteous. Miss Prim-Do I make myself plain? Miss Flirt-Nature saved you the trouble.

Were it not for the things we are going to do life would not be worth in love?" Patrice-"Worse than that

Gold -are fully insured! by the Certificate in each garment. Popular Prices Ohe Milton Ochs Ca



SOMETHING EVERY BOY WANTS This Aeropiane is made of aluminum, practically indestructible, wing spread is 17 inches—in all it is no lackes long. Guaranteed to five the large scropianes. Special Christmas offer only \$1.75 and your name and address. Machine will be forwarded by return mail.

I. D. Hatton, 4448 Calomet Ave., Chicago, III.

Eastern Celerade Wheat, Corn, Alfalfa Land. \$14.00 acre and up. Some on crop payment plan. Write Paul Walker, Pt. Morgan, Colo. W. N. U., OMAHA, NO. 49--1919.

OCEAN LIKE ANOTHER WORLD

One to Explain or Explore Its Mysteries.

The ocean was calm and clear-so Chicago. Her work is to visit the very calm that it reflected, as if from schools and, after telling the children a solid surface, every vapor that floatstories that attract their interest, to ed along the heavens; it was like sailorganize safety patrols and teach the ing into a new world-a creation children rules of caution. She speaks whose laws and boundaries must retwo or three times to more than 250,- main ferever unknews to us. How ex-000 school children every year. Since citing to imagination! So many fanshe went to Philadelphia there has tastic forms reveled beneath the transthe number of children hurt by trolley castles, exaggerated by the watery distance; bleak Alpine landscapes stretching far away; and then the monsters of the deep moving in the solemn majesty of silence !-- living things, without one sympathy for the earth about them; without a single feeling that we can comprehend-it may be, if our eyes de not weary, that, in fancy, we gaze deeper down, and strange unearthly forms are succeeded by deeps on deeps-the very eternity of waters!-where we can see nothing but the blue abyss !--down-down-down! It is a fearful thing to pass over their mysteries-a great lesson.-A. M. Hall.

> Worse and More of It. Patience-"Was she ever crossed

She was double-crossed."

It's the wise housewife who serves

Postum Cereal

instead of coffee. For where coffee sometimes disagrees and leaves harmful after-effects, Postum is an absolutely healthful cereal drink. Made of roasted wheat blended with a wee bit of molasses.

The extraordinary flavor of this beverage resembles that of the finest coffee-pleasing to particular tastes.

Two sizes, usually sold at 15c and 25c.

Made by

Postum Cereal Company, Battle Creek, Michigan



Canadian Government Agent

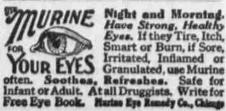
Auto Owners—When your motor loses power, knocks, bucks and overheats, don't monkey with the carburetor; send for a can of Lu-bricant Carbon Remover; price \$1 prepaid. G. H. Hunter, \$41 Farrington, St. Paul, Minn.

TO SHINE A COLD STOVE Use E-Z STOVE POLISH

Exceptional opportunity at the present time for young women over nineteen years of age who have had at least one year in high school to take Nurses' Train-ing in general hospital. Our graduates are in great demand. Address

That Wonderful Boy. Father-"Did I tell you what my boy said to Walker?" Friend-"Yes; three times last night and four this morning."

Many a good man blacks shoes and many a bad ones blacks character.



MURINE Night and Morning. Have Strong, Healthy Eyes. If they Tire, Itch. Smart or Burn, if Sore, Irritated, Inflamed or Granulated, use Murine

in a hot oven. Graham Puffs .- Take two cupfuls of graham flour, four cupfuls of boiling milk and one teaspoonful of salt. range in a buttered pan and bake in a

one pound of fresh mushrooms, clean and wipe dry. Put into a saucepan with four lablespoonfuls of butter, half a tempoonful of salt and a dash of pepper. Set over the fire till thoroughly hot, then turn into a shallow baking each and break over them six eggs. Sprinkle with buttered crumbs and dust with pepper and salt. Bake in a

Nellie Maxwell

hot oven till the eggs are set. Serve

on buttered toast.

He Knew.

The teacher had spent twenty minutes impressing on her pupils the correct pronunciation of the word "vase." The following morning she wanted to find out if the children remembered, Handle the dough as soft as possible, so she turned to one little boy sudroll and cut into inch-thick circles; ar- denty and demanded: "What do you see on the mantlepiece at home, very hot oven. If the oven is hot they Jackle?" "Father's feet, miss!" came the prompt reply.