

WHAT?



Weeks—Why are you stopping? You didn't run over that man. Swiftly—I know it. I just want to see what ails the steering gear.

AN INTOLERABLE ITCHING

"Just about two years ago, some form of humor appeared on my scalp. The beginning was a slight itching but it grew steadily worse until, when I combed my hair, the scalp beneath and the ends of the comb-teeth would be wet with blood. Most of the time there was an intolerable itching, in a painful, burning way, very much as a bad, raw burn, if deep, will itch and smart when first beginning to heal. Combing my hair was positive torture. My hair was long and tangled terribly because of the blood and scale. This continued growing worse and over half my hair fell out. I was in despair, really afraid of becoming totally bald.

"Sometimes the pain was so great that, when partially awake, I would scratch the worst places so that my finger-tips would be bloody. I could not sleep well and, after being asleep a short time, that awful stinging pain would commence and then I would wake up nearly wild with the torture. A neighbor said it must be salt rheum. Having used Cuticura Soap merely as a toilet soap before, I now decided to order a set of the Cuticura Remedies—Cuticura Soap, Cuticura and Pills. I used them according to directions for perhaps six weeks, then left off, as the disease seemed to be eradicated, but toward spring, eighteen months ago, there was a slight return of the scalp humor. I commenced the Cuticura treatment at once, so had very little trouble. On my scalp I used about one half a cake of Cuticura Soap and half a box of Cuticura Ointment in all. The first time I took six or seven bottles of Cuticura Pills and the last time three bottles—either an expensive or tedious treatment. Since then I have had no scalp trouble of any kind. Standing up, with my hair unbound, it comes to my knees and had it not been for Cuticura I should doubtless be wholly bald.

"This is a voluntary, unshakable testimonial and I take pleasure in writing it, hoping my experience may help someone else. Miss Lillian Brown, R.F.D. 1, Liberty, Me., Oct. 29, 1909."

Alleviating Circumstances. "Did you say," asked a gentleman who was looking for rooms, "did you say that a music teacher occupied the next apartment? That cannot be very pleasant." Harper's razor gives the landlady's reply.

The KITCHEN CABINET



When a boy's had a good mother, he's got a good conscience; and when he's got a good conscience he doesn't need right and wrong labeled for him.

Fall Pickles. To make sweet pickles from cucumbers, peel, cut into slices of one inch. To each seven pounds of the cucumber and four pounds of sugar, a pint of cider vinegar, 12 whole cloves, a quarter of an ounce of stick cinnamon and two blades of mace. Put the sugar, spices and vinegar into a porcelain lined kettle, bring to the boiling point, add the cucumbers and cover and cook slowly until well cooked and not soft. Put away until the next morning, and then boil up again. Repeat for another morning, then pile the cucumbers in the jars carefully, and pour over them the hot liquor. Seal and put in a dark, cool, dry place.

Salsify Soup. Cook the root with codfish until tender, put through a sieve or ricer and to the pulp add the seasonings and bind with a tablespoonful of flour and butter. A cup of cream to three cups of milk makes a rich soup.

Ironing Hints. If a table cloth is very large, it is better for two people to iron it, as it dries out too fast. Ironing must be done with good tools and good light to be satisfactory. Have everything at hand before beginning. Lifting the iron as little as possible and pressing well.

Colored clothes should not be starched, as it fades delicate colors. Iron, when possible, on the wrong side, not using too hot an iron. Table linen, if starched a little, will keep clean longer and the stains and spots are easily removed, as the starch prevents them from taking such hold of the fabric. Starched linen wears out more rapidly than unstarched, as the threads crack in the folds.

Suberines and Salsify. Suberines, or egg plant, and salsify, or vegetable oysters, are now found in the markets. The egg plant belongs to the potato family and has a flavor peculiar to itself. It is growing in favor each year. The purple-skinned variety is considered better flavored than the white.

Salsify has a flavor like that of oysters, hence the name, vegetable oysters, and when served with the addition of codfish, when boiling it, the flavor is intensified. Salsify is a root that must be scraped and kept under water until ready for cooking, as it soon discolors. It should never be cooked in an iron vessel.

Egg Plant With Crumbs. Boil an egg plant whole without paring. When quite tender, drain and remove the skin. Mash smooth, add half a cupful of bread crumbs, two tablespoonfuls of butter, salt, pepper and a little grated onion. Fill a baking dish and cover with buttered crumbs. Bake until thoroughly heated, and serve hot.

Mock Fried Oysters. Prepare the salsify by scraping, boil tender with small pieces of codfish, mash, add beaten egg with salt and pepper to season highly and a tablespoonful of flour (this amount serves for two cupfuls of salsify). Mold in flat cakes the size of oysters. Dip in egg and crumbs and saute in hot butter.

Celery. Celery is such a wholesome vegetable that we should have it often on our tables. It is especially good for those suffering from rheumatism or nervousness. Another qualification which celery has is that it may be had at all seasons, and usually at a reasonable price.

Nesselrode Pudding. Make a custard of three cupfuls of milk, one and a half cups of sugar, the yolks of four eggs and a half a teaspoonful of salt. Cook and strain, when cool add a pint of thin cream, one-fourth of a cup of pine apple syrup and one and a half cupfuls of chestnuts blanched, cooked and put through a sieve. Line a two-quart mold with a part of the mixture and to the remainder add a half cup of candied fruit cut in small pieces, a quarter of a cup of sultana raisins and eight

of serving celery is to cook it until tender, then serve it well seasoned in a white sauce. As a soup celery lends itself most suitably: Pound three stalks of celery in a mortar or grind through the meat grinder. Cook in a double boiler with three cupfuls of milk and a slice of onion. After cooking half an hour, strain and bind with three tablespoonfuls of flour and butter cooked together. Season with salt and pepper and add a cupful of cream. Strain into tureen and serve at once.

Celery Sandwiches. Take half a cup of tender celery and a quarter of a cup of nuts, both chopped fine (pecans are especially good), one and a half tablespoonfuls of mayonnaise dressing, a dash of cayenne and a quarter of a teaspoon of salt. Mix all these ingredients well and use as a filling in sandwiches.

Baked Celery With Cheese. Cook three cupfuls of celery cut in inch pieces until tender, salting the water in which it is boiled, drain and set aside half a cup of the liquid. Melt a tablespoonful of butter, add a tablespoonful of flour, cook until bubbling hot, then add the half cup of celery water and a half cup of milk. Cook three minutes and add a half cup of cheese. Season with celery salt, salt and paprika. Melt a tablespoonful of butter and add a cup of bread crumbs. Put a layer of the celery in a baking dish, then a layer of crumbs, having the crumbs on top. When the crumbs are brown, serve. Too long cooking will spoil the dish as the cheese will become tough and stringy.

Sweet Potato Pudding. Peel and grate a pound of sweet potatoes. Cream six ounces of butter and half a pound of sugar, add alternately eight well beaten eggs and the grated potato; then add the juice and grated rind of one lemon and one orange, one-quarter of a teaspoonful each of mace and cinnamon, a half teaspoonful of salt and the juice of another orange. Beat hard and pour into a buttered dish and bake in a moderate oven three-quarters of an hour.

"Nothing at all," smiled Mrs. Ted. Rosamond had tossed his suit over her impertinent, thin, young shoulders with no regard for his feelings or bank account whatever, and had chosen Steve Charlton as her prince of dreams. And Dexter knew the truth about Charlton.

"Dear, Don't Cry. Don't, I Can't Stand It." loaned them her bungalow up on the Cape Cod coast, and all the wings of fortune seemed fanning adverse happenings away from them, but the two sat facing each other in the parlor, and neither spoke.

Rosamond smiled with a flash of her old whimsical self. "We cannot measure it, Steve," she answered. "It was loaned to me by Mrs. Ted."

"I'm afraid the life would be too rough for you, Rosebud mine, there in that old shack of mine. We'll take a place at the Springs for a while, until you get used to it all, I can ride back and forth once or twice a week."

The Happy Pair

By IZOLA FORRESTER

"I shall take the credit for the entire affair," said Mrs. Ted, with a sigh of absolute relief. She leaned forward in the coupe, and watched the bride and groom leisurely through the open window she caught a glimpse of Rosamond's head, with its veiling of old rose points, and orange blossoms for a crown. "She hasn't a thousand dollars to her name, and he thinks she has millions."

"So Charlton thinks he is getting an heiress?" he queried innocently. "I have told no untruths," Mrs. Ted returned, placidly. "I merely suggested things. You know the way. She was my guest, and so was he. And it will be splendid for her."

"Why?" Dexter's tone was odd. "Why? Because he has the fortune?" "So Charlton has a fortune?" Dexter merely repeated her words as though they amused him, and it irritated the lady.

"He is Stephen Charlton, is he not of Nevada? What more do you want to know? After the senator, his father, died, he went out West and turned into a marvel of silver mining, and has reaped a fortune. He is a splendid thing for them both. He said he would prefer to marry a girl with money, so she would be happy, and while I don't pretend to understand what he meant, of course, I knew as long as he had so much it couldn't possibly matter whether Rosamond had any or not, and they love each other dearly, so there you are."

"Dear, don't cry, don't, I can't stand it. If any one has made a mistake, it is I, and I'll stand for it. I should have known better all around. But I knew it was what you had been used to, and as long as I couldn't give it to you I thought it didn't matter. We loved each other, and my cousin is jolly good to me out at the mines."

"Your cousin?" faltered Rosamond. "The other Steve Charlton, you know. The millionaire kid they call him out there. I'm only the under-study. I'm chief mining engineer at the Demonic Coalition, that's all, dear. But I'll make good. I'm getting three thousand a year now, and making stry bachelors grow, I will grow, too. If you can just be patient, and do as you please with your own fortune, I will climb up beside you soon, in the money line."

"My fortune? I have no fortune, Steve." Rosamond's hands grew chilled in his strong, close clasp. "What do you mean?" "Mrs. Ted told me you were heiress to Heaven knows how much real glitter," Steve explained, laboriously. "I've hated your money ever since I heard of it, but it had to go with you, and I couldn't afford to wait. I wanted you, don't you know, girlie? You don't blame me, do you?"

"And you haven't any fortune your self?" Rosamond's eyes were soft and tender. "Divil a bit," laughed Steve, recklessly. "It's coming."

"Neither have I, dear," she told him, happily. "Mrs. Ted just made it all up so we would marry. She evidently thought you were the millionaire kid, as you say, for she told me so, and I've been miserably playing the part of the beggar maid to my king. Is—is it a nice little shack, Steve, where we're going to, 'way up in the mountains?"

"You may say what you please about poker, but it never hurt me any." "Oh, you are one of those fellows who always win, are you?" "Nope, I'm one of those fellows who never play."

"The Fair Sex as Aviators" Women, Invading Every Field of Science, Anxious to Try Flight.

Today women are invading successfully every field of science and in some cases are ranked among the pioneers. Hardly had the flying machine been developed from the primitive "glider" of the Wright Brothers than women were anxious to try a flight toward the blue and disposing, so far as they were concerned, with the theory that the gentler sex are constitutionally timid. Most of those who have so far navigated the air have been the wives or relatives of flying machine inventors or of aeronauts who are enthusiastic over every new form of sport, providing it offers a spice of danger.

"The virtue of some people is rather spasmodic," remarked the moralizer. "Well," rejoined the demoralizer, "what could you expect of anything that is its own reward?"

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