

I Will Cure You of Rheumatism

Else No Money is Wanted.

After 2,000 experiments, I have learned how to cure Rheumatism. Not to turn bony joints into flesh again; that is impossible. But I can cure the disease always, at any stage, and forever.

I ask for no money. Simply write me a postal and I will send you an order on your nearest druggist for six bottles Dr. Shoop's Rheumatic Cure, for every druggist keeps it. Use it for a month and, if it succeeds, the cost is only \$5.50. If it fails, I will pay the druggist myself.

I have no sam-les, because any medicine that can affect Rheumatism quickly must be drugged to the verge of danger. I use no such drugs, and it is folly to take them. You must get the disease out of the blood.

My remedy does that, even in the most difficult obstinate cases. No matter how impossible this seems to you, I know it and take the risk. I have cured tens of thousands of cases in this way, and my records show that 39 out of 40 who get six bottles pay gladly. I have learned that people in general are honest with a physician who cures them. That is all I ask. If I fail I don't expect a penny from you.

Simply write me a postal card or a letter. I will send you my book about Rheumatism, and an order for the medicine. Take it for a month, as it won't harm you anyway. If it fails, it is free, and I leave the decision with you. Address Dr. Shoop, Box 515, Racine, Wis.

Mild cases, not chronic, are often cured by one or two bottles. At all druggists.

thor of "Lazarre," and other historical romances, and well known as a writer of magazine articles, died at her home in Chicago, Ill., on the evening of December 26, 1902, aged 56 years. Her death was due to cancer. She wrote for a generation, but her reputation rests on the historical romances written within the last fifteen years. She went forward steadily from the work of Mary Hartwell, the girl writer of short stories, to the established fame of Mrs. Catherwood, the novelist.

Kitchen Carpet.

Now that house-cleaning time is so near, here is a recipe that may help out some economical housewife. Take any old carpet that is whole, but too shabby for use, clean thoroughly, and tack it down smoothly on the kitchen floor. Make a good, thick boiled starch of flour and water. Rub a coat of this starch into the carpet with a whitewash brush, and in twenty-four hours, or when the starch is thoroughly dried, give it a coat of paint—any colors desired; dark red is a good color for a kitchen. When the paint is dry, give it a second coat, and let dry. You will thus have a cheap, durable floor-covering, equal to linoleum, at about one-fourth the cost. By giving it a coat of paint once a year, it will last for years, and is easily kept clean.—Exchange.

Water Soaked Shoes.

It sometimes happens that one is caught out in the rain and his or her shoes become water-soaked. If merely pulled off and left in that condition to dry, the shape as well as the leather will be injured. Any mud adhering to the shoes should be washed off, and the leather wiped as dry as

possible with a soft cloth. The shoes should then be filled with dry oats, cotton or crumpled tissue paper, to absorb the moisture. Do not set them by the fire, but let them dry slowly, as too rapid drying is liable to cause them to crack. After standing several hours change the filling for some that is dry, and let stand again. Oats, slightly warmed, are preferred by many for this purpose.

When well dried, rub them with vaseline to soften and preserve the leather, and allow them to absorb as much as possible. Next rub well with a soft cloth to remove any vaseline that may be on the surface and apply a good liquid dressing.

Care should be taken to use only the best kinds of shoe dressing, as many of the cheap kinds sold in the stores will injure the leather, causing it to crack. One of the best, as well as the most economical may be made at home, as follows: Dissolve two ounces of borax and four ounces of gum shallac in a quart of hot water. While still hot dissolve two packages of diamond slate dye in the liquid. Strain and bottle for use. Apply with a piece of sponge or cloth the same as other liquid dressing.

It is well to rub shoes occasionally with vaseline to keep them soft and in good order, especially if one walks much when dew is on the ground.—Exchange.

Food products that are prepared with the utmost care by automatic machinery from the best materials, and put up in sealed packages, may be bought from retailers anywhere, with the feeling that they are both pure and clean, and free from the contamination of handling. Consumers realize that not only adulteration, but disease, may be transmitted in food that is kept in bulk and frequently handled.

An Invaluable Accomplishment.

To become a good cook, one must have more than a recipe and the material it calls for. Even the most careful directions, followed implicitly, will not save one from failure, unless there is the most careful attention to details outside of the cook book. "So many things make a difference" in cooking, as in everything else. There must be a fund of experience back of the trial and the cook must know, not only how to measure out the different quantities, but the strength and freshness of the goods, the quality of her flour and the trustworthiness of her range oven.

The writer of the recipe may have done just as she tells you, in her recipe, and succeeded in all she claims to have done, yet there have been little by-ways into which her pen cannot lead you, the way into which you must find out for yourself; little tricks that experience alone will teach you and trifling matters, seemingly upon the observance of which the good or bad result of your endeavor depends.

Good bread cannot be made of poor flour, or the average cook, yet there are housekeepers who can work up even a low grade of flour into very tempting breads, cakes or pastry. Many cooks can take a cheap, tough piece of meat and so cook it that it will meet every demand—palatability, healthfulness and tempting appearance. A woman may have the best of flour, the freshest of yeast, a good range and satisfactory fuel, and yet feed her family upon a tough, soggy, indigestible mass not even fit for the pig pen. The one great cause of sour bread is uncleanness in making, or in the utensils used. A crock, or jar, to be used for setting the yeast, should be perfectly sweet and clean, washed, scalded, well aired after each use, and used for no other purpose. A careless cook will sour her bread dough by neglecting to make it into proper shape at the right moment. Another

will use too much flour, or knead with too heavy a hand—literally thumping the life out of it.

An experienced cook usually knows at once when there is "just enough" flour worked in, and will immediately proceed to knead with a light, springy motion, quickly and lightly, and her dough will feel like velvet when she has laid it in the pans to rise. Bread must not be baked too long, else it is apt to become tough and tasteless. "Just right" is a condition which no pen can illustrate—experience alone will show you the exact point.

Many women who frankly confess that they detest cooking, are among our very best cooks. Their success is due to their conscientious painstaking; their desire to do all things as perfectly as possible, and because their own self-respect would shame them if they allowed themselves to do their work ill. The waste of excellent material by poor, careless, or indifferent cooks is appalling. A really good cook, or careful housewife, seldom has any "scraps" to make over, because she does not allow her viands to get "scrappy," and if at times unshapely pieces, odds and ends and remnants, do accumulate, they are straightway turned into dishes "fit to set before a king;" and, whether she be a new woman, or an old one, "the heart of her husband doth safely trust in her so he shall have no need of spoils."

There is no accomplishment which has so marked an effect upon the happiness and well-being of a family as that of being a good cook, and, as—"We may live without friends; we may live without books, But civilized man cannot live without cooks"

it is one of the studies which should earnestly engage the thought of every daughter, whether she hopes one day to be a wife, or not.

Query Box.

J. A. F.—Sorry I cannot give you the recipe for "regular store graham crackers." The commercial article is a little out of the housekeeper's line—being made at the cracker factories by special and very expensive machinery, and it would be impossible to give you a recipe by which to make them for home use, which would work with any degree of satisfaction. Can supply you with a good domestic cracker recipe, if you wish.

Mrs. O. H.—Here are two recipes for the use of rye flour: One quart of warm water, one teacup yeast, thickened with rye flour, put in warm place to rise over night. Scald one pint cornmeal, and when cool add to the sponge with rye flour till thick enough to knead; knead but little, let rise, mold into loaves, place in deep tins, or small pudding pans, let rise again and bake. Wheat sponge, instead of rye, is preferred by some.

One quart of rye flour, two quarts of cornmeal, scalded (merely wet it, but not enough to make into batter), one-half teacup molasses, table spoonful of salt, teaspoonful of soda, one teacup of yeast; make as stiff as can be stirred with a spoon, mixing with warm water, and let rise all night; then put in a pan, smooth the top with the hand dipped in cold water, let it stand half an hour and bake five or six hours.

M. E. M. says she has trouble cooking liver; it will stick to the pan and burn.

Try this, Sister: Cut the liver into slices half an inch thick, and let lie in salt water half an hour; take out and lay where it will drain a few minutes, then roll in plenty of flour and lay on a plate; have ready in your skillet on the stove plenty of fat, or nice drippings, and let it get smoking (not scorching) hot. Into this lay the pieces of floured liver quickly, and when the last piece is in the fat, the first should be ready to turn. Turn each piece two or three

times, and then draw the skillet to the back of the stove; the liver will have cooled the fat so it will not burn, but will have seared the outside surface, thus retaining the moisture. Let it cook about fifteen minutes—or less, if it is from a young animal. When the liver is dished up, drop into the hot fat two or three pieces of potato, which will clarify the fat, so it may be used again.

An Interesting Table

It is said that a Harvard professor worked out the following table, but afterwards he could not sleep, for the reason that his hair curled so tightly that he was unable to shut his eyes:

- 1 times 9 plus 2 equals 11.
- 12 times 9 plus 3 equals 111.
- 123 times 9 plus 4 equals 1111.
- 1234 times 9 plus 5 equals 11111.
- 12345 times 9 plus 6 equals 111111.
- 123456 times 9 plus 7 equals 1111111.
- 1234567 times 9 plus 8 equals 11111111.
- 12345678 times 9 plus 9 equals 111111111.
- 1 times 8 plus 1 equals 9.
- 12 times 8 plus 2 equals 98.
- 123 times 8 plus 3 equals 987.
- 1234 times 8 plus 4 equals 9876.
- 12345 times 8 plus 5 equals 98765.
- 123456 times 8 plus 6 equals 987654.
- 1234567 times 8 plus 7 equals 9876543.
- 12345678 times 8 plus 8 equals 98765432.
- 123456789 times 8 plus 9 equals 987654321.

The Test He Imposed.

"Let's go have a drink, Smithers."
"No, I've sworn off this week for a test."
"Why, what are you testing?"
"Myself. As long as I find I can stop I won't stop, but as soon as I find I can't stop, I will stop."—Town Topics.

Hates Gossip.

Tommy—"I think mamma is an awful gossip."
Ethel—"Oh, Tommy, how can you say such a thing?"
"Well, she is; everything I do she immediately goes and tells papa. I hate gossip."—Tit-Bits.

On January 7 it was reported from Sacramento, Cal., that George C. Perkins had been renominated for United States senator to succeed himself by the republican caucus.

THE VALUE OF CHARCOAL

Few People Know How Useful It is in Preserving Health and Beauty

Nearly everybody knows that charcoal is the safest and most efficient disinfectant and purifier in nature, but few realize its value when taken into the human system for the same cleansing purpose.

Charcoal is a remedy that the more you take of it the better; it is not a drug at all, but simply absorbs the gases and impurities always present in the stomach and intestines and carries them out of the system.

Charcoal sweetens the breath after smoking, drinking or after eating onions and other odorous vegetables.

Charcoal effectively clears and improves the complexion, it whitens the teeth and further acts as a natural and eminently safe cathartic. It absorbs the injurious gases which collect in the stomach and bowels; it disinfects the mouth and throat from the poison of catarrh.

All druggists sell charcoal in one form or another, but probably the best charcoal and the most for the money is in Stuart's Absorbent Lozenges; they are composed of the finest powdered Willow charcoal and other harmless antiseptics, in tablet form or rather in the form of large, pleasant tasting lozenges, the charcoal being mixed with honey.

The daily use of these lozenges will soon tell in a much improved condition of the general health, better complexion, sweeter breath and purer blood, and the beauty of it is, that no possible harm can result from their continued use, but on the contrary, great benefit.

A Buffalo physician in speaking of the benefits of charcoal, says: "I advise Stuart's Absorbent Lozenges to all patients suffering from gas in stomach and bowels, and to clear the complexion and purify the breath, mouth and throat; I also believe the liver is greatly benefited by the daily use of them; they cost but twenty-five cents a box at drug stores, and although in some sense a patent preparation, yet I believe I get more and better charcoal in Stuart's Absorbent Lozenges than in any of the ordinary charcoal tablets."

TO CURE A COLD IN ONE DAY
Take Laxative Bromo Quinine Tablets. All druggists refund the money if it fails to cure. E. W. Grove's signature is on each box. 25c.