

Read What Mr. Renfro Says.

Have You Had My Book?

It is free to the sick.

It tells how to get well without risk. It tells of a remedy so certain, that I am able to say to you, "Use it a month at my risk." Then after 30 days, you alone are to decide. If you say, "Dr. Shoop's Restorative did not help me," the loss is mine—not yours—not a penny to pay if it fails.

J. N. Renfro,
46 Granger St., Atlanta, Ga.

Wrote me
"New York specialists pumped my stomach. Called it Acid Catarrh of the Stomach. Treated me two years and failed.

I got six bottles Dr. Shoop's Restorative at the Jacobs Pharmacy, Atlanta. It was to cost me nothing if it failed. After four bottles, then came the change. After six bottles I was eating most anything I desired. I am well now. Dyspepsia and Nervousness gone. Use my letter privately or publicly, for I feel that this is as little as I can do to show my gratitude for the results you have brought in my case."

Mr. Renfro used my Restorative because I took the risk. I make this offer just to get a trial. I take all risk to show my faith. I know what Dr. Shoop's Restorative can and will do if you try it. Send today for the book you need and the name of a druggist near you who will give you six bottles Dr. Shoop's Restorative a month on trial. Too much cannot be learned about how to keep well.

Write now while you have it in mind.

Simply state which book you want and address Dr. Shoop, Box 3515, Racine, Wis

BOOK NO. 1 ON DYSPEPSIA
BOOK NO. 2 ON THE HEART
BOOK NO. 3 ON THE KIDNEYS
BOOK NO. 4 FOR WOMEN
BOOK NO. 5 FOR MEN (sealed)
BOOK NO. 6 ON RHEUMATISM

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

ing with garments which, while of no earthly use to their original owners, are still thought to be too good to bestow upon the rag-man, and are kept, for—we hardly know what purpose. The mothers have never thought of the possibilities of these old "duds," but it would be worth while to bring them to the light, and determine what they are worth in skilled hands.

A fairly good suit of the father's will be found to contain plenty of material to make a suit for the little man, and with a little patient planning, new linings, thread, buttons and a well-fitting pattern, it will pay to make over many things. These garments should be ripped apart, the thin places either cut out or darned down to an under facing, brushed, sponged or washed and pressed, and the pattern carefully laid before cutting in order to choose the best pieces for parts that will have the most strain on them.

Often there are skirts of heavy material which have "shortened up" or are hopelessly out of style, or some breadths may have stains that make the garment out of the question for wear by the mother or older girls, and these, ripped apart and cleansed will make lovely little suits for the small children. These made-overs may be dyed into really pretty colors, and be really "like new" to the new wearers. Knit underwear from the wardrobe of the elders is readily made into comfortable clothing for smaller ones, and a thrifty, careful woman can save a great deal by this method.

Skirts and waists of wash material, or light weight woollens are readily converted into suits for the little women, and, by a tasteful combination, may often be made to fill some need of even the larger daughters, leaving the ready money to be expended on the mother. Heavy jackets or out of date coats can be fashioned into overcoats and school wraps, by a little planning and a good bit of work, and the mother or older daughters can thus supply themselves with the newer styles. See what you have on hand before making out your list for the new garments. Use up the cast-offs, and make room for the new.

Breakfast Rolls.

A correspondent asks for some good recipes for making breakfast rolls, especially asking for "the" recipe for

making Parker House rolls. For the Parker House rolls, I think I have a dozen different recipes, and will give one which is recommended. Here it is: Scald one quart of milk and add to it one-half cupful each of sugar and butter, and one teaspoonful of salt; stir in flour enough to make a batter as thick as for pancakes; let it cool, and when lukewarm, stir in half a cupful of yeast or a cake of compressed yeast dissolved in a little warm water; set in a warm place to rise, and when very light add flour and knead into a dough, not too stiff; flatten with a rolling pin and cut into cakes about an inch thick with a biscuit cutter; roll out each cake separately, spread with butter, fold double and let rise again, and bake twenty minutes.

Breakfast Biscuit.—To one pint of scalded milk add one rounding tablespoonful of butter; when lukewarm, stir in one quart of flour, a little salt, one well beaten egg and one teacupful of liquid, or one cake of dried yeast; knead until smooth, then, in cold weather, set in a warm place to rise overnight. In the morning work lightly, roll out and cut into biscuits, let rise half an hour and bake.

Parker House Rolls, No. 2.—To one quart of sifted flour add one teaspoonful of salt; let one-half pint new milk come to a boil; when cool, stir in the salted flour with a spoon; it will just take up the milk; into this put two tablespoonfuls each of white sugar and butter, and three tablespoonfuls of good liquid yeast, and set to rise. When light, make into a loaf with as little flour as possible, let rise about an hour; then roll out as for biscuit, cut with a biscuit cutter, spread butter on top and fold together; put in tins not touching each other, let rise again and bake.

Graham Gems.—One egg, one cup of sweet milk, one cup of white flour, one cupful of graham flour, two teaspoonfuls baking powder, one tablespoonful of melted butter, one tablespoonful of sugar and a little salt; beat well together; drop by spoonfuls into a well-greased pan, dipping the spoon each time into a cup of water so that the batter will slip smoothly from it, and bake in a hot oven that the gems may be crisp.

Dry Yeast.

Many housekeepers living in farming and village communities do not make their own yeast, depending on the commercial article, but would much prefer home-made dry yeast if that which is satisfactory could be had. Here is an avenue for the making of "pin money" of which many careful women might avail themselves. A good trade might be worked up at small expense, if it became generally known that one could buy good, reliable yeast from a neighbor. Here is a very highly recommended recipe, which one might try:

Put to soak a third of a coffee-cupful of good, dry yeast; put a pint of good hops into a vessel with one and a half pints of warm water; set on the stove, and when well scalded strain and pour the water over a pint of flour (which has been sifted into an earthen vessel) while very hot. Peel a half gallon of potatoes, boil tender and pour the water from them, also, over the flour while it is very hot. There should be enough of the potato and hop water combined to make a batter as thin as used for sponge in making bread. Mash the potatoes through a sieve or colander and add to the batter, as the potatoes greatly improve the yeast. Beat this batter thoroughly, and when cold add the yeast which has been soaking; let it stand over night in a warm place, and in the morning it should be light and spongy. Do not use any more water, but stir into the spongy batter enough cornmeal to make it very stiff. Many women crumble this stiffened mass and it dries quickly, with no

danger of souring or heating, while others mold it into small cakes. It should be dried quickly. This amount will make sixteen pints of yeast, and a good profit might be made on it at 5 cents a pint. Everything about the yeast, including the one who makes it, should be daintily clean, from the beginning to the time it is put up in neat packages and offered for sale.

Query Box.

Mrs. D. G.—Answered your query by mail. Thanks for kind words.

Jennie.—Try sprinkling a teaspoonful of flour over cold sliced potatoes when frying them. It improves them.

Lillian.—Violet and orris root make a good combination for scent sachets to be laid among clothes. The orris imparts a delicious odor of cleanliness, and the violet gives the dainty suspicion of fragrance that is desirable.

Tillie.—For cocoanut candy, boil one pint of lump sugar and half pint of water for ten minutes; then remove the scum, and when the syrup is thick enough stir in a little more than one-fourth pound of freshly grated cocoanut; pour onto buttered paper, and when cool, keep in tin boxes.

Robert D.—To take grease spots from woollens, wash in gasoline as you would in water, scouring the fabric well with the hands, and hang out to dry. Do this in the open air, as gasoline must not be used where there is the least fire. Soiled coats and pants may be treated this way without any shrinking. A man can do this as well as a woman.

New Cook.—To remove the odor of onions from kettles and sauce pans, put some wood ashes into the vessel, add boiling water and let stand on the back of the stove for a short time. Potash, or dissolved soda, may be used, and the vessel in all cases must be well washed in soap suds afterwards.

If the fat begins to foam while frying croquettes, codfish balls, or doughnuts, it is a sign that the grease is not hot enough; stop the frying for a few minutes and put the kettle over the fire where it will get more heat; when the fat begins to smoke, a bit of bread may be dropped in, and if it browns while you count sixty it is hot enough to resume the work interrupted.

Mrs. I. M. J.—Use your hand-carded wool-batting as you would cotton-batting, for your quilts and comforts, knotting or quilting, in the same manner. Lap the edges of the bats a very little, and they will mat together closely; there will be no shedding of fibre. The bed clothing is much warmer and lighter when padded with wool. It will depend on the quality of the outside covering, and the amount of usage to which it is subjected, as to how long it will last. The wool may be washed and re-carded when desired.

Toilet.—Here is a recipe furnished by a family of noted housekeepers: Two pounds of pure beef tallow, one pound of sal soda, one quarter pound of fine salt, one ounce of gum camphor, half pint of glycerin, one ounce of borax; boil slowly for one hour, stirring frequently with a wooden spatula. Set it off the fire until cold; then bring to a boil again, and add a pound of best refined sugar, and one-half pound of coarse oatmeal. Perfume with rose, sassafras, burgamot, or whatever suits the maker.

Mrs. J. L.—The most satisfactory way to deal with suspected vermin in the newly rented house is to fumigate with sulphur. The ordinary powder will do, but sulphur candles are more satisfactory and can be procured from the druggist. It is best to fumigate the rooms while empty, but it can be done afterwards, one or more rooms at a time. All silver or steel ware, and all living plants must be removed out of reach of the fumes. Place the lighted candle in an old kettle and after tightly closing the room, stuff-

ing all cracks about doors and openings, let it stay closed for several hours, or over night, if possible.

Annie S.—A good puff paste is made by using one pound of flour, one pound of fresh butter and salt to taste. Have everything as cold as convenient. Mix half of each into a pliable dough with ice-cold water; roll the dough, cut off bits of the remaining butter (using each time one-fourth of the half not mixed) and sprinkle about over the dough, sift over this one-fourth the remaining flour, fold, and roll again, but do not roll hard; when rolled, put another fourth of the butter on, sift one-fourth of the flour over it and fold and roll. Continue this until all the butter and flour has been used, then roll up in a towel, put on ice, and, if convenient, let stand on ice until the next day.

A strike in the stock yards of Chicago, Ill., was augmented by the walking out of packing house canners on October 29, thus increasing the number of strikers to 2,400 men. It is said that sixteen other branches of organized labor will make demands in the packing houses and more than 32,000 employes are said to stand ready to support the strikers.

CALIFORNIA EXCURSIONS

The Burlington's California excursions are popular for many reasons. One of them is the care and attention paid to our guests. Carefully selected men act as conductors of these parties. They have a thorough knowledge of all points of interest en route and know how to do the best thing in the best way.

These Personally Conducted Excursion parties run twice a week, via the Scenic Route of the World. Write for folder telling all about them. It's free. J. Francis, General Passenger Agent, Omaha, Neb.

IN NO TRUST or Combination.

Because we are not in "the combination," but are free to make our own prices; because we sell the entire product of our great factory direct to user at factory prices on

30 Days Trial

and 360 days approval test, we save you from 25 to 40% on all

Kalamazoo Stoves and Ranges.

All Kalamazoo Ranges and Cook Stoves are equipped with patent Oven Thermometer. Makes baking sure and easy.

We are the only stove manufacturers in the world selling their entire product direct to the user. We guarantee a better stove or range than you can get from any other source, at any price. Saving of 25 to 50% in price. Prompt shipment from factory to user. Factory prices—no dealers' profits. Freight prepaid by us. All stoves and ranges blacked and polished.

Guarantee Backed by \$20,000 Bank Bond

If not satisfied return at our expense. Our line is complete in varied styles heaters, cook stoves, ranges for all kinds of fuel.

Send for catalogue No. 245 and save money.

Kalamazoo Stove Co., Mfrs.
Kalamazoo, Mich.

