Ilda Langdon Wed to Dr. Harvey Neville

A formal wedding which had St. Baranabas Episcopal church for its setting united in marriage Miss Ilda Langdon, daughter of Mrs. Don Lee, and Dr. Harvey A. Neville of the faculty of the University of Illinois.

Father Lloyd B. Holsapple performed the ceremony.

Preceeding the entrance of the bridal party Miss Grebe organist gave a half hour program.

The bride entered on the arm of her father, A. E. Langdon. She was clad in robes of ivory brocaded crepe romaine, which took on a pearl-like luster from the flesh-colored radium over which they were fashioned. Straight lines characterized her gown, and a train of satin embroidered in roses fell from her shoulders, half hidden by the veil which was held in a crown of rose point lace. Her bridal bouquet was a shower of lillies of the valley.

Miss Betty Miller in ruffled orchid taffeta with a bonnet to match, immediately preceeded her, carrying the wedding ring in a lily.

Miss Onnelle Mann, the bride's classmate in Smith college, served as maid of honor. She wore a frock of turquoise blue taffeta, made with a short train, and carried premier roses.

The bridesmaids, Misses Ruth Miller, Lillian Head and Gretchen Langdon, sister of Mrs. Neville, were gowned alike in peach taffeta, with yokes and hems of taffeta rings. Arm bouquets of Ward roses, carried out the color scheme. The bridesmaids and maid of honor, wore turbans of tulle.

Harold Langdon, brother of the bride, served Dr. Neville as best man, and his ushers were George Jerpe, Barton Kuhns, and C. A. Thrasher, jr., of Denver.

Immediately following the ceremony there was a reception at the bride's home. Assisting were Mesdames George Miller, Frazier Beattie and H. A. Langdon, Misses Florice Shaw, Edith Willebrands, Virginia White and Josephine Platner.

Dr. and Mrs. Neville have gone to Urbana, Ill., where they will reside. Mrs. Neville wore a traveling costume of cocoa color flat crepe, with a brown coat trimmed in fox. Her hat was blue taffeta.

Personals

Dr. and Mrs. S. E. Ravitz motored to Sioux City last Tuesday.

Dr. J. S. Loney, who has been seriously ill with pneumonia, is reported improved.

Mrs. S. S. Montgomery left December 27 for California, where she will spend a month.

Dr. and Mrs. J. C. Wood left Saturday for Los Angeles, and later will go to Honolulu.

Mr. and Mrs. M. M. Levings expect to occupy their new home at Fifty-sixth and Marcy January 15.

Mrs. Basil Brewer returns today from Huntington, Ind., where she spent Christmas with her parents.

Mr. and Mrs. C. E. Fuller, who are in Chicago, will leave in January for a trip around the world.

Mr. and Mrs. Carl Thomsen leave today for their home in Los Angeles following a month spent at the Blackstone.

Miss Edith Tobitt is in Chicago, where she is attending a midwinter meeting of the American Library association.

Miss Mildred Taylor drove to Lincoln this morning to spend New Year's eve with Mrs. Emery Hardy at the Raymond.

Miss Ann Robertson leaves January 3 for California. Miss Robertson and her mother have been visiting Fred Hamilton for the last month.

Edward M. Hall of 3510 Pine street, student at Harvard university, is spending his Christmas vacation with friends in Lynn, Mass.

Philip de Beixedon of Paris and New York is a holiday guest of Miss Leontine Louie at the home of her aunt, Mrs. Paul F. Skinner.

Mr. and Mrs. Robert F. Smith have returned from Chicago and Marinette, Wis. At the latter place they visited Henry Swart, uncle of Mr. Smith.

Miss Dorothy Teal of Lincoln, daughter of Dr. and Mrs. Fred Teal who formerly lived in Omaha, is the guest of Mrs. Leo Bozell for a few days.

Francis Murphy, whose marriage to Miss Marian Weller will take place January 2, arrived Friday with Paul Phillips and Roland Gaupel, all of St. Louis.

Mr. and Mrs. R. L. Frantz leave Thursday for Knoxville, Tenn., to visit their daughters, Mrs. Edward M. Vestal and Miss Virginia Frantz, who attends the University of Tennessee.

Mr. and Mrs. Lee Huff and Mr. and Mrs. L. M. Pegau will motor to Florida, leaving Omaha, January 10. They will also spend some time in Havana, Cuba, and Nassau, returning March 15.

Mr. and Mrs. Will H. Wood have returned from Kansas City, where they spent Christmas with Mrs. Wood's sister and husband, Mr. and Mrs. Victor H. Laederich, formerly of Omaha.

Mr. and Mrs. W. J. Phelan and small daughter, Betty Jane, of Kansas City, Mo., arrived on last Sunday to spend the holidays with Mrs. Phelan's mother, Mrs. E. Dunnigan, of this city. Mr. Phelan returned to Kansas City Wednesday.

Miss Betty Kennedy and her cousin, Miss Joan Kennedy, spent Christmas together in New York. The former is a student this year at the New England conservatory in Boston and the latter is doing social work in New York.

Mr. and Mrs. Clayton Cunningham and their young son return the first of the year from Wichita where they spent Christmas with Mrs. Cunningham's parents. The Cunninghams came here a year ago from New York.

Friday Luncheon

Mrs. J. J. Sullivan was a luncheon hostess on Friday at her home.

House Guests of Miss Charlotte Loomis

Miss Charlotte Loomis, Miss Ethel Brandes, Miss Catherine Rhodes.

Miss Charlotte Loomis and two charming members of her house party Miss Ethel Brandes, Hastings, and Miss Catherine Rhodes, Estherville, Ia., have been gaily entertained during their week's stay in Omaha. Edwin Brandes, Hastings, and John Rhodes, Estherville, are also guests of Miss Loomis and her mother, Mrs. C. A. Loomis.

Miss Loomis entertained for her guests Wednesday evening at the Athletic club, while Miss Catherine Elgutter gave a supper party in their honor Thursday evening at the Brandeis. Mr. and Mrs. Frank Martin entertained for the young people with a dinner and theater party at the Brandeis Friday evening. The house party breaks up on New Year's eve.

Artists Named in Relief Corps Recital

Margot Hayes, contralto, and Florence Brinkman, pianist, have been secured as artists for the annual benefit recital of the George Crook Women's Relief corps, No. 88, to be given at the Shriners' hall, February 25 and 26. This recital is an annual event of the corps.

Miss Hayes is a promising representative of America's younger artists, the possessor of a full, resonant contralto voice and a charming personality, backed by considerable dramatic power. "The timbre of her voice is sympathetic, lovely and warm in color, and lends itself readily to expression of the text's message," writes Herman Devries in the Chicago American. "This clever young vocalist possesses a fine, powerful, rich voice, beautifully trained, and also much interpretive talent, which the very wide range of songs chosen tested very thoroughly," writes the Chicago Music News.

Miss Florence Brinkman is, judging from the press notices of a recent tour in medium-sized cities of the east and south, a pianist of sympathetic understanding and brilliant technical equipment. She studied in Germany under Rudolph Breithaupt, and was chosen as one of the faculty of the Huttner conservatory, Dorfmund, Germany. She was interned in Germany during the war and not allowed to return to this country until its close.

Michigan Women Back Local Candidate

The women of Michigan are presenting Mrs. W. R. Alvord, Detroit, as their candidate for the office of second vice president of the General Federation of Women's Clubs at the next election.

Mrs. Alvord has served as president of the Detroit New Century club, the Detroit federation, and the Michigan State Federation of Women's Clubs. In each of these positions, say Detroit women, she has inaugurated plans which have resulted in increased membership, larger work, and, in the Michigan state federation, in a marked financial betterment. Here the endowment fund was raised from $9,000 to $20,000 during her administration.

The Detroit federation was carried through its home-building period during Mrs. Alvord's regime and the departments were systematically organized.

Mrs. Alvord is now acting as the editor of the Club Woman Magazine, the official organ of the Detroit federation, and has twice been re-elected as a member of the board of education of Highland Park.

Holy Angels Parish.

Holy Angels Parish club will give a dance Tuesday evening, January 1, in their hall, Twenty-eighth and Fowler avenue.

Late Supper Party Menus With Recipes for Special Dishes

By VIRGINIA CARTER LEE.

Every hostes knows how really difficult it is to think up something new and different to serve either for a late supper party or perhaps the more critical bridge or mah jong luncheon, where everything must be as nearly perfect as possible.

Now, it has been said that there is nothing new under the sun, and it naturally takes an enterprising and clever hostess to discover some delectable combination that will appeal to her guests not only for its novelty but also for its cooking and the delicious flavors combined in it.

Of course, one cannot expect to have each course a decided surprise of this nature, but one can try for two or three novelties in each menu and remember that often a hostess' reputation is made by the skillful concoction of a punch, a new filling for a sandwich or even an epicuren dressing for a salad.

It has been thought best in arranging these luncheons and supper menus to have one of each rather simple in arrangement and the other much more elaborate. In all the menus eight is the number catered for and the recipes are prepared in quantity sufficient to serve this number. By halving the recipes they will serve four generously.

If the menu for the simple supper is not considered quite adequate a savory canape may be introduced as an appetizer, or some tempting sandwiches served in connection with the finger rolls. To prepare the main hot course use 56 oysters, allowing seven for each service. Cook in four tablespoons of butter and four chopped shallots for three minutes; add six tablespoons of flour and, very gradually, one cup of rich milk, half a cup of the strained oyster liquor and three-quarters of a cup of cream. Stir constantly until it boils and add one teaspoon of salt, one teaspoon of made mustard, one and a half tablespoons of Worchestershire sauce, 12 sauted mushroom caps cut in small pieces, one quarter of a teaspoon each of grated nutmeg and paprika and the oysters, thoroughly drained and cut in quarters. Simmer for four or five minutes, remove from the fire and stir in the beaten yolks of three eggs. Turn into escallop dishes (have them of generous size) and dust the tops quickly and grated cheese, mix with crushed dried bread crumbs. Set in a hot oven for eight minutes on the upper shelf.

A frozen fruit salad and a simple crisp cake like the peanut macaroons are an ideal finish to this supper menu. To make the macarons beat the whites of four eggs until very stiff, adding a pinch of salt, one cupfull of granulated sugar, one cup and a half of chopped, shelled peanuts, one teaspoon of sweet almond extract and two teaspoons of vanilla extract. Drop from the tip of a spoon on a greased baking sheet one and a half inches apart and bake in a slow oven for about 15 minutes. A small candied cherry may be pressed into the top of each before baking.

In menu No. 2 (for the supper party) the chicken pot-pourri is an especially good filling for patty cases, or it may be served on toast if preferred. Boil a four and a half pound fowl in seasoned stock, let cool in the water in which it has cooked and cut the meat from the bones in dice. For four large cups of the meat add one cup of sauted mushroom caps cut in pieces, two minced green peppers (sauted with the mushrooms), two tablespoons of chopped parsley and half a cup of cooked ham finely chopped. Reheat with the addition of two cups of highly seasoned rich cream sauce and turn it into heated patty shells. Place three canned asparagus tips that have been heated with a little butter upstanding in each patty and serve on a bed of creamed green peas.

To accompany this main course serve the following fruit cup, which will be found very refreshing. Place in a large bowl one cup of cold tea, the juice of three lemons, one large cup of sugar, a small can of shredded pineapple and a glass of currant jelly. Stand for several hours on the ice to chill and ripen and when ready to serve add two quarts of chilled white grape juice, a small bottle of Maraschino cherries with the cordial, two mandarins cut in bits, the halved sections from two oranges and one quart each of iced ginger ale and Appolinaris water. Pour over block of ice placed in a punchbowl.

For either a supper party or luncheon the new praline chocolate ice cream is sure to prove popular. The foundation of rich chocolate ice cream may be either the commercial product or homemade. If the former, let it soften slightly and mix in thoroughly the following mixture (three pints of cream will be required. Melt one cup of granulated sugar and stir in one cup of chopped English walnuts and a half a teaspoon of vanilla extract. Pour into a buttered pan to harden and when cold chop to a powder. Blend this with the crumbs of one dozen macroons. Repack and place in ice and rock salt.

Mushroom Sandwiches.

It was at an afternoon bridge party that I first tasted the delicious mushroom sandwiches and since then have served them with success as a sandwich canape. To prepare them, use half a pound of sauted mushroom caps and chop coarsely. Add six slices of broiled crsp bacon, finely chopped, five tablespoons of shredded watercress and a slight sprinkling of salt and paprika. Use as the filling between buttered slices (rounds) of whole wheat or graham bread, spreading one of the rounds with a very thin layer of Russian dressing.

Squab on Toast.

In planning the elaborate luncheon, if the squabs are as large as a small chicken (frequently they are), serve only half a bird as a portion; otherwise a whole bird. Have the giblets cooked and mash to a paste, adding salt and paprika to taste, one tablespoon of Worcestershire sauce and two tablespoons of any tart fruit jelly. Use this to spread over the buttered toast on which the birds are laid, after cooking.

Volstead Julep.

At a luncheon where a number of courses are served a mint julep is always in demand. To serve eight, mix together a large bunch of crushed fresh mint, the juice of two oranges, the contents of a small bottle of creme de menthe cherries with the cordial (non-alcoholic), a small cup of strained honey and an inch piece of stick cinnamon with two whole cloves. Let stand on the ice for several hours and just previous to serving remove the spices and add one quart of iced cider, two quarts of cracked ice and two quarts of chilled ginger ale. Pour slowly over a quart of orange ice placed in a punchbowl.

Ouch!

Mrs. Nipp—Willie, if I give you a dime, will you promise to be good?

Willie—Sure thing! I'm glad I don't have to be good for nothing like you always say pop is.—New York Sun.

Stingy Man's Wife Gives Warning to Girls

Anxious to Shield Them From Her Plight—Now Making the Best of Her Bad Bargain.

By MARTHA ALLEN.

Girls, here is a letter that might help you as well as Sally. We can all learn a whole lot from the experience of others. Just read it and then think hard before stepping into the same difficulties.

Dear Martha Allen: I just finished reading Sally's letter to you in regard to her friend who seems inclined to be "stingy."

More than 10 years ago I kept company with a young man who seldom spent money on me. Church and church affairs were about all the places we attended. At that time I thought he was just saving his money although there were times when my friends attended entertainments while we two sat at home. I tried not to be envious of other's good times and as I was engaged to this man at the time, I thought it proper I should help him save.

Well, I'm married to him now and he is downright "stingy." I have been supporting myself for the greater part of my married life. I haven't been to a place of amusement for years with him unless I paid the way. He is still saving his money, that is, what he doesn't need for his clubs, lodges and other amusements.

If I were free again I shouldn't think of marriage with a man who appears to be "tight." I am still young but as far as good times are concerned I might as well be old and decrepit. I do not approve of divorce so can merely grin and bear this, it seems.

But take it from me, Sally, wake him up before you marry him or you'll regret it many times. I don't believe in one continuous round of pleasure. Don't marry him Sally, unless you can make him see things in the right light.

I had scarcely the necessary things about the house until I hunted a job. Now I haven't the luxuries that others have.

Don't get the idea that I am a pessimist, for I'm not. I've kept this all to myself and smiled through it all. I don't belive even my next door neighbor knows I am not contented. I am merely trying to save someone else from the heartaches I have had. My small son is gone now but I guess it is just as well for he could never have had toys and things like other children. All I ask is a little happiness in life.—One Who Doesn't Believe in Stinginess.

P. S.—There are not many places where crochet and fancy work can be sold. There are so many bazars in the city before Christmas that the market for such things is crowded. If the work is unusually fine, the Woman's Exchange of the Omaha Woman's club might be interested. Write to the exchange for particulars.

Peter G.: Ten years of difference in ages doesn't seem too great a gap for marriage, because many others have found happiness in such cases. It doesn't depend a great deal upon age entirely. To make such a marriage a happy one the individuals are responsible.

Club Calendar

SUNDAY.

Old People's Home—Fontenelle boulevard, service led by Rev. E. J. Secker of the Episcopalian mission, Florence, at 3:30 p. m. Special music.

House of Hope—7916 North Thirtieth. Christmas cantata by choir from the Jennings Memorial Methodist church, Sunday afternoon at 5.

Fine Arts Society, dedication of Bakst portrait of Willa Cather, Sunday at 3:30 at the city library. Portrait unveiled by Miss Mary Virginia Auld. Presentation speech, Mrs. Luther Drake. Chairman, Mrs. Margaret Hynes.

Get Acquainted Club—7 p. m. at the First Unitarian church, Turner boulevard and Harney streets. Mr. and Mrs. Albert Fuller, host and hostess. Miss Jeanette Levinson will give readings and Harriet Abraham will play violin selections.

MONDAY.

Jewish Women's Community Service League—Meeting Monday at 2:30 in the Lyric building for nomination of officers. Paper by Dr. Frederick Cohn on "Impressions of the Triennium." Board meeting at 1:30.

TUESDAY.

Omaha Business Women's Club—New Year's party, 7:30 p. m. at Y. W. C. A. Miss Pearl Jenks in charge.

WEDNESDAY.

P. E. O. Chapter B. P.—Meets Wednesday at 2 with Mrs. W. H. Peacock, 3080 South Thirty-second avenue, Miss Marthena Peacock assisting.

Dundee Women's Club—Wednesday at 2 at the home of Mrs. R. L. Metcalfe, 4814 Douglas street. Program, review of "Stella Dallas." Mrs. Charles Leslie, leader; Mrs. E. A. Benson, Mrs. J. H. Morton, Mrs. L. G. Greer.

L. O. E. No. 1—Regular business meeting Wednesday at 8 p. m. in Elks lodge. Nomination of officers.

Mu Sigma—Wednesday at 9:30 a. m. at the home of Mrs. James Patton, 916 North Thirty-eighth street. Subject, "Carlyle, the Historian." Mrs. W. J. Hotz, leader.

P. E. O. Chapter C. R.—Wednesday at 1 p. m., with Mrs. W. B. Wyman, 2201 F street. Mrs. J. D. Ringer and Mrs. J. B. Smiley assisting.

Ladies of Maccabees, Omaha Review No. 6—New Year's party for juniors Wednesday at 2:30 p. m. at their hall in Moose temple, Forty-eighth and Farnam.

Ak-Sar-Ben Kensington, O. E. S.—Will meet at the home of Mrs. H. P. Underwood, 3632 Hawthorne avenue, Wednesday at 2 p. m.

The Omaha Mothers' Club—Meets Wednesday for a 1 o'clock luncheon at the home of Mrs. W. G. White, 3415 Hamilton street. Mrs. Z. H. Hollinger, assisting hostess. Mrs. Zane Thompson will lead in roll call quotations from Kipling.

THURSDAY.

Vesta Chapter of the Kensington club will meet Thursday at 10 a. m. at the Masonic Home for Boys. Members are asked to bring their lunch.

Catholic Daughters of America, gymnasium class resumes sessions Thursday evening.

Alice R. Howard chautauqua, 7 p. m., at Y. W. C. A.

FRIDAY.

Ladies Aid Society, First Methodist Church, luncheon, 1 p. m. Friday. Mrs. T. Sturgess and Mrs. Ford Hovey, chairmen of committee. Talk by Miss Jessie Towne, dean of girls at Central High school.

SATURDAY.

National Kindergarten Association Saturday afternoon at 2 p. m., at the home of Miss Helen Weymuller, 1905 Emmet street.

The Major Isaac Sadler Chapter Daughters of the American Revolution will meet Saturday, January 5, at 2:30 with Mrs. Joseph C. Lawrence, 4812 Farnam street. Mrs. William Maxfield will speak on relics. Plans for the state convention of the daughters will be made. The Major Isaac Sadler chapter is hostess for the state conference, held here in March, 1924.

Days of Lucullus.

By GABBY.

(Continued From Page One.)

slip on the floor"? Marjorie Ann thinks that's a very sad state of things indeed, and she'll never forget their sad plight. They gave her an orange lei to remember them by.

ONLY lately she has been a resident of Omaha, coming here from New York, (where she was a voice student), with her mother and father, and followed still later by a brother who is a freshman at the University of Nebraska. He is a true son of Omaha, having lived here all his life until he went to college at Dartmouth, and then moved to Lincoln and Sioux City to work. At last he has returned to make his home here.

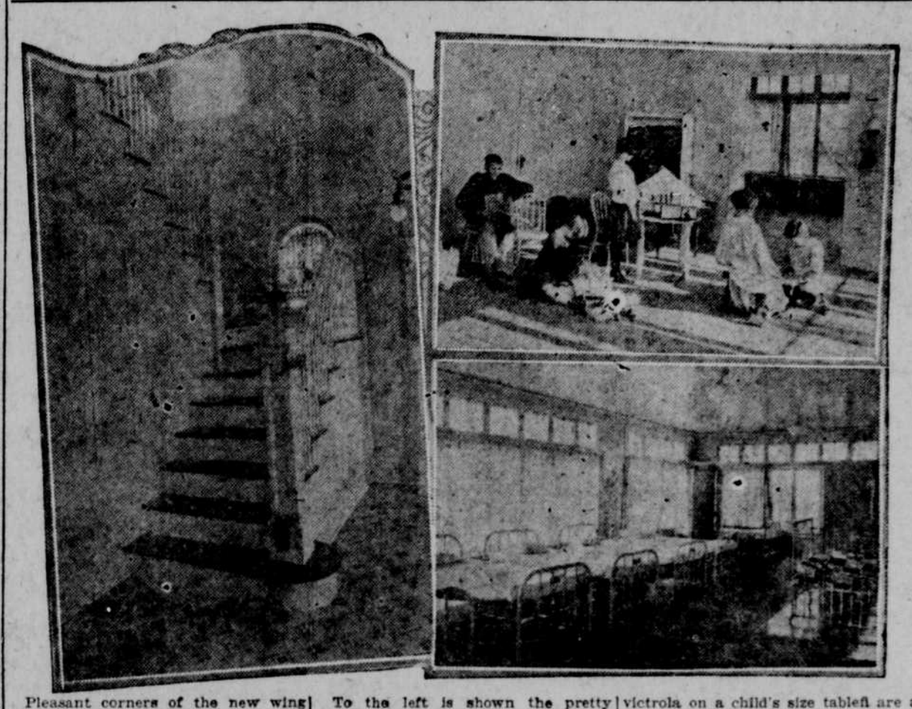
She had plans, Gabby used to hear her say, of going to New York again, after the New Year, but someway Gabby feels these plans are going to be changed for her. He's that kind of a man. Oh yes, it may be superfluous, but still it's so apparent that she's very lovely to look upon, with auburn hair, and brown eyes that Gabby just can't help mentioning it.

SO MANY people have asked Gabby about the baby whose bright little face smiled at the world, from The Omaha Bee alcogravure section last Sunday, that she has asked his mother, Mrs. Walter C. Klopp, if she may introduce him. Having consented, Gabby takes pleasure in telling you that the little boy is Tommy Klopp, who will grow up to bear the more impressive name, Walter Thomas Klopp. Tommy celebrated his 7-month birthday on Christmas.

THOUGH he has been safely in Yale for the past three months, and she has been having a most festive first season at home, the rumor of their engagement has enlivened many a bridge table discussion.

How much livelier will conjecture be when they hear that he is not to return to school, but will start in working in January, here in Omaha.

Attractive Scenes at Munroe Children's Home Addition



Pleasant corners of the new wing to the Hattie B. Munroe Home for Convalescent Children are shown in the pictures above. The addition was formally opened yesterday afternoon with tea for the board and friends of the home from 4:30 to 5:30.

To the left is shown the pretty colonial staircase in the new addition. Above, right, is a corner of the large, sunny playroom, which contains all sorts of things to delight the heart of a child. Sand tables, toys, a little victrola on a child's size tableft are a few of the playthings in this pretty room. Below is a side of the dormitory. The four beds in the center were presented to the home by the Kiwanis club.

Member Committee on Party Dinner

Mrs. M. D. Cameron of Omaha is a member of the luncheon committee in charge of arrangements for the third anniversary luncheon of the Women's National Republican club at the Waldorf-Astoria in New York City on Saturday, January 12.

More than 1,000 reservations already have been made for the luncheon and a number of Nebraska republican women will be present. It will be the first large political event of the year for the women of this country.

Mrs Charles H. Sabin, president of the Women's National Republican club, will preside at the luncheon.

Shulken—Iland.

Mr. and Mrs. M. Oland announce the engagement of their daughter, Belle, to Dave H. Shulken, son of Mr. and Mrs. A. Shulken of Sioux City.

Miss Oland is a graduate of South High school. No definite date has been set for the wedding.

Miss Booth Betrothed.

Mr. and Mrs. J. M. Booth announce the engagement of their daughter, Miss Murl to W. E. Moore, son of Mr. and Mrs. C. A. Moore of Fairmont, Neb. The marriage will be solemnized January 17.

Lafayette Dancing Club.

The Lafayette Dancing club will entertain at a New Year's eve dancing party at Kelpine's academy. Noise-makers and other novelties will be given as souvenirs.

Florence Davies
Woman's Editorial

Collecting the Credit.

Georgia may well be proud of its Boy Scout hero who saved a woman's life recently and then modestly slipped out of the picture.

It seems that a Macon (Ga.) woman was hurt in an accident not long ago, just as a Boy Scout happened along after a day's hike.

Seeing what needed to be done, he quickly stopped the bleeding of a severed artery in her arm and then went on about his business.

Doctors said afterwards that the boy's quick and skillful action undoubtedly kept the woman from bleeding to death, and a grateful family offered a generous reward to the boy, but no boy came forward to claim it.

We don't exactly say it out loud, but a good many of us have secretly taken for our motto, "Don't do it if you don't get any credit for it."

How about doing it because it needs to be done? That argument is losing weight in a world where every one has to make a showing and where personal advancement depends on getting credit.

Perhaps that spirit can't be kept out of business. The millenium isn't quite at hand, and the laws of competition are still at work.

But there are so many things that need to be done in this world which won't ever get done if we all wait for pay or even bare acknowledgement.

Somebody had to tie up that woman's arm, not to get a credit mark on a Boy Scout record, but to save a life. The boy who did it wasn't thinking of credit marks. He was thinking about a job that had to be done. Once done, the doing of it was its own reward. He didn't do it for thank-yous or for praise, but because no Boy Scout and no gentleman could have done less. It's a little sort of thing. One just is or isn't honest, and that settles it.

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Intestinal Antiseptic.

There is now offered to the public a preparation having the DOUBLE action of an intestinal antiseptic and a COMPLETE system cleanser. This preparation, known as Adlerika, acts as follows:

It tends to eliminate or destroy harmful germs and colon bacilli in the intestinal canal, thus guarding against appendicitis and other diseases having their start here.

It is the most complete system cleanser ever offered to the public, acting on BOTH upper and lower bowel and removing foul matter which poisoned the system for months and which nothing else can dislodge. It brings out all gases, thus immediately relieving pressure on the heart. It is astonishing the great amount of poisonous matter Adlerika draws from the alimentary canal—matter you never thought was in your system. Try it right after a natural movement and notice how much more foul matter it brings out which was poisoning you. In slight disorders, such as occasional constipation, sour stomach, gas on the stomach and sick headache, one spoonful Adlerika ALWAYS brings relief. A longer treatment, however, is necessary in cases of obstinate constipation and long standing stomach trouble, preferably under direction of your physician.

Reports from Physicians.

"I found Adlerika the best in my entire 27 years' experience." (Signed) D. G. Eggers.

"I use Adlerika in all bowel cases. Some require only one dose." (Signed) Dr. F. M. P. (Name given on request.)

"I have found nothing in my 58 years' practice to excel Adlerika." (Signed) Dr. James Weaver.

"After taking Adlerika feel better than for 20 years. Haven't language to express the AWFUL IMPURITIES eliminated from my system." (Signed) J. E. Puckett.

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