

In writing a lullaby, the composer should put in a lot of rests.

Speaking of rapid transit, nothing can beat a train of thought.

When a judge can't forget a prisoner, does he commit him to memory?

The exports of agricultural implements from the United States to foreign countries for August amounted to \$967,031. For the month last year exports of the same goods amounted to \$719,655.

**Care of the Complexion.**

Many persons with delicate skin suffer greatly in winter from chapping. Frequently the trouble arises from the use of impure soap and cheap salves. The face and hands should be washed only in clear, hot water with Ivory soap. A little mutton tallow or almond oil may be used after the bath to soften the skin.

ELIZA R. PARKER.

**No Consideration.**

Husband—"Where is the hammer?"  
Wife—"You had it yesterday."

"I'm not asking where it was yesterday."

"You had it yesterday, and no one else has had it since."

"Hub! Well, if you had the least bit of consideration for my feelings, you would have used that hammer for something or other after I got through with it, and then you would know where it is."

**DO YOUR CLOTHES LOOK YELLOW?**

If so, use Red Cross Ball Blue. It will whiten them white as snow. 2 oz. package 5c

**Chance for Doubt.**

She (gushing)—"Will you love me when I'm old?"

He—"Love you? I shall idolize—um—er—You are not going to look like your mother, are you?"

**MISS LAURA HOWARD,**

President South End Ladies' Golf Club, Chicago, Cured by Lydia E. Pinkham's Vegetable Compound After the Best Doctors Had Failed To Help Her.

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MISS LAURA HOWARD, CHICAGO.

know one day how I would feel the next. I was nervous and had no appetite, neither could I sleep soundly nights. Lydia E. Pinkham's Vegetable Compound, used in conjunction with your Sensitive Wash, did more for me than all the medicines and the skill of the doctors. For eight months I have enjoyed perfect health. I verily believe that most of the doctors are guessing and experimenting when they try to cure a woman with an assortment of complications, such as mine; but you do not guess. How I wish all suffering women could only know of your remedy; there would be less suffering I know."—LAURA HOWARD, 113 Newberry Ave., Chicago, Ill. —\$5000 forfeit if above testimonial is not genuine.

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**Chicken Croquette.**

Boil one large chicken until it slips from the bones readily, and grind in a meat-grinder; also grind one-half can of mushrooms. Boil in salted water 20 minutes one pair of sweetbreads, throw into cold water for a few minutes, remove skin and little pipes and grind. Put in one and one-quarter pints of milk on the fire and let it come to a boil. Add to that while still on the fire the inside of one-half loaf of bread, and stir thoroughly. Then add chicken, mushrooms, sweetbreads, two eggs well beaten, a piece of butter the size of a duck's egg, melted; a dash of parsley and red pepper, and salt to taste. After all is well mixed pour in a flat dish; then beat two more eggs and spread, not beat in, all over the dish. Mould any shape, roll in cracker meal and fry.

**Brown Betty Pudding.**

Take for this pudding a cupful of grated bread crumbs, two cupfuls of finely chopped, tart apples, half a cup of brown sugar, a teaspoonful of cinnamon and one tablespoonful of butter; cut into bits; butter a deep pudding dish and put a layer of apples on the bottom, then sprinkle with sugar, cinnamon and butter, and cover with bread crumbs; put in another layer of apples, and proceed as before until all the ingredients have been used, having a layer of crumbs last; cover the dish and make three-quarters of an hour in a moderate oven, then remove the cover, and brown the top of the pudding. Serve with sugar and cream. May be used at lunch if so desired.

**Raspberry Syrup.**

Mash several quarts of ripe raspberries in a bowl; cover, and let them stand three days, stirring twice each day. Inclose them in a cheese-cloth bag; press out all the juice and let stand for several hours. Pour off the top, leaving the sediment in the bowl; measure the liquor, and add to each pint one pound of sugar and one tablespoonful of lemon juice. Place in a kettle over the fire and boil three minutes, counting from the time it begins to boil. Pour into bottles, cork them tightly and set aside. This syrup is excellent for fruit sauces, sherbets and water-ices. Half a gill added to a glass of ice water makes a delicious summer drink.

**Use of Salt.**

It is a well-known fact that salt added to the water in which such vegetables as green peas or corn are boiled has a tendency toward hardening the outer coat and so toughening the vegetables, but it is not so well known that sugar has the same effect. In canning fruit that is to be kept as firm and unbroken as possible, prepare the syrup and pour it over the fruit, but in making jams where the idea is to break up the fruit as much as possible, the fruit must be heated and cooked before the sugar is added. Consequently, if you think it is desirable to add sugar to green peas, put it in as you do the salt, at the last moment.

**Apricot Preserves.**

Pare the apricots, cut them in halves, remove the stones and weigh the fruit. For six pounds of fruit place a preserving kettle with four pounds of sugar and one quart of water over the fire. Stir until the sugar is partly dissolved; then boil three minutes, removing all black scum. Add the apricots and cook till a straw will pass through them easily, say, about ten or fifteen minutes. Put the fruit into jars with the syrup overflowing, and finish as directed.

**Creamed Potatoes.**

Chop cold boiled potatoes fine; to each pint allow half a pint of cream sauce made by rubbing together a tablespoonful of flour and one of butter; add half a pint of cold milk, stir until boiling, add a teaspoonful of salt and a dash of pepper and mix this with the potatoes. Turn the potatoes into small individual dishes or into a large dish; cover the top with finely chopped cheese, then press the cheese down into the potatoes. Bake until a golden brown.

**Little Neck Clam Fritters.**

Chop medium fine seventy-five Little Necks. To a pint of flour add the beaten yolks of three eggs, half a teaspoonful of lemon juice, a dash of cayenne and an ounce of melted butter. Mix well and make a batter by adding about a gill of milk. Add the clams, and if the batter is too thick add a little of the clam broth. To make them light beat the mixture well; drop spoonfuls of it in very hot fat, and fry to a golden brown.

**Using Orange Peel.**

The old-fashioned plan of using orange peel to facilitate the lighting of a fire is not to be despised. The peel should be collected and dried on the rack over the kitchen stove, and when cool should be put into a tin to keep dry. When laying the fire some pieces of peel should be placed on the sticks before the coals are put on; as soon as the peel is ignited it will flare up and help to make the fire burn.

**Wild Grape Marmalade.**

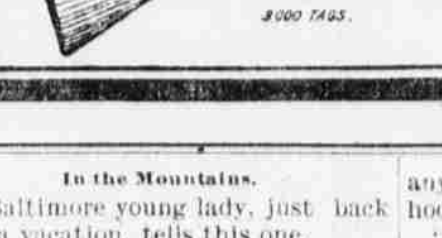
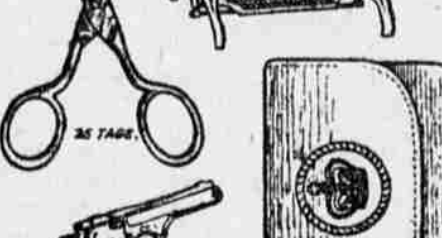
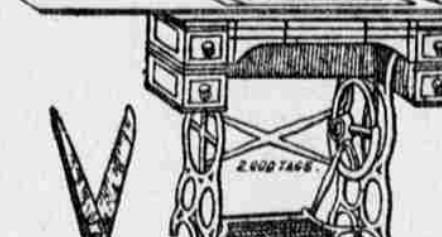
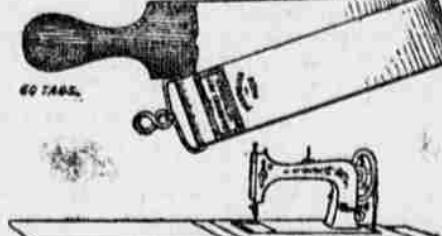
Select large, wild, green grapes for this. Cut each grape in half, remove all the seeds and weigh the fruit. Place in a kettle over the fire and boil twenty minutes. Add for each pound of grapes one pound of sugar; stir and boil ten minutes, and finish as directed.

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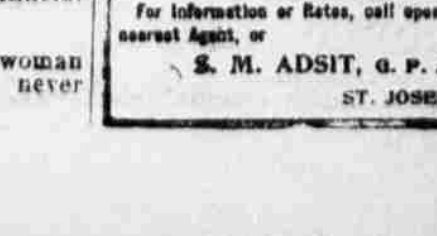
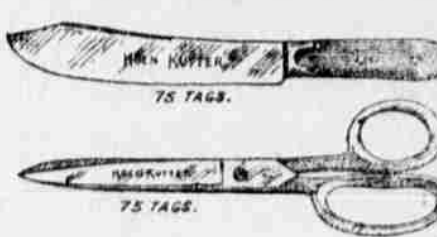
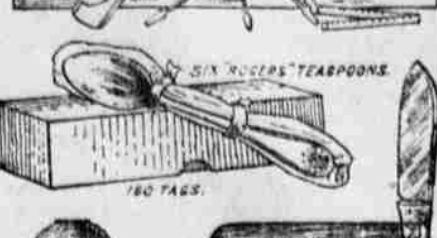
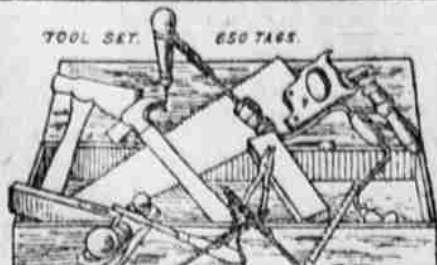
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**In the Mountains.**

A Baltimore young lady, just back from a vacation, tells this one.

Way back in the mountains of West Virginia a Presbyterian minister some time ago fell in with some people who seemed to be well fitted for the missionary efforts on which he was bent. He had been riding nearly all day and late in the afternoon came upon a cabin set in the midst of a woodland. Near the door was a spare, straight-haired woman, who gazed at him curiously. The minister spoke to her courteously and made some inquiries regarding the neighborhood. Her husband was a hunter, the woman said.

"And is he a God-fearing man?" asked the preacher.

"I reckon so," came the slow reply, "because he always takes his gun with him."

The visitor hastily changed the subject and inquired if there were

any Presbyterians in the neighborhood.

"I dunno," said the woman simply; "but there's a lot of skins hanging up in the cabin; you can look at 'em and see if you can find any."

A Sunday school organized in the same district had old men and young lads in the same class. Wishing to test the knowledge of her scholars the teacher began by asking each one who made him. An old man at the end of the bench didn't know, the next man didn't and no one did until a small boy declared he knew, and said, "God."

"Well cried the old fellow just appealed to, 'Taint been so very long since he was made."

**Too Much Clothing.**

Most men and women wear a great deal too much in winter clothing. Provided good, stout flannel garments are worn next the skin, their duplication in the case of a healthy per-

son is quite uncalled for. A thick vest beneath a thick shirt should be a superfluity. How many so regard it? Above all, be the weather wet or fine—snow, rain or hail—go out into the air. Fresh air is life. It is nature's own cure for countless artificial complaints. Get it as long and as often as you can. If you can add sunshine, so much the better.

The governor of North Carolina has notified the people of his state that all petitions for the pardon of convicts must first be advertised for some length of time in the newspapers of the locality where the offender lived or where the crime was committed.

A new form of benefaction to a New England town is that taken in the gift of Francis Schell of New York, who has given Northfield, Mass., a \$32,000 bridge.

It seems funny that when a woman wants to pin her clothes, she never uses a clothes pin.

**Grand Island Route**



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