Old Furniture In a New Form

New furniture is expensive. Yet there are ways and methods for the determined. Old furniture, despised a few years ago, has concrete pos-sibilities and can be adapted both usefully and artistically.

An excellent modern adaptation is to remove the oval framed glass from an ugly, old fashioned Victorun swing dressing table glass. With a couple of rings screwed into the back it can be hung as a wall mirror over a small table or stand. serving as a dressing table. Among dealers there is a demand for these old fashioned oval frames and glasses, since many are beautifully lacquered over and sold as genuine Chinese lacquer.

Clever furniture makers Are also seizing round topped mahogan; tables, cursed with the hideous three clawed pedestal support. A new support of four straight, well balanced legs is supplied, and the old table, which was gladly pushed into the attic at one time, is a thing of beauty.

It was a business girl who originally adapted a typewriting table as a dressing table. The idea has been improved upon by furniture designers, for the most modern o such tables possess sliding tops and disappearing receptacles for brushes, combs and bottles.

It's an expensive affair but quite good impromptu table was established by one woman when she de termined to use an old fashioned funnel shaped work table. In the funnel she kept her brushes and Hairpins and etcetras went into the cotton and silk compartments, all of which were compactly shut up by the table top the moment she finished dressing. The sole and previous use of this despised table, relic of a stuffy horsehair age, was to support an unhappy looking fern.

Those old, rather ugly mahogany curtain rings are now eagerly seized upon by interior decorators. Painted over in bright colors, lacquer red for a grey room, jade green for a Chinesey cretonne, or black for a blue, they hang curtains most trass lacquered rings, which tarnism quickly.

two rows at the top of the curtain. through which a colored braid is run to assist in the easy drawing of the

themselves to the furniture hungry. The principal thing to remember is to consider well every list of old furniture that falls into your pos-When you don't know that to do with it, ask somebody else, but don't throw it away or se'll it for half its present value.

Patchwork Has an And not only are they tasterul and nutritious in themselves, but they Appeal to the Thrifty

Patchwork has generally been asgone day's and old-world modes, but like many other fashions of the past it has made a reappearance as the newest of the new, and patchwork adorns rooms designed and furnished in accordance with the very latest ideas. Either brilliant colorand elaborate trimmings to which spicy prune flavor." we have been accustomed of late. and make it specially suitable to accompany certain types of modern furniture. Patterns may easily be evolved by the worker with an inventive turn, or hints may be gleaned from many sources, a good esign for tiling, for example. Patchwork should appeal to the thriffy for in it a use may be found for every scrap, and those few inches of good silk which we were loath to throw away may be turned to good account.

Put in a Bit of Color.

"When you pack a basket of clothing as your donation to the national movement to collect clothing for Armenia, inaugurated by the

child who found a piece of orange the method of soaking prunes in flavor with a scant teaspoonful of in the folds of her waist, is pathetic. She loved bright colors. There was will cause them to swell more than some white table corn syrup or of no color in the serviceable gray when cooked any other way and in dress provided for her. Life is full a smaller amount of water. of bright colors for us in this country; so many, we do not dream how despairing and bleak life would be satisfactory of flavors for prune pud- salted butter creamed will take a without them. Add woolens, warm and comforting; don't throw aside fruit if dissolved in too much soaka garment because it is dull and ing and cooking water is as flat as put on ice to harden. If cane syrup, colorless: add it, and add also a a little sugar with a few drops of the bright hair ribbons your child emon juice and a cup of water will hard sauce just before serving, since

Slender Lines

One finds it hard to place one's very chie frocks with fullness about smart models which adhere to the straight effect. In the spring collection of an authoritative French designer the long admired straight line contour is a decided favorite. The youth-giving appearance is conserved in most interesting ways, while frills, furbelows and fascinatang adaptations of oriental costumes supply fashion interest in truly eminine form

To Serve Butter.

For breakfast, serve at table from a covered butter dish, cutting small squares from a brick, and place, without garnish, on individual butter plates.

At dinner service, make individual rolls of butter with butter paddles and serve on tiny, crisp lettuce leaf or sprig of parsley on bread and butter plates. Serve rolls or bread consistency of cream. Stir in com-

sticks on the same plate. Luncheon or tea service of butter may be either in rolls or squares. with parsley or cress, on bread and butter plates.

Iced Rice Pudding



these simmer over a gentle fire until with it. . Garnish with sweetened, the rice is sufficiently soft to break whipped cream. up into a smoth mass, and should BLACKBERRY COMPOTEthe milk dry away too much, a little Make a syrup of one-half cup of more may be added. Stir the rice sugar and two cups of water. occasionally to prevent its burning, to this half a cup of dried blackthen beat it to a smooth mixture; berries, that have been previously add the yolk of three eggs, which soaked for two hours in cold water, should be well whisked, and one Boil the fruit until tender, add half small teaspoonful of essence of a teaspoonful of lemon juice and set vanilla. Put this rice custard into aside to cool. Then use as directed.

Iced rice pudding is a favorite the freezer and freeze, Serve it in dish, and is delicious as a dinner sherbet glasses, and pour over the dessert with a compote of black- top and round it a compote of blackberries, or any other fruit that may Put one-half cup of rice into a be preferred, taking care that the stewpan, with one quart of milk flavoring in the pudding harmonizes and one-half cup of sugar, and let well with the fruit that is served

The Cook Book By JANE EDDINGTON.

Prunes a Sugary Fruit.

successfully, and are far better than prunes. This is a general statement, ous dessert. By mingling the cream A new idea for a fabric curtain, by 78.4 per cent; raisins, 76.1 per cent; modifies the strong apple in apple the way, is to have double slits in figs. 74.2 per cent; prunes, 73.3 per pie a la mode, and sugar is not

Now if this carbohydrate was all sugar these dried fruits would be, as one can see, practically three-fourths Dozens of other ideas suggest sugar. But the pulp of the fruits is once in tepid water, and cook prunes numselves to the furniture hungry, also carbohydrate. How much of until skins are tender. Pit the fruit this high per cent of the fruit is by using knife and fork and put sugar and how much pulp is not through strainer without liquid in

fruit. They are rich in tonic iron. And not only are they tasteful and help to keep the entire diet on an

Dried Fruit Sweet.

fried prune production on account to bake in medium oven till it of the rich, aromatic texture of its puffs. fruits, the dense, fine texture of its Prune Pudding (two portion)ing or a groundwork of neutral tints flesh, which gives the cured fruit One-half cupful of prune purce, onewhich serve to throw up a design tenderness both when used as a con-eighth teaspoonful of salt; add to , formed of squares, diamonds, or jection and when slightly cooked, one cupful of milk cooked with two some other geometrical shapes con- and the smallness of the pits, togeth- or three teaspoonfuls of flour and stitute the modern piece of patch- er with their thinness and smooth- cook until well blended. Flavor work. Its very severity and re- ness. The dried fruit frequently with the meats from the number of straint make it, when used as a contains more than 50 per cent of pits used, chopped fine, and pour cushion cover for instance, rather a fruit sugars. Correlated with this into molds. Serve with whipped

> enderness destroyed, its sweetness better not to add any rival in flavor, lost, and its spiciness obliterated by like ginger. poor or wrong method of cooking, or these qualities may be highly developed by the right sort of cooking. One way to make fine textured prunes coarse of pulp, tough of skin, and flat of flavor is to pour boiling water over them when they are put to soak.

Soak in Cold Water.

Because prunes seem to swell more if boiling water is poured over Near East relief, don't forget to some women use that memod. Due put in something bright in color," it stiffens the pulp, and since sugar put in something bright in color," says the national committee, con- will dissolve more readily in boiling have been sifted two teaspoonfuls of The story of the Armenian of the sugar seemingly than does stiffly-beaten whites of two eggs and peel in the streets and fastened it cold water and then cooking them almond extract. Bake in a sheet

The nut in the pit of a fruit if chopped will make one of the most sauce. be, and for the same reason.

Cooking counts in preparing with standing. prunes quite immeasurably. That is One finds it hard to place one's why stuffed prunes or fancy boxed water to cover and cook until the finger on a certain silhouette and prunes sell for \$1.50 a pound and liquid cooks away a half, or until proclaim it foremost, for there are up. And, from a negative stand- it is of syrup consistency. This point, that is why a comon dish of hips, and there are equally prunes has such a bad name, or which may then be stuffed with a nickname of opprobrious meaning, marshmallow or chopped up and cooked prunes. A young man sometime since said rather explosively,

"They should." In these sugar The dried fruits rank in sweet scant times a prune puree with taste as follows: Dates, raisins, figs, whipped cream makes a quite delicinot universally true. In average with the purce any harsh quality in carbohydrates they rank: Dates, it is modified much as ice cream

Milk Substitute in Prune Cake.

Some recipes follow: through strainer without liquid in fixed, but here is the way one of the which prunes are cooked. The lquid. prune advertisers describes his fruit, which he calls "natural sweetmeats."

"They contain more digestible natural fruit sugar than any other fruit sugar th

Prune Whip, Puff or Souffle-One egg white, plus a tiny pinch of salt before it is whisked; two tablespoons of sugar, two tablespoons of prune puree, a few drops of vanilla. This will make enough for two, if it is baked in the smallest of the indi-In one of the agricultural papers vidual glass dishes, or may be exof California, giving a history of tended for three by adding whipped prune culture in California since cream when serving it. Multiply sociated in our thoughts with by- when that state produced almost the according to need and bake in pudtheir introduction in 1856 to the time quantities by two, three, four, etc., entire world's supply of French ding dish or in individual portions. prunes, I found one species described Method: Beat egg white or whites to snow, add sugar and prune puree, "Particularly well adapted for and put into buttered pudding dish

relief after the frills and gatherings Sugar content is a high degree of cream. An egg white or two may be folded into this, sugar added There are a number of worth- or a few chopped raisins will make while comments on prunes in gen- stiff enough to mold well, or just cral suggested by this statement, medium, to taste. Some chopped that is, cooking suggestions. A walnuts will give it chewing quali-dense, tender, firm textured dried ties-in fact, the number of variaprune of spicy flavor may have tis tions on this theme are many. It is

Syrup for Sweetening.

Prune Cake-A prune cake may be made like any apple sauce cake without eggs, but this requires sugar, or as follows: Cream from four to eight tablespoonfuls of butter, preferably unsalted; work into this by degrees one cupful of corn syrup; add yolks of two eggs, to which has been added a half cupful of milk or prune juice or a mixture them, when they are put to soak, of the two; add a cup of prune puree, and then fold into the whole two scant cupfuls of flour which water than in cold it takes out more baking powder; finally fold in the some white table corn syrup or of cane syrup: or bake in small loaves. which may be steamed and served like any fruit pudding with a hard Four tablespoonfuls of unthis may separate from the butter

Glazed Prunes-Soak prunes in water to cover and cook until the brings out the acid in the prunes, There are endless ways of using served with nuts and whipped cream for a dessert.

"I do not see why people should not cat cream with prunes." I said, cycles.

"Make a Note on It"

Tar can be removed from cloth by | Wet peach stains with cold water, rubbing it well with turpentine. Ink spots. As soon as possible until stains vanish. apply lemon juice or vinegar and a

good hard white soap. To remove grease spots from woolen goods add one ounce of pulverized borax to one quart of boiling water and bottle for use.

Mildew. Cut common soap into small pieces, add a little water to it and put on fire until dissolved and mon salt and cover the mildewed wash off. be sure to do the work

rub on soap, lay in hot sun; repeat

Remove scorch stains by rubbing at once with peroxide; apply until it vanishes and then finish ironing. Tea and coffee stains can be re-

moved with boiling water. Borax and cold water will remove chocolate stains.

Grass stains can be removed with ammonia and water. Gum can be removed from silk by fabric with the mixture. Expose to adding one-half teaspoonful of bakthe sun for some hours and then ing soda to a little hot water and Two applications will apply. Gum will roll up and come off by scraping gently with a knife.

A Few Methods For Cooking Chicken

Economical Fricassee of Chicken. Get four-pound dry picked boiling chicken, singe and prepare for disjointing. Disjoint as nicely as you are able, beginning by taking off the legs with second joint, then separate the two. Full and explicit directions for disjointing a chicken are long and worth learning. Have ready three quarts of boiling water and drop the prepared chicken into it, the breast pieces last, and try to keep the water at about a temperature of 200 for four hours.

Actual boiling temperature hardens the chicken and you will have to cook it longer or until connective tissues are dissolved. You then get a spurious tenderness; a real tenderness only by not allowing the water to boil, but be always near boiling. Add two or three sliced carrots. two onions, some celery leaves or coarser parts of a stalk of celery cut fine, some parsley and any other seasoning you choose. Do not add salt until chicken is almost done, or ender

For the fricassee take out a pint or more of the liquid and thicken as in making white sauce. For a pint melt two tablespoons of butter, stir into it until smooth four level tablespoons of flour, add chicken liquid and cook with constant stirring until it thickens.

If the fricassee is to be served with mashed potato, leave drum stick, second joint, etc., whole, allowing one such portion for each in-dividual served. If to be served with rice, which is most economical, the chicken meat used may be shredded.

Chicken Pie.

Prepare chicken as for fricassee and make a gravy in the same way. but shred the chicken, not putting any bones into the pie. To extend the chicken or make it go farther you may allow about one cup of cooked rice to each pint of chicken in gravy, putting in a layer of chicken, then of rice, then of chicken. There may be an under and an upper crust for your pie or just an Made exactly like baking powder biscuit, it is most whole-some. Holes should be left in the top for steam to escape. A cup of nice gravy may be poured in after the pie is baked, to take the place of what will be absorbed.

In making small pies with some rice or potato this is more necessary than in the case of large ones. In making chicken pie economically use only the dark meat, saving the white for other purposes.

Ramequins of Chicken.

Shredded chicken in the nice mooth gravy described in chicken ricassee recipe may be served in little table ramequins with a small baking powder biscuit on top of has prepared people for favoring

Curry of Chicken.

the stones out from the stem end.

Sea of Sparkling Diadems

The shrill winds wistled through

The great drifts eddied here and

and buried deep and out of sight

My well-trimmed walks and gar-

And now I look across the snows-

garden white, wherein there glows

The dreary plain must stretch away

Beyond the borders of my plot,

And yet it shimmers back today

As dazzling white as Camelot.

There, where the drifts in billows

And border line with border

Where waste begins and garden

Lesson From Plumber

"Overflow pipes and all drains

from bathtubs and wash basins are

plumber. "Stale water dries in them

and they quickly become unsani-tary. These pipes," he adds, "should

be flushed out regularly with a mild

iye solution and hot water. This

leaves them sweet and sanitary be-

cause it so perfectly cleanses."

-Ralph E. McMillin.

know and yet I cannot tell

A sea of sparkling diadems,

A myriad of precious gems.

keeper as well.)

the night; -

dens fair.

swell,

blends,

Do You Know—IV

(These questions will be answered this week by the House-

Linen is far more absorptive than cotton, therefore, it dries

To make the skins of baked potatoes soft rub the potatoes

3. The simplest way to stone raisins without a stoner is to let

(Each of these household problems has been worked out by the

them stand for two minutes in boiling water, drain them and then pinch

author who has not only taken a course in scientific housewifery and

dietetics at Columbia university, and written and edited women's

newspaper and magazine features for years, but is a practical house-

Answers to Friday's Questions.

dishes more satisfactorily. Moreover the minute fibres being more

loosely held together, it gives up dirt, especially grease, much more

What to do if boiled frosting doesn't thicken? How to make the corners of a rug stay flat?

Where asparagus was first grown?

after washing and before baking with a little lard.

of novelty ribons. en served in the gravy may be whole onion helps, and loses its identity

FASHIONS BLUE BOOK

The curry should be mixed with the flour, which is dissolved in a small three tablespoons and put this to the gravy.

pared was to put it in the middle of a large platter with a wall of boiled rice all around it. The oriental way would be to have the rice in a mound in the middle. In some descriptions of chicken so served in the orient the chicken was quite buried in the mound of rice. I think it is Bayard Taylor in describing his travels in Palestine who tells of chicken curry so served.

Chicken Paprika.

The chefs of the hotels of the country seem to be making chicken Perhaps that colossal paprika. favorite, Thousand Island dressing. chicken in a reddish gravy. Now to taste paprika is not pleasant, One of the old American adapta- therefore we must try to make a

Before Cooking

Fruit Dressing.

Salad Greens

Care should be given to salad

greens as soon as they are delivered.

Separate the lettuce or romaine,

wash and shake dry; then place in

cool place until needed. Never leave

fresh salad greens in water. Wilted

lettuce is sometimes partially re-

vived by immersion in cold water for

20 minutes or so, but it revives much

better if cleaned and placed in a

wash very carefully.

and chill on ice.

salad bag on ice.

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I start the sons in business.

and orphans.

oints or shredded to go farther, if prepared as follows:

colored wool.

Georgette

By CORINNE LOWE.

amount of water and then thinned cook in a small covered frying pan to pour into to thicken a large in a tablespoon of butter for five amount of gravy. But the butter minutes. It should be tender by should be added, as in thickening that time, over a tiny bit of fire gravy, with a roux of butter and Do not allow to brown. This proflour, since it improves the flavor of cess is sometimes called sweating. a chicken gravy, whether it is sea-soned with curry or not. A little spoon of butter in a saucepan and cream at the end does as much for stir into it until smooth two level tablespoons of flour and one scant The good old American way of teaspoon of paprika, cooking it for serving curry of chicken thus pre- five minutes or so before adding one cup of chicken stock, stirring and thickening it. Add the cooked onion and finally at least three table-

spoons of cream, or more if needed You must taste it and not forget the salt. Do not add too much salt, but if the gravy seems flat try a little more than what you have already added. If that does not do the work try a few drops of lemon

Perhaps the chefs will soon be telling us how they do it, but as yet I have not seen a recipe.

Of course you finally put in your chicken and let the two stand together until the chicken is seasoned by the paprika gravy.

Chicken Salad.

When celery costs 1 20 cents a tions of the curry recipes was to allow one teaspoon of curry to each pint of thickened gravy. The chick- flavor. Cream does it best, but celery, and as much chicken cut in small dice as of carrot and celery combined. Mix with a generous be found in all well equipped kitchbase, with a blob of mayonnaise at one side, will look like shrimp salad. on account of the carrot, or you may mask it in mayonnaise with a garnish on the top. Fresh green peas make an excellent garnish.

Chicken Noodles.

Good home made noodles in a chicken gravy have highly delicious possibilities. After being put into the gravy they are all the better for being sprinkled with bread crumbs and bits of butter and baked in a hot even 15 or 20 minutes-noodles au gratin. The gravy may be like that for the fricassee or the chicken paprika. The latter is a newer way. but the first may be compared to plain vanilla ice cream. It is always staple, and many additions to Before cooking, put head vegeit can be made. As to making tables and greens in cold water for noodles, recipes are highly conan hour, with one tablespoonful of tradictory, but try this:

vinegar, to remove insects; then Sift one-half cup of bread flour in a mound on a bread board. Break Drain all boiled vegetables as an egg into a little crater made in soon as tender-they become soggy the top, and with a fork flour that if they are allowed to stand undrainegg as it starts to break down the ed after cooking. The water drainbarriers, and work it into the flour ed off may be saved for soup stock. until the mixture is uniform. Some vomen use a tablespoon of water. You will need to work in more Old-Fashioned Mayonnaise. flour, making about two-thirds of a Beat two raw yolks of eggs in cup in all. Divide dough into three chilled bowl and slowly add a parts and roll each part into as thin half cup of olive oil with juice of a sheet as possible, hang up to dry, half lemon, constantly stirring to but before too dry roll like a jelly prevent curding; mix in cayenne roll and cut so as to make fine ribpepper, dry mustard and salt to bons. Dry, put away for use when needed. To cook drop into boiling water, which will swell them to double. Cook at least 10 minutes, Dissolve five tablespoons, of drain, and put in gravy. They may sugar in the juice of two lemons; add three tablespoons grape juice be fixed up for a dessert. Learn to make noodles in these

sugarless times. Sharp Knives.

Tack a piece of sandpaper on a board and keep it in the drawer with the paring knives. Rub the knife across the sandboard when it seems too often neglected," says this a fresh tea towel or salad bowl in a dull. Often knives seem dull and the edge can be freshened without a regular sharpening.

> SCOTT AUTO TOURIST STORE OMAHA, V.S.A.

Kitchen

Labor Saved

In Modern

New York.—(Special Correspondence.)—The plaid effect gained by labor saving should be the domistitching of contrasting thread is nant thought; proper working height quite as manifest in blouses as it has of sinks and tubs, handy closet arbeen in frocks and suits. The lower rangement, good refrigeration, the blouse indicates this by squares out- best lighting and ventilating systems lined in black and the type of range that befits the and gold thread, family needs, the range ideal being which embroid-ery is repeated in with hood to carry off odors.

It h e wheellike Hard finished, painted ceiling and motifs and in the side walls are easy to clean, tiling finish of neckline being better still if not too expensive. and cuffs. The Hardwood oiled wainscote goes well blouse itself is a with the painted wall; a cheaper lovely peacoock wainscote can be made of tile pat-blue georgette. terned oilcloth held in place by quar-The top model is ter-round molding, which is easily of the same cleaned and may be replaced readily

fabric in navy and cheaply.

The hardwood floors require a broidered in hergood deal of attention, painted ones bined with little seems to be the wisest choice. The ferring the monograms from it to the balls of the same cement floor is ideal with the tiled material by placing a piece of carbon sanitary and cheapest in the end to line against it and giving it a sharp blow with a hammer, the design is

install if building anew. fashionable The zinc covered serving table will blouse materials. be more useful if equipped with four worked with the simple overhand Particularly love- inch swivel wooden castors, so it ly are those in may be moved easily where it is pink and flesh most needed. The drop-leaf baking color, which are table, hinged to the wall and having folding legs, is out of the way when k n i f e plaitings not in use. A handy vegetable bin often abetted by to roll under the kitchen table may Valenciennes lace be made by a local carpenter after or by small bows these measurements: 34 inches long, 17 inches wide, 11 inches high in front, slanting to 15 inches high at back. Raising the handled cover discloses three compartments large enough to hold quite a supply of staples, potatoes, onions and so on. The bin is made of one-inch pine and painted to match the woodwork. The difficulty of placing sugar and flour barrels where they are easily handled is accomplished in the fol-lowing way: Build against the wall

a deep, flat-topped closet, the height of a baking table; a marble baking slab may be set in one end. Down the center three drawers are set with a door at either side wide enough to admit a barrel. The barrel, after opening, is set on a 12-inch iron plate at the end of a swivel arm; the upright rod has clutches that hold the barrel in place. Asbestos is too little known to the progressive housewife. Aprons

made of the cloth are excellent around the stove when cooking or preserving with jackets of the same material. The gloves are good for ironing day, or when basting food in the oven. The string used to truss fowls never burns and the sheets of paper to put over cake in the oven are invaluable for the same reason.

A peep into a modern cleaning loset shows no end of labor-savers in weighted mops and brooms, longhandled scrub brushes and dust-pans, under bathtub brushes, heater brushes, telescope wall brushes and stock we may get along with one a number of others for various purput through the meat chopper, using gray paper cambric dust sheets for about four parts carrot to one of sweeping day to fill a long-felt need. Various cutters and choppers fastened to the wall or tables are to amount of mayonnaise dressing. A-ens. Assorted wares, aluminum, small mold of this salad on a lettuce enamel and some copper are in the wisely-chosen kitchens; each fills a certain need for which the others are unsuitable. Glass baking dishes are also gaining in popularity.

Perfume for Closets

To make a perfume for bedroom closets take one ounce each of or how long you remain on your cloves, caraway seed, nutmeg, mace, feet, "Tiz" brings restful foot comcinnamon and tonka bean, grind fort, fine together, then add two ounces of genuine orris root powder, mix all together and put some in small bags, sew up tightly and place them on hooks where clothes hang.

Glass Stoppers.

If a glass stopper is moistened : little with glycerin, sticking will be prevented.



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per day. Under favorable conditions they hatch in five days of which two-thirds are females. They mature to adult size and are capable of laying in four weeks. How many bedbugs would you have in a year if you left one female or egg unmolested for one year? To rid the pesky bedbug, you can readily see how necessary it is to use a preparation that will kill the eggs as well as the live ones. P. D. Q. has been demonstrated by the leading Hospitals, Hotels and Railroad Companies that the safest and most economical way to stop future generations of bedbugs, rowches, fleas and cooties and at the same limited for them to exist when P. D. Q. is properly used. Free, patent spout in every package to get the pesky devils in the hard-to-get-at-places and save the juice.

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Mayonnaise

Mix together one-half teaspoonful mustard (dry), one-eighth teaspoonful cayenne and one-half teaspoonful salt; add the yolk of one egg. Soften one-half teaspoonful gelatin in two tablespoonfuls cold water. Place the bowl containing the gelatin in a dish containing hot water, remove the bowl from the hot water when the gelatin is dissolved. When cool, add one cupful oil, drop by drop, until the mixture thickens; then add two tablespoonfuls lemon juice, a drop at a time, alternating with the remainder of the oil, which may be used after the mayonnaise has begun to thicken. Continue beating until it is a firm, smooth mass; then chill and set aside. Just before serving fold in one cupful of sour cream that has been beaten to a stiff froth.

Monograms.

A different method of initialing handkerchiefs is to trace them from your initials in your own handwriting. It is possible to have a small need constant repainting, so linoleum zinc etching made with them, transferring the monograms from it to the wells; it may be hose-washed, is paper on the cloth, putting the etchtransferred so that it can be easily stitch. The same monograms in a larger size may be worked on men's shirts, using a thread of color to harmonize with the color in the shirt. These are not only an artistic addition, but serve often as a means of identification. There is often no trouble in cashing a check when the monogram in the same handwriting is displayed.

Soap Substitute

To make a bran bag for use as a soap, mix equal quantities of pow-dered oatmeal and bran and to a pint of this add one-half cupful of powdered soap. This should be flavored with one ounce of powdered orris root. Small bags filled with this mixture are excellent for use in the bath or for washing the face after a day in town.



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To keep the face smooth, white and beautiful all summer, there's nothing quite so good as ordinary mercolized wax. Discolored or freckled skin, so common at this season, is gently, gradually absorbed by the wax and replaced by the newer, fresher skin beneath. The oy the newer, tresher skin beneath. The face exhibits no trace of the wax, which is applied at bedtime and washed off mornings. Greasy creams, powders and rouges, on the other hand, are apt to appear more conspicuous than usual these days of excessive perspiration. Just get an ounce of mercolized wax at any drug-store and use it like cold cream. This will help any skin at once and in a week or so the complexion will look remarkably clear, young and healthy.



Use Cuticura To Keep Children's Skins Healthy

If mothers would only use Cuticura Soap and Ointment for every-day toilet and nursery purposes, how much suffering might be avoided by preventing little akin and scalp troubles becoming serious, Cuticura Talcum is also excellent for little ones, it is delicately medicated and exquisitely perfumed.

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