

# MILWAUKEE AND NORTHWESTERN CLACKAMAS

Those who have news for the Milwaukee department of the Enterprise should either mail it to the Milwaukee Editor of the Enterprise at Oregon City or leave it at the real estate and insurance office of A. H. Dowling in Milwaukee.

**Reception to Mr. and Mrs. Davis.**  
On Tuesday evening a reception was given in honor of Mr. and Mrs. Arthur C. Davis, by the band boys and their families at the band hall. About seventy persons were present. After the band had played several selections a beautiful supper was served. The band then furnished music for a dance. During the small hours of the morning they departed, reporting that they had had one of the best times of their life.

John Snyder is opening up a large bakery in the building adjoining the new drug store. Mr. Snyder has already hired his baker and expects to have one of the best bakeries in the country.

Mr. and Mrs. Al Thomas, of Portland, have moved here. Mr. Thomas

bought five acres of the C. A. Comwell tract for \$3500 and according to the prevailing prices around here, everyone says he made a good buy. Mr. and Mrs. Thomas intend to make this their future home.

Mr. and Mrs. Riley are visiting with W. H. Scott. They arrived recently from the East and will probably make their home in Oregon.

**Frost Destroys Grapes.**  
Mrs. J. H. Reid, wife of Fruit Inspector Reid, states that only about \$160 worth of grapes were picked from their vineyard this season, the frost having destroyed nearly all of them.

J. R. Kelso, justice of the peace, has moved his office into the Elkin restaurant.

The L. O. O. F. lodge have changed their regular meetings from Saturday to Monday. Their next meeting will be held Monday, with work in the second degree.

Rebekah lodge, No. 150, has changed its meetings from the first and third Mondays of each month to the first and third Thursdays.

T. Livingston and family have returned after spending a two weeks' vacation in Eastern Oregon.

W. E. U'Ren of Oregon City, was in town Wednesday, attending to legal

matters.

W. E. Gelnisky is building a large residence on part of the Cogswell estate. Workmen of the World, No. 339, Ash Camp, held its regular meeting Wednesday evening.

It is reported that R. Scott, who has been ailing for some time, is improving.

**Breaks Two Ribs.**  
Arthur Davis fell off the roof of his barn Tuesday. He was so badly injured that Dr. W. C. Belt was called. It was discovered that he had broken two ribs.

Philip Streib took his first load of grapes to Postland Wednesday. He reports that the crop has been badly damaged by the frost.

A party of young folks charivariated Mr. and Mrs. Arthur C. Davis Tuesday evening. After keeping them in suspense for a while they were called in and were entertained by the newly married couple. Refreshments were served and every one spent a very enjoyable evening.

A gravel walk is being built from this place to Dr. Hinmer's residence. The City donated \$25 and the people furnished the rest. Mr. Council is overseeing the work.

Miss Ella Miller, of Oregon City, spent Wednesday with friends here.

**Council Orders Improvements.**  
The City Council met Tuesday evening with all members present. The council ordered that 150 yards of gravel be put on the streets. Orders were also given for three new crosswalks. A sidewalk to be built between the O. W. P. waiting room and Main street. An application has been made for three new lights, and the Recorder is to give notice that they shall be put in before the first day of November. Other sidewalks are to be built.

**New Drug Store.**  
C. G. Kopet, who recently arrived in Milwaukee from Iowa, has opened up one of the most up-to-date drug stores in the county. Mr. Kopet is a druggist of many years experience and comes to this place with high recommendations. The people of Milwaukee are confident of his success in his profession here. A sidewalk has long been a needed want in this place, and by having this new firm it will be a great convenience to Milwaukee and vicinity.

Miss Belle Chance, of the Shaver School, Portland, and Miss Elkins, of Albany, were callers at the Casto cottage Saturday.

Milwaukee Grange will meet at 9 o'clock next Saturday morning, October 17.

Miss Ella Miller, a former pupil of Mrs. Shaw, called upon her Wednesday. Miss Miller is organizing a music class in Milwaukee and makes a speciality with work for beginners. Edward Witzlar, who has been visiting in Eastern Oregon, returned Tuesday and will enter the 9th grade.

When in Milwaukee call on the Milwaukee Pharmacy. A new drug store just opened up.

**Milwaukee School Notes.**  
Mrs. Elser, a teacher in the Milwaukee School, gave a recital at her home. The parents and friends of the pupils were invited. Music by Clement Duffy, Dorothy Wissinger, Gladys Gracie, Dare Broetje and Clara Phillips, formed the programme. After the recital Mrs. Elser entertained the guests with piano and violin solos. It was the event of the season and everyone reported having a good time.

Miss Niles has thirty-seven pupils now.

Six new pupils were enrolled Wednesday morning.

Harold Sutton, while attempting to drown a cat, was bitten and is unable

to attend school. When last heard from, he was worse.

Mrs. Clarence A. Tucker, of Portland, was a visitor at our school this week.

The Mothers' and Teachers' Club of Milwaukee School will meet at 2:30 o'clock Friday, October 16. All members and friends are cordially invited.

**OAK GROVE.**  
S. L. Casto intends to leave shortly for Molalla, where he will conduct a ranch.

W. Miller has succeeded Mr. Casto as school clerk of the Oak Grove School. There are now about 70 pupils enrolled.

**JENNINGS LODGE.**  
On Saturday evening, October 10, there gathered together representatives from every home in the new school district at Jennings Lodge, and some prominent people from other places to help dedicate the new school building. The acre of ground where this artistic two-room school stands, is part of the Jennings donation land claim and was donated by John Jennings, and the location is an ideal one. It is situated on the county road and on a clear day commands a fine view of Mount Hood, and surely with such a wonderful view of nature, it cannot but help the children who are going to attend this school to become better lovers of nature and grow up to noble and useful manhood and womanhood. The children had gathered autumn leaves and ferns which were used in profusion and the school, new and artistic in itself, with these decorations presented a charming appearance and much credit is due Mrs. Spooner and Miss Arline Shaver in making the rooms look so beautiful. Mrs. John Jennings kindly loaned her piano for the evening, and the following programme was carried out: Music by Mrs. Hampton, prayer by Rev. Blackwell, a duet by Miss Hampton and Hardie, which was warmly applauded and then responded with an encore. Some very gratifying remarks were made by County Superintendent Gary, which were greatly appreciated by all present. A solo was given by Miss Hardie, of Portland, and she responded with an encore, also. An address was given by Major Clarkson, which was listened to with marked attention and at the close of his remarks introduced our new teacher, Miss Bronie Jennings, and in behalf of the people Miss Fern Hart stepped forward and presented her with a bouquet of carnations in regard to the high esteem in which she is held. A solo then followed by Miss Hampton and some closing remarks were made by Mrs. Beckner and Mr. Finley. The ladies of the neighborhood served refreshments in the unfinished room to about 200. It was talked of getting a piano for the school and to help the Ladies' Club, which had already about \$50 for an organ. The gentlemen responded so liberally that in a few weeks we expect to have a fine piano in our school. Those who attended the dedication from other places were Mr. and Mrs. Hodgkins, of Vancouver, Wash. Mr. and Miss Hampton, and Miss Hardie, of Clatsop, and Miss Flossie Jennings and Miss Sarah Kaminsky, of Portland, Rev. Blackwell and wife and County Superintendent Gary of Oregon City, and Mr. and Mrs. Charlie Risley, of Concord.

Rev. Blackwell preached at the school house on Sunday at 2 P. M., on "The Value of a Child." After the sermon Sunday school was organized by Revs. Abbott, assisted by Revs. Blackwell and Rinehart, and the following officers were elected: Mr. Wilcox, superintendent; Mr. Sloum, secretary and librarian; Mrs. Morse, treasurer, and Miss Mable Morse,

chorister.

There was preaching in the grove also, Rev. Weinhart, of Portland, preaching a very fine sermon in Rev. Shupp's absence. There were about twenty present at the Sunday school. Rev. Shupp is expected home this week from Indiana, where he has been visiting and will bring home with him a bride. He will conduct Sunday school and preach at 3 P. M., and all are most cordially invited and it is hoped in near future they may have a union Sunday school at this place.

Willie Spaulding will act as janitor for the new school.

H. C. Paiston has finished drilling the well on the Kasey property north of here and is now drilling one at Milwaukee Heights.

Mrs. Hilman Hutchinson, Mrs. Dr. Coffman and Rupert Hutchinson, of Portland, were out to visit Mrs. M. E. Morse, who still continues poorly.

Mr. and Mrs. McMonigal went down to Sellwood Sunday to visit their daughter, Mrs. Pearl Briggs.

Wilson Miller is making his home with his mother, Mrs. Major Clark, and attending Portland Academy.

William Spaulding has recently painted his house, which adds to its appearance very much.

Major Clarkson has offered a prize of \$5 to be divided for the three best gardens by the pupils of the school. Each child will be given a patch of ground and the three who have planted and cared for their gardens with the best results, each will receive part of the prize offered by Major Clarkson. This is surely an incentive to teach children lessons in gardening and should be appreciated by parents as well as pupils.

**COFFEE**  
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Your grocer returns your money if you don't like it, we say that.

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The public reception held in the new lecture room of the M. E. church was well attended. Rev. W. B. Moore and wife were congratulated on being returned to their work at this point. Mr. Moore begins the fourth year of his pastorate here.

Dr. M. C. Strickland was called to Clackamas Monday morning to attend G. L. Barnholster, who was having a sharp attack of inflammatory rheumatism.

Mrs. Lyman Case has been very ill with grippe. Dr. Strickland was called Monday afternoon. Her condition was somewhat improved Tuesday.

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C. F. Street's residence shines out with a new coat of paint.

The friends of Miss Amanda Wold will be glad to hear that she is improving, though her complete recovery will be slow.

The Christian Endeavor Society will hold a social and business meeting next Saturday evening, at the home of Mrs. R. B. Holcomb.

**MARKETS**  
**RAINS GREAT BENEFIT TO GARDENS OF COUNTY**  
GROUND IS NOW IN CONDITION FOR PLOWING AND SOWING FALL GRAIN.

The rains have been a great benefit to the gardens in the county, and the farmers are all well pleased with its advent, which will permit them to plow, and prepare the ground for sowing of the fall grain. The ground has been too hard and dry for plowing. This has been an unusually dry fall throughout the county, and has delayed the farm work considerably. The cold weather of a few days' duration did very little damage to the gardens and fruit.

Vegetables are still plentiful in the markets. Cucumbers are very scarce, and very few are to be found. String bean season is a thing of the past. The local merchants have found the demand large for all kinds of vegetables. There is still some very good sweet corn in the market which retails from 15 to 25 cents per dozen ears. Celery and lettuce are in the markets, and there is a ready demand for the same. Potatoes have gone within the past week from 80 cents to 90 cents per sack.

Apples are in pretty good condition, and the Gravenstein variety are bringing a retail price of 85 cents per box. These apples were of exceptional condition for this time of year, and the merchants who had them in stock found that there was a demand for apples of a good variety. The King, another variety of apples that is being marketed now, is bringing a price from 40 to 75 cents per box, depending on the condition. Peaches of late variety have gone from 60 and 65 cents to 75 cents per box. Grapes are coming steadily into the markets. Many of the grapes being brought in are from the farm of C. W. Swallow, of Maple Lane. The six varieties he is marketing are the Concord, Worden, Delaware, Moore's Diamond, Niagara and Campbell's Early. The baskets are retailing at 25 cents each. It was at first feared that the three days of cold weather would damage the grape crop, but only the leaves of the vines were hurt, and the leaves served as a protection to the grapes. Some of the best grapes in the market are raised on the place of Mr. Heikemper, of Oak Grove, who has many varieties of the luscious fruit. The vines are well taken care of, and the crop this year was large.

Creamery butter has taken a slight increase in price, but the price of ranch butter is practically the same. Many of the growers say that the flavor did not compare with that of last year, but it is presumed that the cold weather had some effect on them.

Melons are still in the market, but in little demand, as the season is late. The melon yield this year was 2 1/2 cents per pound; the price of old roosters and mixed chickens remains the same. The price of hogs has gone from \$5.00 and \$6.00 to \$4.25 and \$5.75. Valley timothy hay has taken a slight increase, from \$14 to \$15 per ton.

**WHOLESALE QUOTATIONS.**  
Vegetables, Fruits, etc.  
SUMMER SQUASH—20¢ doz.  
ORANGE CABBAGE—40¢ doz.  
ORANGE ONIONS—12¢ per cwt.  
BEETS—40¢ dozen bunches.  
TOMATOES—50¢ box.  
CABBAGES—12¢ doz.  
GREEN CORN—8¢ doz.  
CELERY—40¢ doz.  
CAULIFLOWER—40¢ doz.  
GREEN BEANS—3¢ lb.  
PEPPERS—8¢ doz.  
POTATOES—90¢ per sack.  
Fresh onions .....40¢ doz.

**Butter and Eggs.**  
BUTTER—Ranch, 50¢/60¢; creamery, 70¢ per roll.  
EGGS—32 1/2 to 35¢ per doz.  
HONEY—12¢/13¢ frame.  
HONEY—Strains, 7¢ to 9¢ lb.

**Fresh Fruits.**  
ITALIAN PRUNES—1¢ lb.  
APPLES—40¢/50¢ box.  
WATER MELON—1 1/4¢ per lb.  
PEACHES—75¢ per crate.  
CASABA—25¢ doz.  
MUSKMELON—30¢/40¢ doz.  
GRAPES—50¢ crate.

**Dried Fruits.**  
DRIED APPLES—Quartered, sundried, 5¢; evapated 6 and 7¢; prunes, 3 1/2¢/4¢; silver prunes 6¢ to 6 1/2¢; pears 10¢.

**Grain and Hay.**  
WHEAT—90¢.  
GRAY OATS—25¢/30¢/32¢.  
OATS—No. 1 White 27¢/30¢/32¢.  
\$1.40 per 100 pounds.  
HAY—Valley timothy \$15 per ton; Clover, \$8¢/10¢; Cheat, \$11¢; Grain, \$11¢/12¢.

**Clackamas County Live Stock.**  
HEIFERS—\$3.00.  
STERS—\$3.25/\$5.00.

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The "Fairies of the Seasons," in solos and chorus, assisted by well known soloists, ladies quartette, string orchestra, etc., at Shively's this Friday. Better get your seats early before the house is all sold out. 25c and 35c.

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**MILWAUKEE MER. CO.**  
MILWAUKEE, ORE.

GLAD TO SEE YOU and you will be glad to see this splendid display of JEWELRY. Buy if it suits, otherwise don't—but do inspect, compare and get posted. The roof of this store covers lots of good things, including good cheer.

**CALL**  
on the  
**MILWAUKEE PHARMACY**  
for  
Pure Drugs, High Grade Toilet Articles, Perfumes, Stationery, School Supplies, Magazines, Cigars and Confectionery.

**ALL NEW FRESH STOCK**  
Prescriptions a Speciality

Located in Building Vacated by Post Office  
C. J. Kopet, Ph. G. Proprietor.

**FOR BUILDING MATERIAL**  
Sand, Gravel, Lime, Cement, Drain Tiling, Vitrified Sewer Pipe, Terra Cotta, Chimney Pipe, Land Plaster, Etc.

Call on J. E. Wetzler, or A. H. Dowling at Real Estate Office, Milwaukee. Phone Selwood 1014.

Thick Gravy—For a thick gravy fry a minced onion in butter to dark brown color, stir into it one ounce flour, stir well, then add half a pint of stock, pepper and salt to taste, and a little catsup. Stir while all boils for a few minutes, then strain and serve.

Lord Roselyn believes he has a system that will break the bank at Monte Carlo. He is wise enough to try it out on "mind" bets, however. What a pity the flying machine tests cannot be conducted in the same manner.

The nomination of Mr. Shearn for Governor of New York is another important move in this exciting campaign. Mr. Shearn, it is said is the highest paid editorial writer in the world and he is Mr. Hearst's alter ego or Mr. Hearst's his as the case may be.

Let Dowling sell your property.

**Prepare for Cool Evenings**  
A FINE LINE OF  
Heating Stoves  
Stove Pipe  
Zinc Boards

Delivered at your home at PORTLAND PRICES.

**O. WISSINGER**  
Gen'l Merchandise MILWAUKEE, OR.

**THE Milwaukee Market**

It's a genuine fact that this place sells you just the cut you ask for, and for less money than anywhere on the pike and without any great amount of trust-busting harangue.

**Lehman Bros.,**  
MILWAUKEE and CENTER

**THE HOUSEHOLD PAGE.**  
CONTRIBUTIONS FROM THE LADIES SOLICITED FOR THIS DEPARTMENT. TELL YOUR VALUABLE RECEIPTS, HOW YOU MAKE FANCY ARTICLES AND ABOUT THE DESIGNS AND CARE OF YOUR "ROSE GARDEN."

**Chicken Pie**—Use two young chickens which are too large for broilers. Cut them up, put two into skillet, season with one teaspoonful of salt, one half teaspoonful of pepper and fry brown; add one pint of water, cover closely and let them simmer on back of stove until pie crust is made. Make a soft dough of sour cream and soda as for hot biscuits. For gravy take one-half cup of butter, one tablespoonful of flour, mix thoroughly and stir into the skillet with the fried chicken; add one pint of water, that gravy may be plentiful. Now line a stone milk crock with the dough, rolled to one quarter inch thickness, and pour into it the chicken and rich gravy; cover with a layer of dough and bake thirty minutes.

**Prune Tapioca**—Wash one-half cupful of tapioca and soak over night in three cups of cold water. In the morning put both the water and tapioca in the double boiler and cook for one hour. Before this wash the prunes and put them in a saucepan with enough cold water to cover. Let them simmer gently until they absorb the water. Turn out to cool and remove the stones. When the tapioca has cooked an hour stir in one-half teaspoonful of salt, one tablespoonful of lemon juice and one-half cupful of sugar. Spread a layer of it in the bottom of a baking dish, sprinkle with prunes, next with another layer of tapioca and so on, leaving the last tapioca. Bake an hour and serve partially cool.

**Sliced Sweet Potato Pie**—Boil four large potatoes until barely done, say good housekeeping, peel and slice, while hot, a quarter of an inch thick. Lay a deep pie dish with good crust, and lay in the potatoes, adding a cup of butter cut in bits, three cups of sugar, half an ounce of candied lemon peel cut in strips, some blades of nutmeg, the grated peel and juice of three lemons and one scant cup of boiling water. Cover with a half-inch crust and bake in a quick, steady oven. Serve with rich lemon sauce. Some palates approve allspice in the pie, but it has a tendency to discolor the syrup. If ginger is liked, steep it in the boiling water for an hour or so.

**Baked Sweet Potatoes**—Boil the required amount of sweet potatoes.

then cut them into slices about half an inch thick. Place in a baking dish in layers with bits of butter and a sprinkling of powdered sugar, cloves, cinnamon and nutmeg, between the layers. Pour over them four tablespoonfuls of warm water and one tablespoonful of lemon juice. Sprinkle powdered sugar over the top and bake a delicate brown.

**A Nice Dish of Rice and Tomatoes**—Cook rice in a double boiler, or in any vessel, being sure it does not scorch, until tender, then place in a baking dish, dotted thickly over the top with bits of butter. Put a can of tomatoes through a colander, season with salt, pepper and a slight touch of sugar; stir thoroughly and pour over the rice until it is covered. Set in the oven and bake for fifteen minutes.

**Cheese and Lettuce Sandwiches**—Slice Boston brown bread very thin, butter lightly and spread with Neufchatel or with cottage cheese. Have ready crisp lettuce leaves, dip each in a bowl of French salad dressing, then lay on the buttered brown bread. Press another slice of buttered brown bread on this, and the sandwich is ready. These sandwiches must be kept moist until it is time to serve them.

**Bread Dust**—Two or three times a week spread the accumulated scraps upon a tin plate or in a baking pan and set in a moderate oven until perfectly dry. Soft and spongy bits are good for nothing and interfere with the work. If, by chance or intention, the bread is slightly browned, keep it apart from that which remains white. A glass jar for each kind is a good idea. While the dried bits are still warm lay upon a kneading board and crush to powder with a rolling pin. Do this thoroughly for the "dust," leaving no gritty particles. Keep in a closed jar in a dry place. It is invaluable for breading croquettes, fried fish, chops, etc. Roll the article to be breaded, first in beaten egg, then in the bread dust, to which have been added a little salt and pepper.

Do not let anyone tell you that something else is just as good as DeWitt's Kidney and Bladder Pills because there isn't anything just as good. Sold by Howell & Jones.

**THE HOUSEHOLD PAGE.**  
CONTRIBUTIONS FROM THE LADIES SOLICITED FOR THIS DEPARTMENT. TELL YOUR VALUABLE RECEIPTS, HOW YOU MAKE FANCY ARTICLES AND ABOUT THE DESIGNS AND CARE OF YOUR "ROSE GARDEN."

**Chicken Pie**—Use two young chickens which are too large for broilers. Cut them up, put two into skillet, season with one teaspoonful of salt, one half teaspoonful of pepper and fry brown; add one pint of water, cover closely and let them simmer on back of stove until pie crust is made. Make a soft dough of sour cream and soda as for hot biscuits. For gravy take one-half cup of butter, one tablespoonful of flour, mix thoroughly and stir into the skillet with the fried chicken; add one pint of water, that gravy may be plentiful. Now line a stone milk crock with the dough, rolled to one quarter inch thickness, and pour into it the chicken and rich gravy; cover with a layer of dough and bake thirty minutes.

**Prune Tapioca**—Wash one-half cupful of tapioca and soak over night in three cups of cold water. In the morning put both the water and tapioca in the double boiler and cook for one hour. Before this wash the prunes and put them in a saucepan with enough cold water to cover. Let them simmer gently until they absorb the water. Turn out to cool and remove the stones. When the tapioca has cooked an hour stir in one-half teaspoonful of salt, one tablespoonful of lemon juice and one-half cupful of sugar. Spread a layer of it in the bottom of a baking dish, sprinkle with prunes, next with another layer of tapioca and so on, leaving the last tapioca. Bake an hour and serve partially cool.

**Sliced Sweet Potato Pie**—Boil four large potatoes until barely done, say good housekeeping, peel and slice, while hot, a quarter of an inch thick. Lay a deep pie dish with good crust, and lay in the potatoes, adding a cup of butter cut in bits, three cups of sugar, half an ounce of candied lemon peel cut in strips, some blades of nutmeg, the grated peel and juice of three lemons and one scant cup of boiling water. Cover with a half-inch crust and bake in a quick, steady oven. Serve with rich lemon sauce. Some palates approve allspice in the pie, but it has a tendency to discolor the syrup. If ginger is liked, steep it in the boiling water for an hour or so.

**Baked Sweet Potatoes**—Boil the required amount of sweet potatoes.

then cut them into slices about half an inch thick. Place in a baking dish in layers with bits of butter and a sprinkling of powdered sugar, cloves, cinnamon and nutmeg, between the layers. Pour over them four tablespoonfuls of warm water and one tablespoonful of lemon juice. Sprinkle powdered sugar over the top and bake a delicate brown.

**A Nice Dish of Rice and Tomatoes**—Cook rice in a double boiler, or in any vessel, being sure it does not scorch, until tender, then place in a baking dish, dotted thickly over the top with bits of butter. Put a can of tomatoes through a colander, season with salt, pepper and a slight touch of sugar; stir thoroughly and pour over the rice until it is covered. Set in the oven and bake for fifteen minutes.

**Cheese and Lettuce Sandwiches**—Slice Boston brown bread very thin, butter lightly and spread with Neufchatel or with cottage cheese. Have ready crisp lettuce leaves, dip each in a bowl of French salad dressing, then lay on the buttered brown bread. Press another slice of buttered brown bread on this, and the sandwich is ready. These sandwiches must be kept moist until it is time to serve them.

**Bread Dust**—Two or three times a week spread the accumulated scraps upon a tin plate or in a baking pan and set in a moderate oven until perfectly dry. Soft and spongy bits are good for nothing and interfere with the work. If, by chance or intention, the bread is slightly browned, keep it apart from that which remains white. A glass jar for each kind is a good idea. While the dried bits are still warm lay upon a kneading board and crush to powder with a rolling pin. Do this thoroughly for the "dust," leaving no gritty particles. Keep in a closed jar in a dry place. It is invaluable for breading croquettes, fried fish, chops, etc. Roll the article to be breaded, first in beaten egg, then in the bread dust, to which have been added a little salt and pepper.

Do not let anyone tell you that something else is just as good as DeWitt's Kidney and Bladder Pills because there isn't anything just as good. Sold by Howell & Jones.

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