WOMEN WHO FIGURE IN WORLD NEWS ARE CAUGHT BY PRESS CAMERA MEN

Dr. Maria Montessori, of Italy, Lectures in United States—Librarian of Late J. Pierpont Morgan Is Leading Authority on Books—Duchess Wants Job as Censor of Plays.

Duchess Rutland
(Bain Photo)

Dr. Maria Montessori
Originator of Famous
Method of Teaching
Kindergarten Children.
(©Underwood & Underwood)

Mrs. Julian Heath
(Bain Photo)

Mrs. Blanche Heye.
(Bain Photo)

Miss Belle
Green,
Library
Authority.
(Underwood & Underwood
Photo.)

NEW YORK, Dec. 20.—(Special.)—Dr. Maria Montessori, of Italy, the originator of the world-famous method of teaching children, recently delivered a course of three lectures here. She used motion films to illustrate her talks on her work carried on in the Houses of Childhood at Rome. She will remain in this country several weeks, traveling as far west as Chicago to lecture. She speaks no English, so all her lectures in the United States will be delivered through an interpreter.

Dr. Montessori is the first woman who ever studied medicine in Italy. It was only after she had been permitted to enter the College of Medicine in Rome by only giving her initials to the authorities, who believed her to be a male student, that she was permitted to pursue her studies. She originated her unique method of early education for children in 1907.

* * *

Miss Belle Green, secretary and librarian of the late J. Pierpont Morgan, helped fill his wonderful library on East Thirty-sixth street, New York, with the priceless collection of books and manuscripts which it contains. At his death, Mr. Morgan bequeathed $50,000 in cash to Miss Green, stipulating that she retain the position of librarian during her lifetime under his son. Miss Green is said to be the leading woman authority on libraries. She attends all important book sales, and her judgment is considered pre-eminent.

* * *

The Duchess of Rutland wants to be the play censor of Great Britain. It is a thankless job, but that would not deter her from accepting it, because she is so unpopular now that she could add little to the list of her enemies by what she might do in judging plays. The Duchess is a confirmed first-nighter and is reckoned a good judge of the drama; and there does not seem any good reason why she should not sit in judgment on London's dramatic offerings. The Duchess is the mother of Lady Diana Manners, a pretty but eccentric belle of English society.

* * *

Mrs. George G. Heye has got her divorce and alimony of $15,000 a year. When Mrs. Heye sued her husband, the well-known banker, she asked $78,000 a year, which the court denied. The court also read her a lecture on unreasonableness.

* * *

Mrs. Julian Heath is the head of the Housewives' League, which is carrying on the campaign for cheaper eggs. She is issuing from day to day bulletins showing housewives how they can cook without eggs. The movement, which started in New York, has gone all over the United States.

MEXICAN SQUARE MEALS OCCUPY THREE HOURS

Feast Starts With Fruit and Ends With Old Reliable Black Coffee—Soups, Meats, Eggs and Pudding Go Between—Recipes Given.

IN the states of the Southwest one finds a decided taste for Mexican dishes. Visiting Americans sometimes complain that they cannot get a good square meal in the Mexican cities, and it is true that the uninitiated palate finds many of the most commonly served and popular Mexican dishes too fervid in flavor. The orthodox Mexican diet is, as a rule, so unlike our milder and less pungent dishes, that the novice must become accustomed to an entirely new order of viands. But one can get a square meal.

The arrangement of foods and dishes on the menu is much the same the world over. But look over the variety and number of dishes given on a Mexican bill-of-fare, ranging from soups (sopas) of three kinds down to fruta (fruits), dulce (pudding) to the cafe, rich and black, and you will not be surprised to find that such a meal may occupy three hours.

Though Mexico is a semi-tropic clime and fruits and green fresh foods abound, they are served only as accessories. Across the border, where it is proper to begin a meal with fruit and go through with the entire bill-of-fare, including soup, fish, eggs, beefsteak, chops of veal, mutton or pork, poultry, stewed meats, roasts, then vegetables, not omitting the frijoles and ejotes—baked beans and string beans—the fruits, pudding, sweetmeats and coffee, the courses must be served and eaten one at a time.

Mexican Noodle Soup.

Make the noodle paste as follows: Mix a scant cup of grated Parmesan with a cup of flour, a little salt and cayenne. Beat four eggs and add slowly, also half a cup of cream, or enough to make a thin batter. Bring to a rapid boil two quarts of good, clear meat stock and pour the batter into the boiling stock through a coarse sleeve or colander, making the noodles in long strings. Boil for 10 minutes and serve.

Rancheros.

Mince a cupful of vegetables, mostly onion, and fry them in butter or vegetable fat. When a light brown, mix in a small cup of flour and place the pan in the oven. Brown a good, rich color, without scorching or burning. Turn this mixture into two quarts of good soup stock, scraping the pan well, add a pint of tomatoes stewed, dry and pressed through a sieve, a small bay leaf, half dozen whole cloves and a minced chili pepper. Simmer rapidly for an hour, skimming the top if necessary. Season to taste with salt and serve.

Lobster a la Catalana.

The lobster should be freshly boiled. Remove the meat from the shells, saving all the liquor coming from the shell. Cut the meat in quarters, chop four large Mexican (or Texas) onions and a bunch of parsley, mash four cloves of garlic and fry all together in a gill of olive or vegetable oil until the mixture begins to color. Season with salt and cayenne. Add all the juices of the lobster and the meat, a cup of washed rice and a tablespoonful of capers or pickled nasturtiums, and cook until the rice is well done. Dish up and place a whole pimiento on top of the lobster.

Pilchers, della Grando.

Carefully remove sardines from the box, using the plain oil sardines; skim bone and drain on soft brown paper. Cut strips from slices of dry bread, having them a trifle longer and wider than the fish. Fry them in oil or butter until a nice brown. Place a sardine on each strip, with a strip of pimento inside each fish; set in the oven to heat through and send to table with grated Parmesan cheese sprinkled on the fish and a narrow strip of pimento on top of each.

Huevos al Gusto.

This is a sort of Spanish omelet. Fry half a cup of minced onion and green pepper in a little lard or oil, if you prefer. When the onion is tender, but not brown, add four beaten eggs, to which you have added three tablespoonfuls of cold water; half a cup of tomato meat may be added.

Guiso.

Cut a round steak in small pieces and put in a frying pan with a tablespoonful of hot dripping fat, four tablespoonfuls of washed rice, a slice of onion and half a pint of boiling water. Cook slowly, closely covered, until tender. Cut out stems, remove seeds and tough white walls from four Mexican peppers; pour a pint of water over them and let stand until cool. Then squeeze out all the water, mashing them to a pulp. Season with salt; thicken with little flour, and pour over the meat, let boil for a moment, and serve.

Estafado.

Heat a tablespoonful of dripping in a saucepan, and put into it two whole green peppers, a sliced onion, one clove of garlic, minced, one tablespoonful vinegar, two peeled tomatoes sliced, half cup raisins and olives, mixed, and a pinch of thyme. Add two pounds of steak, cut small, cover closely and stew slowly and thoroughly. To serve, put squares of toast on a heated platter and pour the sauce over it.

Jamon Con Pimientos.

Cut a pound of ham into small pieces; add a pound of sausage meat, two Mexican onions, and two tomatoes sliced, a sprig of parsley, or a few comino seeds, and bits of dried chile pepper. Fry together in little butter or drippings, then pour on a pint of boiling water, cover and set where it will cook gently, without stirring, when thoroughly well done, salt to taste and serve.

Frijoles.

Stick a whole clove in a small onion and place it in the bottom of a bean jar, with three cloves of garlic, four pieces of mustard pickle and three tablespoonfuls of mustard vinegar. Over this put a layer of uncooked red beans and a piece of salt pork. Then more beans, and over all a tablespoonful of sugar. Fill with hot water and make slowly all day. Renew with hot water from time to time.

Frijoles Con Queso.

Boil two cupfuls of red beans until soft; drain and put in a skillet with a tablespoonful of hot lard and fry, pressing a few to thicken the gravy. Add a cupful of hot water and cook until bubbling, then put in a cupful of grated cheese. Season with a salt and chile sauce.

Pastre de Manzanns; Black Coffee.

Take a good quantity of Roquefort cheese and about one-third as much butter and rub together until thoroughly mixed, then add about a dessertspoonful of French Cognac, just enough to moisten the mixture so it will spread smoothly. Peel, core and slice, the round way, and rather thick, either russet or greening apples. Spread the cheese mixture over each slice, and serve.

Loma de Vaca.

This closely resembles our brown pot roast. Slice quarter of a pound of suet thin and fry out the oil thoroughly. Put in a sliced onion and fry brown, then put in a four-pound roast of beef and brown quickly on all sides. Take the juice of a large tomato, the pulp of a chile pepper, two whole cloves, one teaspoonful of vinegar, one of sugar, salt and a dash of pepper. Put into the pot with the meat. Add just enough water to keep the meat from scorching, cover tightly, set on the back of the range and cook slowly until tender. Serve with brown gravy.

Pollo Guisado.

Steam two tender Spring chickens for 20 minutes, then cut up as for fricassee. Rub a can of tomatoes through a sieve to take out the seeds and hard pieces. Add a can of corn, a green pepper chopped fine, and little minced parsley. Season with paprika, salt, cayenne and black pepper. Put in the pieces of chicken and add cracker crumbs to thicken. Turn into an earthen baking dish, put large lumps of butter over the top and bake half an hour. Then serve.

Rellenos de Quesa de Gruyere.

Put six chile peppers in the oven for a few minutes, then wipe off the outer skins with a cloth. Cut off the tops carefully, removing the seeds and veins, make a stuffing of strips of Swiss cheese flavored with chopped onion, parsley and a few drops of lemon juice. Fill the peppers, not very full, however, with this stuffing. Beat four eggs, whites and yolks separately, put together and thicken with a teaspoonful of flour. Dip the chile in this batter and fry in hot olive oil until brown. Serve with tomato sauce.

Ensalada.

Slice a good-sized eggplant into strips, and arrange in rows in a boiler. Broil until very soft and then mash well in a bowl rubbed with garlic. Chop well, one Spanish onion, one Spanish green pepper, with seeds removed; a small bunch of parsley chopped fine, two tablespoonfuls salt. Mix all well. Make a dressing of one tablespoonful of lemon juice and one of pure olive oil. Pour over the salad, toss and serve.

Manticado de Americano.

Melt a cup of granulated sugar in a saucepan, add a cup of English walnut meats, and pour into a shallow buttered pan to harden. When cold, grate or crush fine. Crumble 12 macaroons fine and toast in the oven a few minutes. Make a custard of the yolks of two eggs, fourth of a cupful of sugar, and cupful of milk. Pour over the stiffly beaten whites of two eggs and let cool. To a pint of cream, add a third of a cup of sugar and beat thoroughly to mix. Add the custard and flavor with marischino, then freeze. When half frozen add the macaroon crumbs and half the grated walnut mixture, and finish freezing. Serve in glasses with the remainder of the grated walnuts over the cream.

Azucarillo.

These little wafers are dainty and delicious as the Mexican pastry cook prepares them. Cream quarter cup, butter with half cup of powdered sugar. Add gradually, quarter of a cup of milk and a scant cup of flour, measured after sifting. Flavor with vanila and spread very thin, with a spatula, or broad knife, on bottom of baking tins, buttered well, first. Sprinkle blanched chopped almonds or English walnuts over the surface; crease in squares and bake a delicate brown, cut the squares apart while cakes are warm, and give each one a slight roll.

Answers to Correspondents

BY LILIAN TINGLE.

PORTLAND, Or., Dec. 1.—Kindly give a recipe for peanut butter. MRS. C. J.

Roast one pound raw peanuts to a very delicate brown. Remove all skins and pass through the meat chopper. Use the finest knife. Many choppers come with a regular "nut butter grinder." Put through six or seven times, until perfectly smooth and oily enough to spread easily. Salt to taste about the third grinding. If not oily enough when the paste is perfectly smooth, a little peanut oil may be added. Some makers use a little mayonnaise, some a little melted butter and lemon juice; but well-ground nuts should be oily enough. Pack in glasses like jelly and cover with paraffine.

METZGER, Or., Dec. 1.—Will you kindly give, through the columns of The Sunday Oregonian, a recipe for braised oxtail, either plain or with vegetables? Thanking you in advance. MRS. H. M. S.

Oxtails need carful washing and are best "blanched" before cooking to remove extra fat or blood. Be careful to choose a tail of good size, very fleshy and perfectly fresh. Wash and dry it, disjoint it and divide into pieces about two inches long. Divide the very thick pieces into halves or quarters, according to size. Drop into boiling water, cook gently 10 minutes, then drain and put into cold water. Dry the pieces in a clean cloth and place in a stewpan with a large onion stuck with two or three cloves, three carrots, cut in pieces, three sticks of celery, cut in pieces, a sprig or two or parsley, a very tiny bit of bay leaf, a "sliver" of yellow lemon rind and cold water barely to cover. Bring to the boil and skim. Then cover closely and cook very gently at least three hours, or until the meat is very tender. Season with salt and pepper and a squeeze of lemon juice to taste. Place in a hot dish, steam and thicken the liquor to make a gravy, adding a little browning (carameled sugar) if necessary. Mushrooms may be added if available, or fresh chopped parsley, if liked. Pour the gravy over the meat and serve in a ring of mashed potatoes, rice, macaroni or biscuit crust, or garnish with toast-points.

The braise is more excellent, to my mind at least, if the meat and vegetables are browned lightly (after the "blanching" processs) and then placed in a casserole for the long, slow cooking, which is to develop color, flavor and tenderness. In this case the pieces of meat may be arranged in layers with mixed vegetables (say diced carrots, celery and onions, one-half cup each and one cup peas) and seasoning and the whole served in the casserole. If canned peas are used add them towards the end of the cooking. Tomatoes are a good addition.

For variety the tail may be blanched and stewed, as above, until tender, and the pieces may then be dipped into frying batter and fried in deep hot fat. These "ox-tail fritters" are good with spinach and tomato sauce or sauce tartare.

Another good way is, after thoroughly cleaning the tail, to separate the joints and saute in hot bacon fat with a slice of fine choppepd raw ham, a sliced onion and a sliced carrot. When all are brown, remove to a casserole and add one-half of a green pepper finely chopped, a sprig of thyme, a tiny bit of bay leaf and one clove. Brown three or four tablespoons flour in the pan in which the meat was browned, being careful not to burn any of the brown flavory "stickings to the pan," add two cups stewed or canned tomatoes and two cups or less stock or water. Boil up and season, then pour over the meat in the casserole and let cook slowly, closely covered, for three hours. Then add one-half can peas and (if approved) one glass sherry. The wine may well be omitted and a tablespoon of lemon juice, grape juice, orange juice or vinegar may be added, if liked, to give a "tang" to the gravy.

GRAND VALLEY, Wash., Dec. 2.—I noticed in last Sunday's Oregonian Mrs. G. W. M. asked for a recipe for mixing a small quantity of mustard for table use. This is one we are very fond of and I feel sure it will be appreciated by anyone who does not care for terribly strong mustard. Two teaspoons sugar, 2 teaspoons flour, 1 teaspoon mustard, a little salt and pepper; mix to a smooth paste with 2 teaspoons water; thin with vinegar. I thank you kindly for publishing this for Mrs. G. W. M.

MRS. C. G. F.

I am sure Mrs. G. W. M. will thank you, as I do, for your suggestion.

PORTLAND, Or., Dec. 3.—Kindly tell me how to prepare and cook salt mackerel, and dry salt codfish, so that it does not get too salt or tough. I would also be very thankful if you would enlighten me on a few questions regarding American etiquette. (1) Is it not discourteous not to return a call? (2) Is it good form to use the fork only when eating peas? (3) Do not both husband and wife make calls if convenient? (4) Are cards delivered when people are at home where there is no servant. Thanking you in advance. "STRANGER."

Soak the mackerel over night. If very salt soak longer, changing the water several times. No exact time or rule can be given for this, since both mackerel and personal taste will vary in the matter of saltiness. Rinse and drain before cooking. In some cases it is a good thing to let the fish stand in hot water for half an hour or so before draining it and finishing the cooking. If you wish to boil the fish you may next follow any of these methods:

1. Wrap in cheesecloth and put to boil in cold water. Bring slowly to boiling point and simmer (not boil) for 30 minutes or so (depending upon the size and texture of the fish), or until tender. Drain and unwrap carefully and remove the backbone. Pour over a little melted butter or melted butter and cream seasoned with pepper, chopped parsley and a squeeze of lemon juice are also suitable additions.

2. Prepare as above, but serve with sauce made by thickening one cup milk with one teaspoon cornstarch and seasoned with pepper, minced parsley and a tablespoon of butter. A few drops of vinegar or lemon juice sprinkled over the fish as the backbone is removed will improve the flavor for some tastes.

3. After soaking as above, simmer until tender (without wrapping) in a deep fryiug pan. Drain and pour over one cup hot cream, in which one tablespoon butter has been melted.

4. Add a small sliced onion, a clove and a few pepper corns, a bit of bay leaf and a morsel of lemon rind to the cooking water, cooking at simmering point until tender as in No. 3. Serve with melted butter and chopped parsley, or, if liked, chopped fennel.

5. Simmer (after soaking) in vinegar and water, with or without the flavorings suggested in 4. Serve with cream sauce containing (1) chopped hard-boiled eggs, or (2) chopped cooked celery, or (3) a mixture of chopped cooked celery, onion and green pepper, or (4) canned pimento. Or use tomato sauce or Spanish tomato sauce.

If you wish to bake the fish: (1) Soak as above, drain, rinse and cover with boiling water for five minutes; then drain again, place in a fireproof dish, sprinkle with pepper, rub with butter, pour on one-half cup milk or cream and bake until brown. A few drops of lemon juice may be added just before serving.

(2) Prepare as above, but use a deeper dish and a pint of milk. Thicken the milk with a roux of two tablespoons each butter and flour. Serve with Worcester sauce if liked.

You can probably think for yourself of many variations as to form and flavor, the important point being the soaking in cold water until mild enough for your taste, and the cooking at a temperature just below boiling, to prevent toughening of the fibers and breaking up of the fish.

"Freshened" salt mackerel may for a change be given hot water treatment and then (being divided into pieces of suitable size) it may be "egged and crumbed," or (better) dipped in frying batter and fried in deep fat to a golden brown.

I must ask you to wait until next week for suggestions for the use of codfish. The principle, however, is the same.

In regard to your other questions, you will find that the answer to each is, properly, "it all depends." Really "good form" is always more a matter of good feeling and good judgment than of cast-iron rules.

(1) It is, in general terms, discourteous not to return a call; but in these busy modern days strict calling etiquette is sometimes broken without any intentional discourtesy. Before deciding as to whether a person has been discourteous in the matter of not returning a call, be sure that you know all the circumstances. Some busy women with heavy professional or family cares make a general practice of omitting all formal calling, and with a clear understanding of this a "return call" might be omitted without discourtesy. Illness or family trouble might also be reasons for the omitting of return calls without discourtesy.

(2) The fork is generally preferred for any food that can be eaten with a fork; and as a rule peas would be eaten with a fork. But, if the peas are very small and are served "American style" in a separate dish with a thin sauce, a small spoon is sometimes permissible. If your hostess has provided a spoon for the peas, then it is better form to use it than to seem to correct her table service by not using it. The "golden rule" is an absolutely infallible guide in all questions of table service.

(4 Yes; but few husbands have time or inclination for formal calling, so that the wife tends to leaving "his" cards for him—as a substitute for his bodily presence. Some husbands can be tactfully trained to enjoy formal calls; others can't be induced to go anywhere, unless it is a "special occasion"—a dinner or the like; and some, I am told, growl even at a dinner that takes them from their evening repose by their own fireside.

(5) I am not quite sure of the meaning of your question. Do you mean a formal "at home," where there is no maid? In such cases there is usually an obvious tray or basket for cards.

OREGON CITY, Or., Dec. 11.—I have found so many good recipes in your answers in The Oregonian, and I would like so much to have a recipe for plain cookies, made with sweet or sour cream. Also a recipe for steamed Boston brown bread. I hope I am not too late to get the cookie recipe next Sunday. Thanking you in advance. L. S.

Recipes for Boston brown bread were given two or three weeks ago and therefore cannot be repeated at present.

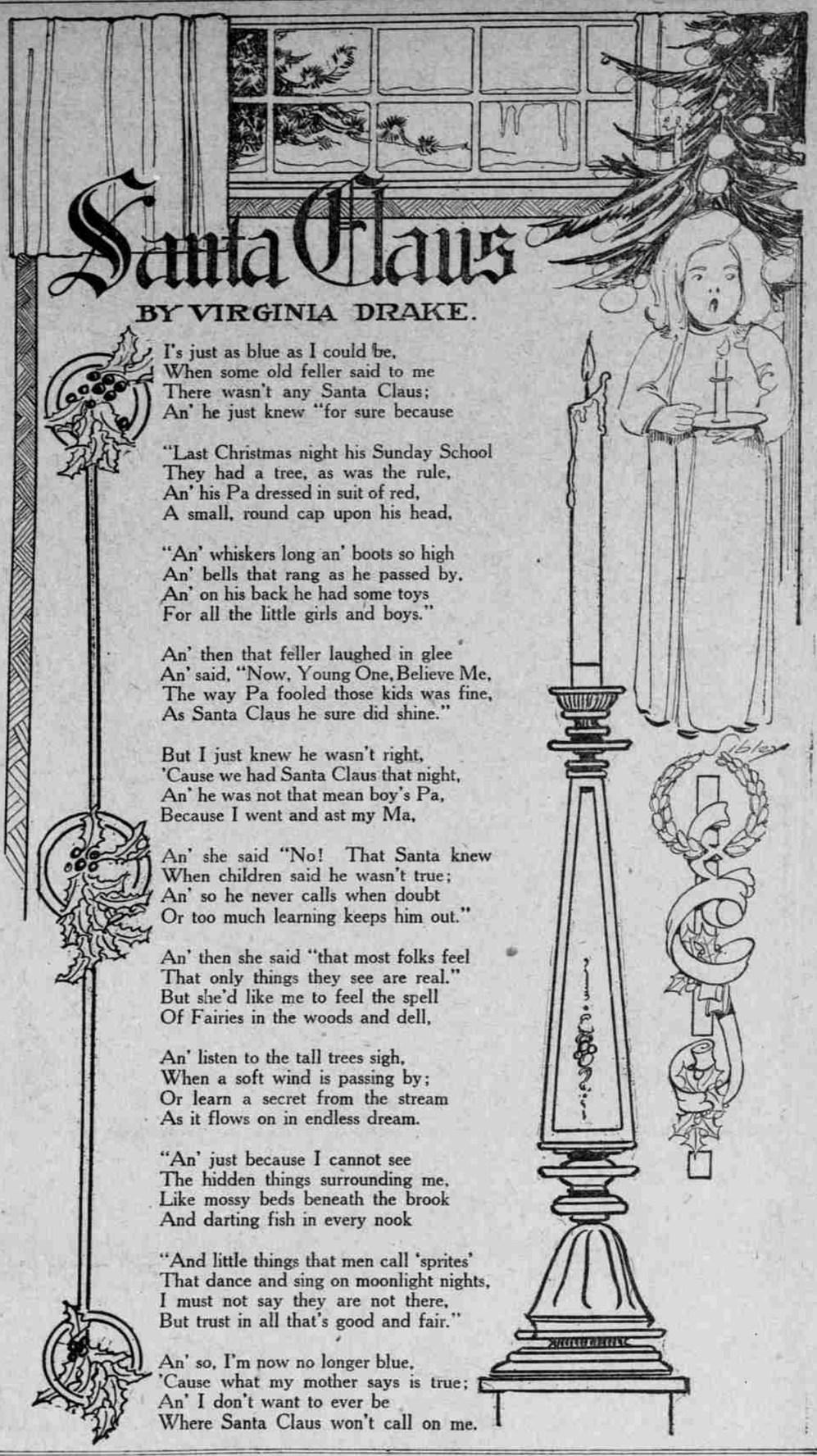
It is rather hard to guess what kind of cookies you have in mind. Try the following and let me know if they are too plain or otherwise not what you wanted:

Plain cookies—Two cups sugar, one-fourth cup shortening, two eggs, one cup sweet cream, two teaspoons baking powder, about five cups flour. Sift the flour with the baking powder. Rub in the shortening as for pastry. Mix in the sugar. Beat the eggs with the cream and mix to as soft a dough as can be handled. Roll rather thin, using only a little dough at a time and using as little flour as possible. Roll lightly, as the dough must on on account be allowed to stick to the board. Upon the rolling depends mainly the success of your cookies. It is so easy, even with the best of recipes, to mishandle cookies so that they become hard, tough and uninteresting. Cut with any preferred cutter. Sprinkle with sugar; bake in a rather quick oven, but watch carefully for overbaked, burned edges. Flavoring may be added if liked.

For sour cream substitute one-half level teaspoon soda for the two teaspoons baking powder.

Richer sour cream cookies—Cream two cups granulated sugar and three-fourths cup shortening (preferably butter), add three well-beaten eggs and one cup sour cream. Add flavoring if liked. Sift three-fourths teaspoon soda into two cups flour and mix into the batter. Add gradually enough flour (amount varying with skill and the kind of flour used) to make a light, soft dough. Roll out, cut and bake as above. This method of mixing may also be used with the "plain" recipe.

I must ask other correspondents to wait until next week for their replies.



Santa Claus

BY VIRGINIA DRAKE.

I's just as blue as I could be,
When some old feller said to me
There wasn't any Santa Claus;
An' he just knew "for sure because

"Last Christmas night his Sunday School
They had a tree, as was the rule,
An' his Pa dressed in suit of red,
A small, round cap upon his head,

"An' whiskers long an' boots so high
An' bells that rang as he passed by,
An' on his back he had some toys
For all the little girls and boys."

An' then that feller laughed in glee
An' said, "Now, Young One, Believe Me,
The way Pa fooled those kids was fine,
As Santa Claus he sure did shine."

But I just knew he wasn't right,
'Cause we had Santa Claus that night,
An' he was not that mean boy's Pa,
Because I went and ast my Ma,

An' she said "No! That Santa knew
When children said he wasn't true;
An' so he never calls when doubt
Or too much learning keeps him out."

An' then she said "that most folks feel
That only things they see are real."
But she'd like me to feel the spell
Of Fairies in the woods and dell,

An' listen to the tall trees sigh,
When a soft wind is passing by;
Or learn a secret from the stream
As it flows on in endless dream.

"An' just because I cannot see
The hidden things surrounding me,
Like mossy beds beneath the brook
And darting fish in every nook

"And little things that men call 'sprites'
That dance and sing on moonlight nights,
I must not say they are not there,
But trust in all that's good and fair."

An' so, I'm now no longer blue,
'Cause what my mother says is true;
An' I don't want to ever be
Where Santa Claus won't call on me.

MANY WOULD GO TO POLE

Positions Sought on Staff of British Antarctic Expedition.

LONDON, Dec. 20.—(Special.)—It is understood that the arraangements for the British Antarctic expedition next year are developing well. A large number of applications have been received for positions on the staff, which will consist of upwards of 40. There will be two surgeons, two physicists, two geologists, an oceanographer, meteorologist, cartographer, hydrographer and biologist.

J. Foster Stackhouse has received a number of letters inquiring whether or not the Polaris will carry a wireless telegraphy plant. The question is under consideration, but it is one which is exceptionally difficult to settle, the advantages, on the one hand, being obvious, while the practical difficulties on the other from the limitations of coal supply are great.

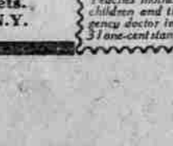
AIRMEN'S SIGNS WANTED

Effort Made to Find Way of Marking Forbidden Territory.

PARIS, Dec. 18.—(Special.)—Efforts are being made by French aviation societies to find some practical means of diminishing the difficulties placed in the way of aerial navigation on the continent by the demarcation of zones in France and Germany over which no civil or foreign airman may fly. The prohibition against flights over an almost continuous strip of territory on both sides of the Franco-German frontier makes it very difficult for airmen to cross the border without infringing the laws of one country or the other. The main gap in this barrier is near Nancy, and the question of marking out French zones at this point by signposts visible by airmen from a distance is said to be under consideration by the military aviation authorities.

Bianconi, who is a specialist in this subject, is at present experimenting in co-operation with the military authorities with color signs at Villacoublay. On a clear day these signs are visible at a distance of between two and three miles by airmen flying at a height of 3000 feet, and it is thought that six of them would be enough to indicate sufficiently prohibited districts between Nancy and Luneville. Others would be used to mark the route from Nancy to Paris. Such a route, if established on both sides of the frontier—say from Paris to Berlin—would do much to prevent the occurrence of "incidents," which excite public attention in the two countries to no good purpose.

It is natural for a child to bite a lead pencil. But why, if you want a little problem for today.



Ladies of Society

You who have become old looking; you who have been put into the discard, cheer up. There is nothing better for the treatment of wrinkles or flabby skin than the ingenious little invention, the

BOSTON FACIAL MASSAGER.

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The "blues"—anxiety—sleeplessness—and warnings of pain and distress are sent by the nerves like flying messengers throughout body and limbs. Such feelings may or may not be accompanied by backache or headache or bearing down. The local disorders and inflammation, if there is any, should be treated with Dr. Pierce's Lotion Tablets. Then the nervous system and the entire womanly make-up feels the tonic effect of

DR. PIERCE'S
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when taken systematically and for any period of time. It is not a "cure-all," but has given uniform satisfaction for over forty years, being designed for *the single* purpose of curing woman's peculiar ailments.

Sold in liquid form or tablets by druggists—or send 50 one-cent stamps for a box of Dr. Pierce's Favorite Prescription Tablets. Ad. Dr. R.V. Pierce, Buffalo, N.Y.

Every woman ought to possess The People's Common Sense Medical Adviser by R.V. Pierce, M.D. 1008 pages. It answers questions of sex—teaches mothers how to care for their children and themselves. It's the emergency doctor in your own home. Send 21 one-cent stamps to Dr. Pierce as above.