# SOUR DOCK TENACIOUS AND HARD WEED TO ERADICATE

**Alias Red Sorrel, Sour Grass and Other Locally Applied Names Is Native of Asia and Comes to This Country Through Europe.**

*Sour Dock (Rumex Acetosella)*
*Pistillate* *Staminate*

BY HELEN M. GILKEY,
Assistant Professor of Botany, Oregon Agricultural College.

IN our dealings with plants we arbitrarily name them good or bad according to their usefulness or want of it. We may find in a given family members which have long since proved their worth, while certain of their nearest relatives may be scornfully designated as "weeds." The family to which sour dock belongs contains buckwheat and rhubarb, whose characters are unquestioned, while various cousins less honorably known are blindweed, smartweed, knotweed and the docks.

Sour dock, alias red sorrel, alias sour grass, alias many other locally-applied names is, like the larger number of our weed pests, a native of Asia which has come to this country by way of Europe. It is known throughout the continent except in the far north, even ascending the mountains to an altitude of 6000 feet or more. It spreads not only by seeds but also by creeping underground stems which enable it to live season after season and give it the advantage of a very early start in the spring. In the Willamette valley, even the leaves and stems often do not die during the winter but remain green and are ready for work with the first favorable weather conditions. This tenacity of life in sour dock is also demonstrated in its ability to grow on thin light soil where other plants cannot exist, and upon these characteristics depends its success as a weed.

**Young Plants Slender.**

Sour dock grows from five to six inches to a foot and a half in height. The young plants are slender, but as they become older and well established, form rather close tufts of leaves and stems, the latter somewhat woody at the base. The blade of the leaf is halberd-shaped with prominently spreading ear-like bases. At the place of leaf attachment, a delicate tissue-like sheath encircles the stem, and the bases of the sheath and the leaf are often reddish in color. Both leaves and stems become red with age.

The flowers are imperfect, two plants being necessary to supply both stamens and pistils. The staminate plants are the more conspicuous, for the flowers are larger than the pistillate and the stamens are somewhat showy. Each staminate flower has six small reddish petal-like parts surrounding six red stamens. The form of the pistillate flower is somewhat similar, but instead of stamens there is a three-angled seed-case bearing near the apex three fringed yellow stigmas whose duty is to catch from the air the pollen grains which have been discharged from the stamens. Exceedingly large quantities of pollen are produced since the two types of flowers are so widely separated and wind must be depended upon as a medium for distribution of the grains. The flowers of both kinds are borne in clusters on long, branching stems, and are so numerous that a field of these plants is very striking in its solid rusty-red color. The seed cases, each of which contains a single seed, are first red and later brownish in color. In spite of apparent difficulties in the way of obtaining fertilization, results are obtained, for enormous numbers of seeds are often produced by a single plant.

**Acid Taste Is Liked.**

The quality which gives this weed most of its best known common names is the possession by the leaves, stems, and young rootstocks of potassium binoxalate. It is this which produces the pleasant acid taste which is appreciated particularly by children, and also this which is said to make the plant poisonous to stock, though the quantity of acid is so small that no very serious results are reported.

Regarding eradication, we have the following note from Mr. Nevius: "Sour dock is a very common impurity of clover and alfalfa seed, but the seeds are triangular in shape and can easily be identified. In seeding, care should always be taken that only clean seed is used.

"The dock can be controlled by the prevention of seed formation. In order completely to eradicate the plant, it is necessary to destroy the long perennial taproot and the underground stems. In small patches, deep and frequent cutting with the hoe or spud are necessary. The frequent cuttings tend to prevent the manufacture of food by the leaves, and this starves the underground parts, causing them to become exhausted gradually and finally to die.

"In wet soft soil the roots can often be pried or pulled completely out. This tends to eliminate the weed without further work, and in such soil this is the most practical method to use.

"When the dock covers large areas, plow just before flowering time. If the plants are cut when the seeds are nearly ripe and allowed to remain on the ground, a larg number are able to mature seed and there is danger of the seed infesting the soil with the pest the following season."

# Chats With Home Gardeners

DEAR FRIENDS—In order to have a full variety of vegetables for use the year around we store them for this purpose in different ways. From the earliest times savage tribes have cached various roots for out-of-season use, and, following the same general idea, we gather and store our root crops in the fall. We have learned to raise many kinds of roots and we have learned to store them so that conditions of light, air, heat and moisture are just right for each kind, but the general idea of storing roots is the same now as that of the earliest antiquity.

Also the drying of meats and fruits was practiced before the records of men begin, and dried vegetables and fruits form no small part of our winter's store at the present time. Methods of drying have changed very little during the last 2000 years.

Canning by cooking and sealing in tin cans was invented only about 100 years ago and much later glass cans came into use, so that this method, so generally used at present, is comparatively of very recent origin, being new to our grandmothers. By the use of glass cans and the "cold pack" method we can now process any fruit or vegetable so that it is kept in perfect condition for winter—or any out-of-season use.

This is a wonderful invention and makes it possible, in connection with our dried fruits and vegetables and the vegetables that we store as they come from the field, to have practically all of our vegetables for use all the time the whole year around.

The home gardener who only raises vegetables to supply his home table with them fresh from the garden loses half the benefit of raising a garden. Not so much in Oregon, where our gardens keep fresh so long (indeed where many vegetables stand out in the ground at all seasons) as in other parts of our country. Yet even in our peculiarly favored climate, it is most desirable that the spring and summer vegetables be canned as they are ready for use.

You remember the famous reply of the young woman at the world's fair at Chicago to the Englishman who asked what we did with so much green corn—"We eat what we can and what we can't we can." That should be the motto that animates every home gardener at the present time. Like busy bees we should now be diligently storing up our food for winter. Never before has the necessity for doing this been so imperative, for never before has food been so scarce and prices so high as now. Waste is just as criminal now as in war time. Many of our people will suffer for food this coming winter, and even though it is not always pleasant and easy to do so, we should never let any good vegetables or fruit go to waste, but always can or dry it for future use.

In a small garden do not wait to process a whole boiler full of cans of one kind of vegetables, but get together two or three cans each of different kinds (canning good tops for greens) and take each out of the water in accordance to directions as to the time required for boiling that particular vegetable. A few cans of late peas, a few of beans, a few of the last young beets, and one of beet top greens, will all process together just as easily as a boiler full of cans of corn or beans.

The dozen packages of new tops you buy for your "Economy" glass jars will have a little pamphlet giving you full directions for "cold pack" canning by the latest improved methods, so I will not repeat them here. But I want to urge you to follow the method exactly, not approximately.

Economy and Mason and other such cans are all good standard cans, but for canning vegetables which are very hard to keep, like peas and corn, the cans which have a glass top and wire clamps to hold these in place are the very best. These are the cans always recommended by our colleges and cooking experts as safest to use for vegetables.

On the other hand there is no need to make yourselves more work than necessary and I never can tomatoes by the cold pack method, except a few selected ones which I can whole that way for winter salads. Tomatoes cooked up well in an open kettle will keep perfectly canned from it, if all the cold-pack directions be followed, for the sterilization of cans, tips, rubbers and all utensils used in the process.

**Be Careful How You Can.**

Let me give you a little more advice than is found in the "cold pack" booklets. First, as to the boiler. If you use the family wash boiler, as almost everyone does, be very careful to scrub it out carefully and repeatedly before using it, so as to get every particle of the flavor of suds out of it, as the water in it is liable to boil into your cans and spoil the flavor of your vegetables.

For the same reason do not, as often recommended, use wooden slats to hold up your cans from the bottom of the boiler. I have had the color and flavor boil out of these pieces of wood and ruin the flavor of my vegetables. Years ago I bought wire racks—one for each can. You can get only 9 or 10 of them in an ordinary boiler at once, so there is no need to buy a dozen. These wire racks were very inexpensive then, but even if they cost quite a little now they will last a lifetime or longer if care is taken of them and are well worth buying. They have a wire handle which comes well up to the top of the boiler so it is very easy to handle cans with them.

The vitally important thing about canning is that you thoroughly sterilize the cans, tops and all utensils used in water that is rapidly boiling—not just hot. New tops should be used for vegetables each year, but the best of the old ones may do for fruits. Rubbers should always be bought new each year. They should not be boiled like the tops, but only dipped in boiling water a moment, as boiling for some time injures them.

Follow each step of the cold pack method exactly as directed and you will have no trouble in keeping any of the excess vegetables you have from your garden so that you can use them at any time in the winter.

Continuing our discussion of the summer cultivation of vegetable we have considered all the vegetables we raise, in alphabetical order, down to peppers so will begin with them today.

**The Summer Care of Peppers.**

The general culture of peppers is the same as that of eggplant and the plants need as much heat to produce their fruit, so everything that shades them from the sun should be removed.

They need a well-tilled rich soil. Guano or hen dung is particularly good for them. It should be hoed into the soil when the plants are about 6 inches high and will wonderfully increase the yield and improve the quality of the fruit.

Peppers are used at all stages of their growth, from the young green peppers to the bright scarlet, fully matured ones. This reminds me that I once heard a beautifully dressed, most intelligent looking lady ask a lecturer on war gardening where she could get seed of "beautiful bright red peppers." She said all the pepper she raised were the green kind and she wanted them red. I have her in mind when I repeat the well-known details of gardening that 99 out of a hundred of you know so well. It is just as hard for a city woman, who has never known anything about vegetables except as she purchased them at the market to know these common things, as it is for the country woman, who is totally unused to city life, to be "up" on all the usages of "good" society. Each one can afford a little charity for the mistakes of the other.

To return to peppers. They are used at various stages of their growth in different ways. The small round green ones are cleaned and stuffed with mixed chopped vegetables (mostly cabbage) and pickeled, when they are called mangoes. The larger green ones are cleaned inside and stuffed with chopped meats, etc., and baked as "stuffed peppers." The green and ripe ones both are sliced in salads, where they are a great addition. They may be canned also for winter salads.

The little firey red ones are strung on a cord, like beads and dried over the stove or they may be dried like other vegetables. They are very fine for seasoning in winter.

If we learn to use peppers more commonly we will find them a welcome addition to the menu and raising them in our own home gardens we can afford all we want.

**Potatoes in Summer.**

Our early potatoes are now ripe and we found it made a big difference in our grocery bill when we began to use them and felt we could have all we wanted without stopping to think that they were 10 to 15 cents per pound, or 5 to 8 cents for an average-sized potato—more than we pay for oranges.

Our early potatoes are best left in the ground and dug as used. If you want to dig them all now, however, to make room for some other crop, you must give them some protection, as they do not keep as well as late potatoes. Put them in a cool, dry, shady shed if you can, and cover them with straw or some loose covering like burlap. If exposed to the sun or even to light, or to strong winds they get green and have a bad flavor. Be very careful to keep them covered.

Our main crop of late potatoes were wonderfully benefited by the heavy rains we had last month. These rains came just at the right time—just as the potatoes were in blossom. This is the time that potatoes are "setting" on the roots and a heavy watering at this time is of great benefit. After this time potatoes should not be watered at all, as it starts them to growing suddenly and causes the knobs and malformations we often see on the tubers, instead of their developing the smoothly-rounded oval potatoes which we want to raise.

Potatoes should be hoed often, especially after every rain, so that the soil over them should always be loose and broken and never allowed to crust or "bake," and all weeds killed. But do not hill up potatoes in Oregon as you used to do in the east. Hilling up is practiced where you want to give the sun more chance to heat and dry out the roots by letting it shine down all around them. But here we want just the opposite. We want to keep the roots cool and moist—so keep the surface of the ground perfectly level, with frequent shallow cultivation.

If any insects appear to menace their growth get after them at once with the methods already given. The garden spray calendar which I gave you June 13 should be very useful to you now with all your vegetables.

**Pumpkins and Squash.**

Summer squash should be ready for eating soon now. If you have more than you need for table use it is good canned and will then be ready for use at any time in "pumpkin pies" as well as its usual use as a vegetable.

It is best to gather and use summer squash when it is so young and tender that seeds and skin can also be eaten when cooked. At this stage of their growth they can be boiled or steamed or cut in slices and fried like eggplant.

Winter varieties will not be ready to harvest until late in the fall. When there is danger of their not maturing all their fruit the vines should be pruned as melons are. Confine each plant to about three runners and cut off the ends of these.

If the vines threaten to take up too much room in your garden they can be trained up on some support or to run down a vacant space between rows, but be careful not to step on them if you do this.

They should be cultivated often enough during the summer to keep out weeds, and keep the soil loose in a dust mulch, but be careful not to dig into their shallow roots when hoeing them.

A perforated keg or pail sunk in the ground near each hill and filled with water often—as described for cucumbers—is very beneficial. They grow better when they drink often, but remember that they drink at the end of their roots, and that the leaves of all plants are their lungs—where they exhale water instead of absorbing it.

We gave the control of their insect enemies in the spray calendar, but no spray can reach the squash borer. I have just read in the Country Gentleman of an interesting method of circumventing these insects. It is recommended that squash or pumpkin vines be layered—that is, laid out on the ground and covered at the place of their joint or leaf growth with soil, at places about three feet apart. New roots will start wherever the joint is covered and the vine will go on growing from them even though the parent plant is eaten up by the borer—and it is only the parent plant that is attacked. The borer can be traced by the presence of particles of the stem lying around where he is working. By using a thin-bladed knife a longitudinal cut in the stem may be made and the borer taken out and killed.

**Summer Salad Vegetables.**

Late or fall radishes and Japanese radishes should be planted this month but will be described next week with the August plantings.

Spinach, Swiss chard, corn salad and endive can also all be planted soon for fall growth, as will be explained next week, but if you have some of them now growing you may be helped by some suggestions as to their summer care.

In order that the leaves be crisp and tender they should not be exposed to the hot, dry sunshine. It is better to use these salad plants in spring and early summer and then raise a second crop for fall and winter use, but having them to carry through summer you must shade them all you can and water them copiously, giving good cultivation afterward.

As it is the leaf and stem growth we want here and not the fruit development, we can use all the manure or nitrogen in any form which we can get to great advantage. Light applications of nitrate of soda are very good.

Use the larger plants first and let the smaller ones grow unless the larger ones get too hard and tough to be good. Swiss chard is often blanched by tying the leaves together as they are growing, which makes the inner leaves more tender, but the outer leaves of this plant are usually pulled off and eaten in succession, letting the plant keep on growing. Two kinds of vegetables are made of these leaves—the white midrib is trimmed out and cooked and served like asparagus, and the green, tender parts of the leaves are used for cooked "greens."

**The Summer Cultivation of Tomatoes.**

Tomatoes need a warm, rich soil, but must not have too much manure or any nitrogen fertilizer, as it is fruit we are trying to produce here not leaves. Fertilizing the soil for tomato plants during some special tests proved to be of great value in Missouri, where the yield of tomatoes planted for canning had been small, four times as much fruit being produced on the fertilized acreage. The fruit also matured three or four weeks earlier when correctly fertilized. Nitrate of soda alone and potash alone showed little benefit to tomatoes, while acid phosphate alone showed a very marked increase in fruit as was to be expected, as the effect of phosphorus is always to develop seed and produce good seed.

Phosphorus comes to us in two forms—(1) as bone meal or burned bone, (2) as super-phosphate, or acid phosphate, which is made by treating phosphorus rock with acid to make phosphoric acid available. The latter is much the best and is used at the rate of 500 to 1000 pounds to the acre, or one or two pounds to each square rod in the garden. It is applied before setting the tomatoes or later as they grow. Tomatoes should be cultivated, like other plants, to maintain a soil mulch, but not hilled up.

There are three different things that may be done to increase the yield of tomatoes. These are (1) pruning the vines, (2) staking them up in some way raising the vines from the ground, and (3) assisting the blossoms to pollenize and so to set and produce more fruit.

**Pruning Tomto Vines.**

Pruning tomato vines, especially after the fall rains set in or during a season of earlier cold, wet weather, is very beneficial. If the large leaves that shade the fruit too much are cut away the sun has a better chance to ripen it.

However, tomatoes do not need the direct sunlight to ripen. Often the finest fruit is produced in the shadiest places. A commercial grower I know picks his fruit when it first begins to turn in color and wraps it up in thick cloth in a warm place to ripen. He says the fruit ripens much finer this way than when exposed to the sun. But the sunlight makes the vines grow better and produce more fruit.

The little extra leaves that come out between the large leaves and the stem are simply suckers that take the strength of the plant without giving any return. They should all be pinched off and any large growth of leaves which seem to develop at the expense of the fruit should likewise. Pruning of the branches themselves is practical where it is desired to tie the plants up to a stake instead of letting them run over the ground as they usually do. At least three main branches should be left to tie up and the remainder pinched off for this.

**Supporting Tomato Vines.**

Staking is recommended especially for very small gardens where space has to be considered, as they can be set quite near together when tied up to stakes. It is also claimed that earlier and more perfect fruit is produced in this way, and where one is growing for market these two items make a very great difference in the price received for the product. Greenhouse tomatoes are always grown in this way. The vines should be tied loozely to the stake with soft strips of cloth that will not cut them.

However, we who want an abundance of tomatoes to eat on our own table and to can are not interested in the perfect shape and size of our fruit, or even in its extreme earliness as we are in having a great plenty of it. This is especially so as our local climate is not the best for tomato culture and we must encourage production in every way here to secure an abundant crop.

But it is an advantage in every way to keep the vines up a little off the ground. The sun and air can reach the plants better and the fruit is cleaner and surer not to rot in a wet spell.

A trellis may be used of chicken wire, etc., with the plants tied up by cloth strings, or a low frame may be put around them, like barrel staves, held up by legs driven in the ground. The most satisfying ones I ever used were of pieces of lath nailed together square, flat side up, with legs under each corner. The edge of the barrel staves may cut the tender vines. These supports should not be over a foot or so from the ground, with the vines trained over them. They can be put away and used year after year.

We will consider pollenizing tomatoes next week.

Your garden neighbor,
INEZ GAGE CHAPEL.

**MEDFORD MISS OF 3 YEARS PLAYS LEADING ROLE IN MIDGET CEREMONY.**

**JOAN MAXINE DE LOSH AND MASTER DOLPH GUYER, PRINCIPALS IN TOM THUMB WEDDING.**

The wee granddaughter of Sumpter S. Smith, manager of the Medford Mail-Tribune and a prominent member of the republican state central committee, played the leading role in a picturesque Tom Thumb wedding, which was put on recently in Medford as a benefit for the First Christian church. The tiny participant was Miss Joan Maxine De Losh, and she was an exquisite miniature bride. She wore a satin wedding gown and full-length veil and carried a bridal bouquet of diminutive proportions.

The young bridegroom was Dolph Guyer, aged 3. Little Miss De Losh is the 3-year-old daughter of the only daughter of Mr. and Mrs. Smith. A hundred small children of Medford took part in the performance.

# HUSBAND TO STAR PORTLAND GIRL IN PICTURE DRAMAS

**Corrine Barker Henley Is on Honeymoon in Europe; Success Attained in "Shirley Kaye" with Elsie Ferguson and Other Plays.**

**CORINNE BARKER HENLEY, FORMER PORTLAND GIRL, TO STAR AT HEAD OF HER HUSBAND'S COMPANY.**

IN A professional way Corinne Riley Barker, formerly of Portland, who recently married Hobart Henley, motion picture producer, has made rapid strides, both on the regular stage and on the screen. She has appeared in important roles with Elsie Ferguson in "Shirley Kaye," with Florence Nash in "Remnant," in the Hattons' "The Squab Farm," with Julian Eltinge in "On With the Dance," and with "Potash and Perlmutter in Society."

In screen work, in which she is still engaged, Miss Barker has thus far appeared prominently in pictures produced by the Goldwyn company, the Vitagraph, the Fox and other leading concerns. Recently she acted in "The Climbers" the role originally played so wonderfully by the late Clara Bloodgood.

That Miss Barker has been serious in her work is borne out by the fact that shortly after her arrival in New York five years ago she joined a stock company in Toronto, Canada, and went through the grind of rehearsing and playing twice daily a season of repertoire. Another summer she spent in the Keith stock company of Portland, Me., acting principal roles in no less than 14 plays. She gained especial acclaim by her acting of the role in "The Unchastened Woman," which Emily Stevens played in the original New York production. That she is already showing versatility is made clear from the fact that in "It Pays to Advertise," she received great praise for her playing of the part of the French adventuress, most of whose lines were in French. Miss Barker was married a fortnight ago to Mr. Henley, following a romance which began a year ago when she was appearing in Los Angeles in a picture produced by Mr. Henley. Upon their return from Europe, where they have gone on their honeymoon, Mrs. Henley will be starred in a series of pictures to be produced by the new film company of which Mr. Henley is head.

## NAVAL CRUISE ARRANGED

**Two Weeks' Outing Planned for Aberdeen Reservists.**

ABERDEEN, Wash., July 31.—(Special.)—A two-weeks' practice cruise will be given Aberdeen naval reservists in August. The cruise, for which between 35 and 40 men and eight officers will be taken, will cover points between Portland and Seattle. Vancouver the reservists will be given a stopover to allow them to participate in the Washington State Elks' association convention.

The cruise will be made in a destroyer of the latest type, according to Lieutenant H. M. Delanty of this city just returned from a conference with naval reserve officers in Tacoma.

The following Grays Harbor men have signed for the trip: Lieutenant Delanty, Varde Stieglitz, Carl Morck, E. R. Sturtevant, Edward Middleton, Vincent Baer and Ensign Leedham of Aberdeen, Charles Baker and William Hutchinson of Hoquiam.

## CHEHALIS BOY QUITS JOB

**Former Consulate Employe Returns Home to Enter Business.**

CHEHALIS, Wash., July 31.—(Special.) — Jack McCutcheon, who has been abroad for the past four years, has returned to his home at Adna, where he is helping gather in a large crop. Mr. McCutcheon has quit the consular service and expects to engage in business. He was in France for some time prior to the United States entering the war, and later was transferred to Beyrut, Syria, where he left the service to return home. While in France Mr. McCutcheon was vice-consul. While in Syria he was sent to Constantinople and visited Smyrna, Athens and other points of importance.

Three Wonderful
PLAYER ROLLS
From August List

"WHISPERING"—Fox trot
The first chorus is played as a Saxaphone solo, then repeated by full orchestra. $1.25

"LOUISIANA"—Waltz
By the writers of "Hindustan."
A splendid waltz for either singing or dancing. $1.25

"IN SWEET SEPTEMBER"
One of the most melodious of recent Fox Trots, and of irresistible rhythm. $1.25

Special Attention to Mail Orders

Aldrich Player Pianos, $695
Pianolas from $845
Duo-Art Pianos from $1300

Sherman, Clay & Co.
Sixth and Morrison Streets, Portland
(Opposite Postoffice)
SEATTLE—TACOMA—SPOKANE

BALDNESS UNNECESSARY SAYS SPECIALIST

Average Man Pays Too Little Attention to the Care of the Hair and Scalp.

Prof. John H. Austin, over 40 years a bacteriologist, hair and scalp specialist, who now has offices at The Owl Drug Co., points out some of the reasons for an increase in baldness among men.

Prof. Austin is probably right in saying that about one man in every hundred ever thinks about his hair at all, except to comb it two or three times a day. If it falls out he looks anxiously at the falling hair and then promptly forgets it until the next time he uses a comb.

A man will give the utmost attention to his teeth, because he knows that when trouble arises he will have more trouble and probably lose his teeth if he doesn't go to a dentist promptly. But his hair doesn't ache, it just gradually dies, and when it is nearly gone and the roots are dead, he anxiously tries a dozen different remedies at once and then resigns himself to baldness.

Prof. Austin says the use of dandruff cures, mange cures and hair tonics is like taking medicine without knowing what you are trying to cure. The particular trouble with which your scalp is afflicted must be known before it can be intelligently treated.

FREE MICROSCOPIC EXAMINATION of the hair and scalp—both men and women invited—Private Offices at The Owl Drug Co., Broadway and Washington. Hours, 10 to 12 and 2 to 4.—Adv.



Tired Eyes
Lavoptik

Common witch hazel, camphor, hydrastis, etc., as mixed in Lavoptik eye wash, produce quick results when used for weak and tired eyes. One customer was greatly astonished at the QUICK benefit produced by a single application. The witch hazel and camphor soothe and relieve inflammation; the hydrastis and other ingredients have tonic and antiseptic properties. We guarantee a small bottle Lavoptik to help ANY CASE weak, strained or inflamed eyes. Aluminum eye cup FREE. Skidmore Drug Co. and all leading druggists.—Adv.



A home efficiency expert says: "You cannot make successful salads with chea oil" Use imported
Pompeian Olive Oil

LYKO is sold in original packages only, like picture above. Refuse all substitutes.

Summer Lassitude
Sizzling days and sweltering nights wear down the reserve force and leave the mind and body impoverished. Rebuild your energy and restore your ambition with
LYKO
The Great General Tonic
Sold By All Reliable Druggists
Sole Manufacturers:
LYKO MEDICINE COMPANY
New York Kansas City, Mo.

For sale by all druggists, always in stock at Owl Drug Co.



Where Movie Bathing Girls Are Pictured
COLUMBIA BEACH



FREE TO ASTHMA SUFFERERS

A New Home Method That Anyone Can Use Without Discomfort or Loss of Time.

We have a new method that controls Asthma, and we want you to try it at our expense. No matter whether your case is of long standing or recent development, whether it is present as Hay Fever or chronic Asthma, you should send for a free trial of our method. No matter in what climate you live, no matter what your age or occupation, if you are troubled with asthma, our method should relieve you promptly.

We especially want to send it to those apparently hopeless cases, where all forms of inhalers, douches, opium preparations, fumes, "patent smokes," etc., have failed.

We want to show everyone at our expense, that this new method is designed to end all difficult breathing, all wheezing, and all those terrible paroxysms at once.

This free offer is too important to neglect a single day. Write now and begin the method at once. Send no money, simply mail coupon below. Do it Today.

FREE TRIAL COUPON
FRONTIER ASTHMA CO., Room 362K, Niagara and Hudson Sts., Buffalo, N. Y.
Send free trial of your method to:
.....
.....
.....
—Adv.