NEW FROCK HAS GAY, ALMOST BACCHANTE SUGGESTION BUT STILL IT IS SIMPLE

Bodice Has Kimono Sleeves and Youthful, Rounded Neckline—Gathered Skirt Is Slashed Up at Either Side. All Edges Are Finished With Picot.

5165—White Broadcloth Facings Are Very New

4558—Smart Frocks Resemble Kimonos.

OH SO simply made is this frock (5285), yet it has a gay, almost Bacchante suggestion—like the draperies of a dancing figure symbolizing autumn in a mural decoration—because of its clear chartreuse coloring, and its girdle of green leaves and purple grapes. The bodice has kimono sleeves and a youthful, rounded neckline and the gathered skirt is slashed up at either side. All the edges are finished with picot except the neckline which is narrowly piped with the material. Rosettes of chartreuse ribbon trim the skirt.

Straight lines, a narrow sash and elaborate wistaria embroidery give a kimono-like suggestion to this frock (4558) for a young girl; but it is a very smart and authoritative little frock, and quite the last word for spring. It is made of navy blue tricotine and the wistaria embroidery is in shades of violet and mauve. There is a spray of the embroidery on the collar but the sleeves are plain. The front of the waist is slashed and the frock slips over the head, but under the slashed waist is a tucker of shirred chiffon.

White facings that show with an effect of contrast are the rage in Paris now. They were introduced by Lanvin. Here (5165) is an engaging spring frock of navy blue poiret twill with facings of white broadcloth at the neck opening and in the flaring sleeves. The bands of heavy lace on sleeves and tunic are not white, but ecru and a tucker of the ecru lace is set in the bodice front. The drooping dundreary-whisker effect of the hat feathers is the very latest fashion.

Answers To Correspondents By Lilian Tingle.

PORTLAND, Or., Feb. 1.—Will you kindly give, at your earliest convenience, a recipe for Scotch cream cones. The kind I mean are rather rich and made with egg. Thanking you. MRS. E. H.

I HOPE the following are what you want: Rich cream scones (Scotch recipe)—Two cups flour, 3½ teaspoons baking powder, one or two tablespoons butter (or three tablespoons Crisco or similar shortening), one-third cup cream, two small, well-beaten eggs, one-half teaspoon salt. Mix the dry ingredients and rub the shortening into the flour. Mix to a smooth paste with the cream and eggs, reserving about one teaspoon egg for glazing if the scones are to be baked in the oven. Turn out on a floured board and mould lightly into a smooth round flat cake about three-fourths inch thick. Cut across into six or eight triangular pieces, brush with egg mixed with an equal quantity of milk and bake in an oven somewhat less hot than for ordinary baking powder biscuit. Serve hot with butter, with or without marmalade, jelly or syrup.

Some makers add about one teaspoon grated lemon rind. Others add two to four tablespoons washed and dried seedless raisins or currants.

If "griddle cream scones" are wanted bake on a griddle, turning when the under side is a nice even brown. For griddle scones the mixture may be shaped into one or two round cakes (split and cut after baking) or separate triangular scones may be made. These may be slightly thinner than the big round one. A little "knack" is needed for successful griddle scones.

CORVALLIS, Or.—Dear Miss Tingle: I missed The Oregonian which contained the articles on candy making mentioned in the enclosed clipping so you will know which one I mean. And I wonder if you could send them to me. I like home-made candy so much and enjoy making the few kinds I know how to do, and want to learn more. Am willing to pay for the article if you will let me know the price. Thanking you for a reply. MRS. J. L. T.

The candy articles mentioned were published I think in The Sunday Oregonian of November 28, December 5, December 12 and December 19. I cannot send them to you, but I think you could probably obtain them by writing to the business office of "The Oregonian." If you are specially interested in candy making you can probably obtain some useful books from the library in Corvallis.

SILVER CITY, Ida., Jan. 24.—Miss Lilian Tingle: The eggless, butterless, milkless cake I refer to has shortening in it, water, raisins and spices, which are boiled a few minutes, and when cool, flour is added, etc.; brown sugar is used, the proportion is what I want. Would also like coffee cake recipes. "SILVER."

In your first letter you stated that you wished for an "eggless, butterless, milkless cake without fruit" or I should have printed for you a cake of the type given below. Let me know if Mrs. C. E. C.'s cake is not what you want. You might also let me know what kind of coffee cake you are interested in. Plain or rich? Made with yeast, or with a quick dough? With or without fruit or nuts? Otherwise the range of choice is too great. If you watch this column you will probably get a number of suggestions for different plain cakes and coffee cakes; but I shall be glad to try to give you just what you want if you can tell me just what that is.

Milkless, butterless, eggless cake (Mrs. C. E. C.)—1 cup brown sugar, 1 cup water, 1½ cup seeded raisins, ½ cup lard, ¼ grated nutmeg, 1 teaspoonful cloves, 1 teaspoonful cinnamon and pinch of salt. Put the above in pan, boil 3 minutes, when cool add 1 level teaspoonful soda (dissolved), 2 rounding cups of flour (2½ cups probably), ½ teaspoonful of baking powder; bake in rather slow oven; add ½ cup of nut meats if desired.

MARSHFIELD, Or., Feb. 1.—Dear Lillian Tingle: Noting the inquiry in past issue of The Sunday Oregonian for a "milkless, eggless, butterless cake," would I be presuming to give you the one I use? And the address of a professional cake-maker is Mrs. Grace Osborn, Bay City, Mich. Was hoping I would get your recipe for "chicken tamales." If you please this letter is not for publication, though it may help in a small way. MRS. C. E. C.

Many thanks for your recipe given above. I thought perhaps after all you would not mind having your letter published if I give only your initials, as that is the only way I can give the address you quote to the correspondent who was interested in cake baking.

Following is a "small quantity" recipe for chicken tamales to serve four people. Other meats may be used instead of chicken if desired:

Chicken Tamales—Meat from one-half boiled chicken, 1 clove garlic (or 1 medium-sized onion), ⅛ teaspoon cayenne (may be omitted if milder seasoning is preferred), 1 teaspoon salt, 1 cup corn meal, 2 or 3 Spanish peppers or 1 or more teaspoons Spanish pepper powdered or chili powder as preferred, 1 or two tablespoons tomato puree or tomato catsup if liked, a few ripe or stuffed olives (may be omitted), a number of clean dried corn husks. Chop the chicken and season it to taste with the very finely chopped onion or garlic, salt, cayenne and Spanish pepper. Cook the corn meal to a very stiff mush, using as "wetting" the broth in which the chicken was boiled. Season the tomato puree or catsup to taste with Spanish pepper. Soak the corn husks in hot water until flexible. Stone the olives if ripe olives are used. Form the prepared meat around the olive in a meat roll about 2 inches long and ¾ inch in diameter. Take a large heaping tablespoon of the stiff cornmeal mixture, pat it out flat and cover the chicken roll with it, putting a little of the tomato sauce over the chicken before enclosing it. Drop each tamale as prepared in the scalded corn husks, putting one leaf over another until a firm roll is made and tying each end neatly with string. Cut off the ends of the husks, allowing them to project about one inch beyond the string. Cover the rolls with the broth in which the chicken was boiled. The chicken bones may be used to keep them from touching the bottom of the kettle. If liked, an onion and one or two sharp little Spanish peppers may be added to the broth. Boil 15 minutes.

Many variations are possible in the seasoning and garnishing of the meat roll and of the sauce. A little chili sauce, for instance, may be added to the meat, and the meat itself may be pork, mutton or beef.

If corn husks are not available, line small cups or individual molds (well greased with the cornmeal mixture), then put in the prepared meat and sauce (if sauce is used), cover with the cornmeal mixture, then put on a cover of greased paper (or a lid if available) and steam 30 or 40 minutes. Turn out of the mold and serve with tomato sauce seasoned with Spanish pepper or with Spanish sauce made as for a Spanish omelet.

PORTLAND, Or.—Will you kindly give directions for making cornflake macaroons? Someone gave me a recipe some time ago, but I seem to have lost it; also would like a recipe for rhubarb pie, made with egg and cracker crumbs. Thanking you in advance. INTERESTED READER.

I hope the following are what you want. If not, please write again:

Corn Flake Macaroons—Three egg whites, one cup sugar, one cup chopped peanuts, one-half cup grated or desiccated cocoanut, four cups corn flakes, one-fourth teaspoon salt. A few drops almond flavoring if liked. Beat the egg whites until stiff enough to give a clean cut with a knife. Fold in the sugar (to give a stiff, glossy mixture), then fold in the other ingredients. Drop heaping teaspoonfuls on a baking sheet covered with greased paper. Bake in a rather slow oven.

A somewhat similar type of "mock macaroon" may be made by using instead of the corn flakes about one and one-half cups dried and sifted bread crumbs that have been dried in a slow oven to an even pale-straw color.

Rhubarb Pie (with egg)—One cup finely sliced rhubarb, one egg, one cup sugar, two common soda crackers rolled fine and sifted, two teaspoons butter, one-fourth teaspoon salt, a grating of nutmeg. Beat the egg thoroughly, mix in all the other ingredients except the butter. Turn into a pie plate lined with any good pastry, wet the edges of the undercrust with cold water and cut strips of pastry about three-fourths of an inch wide, laying them across to make a lattice. Dot with bits of butter between the cross bars. Bake about one-half hour, using the greatest heat at first to cook the undercrust thoroughly, and then moderating the heat so as not to overcook and curdle the filling. If you had in mind a fluffy filling, please write again.

QUERIES ABOUT DRESSMAKING ANSWERED BY MADAM RICHET

All Letters Received Asking for Information or Seeking Solution to Problems Carefully Considered and Replied To.

Queries concerning dressmaking will be answered in The Sunday Oregonian each week by Madam Richet. Your problems will be carefully considered and promptly replied to. Address letters to Madam Richet, dressmaking editor, The Sunday Oregonian. Letters received by Tuesday will be answered the following Sunday. Replies will be made only through these columns.

BY MADAM RICHET.

SEASIDE, Or., Jan. 31.—Dressmaking Editor, Oregonian: Will you please tell me through The Oregonian what makes collar on waist like picture always fold and wrinkle in back, also how to fix over several ready-made waists which have this fault? Your department in The Oregonian is surely a help to us small-town dressmakers. Thanking you,

FANNIE R. RUBENS.

Fannie R. Rubens, Seaside, Or.—The collar wrinkles in the back because cut on wide straight line, but in type of collar inclosed is perfectly correct to have the folds. However, to alter collar now made up, cut out collar at the back to half way down the front, and this will relieve the fold condition; but in cutting a new collar slash the pattern at shoulder line and spread until you have desired effect and you will find an absence of folds or wrinkles; also please notice that collar pattern now has a curve which fits over shoulder.

Portland, Feb. 1.—Dear Madam Richet: I am making myself a navy blue serge dress and I want to trim it with some pretty contrasting color, but am a little undecided as to just what colors look well with navy blue. I had thought of using gray or alice-blue. Would either of these colors be all right, or could you suggest something that would be more harmonious?

Is a white collar of cotton material suitable for a woolen dress?

What kind of material would you suggest for a winter coat? I want something that is durable and not too heavy. Very truly yours H. E. K.

Mrs. H. E. K.—Your combination of blue and gray is most harmonious and very popular just now. For your woolen dress a collar of organdy or batiste is in excellent form and splendid for the lighter effect needed in spring and summer. Woolen velours, duvetyne or Bolivia are excellent materials for coats.

Portland.—Dear Madam: Kindly advise as to the possibilities of a suit skirt of tricotine. It is 1½ yards wide with a seam on either side and has inset pockets in front. The jacket is as good a new and in good style. Shall I get goods and make a new skirt or can I fix this? I also have a black velvet jacket, trimmed in astrakan which has no lining or vest. I took the vest and made insets for the sleeves so they are long and bell shaped. The jacket is Eton style with astrakan belt; the skirt back is shorter than the fronts. What are the possibilities of this white elephant? I read with much interest your suggestions and helps to others and get much help. Thanking you in advance, sincerely yours, X. Y. Z.

X. Y. Z.—If your skirt is not too worn you can use same. Have it steamed, cleaned and pressed. The skirts are wider and yours is not too wide, but should you prefer narrower straighten line at seams. Should you decide upon a new skirt, a plaid or small check (the latter are newer) would give you a good-looking outfit.

With the coming of the warmer season why think about your velvet until fall, at which time you can combine with same fabric or some other and have a dress for that season.

Kalama, Wash., Jan. 27—Madame Richet, Portland, Or., Dear Madam: Will you please offer a few dress suggestions for me? I am 33 years old, have dark brown hair and clear brown eyes, rather sallow complexion and am 5 feet 7 inches tall, weight 118 pounds. What color and kind of material would be most becoming to me? Would a gray satin be suitable and what would be best combined with it? Will you offer a suggestion as to the best style for my height and weight? Thanking you in advance for the help and trusting an early reply through the columns of the Sunday Oregonian, yours respectfully,

MRS. MAYME SMITH.

Mrs. Mayme Smith, Kalama Wash.—With your brown hair and eyes I would suggest (if selected with care) some shades of brown, taupe, blue, henna, lavender. Woolen materials with a twill seem most popular. Taffeta, satin, also foulards, are very desirable for summer wear. A gray satin with your coloring would not be becoming unless very light—a pearl gray and use coral or geranium in combination to give the needed touch of color, which will reflect light to your face. With your height and weight the very popular overblouse and rather full skirt or tunic would be excellent for you.

Disk patterns done in coral or geranium and placed here and there on your skirt or tunic would be charmingly pretty, also touches of same on your waist.

Dear Madam Richet: Will you please give me directions for making wax beads in various colors? Thanking you in advance, hoping to find the advice asked for in next Sunday's Oregonian, which will be February 13. W. A. M.

W. A. M.—I regret that I am unable to give you information regarding wax beads, and I trust that readers of this department who are familiar with process will contribute information through this column.

Madam Richet: I have received your answer to my letter but I neglected to ask one question. What color do you consider best for a traveling dress? Do you prefer a draped or tunic skirt for a woman of my age and height? MRS. W. M. M.

Mrs. W. M. M., Rock Island, Ill.—Why not choose a becoming shade of blue and have a straight tunic, which is far more practicable for traveling than a draped skirt?

Elma, Wash., Jan. 25.—Dear Madam Richet: A friend of mine is about 5 feet 3 inches tall, is very short-waisted and weighs about 170 pounds. She has small feet and hands. Please tell me what type of dress is most suited to her. She has had three of late with tunics. This friend is getting on toward middle age. Could she wear the long-waisted models? Her waist measures 34 inches and I do not think she is much larger three or four inches below the waist.

Now for myself. I am thinking of making a pongee for myself for spring and summer wear. I am fair. With what color should I trim it? I am 34 years of age, weigh nearly 150, bust 40 inches, waist 28 inches, height 5 feet 5½ inches. What style should I choose? Sincerely,

MRS. P. M. S.

Mrs. P. M. S., Elma, Wash.—The long-waisted type is splendid for your friend.

In combination with pongee, either jade, Chinese blue or brown would lend a happy effect and in keeping with your coloring. The overblouse effect and plain skirt with full tunic or plain skirt with deep side pleats or tucked across panel would be good and practical.

Salem, Or., Feb. 7.—Dear Madam Richet: I am inclosing a sample of my silk dress I wish to make over into a best dress. The skirt is four yards around the bottom, 43 inches long and made with seven gores. The waist has two shoulder plaits slanting in toward the waist line, both front and back, with a seam down the middle of the back, and has a plain panel vest in front with high standing collar. The sleeves are full leg of mutton with deep cuff and a crush belt or girdle. It is made with the blue side out and finished with five rows of close stitching and molded buttons to trim of about this size.

Do you think I could straighten the gores of the skirt and lay pleats over the seams, stitching down to yoke length and still have a wide enough skirt? Would it be all right to use chiffon or georgette of blue or green in panel effect on the skirt and in some way to trim the waist with a touch of hand embroidery on same? What colors would you use for embroidery? I was slender when this was made and about 32 bust; now I am 36 bust and middle age, weigh about 135 pounds and am 5 feet 3 inches tall.

I would greatly appreciate your ideas of making the whole dress. Sincerely,

MRS. M. A. L.

Mrs. M. A. L., Salem, Or.—By raising your skirt you can have sufficient fullness to produce pleated skirt, but I suggest that you make a plain skirt from 6 to 8 inches from floor, using the green side out, over which have a tunic of blue georgette (to match your material). Make your camisole of your material; a waist and sleeves of blue georgette; all bindings to be made of your materials—green side out. You will have sufficient material to have a generous girdle with ends dropping from side or back, whichever is the more becoming. You can greatly enhance the beauty of your gown by the use of picot-edged pleatings of your silk used in disk shape and placed here and there on your tunic. Have slight blouse and long effect in your waist and by all means use the green out. The use of steel blue beads and steel beads would be charming as an added touch. The unusual quality and coloring of your silk makes possible a really beautiful gown.

North Bend, Or., Feb. 1.—Dear Madam Richet: I have been reading your most helpful hints on dressmaking every week so thought I would write and ask you for some suggestions in making over a dark brown suit into one-piece dress. The goods is wool poplin and skirt a common two-piece and high waist line. Jacket is loose fitting and has one box plait in center back and one about half way up each front side and has little roll collar. What would be a good way to trim it and what's the proper length of skirt now? Am. 5 feet 3½ inches tall, weigh 115 pounds, 36-inch bust, 23 years old and brown eyes and hair. Thanking you in advance for same I am, yours truly

X. Y. Z.

X. Y. Z., North Bend, Or.—Your brown poplin suit will make up well as a dress, but suggest the overblouse type of waist rather than the one piece, although you can have same if you prefer. As a trimming combine with satin or taffeta for use of collar or bindings in self shade; tan or henna also, should you not care for the above trimmings; braid or embroidery in colors before mentioned. Skirts are from 6 to 8 inches from floor, according to the most becoming length.

Feb. 6.—Dear Madam Richet: I bought a ready-made coat of inclosed material for my 14-year-old daughter. It has a small fur collar which I'd like to remove and put on one of the new big collars for spring. What color and material would be suitable for collar? Will be very grateful for advice. Yours very truly,

MRS. T. SULLIVAN.

Mrs. T. Sullivan.—Any soft material of silk makes a very pretty collar for the use of which you speak. A gray bengaline or faille would be a delightful combination.

Cottage Grove, Or., Feb. 6.—Dear Madam Richet: Would you kindly suggest two colors to be used for embroidering design on a one-piece dress like the sample of material inclosed. Also would yarn be the best to do the embroidering with?

MRS G. R. E.

Mrs. G. R. E., Cottage Grove, Or.—Yarn or rope silk would be good with your sample, which color would combine well with gray, henna, tan and even lavender. Gray, however, is the color of the season and would advise this as your predominating note.

Millions Have Weak Eyes And Do Not Know It

How to Test Your Eyes And Strengthen Them

Weak Eyes and Poor Eyesight Rob Millions of People of Much Happiness and Their Full Measure of Success.

Doing your daily work with weak eyes is like eating with poor teeth—difficult, if not actually painful. But the one whose eyes ache, or water, or cause headaches is not so unfortunate as the one who has weak eyes and does not know it—and there are millions of them. Weak eyes can be made to do their work in every case. You can quickly test your eyes in the following ways: If the printed page blurs; if reading or close work tires your eyes or gives you headaches; if your eyes water or look red and inflamed they need attention. To good eyes with perfect sight the printed page looks black in ordinary light—and the blacker it looks the better. To weak eyes it blurs or looks gray and faded and is not so easily read. There are a thousand different shades of color between the deep black of perfect sight and the blur that makes it impossible to read without glasses.

There is, according to Dr. Lewis, hope for those who wear glasses or are victims of eyestrain and other eye weaknesses, and this hope is found in the Bon-Opto method. Many whose eyes were weak or failing say they have had their eyes restored through the Bon-Opto principle. One of these grateful ones says: "I was almost blind, could not see to read at all. Now I can read everything without any glasses and my eyes do not water any more. At night they would pain me dreadfully; now they feel fine all the time." A lady who used it says: "The atmosphere seemed hazy with or without glasses, but after using Bon-Opto for fifteen days everything seemed clear. I can even read fine print now without glasses."

It is believed that thousands who wear glasses can discard them in a reasonable time and multitudes can so strengthen their eyes as to be spared the trouble and expense of getting glasses. Eye troubles of many descriptions may be wonderfully benefited and eyes strengthened in many instances in the following simple way—Go to any drug store and get a bottle of Bon-Opto tablets. Dissolve one Bon-Opto tablet in a fourth of a glass of water. With this liquid bathe the eyes as directed. You should note your eyes clear up perceptibly from the very start and inflammation quickly disappears. When your eyes bother you even a little bit take steps to strengthen and preserve them without delay. Do not neglect them. Many now beyond hope-some actually blind—might have been saved if they had cared for their eyes in time.

NOTE: Physicians and eye specialists prescribe Bon-Opto as a safe home remedy in the treatment of eye troubles and to strengthen eyesight. It is harmless to the most sensitive eyes and may be used freely. Ask any one of the million who use it.—Adv.

HOW WOMEN OF MIDDLE AGE

May Escape the Dreaded Sufferings of That Period by Taking Mrs. Block's Advice

Hopkins, Minn.—"During Change of Life I had hot flashes and suffered for two years. I saw Lydia E. Pinkham's Vegetable Compound advertised in the paper and got good results from taking it. I recommend your medicine to my friends and you may publish this fact as a testimonial."—Mrs. ROBERT BLOCK, Box 542, Hopkins, Minn.

It has been said that not one woman in a thousand passes this perfectly natural change without experiencing a train of very annoying and sometimes painful symptoms. Those dreadful hot flashes, sinking spells, spots before the eyes, dizzy spells, nervousness, are only a few of the symptoms. Every woman at this age should profit by Mrs. Block's experience and try Lydia E. Pinkham's Vegetable Compound.

If you have the slightest doubt that Lydia E. Pinkham's Vegetable Compound will help you write to Lydia E. Pinkham Medicine Co. (confidential) Lynn, Mass., about your health.

DRINK HOT TEA FOR A BAD COLD

Get a small package of Hamburg Breast Tea at any pharmacy. Take a tablespoonful of this hamburg tea, put a cup of boiling water upon it, pour through a sieve and drink a teacupful at any time. It is the most effective way to break a cold and cure grip, as it opens the pores, relieving congestion. Also loosens the bowels, thus breaking a cold at once.

It is inexpensive and entirely vegetable, therefore harmless.—Adv.

Her Secret of Beauty

A woman universally admired for her beauty once said: "It's health that makes the complexion clear and keeps one looking well and feeling young. Guard your health and you will have less use for cosmetics." Surely advice that any woman might follow.

LYKO
The Great General Tonic

is a positive boon to women who feel the strain of social or household duties or who are not naturally strong. A beneficial laxative tonic prepared from pure drugs of high therapeutic merit, it improves the appetite, regulates the bowels, aids digestion and thus helps to keep the body in a normal, healthy condition—which means better looks and the cheerful spirits which make a pleasing, popular personality.

A Pure Medicine

Lyko is compounded by expert chemists from an old reliable formula in laboratories where every sanitary condition prevails. Every bottle is tested before shipment and the purchaser is assured of getting absolute purity.

Ask Your Druggist

All reliable drug stores keep Lyko. You get it in the original packages only, thus being assured of obtaining the genuine.

Sole Manufacturers

LYKO MEDICINE CO.

New York Kansas City

For Sale by All Druggists, Always in Stock at Owl Drug Co.

When Grandmother Was a Girl

HOOP skirts were worn by those who first asked the druggist for, and insisted on having, the genuine Golden Medical Discovery put up by Dr. Pierce over 50 years ago. Dress has changed very much since then! But Dr. Pierce's medicines contain the same dependable ingredients. They are standard today just as they were fifty years ago and never contained alcohol.

Dr. Pierce's Golden Medical Discovery for the stomach and blood cannot be surpassed by any tonic and alterative today.

When you feel "all out of sorts"—your vitality at a low ebb—the blood becomes surcharged with poisons! The best tonic is called Dr. Pierce's Golden Medical Discovery. It puts vim, vigor, vitality into the blood. Try it! All druggists. Liquid or tablets.

Danderine is "Beauty-Tonic"

Immediately after a "Danderine" massage your hair takes on new life, luster and wondrous beauty, appearing twice as heavy and plentiful, because each hair seems to fluff and thicken.

Don't let your hair stay lifeless, colorless, plain or scraggly. You, too, want lots of long, strong hair, glistening with beauty.

A 35-cent bottle of delightful "Danderine" freshens your scalp, checks dandruff and falling hair. This stimulating "beauty-tonic" gives to thin, dull, fading hair that youthful brightness and abundant thickness. All drug counters sell "Danderine."—Adv.

Mother! Look at Child's Tongue

Give "California Syrup of Figs" only—Say "California"

If your little one is out-of-sorts, half sick, isn't resting, eating and acting naturally—look, Mother! see if tongue is coated. This is a sure sign that its little stomach, liver and bowels are clogged with waste. Give a teaspoonful of "California Syrup of Figs" and in a few hours all the constipated poison, undigested food and sour bile gently pass and you have a well, playful child again. Mothers can rest easy after giving this harmless laxative because it never fails. Children dearly love its delicious, "fruity" taste. Full directions for babies and for children of all ages printed on each bottle. Beware of counterfeits. Mother, you must say "California." If you don't say "California" you may get an imitation fig syrup.—Adv.