

ERS, FRARY & CLARK, NEW BRITAIN, CONN. "Cutlery that Cuts" THE blades of UNIVERSAL Shears are made of overlaid crucible steel, expertly forged, highly tempered and evenly ground. They are so well matched that they shear through heavy fabric with the same precision as in cutting silk. For over half a century UNIVER-SAL cutlery has been made by master cutlers, working for a standard of excellence which gives you beautifully finished cutlery that holds its edge-quality at its best, service at its longest. Although the quality is better than ever, to-day's prices for UNIVERSAL cutlery are lower than for years. Whenever you buy cutlery, it will pay you to insist on the UNIVERSAL trade mark. There are complete kitchen sets and table services now available with Resistain steel blades, found only in UNIVERSAL ware. Resistain cutlery will not rust, stain, or change color from food or fruit acids. Kitchen knives priced from 25c to 75c each; cook's knives 50c to \$1.25; table knives \$7.00 to \$25.00 per dozen. Carvers, per set of 3, from \$2.50 to \$35.00;UNIVERSAL Shears from 85c to \$3.00. All Good Dealers Carry UNIVERSAL LANDERS, FRARY & CLARK NEW BRITAIN, CONN. Master Cutlers for Over Half & Century

Anchovy essence, 1 clove garlic, sliced this; 4 tablespoons flour, lemon juice. Simmer the flish stock and glare the onions and the garlic, tossing the about to keep them from be-coming too brown. Cover and allow the flour, sitring and cooking it; the nature of the onions, blending all to the onions, blending all to the onions, blending all to the the onions, blending all to the the onions, blending all to the the onions in butter, clove of garlies onions, signmer together and sensor. Torselies Bauce-i pint Brown sames, the state brown sames, them ald the signmer the brown sames and the dist to the brown sames, them ald the to the onions in butter, and lemon butter, brown sames, them ald the to taste. The sensories in the term and the to the sensories and sensor. Torselies Bauce-i pint Brown sames, the state brown sames, them ald the to the onions differ and sensor. The torse to the town sames, the and the time one of certain natural butch and American Interests are town to the brown sames, and tows garling the process serious atten-tion. Mrs. F. G. Norman

Simmer the brown sauce and to mato pures together. Melt the but-ter and fry the onion and garlic colorlessly until cooked, then add the mushrooms and cook them. Add Add these to the brown sauce and sim mer all together until proper con



ALMOST every one knows that Sage Tes and Sul-phur, properly compounded, brings back the natural color



DERISH the thought of sending down in proper school-boy fashion Parking the thought of sending down in proper school-boy fashion, the small boy off to school in anything but truly masculled togs! His spic-span new school suit, which makes him feel like a real man setting forth on the educa-tional career, will do much to help him over the difficult first week. Not only the grown-up girl wears

tional career, will do much to heip him over the difficult first week. For the little chap starting at the bottom of the education ladder this septamber is the plotured suit, suf-ficiently masculine to satisfy his charming to please his doting par-ent who hates to lose her baby and been him turn all at once into a big rough school boy. The cunning blouse and breeches are of outford fied middy collar arrangement in blue cloth with white braid trim-ming. Ribbed wool stockings rolled

OYSTERS MAY BE PREPARED

IN MANY PALATABLE FORMS

of Numerous Dishes in Hands of Experts.

milk or cream, bread crumbs, finely iffed. Put oysters in a strainer and drain off the juice. Dip each oyster has been lightly salied, then in the has been lightly salied, then in the has been lightly salied, then in the has been an olled baking pan and strew the mined bacon over them. Bake in a very hot oven six to eight in a strainer, the state of the size and jabot sets that may be slipped out for separate laun-being fings are pictured. The collar and jabot sets are of sheer hundker-her made distinctive with dainty to the trice of these pretty in the same until edges curl. Heat the fluer, siir and cook together, adding the hot milk and the oyster in the same until edges curl. Heat the fluer, siir and cook together, and the blowse to set that are of of organity with trimming of the fluer, siir and cook together, and ing be hot milk and the oyster in the same until edges curl. Heat the fluer, siir and cook together. All the fluer, siir and boutse is of hand-ther the fluer, siir and cook together. All the dial in drawnwork effect arrow braid in drawnwork effect and ing the hou milk and the oyster in the same until edges torl. Heat boutse and shifter the milk, melt the butter and sift in the fluer, siir and cook together. adding the hou milk and the oyster in the same until edges curl. Heat the fluer, siir and cook together. All the fluer and simmer together with a massive silver silden the handle. The big bag in the cen with a massive silver silden the bad, and the handle. The big bag in the cen the handle row massive silver silden the bionse. The buitterfly bag, with many tri-and the bioty sit a sitill grow The milk, melt the butter and sift in the flour, stir and cook together, adding the hot milk and the oyster indice, whisking until it is very smooth. Add the cream, the oyster and season. Serve on hot buttered toast. Scalloped Oysters in Shell of Ramekin.—Prepare as for creamed oysters. Place mixture in scallop shell or in ramekins and put a layer of buttered (or olled) soft bread crumbs over the top. Grated cheese may be mixed in with the crumbs. If liked. A potato border may be piped on through a pastry tube. Balke in a hot over for ten minutes. Scalloped oysters No. 2—1 pint

may be mixed in with the crumbs. if liked. A potato border may be piped on through a pastry tube. Bake in a hot oven for ten minutes. Scalloped oynters No. 2—1 pint oynters, 1 cup thick white sauce, Veloute acidity, yet not sour. There are Piace a layer of bread crumbs in bottom of the ramekins or a ginss baking dish, then a layer of the which have been mixed either with which have been mixed either with which have been mixed either with out sauce the the bread crumbs, which have been mixed either with out sauce the the bread crumbs, which have been mixed either with out sauce the the bread crumbs, which have been mixed either with out sauce the the ingredients all together and set on lee until ready to serve. Mattre the butter as for a cake, adding the lemon juice, served. Mattre the butter as for a cake, adding the lemon juice of the sauce, but this has been found the most simple and successful one for the housewife to follow. Horseradish sauce, cold—% cup may somale. Mix the ingredients all together and set on lee until ready to serve. Mix the ingredients all together and set on lee until ready to serve. Mix the ingredients all together and set on lee until ready to serve.

on the side. Further recipes for oyster dishes will follow next week. Egg sauce-2 cups milk. 3 tablespoon oil, 1 tablespoon butter, 2 hard-bolied eggs, mineed; 4 tablespoons flour, 2 tea-spoons flour, 2 tea-theat the milk and cream. Melt-half the butter, stir in the flour, cook together, add hot milk and whisk until very smooth. Blend in the flour, cook together, add the sauce 1 cup thick cream, whipped. Mousselins sauce-1 plnt Holjandaises sauce. 1 cup thick cream, whipped.

Mousseline sauce-1 pint Hollandaise auce, 1 cup thick cream, whipped. Fold together.

Horseradiah sauce, hot-1 cup milk, Li cup strong fish stock, 3 tablespoons oll, 2 teaspoons lomon julce, 2 table-spoons grated horseradiah, 3 tablespoon flour, 1 tablespoon butter, sait and marfika. Bivalves Found on Pacific Coast Always Delicious and Are Medium

BY EVELENE SPENCER. Pick Cookery Expert United States Burgent of Fibbaries and Seniar Author The Cookery. The States. On the western coast there are two species of commercial im-Oyster cocktail, No. 1-6 small system, corporated, Draw, aside from the

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and complexion your mirror will reveal to you after using Gourand's Oriental Cream for the first time. Send 15c. for Trial State FERD. T. HOPKINS & SON New York New York Gouraud's

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Bé

Fat

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regulated and her suffering ceased. I hope this statement will help other girls who have the same trouble my daughter had."--Mrs. F. G. Nor-man, 134 N. 16th St. Get Dr. Plerce's Favorite Pre-scription today from your neigh-borhood druggist, in tablats or liquid, or write Dr. Pierce Presi-dent Invalids' Hotel in Buffalo, N. T. for free confidential, medical advice. Enclose 16c if you desire a trial pkg. tablets--Adv.



are not tried the new as way, by all means d again use The curies If you have not If you have not tried the new wa the adimetries way, by all means do a whether your hair be long or bobbe You'll sever again use the runne heated from The curliness will apper so perfortly natural and the hair w be so beautifully leatrons. Instead dried and parched. Thus liquid elimetic serves also as a beneficial dreasing fo the hair. It is neither stocky nor aveas but quite pleanant to use. It should be applied with a clean tooth brush befor Lireugh the hair from root to Up. The hair will have the lovellest our and waves imaginable in three hours an it will be easy to manage, no matter how you do it up. A few ounces of the liquid from your druggiet will last long time.—Adv.

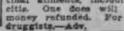
A Changing World

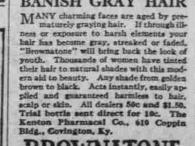
"We are living in a changing world. I never thought I could ever No more squessing and pinching to get rid of those unsightly blam-ishes, blackheads. There is one sim-ple, safe and sure way to get them out and that is to dissolve them. Get about two ounces of calonits powder from your druggist-aprinkie brinkly over the blackheads for a levery blackhead will be gone. Pinching and squeezing out black-heads make large powes and you cannot get all of the blackheads out this way-while this simple appli-cation of enionits powder and water dissolves avery particle of them and leaves the skin and pores in their matural condition.—Aux. trouble.



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