TURKEYS, GEESE, DUCKS AND SUCKLING PIGS WANTED


Hotel Washington



| The munlicipal authorities of Berlin | At the Ohio state experiment sta- |
| :---: | :---: |
| have forbldden men to smoke while | tion, at Wooster, the crops have aver | driving automobiles, ruling that many

accidents have been due to the prace
tice.

## Tackle Catarth Now Be Free All Winter

## Avoid Colds, Stall Peeumonia, Keep Your Mose Clear and Your Throat Free.



ALL WORTHY A TRIAL ISHES POPULAR IN MEXICO M
BE APPRECIATED HERE,
 fressing: Five small green onions,
five apples that have been bolled and mashed through a colander, tour
ounces or ham ounces of ham cut into colander, fols, four
per and salt. Fry this all together per and salt. Fry this all together
until done, stuft the turkey, put back
in pot and boil until done. Remove from pot; have ready a large, deep
vessel tm which there is bolling lard
Put in the turkey, and turn freauently Put in the turkey, and turn frequently
so that it may be brownied on all sides.

Date Biscuits.
Mix and sift two cups of pastry
flour, four teaspoons baking powder, and one-halt teaspoon salt Work tin two tablespoons butter, then add grad-
ually three-fourth cup of milk. Toss
onto floured boll onto floured board, roll to one-third Inch thickness and shape with small,
round cutter, first dipped in four. On half the pleces place a date from
which the stone has been removed brush round edges with melted but.
ter, cover with remaining pleces, press edges firmly together, place in but.
tered pan and bake in a hot oven
trom 12 to 15 minutes. Lamb Kidneys With Bacon. Split six kidneys in halves and re
move the thin outer skin. Fry six
sllices of bacon untll cris. silces of bacon untll crisp. Remove
them from the fat and keep hot. Dip them from the fat and keep hot. Dip
the kidneys in flour and brown quick-
ly on both sides in the y on both sides in the bacon fat.
When brown add hot water to nearly cover, a a tablespoon of tomato ketchup.
a tableespoon of table sauce, and sook
for five minutes, keeping them just
jelow the buter Or five minutes, keeping them Just
below the bollng polnt. Serve on a
hot platter, with the bacon as a garn
lah. Jam Roll. Two eggs, tham Roil. weght in flour and
butter and not quite in powdered butter and not quite in powdered
sugar, two teaspoons of baking pow.
der. Rub butter, mix Ingredients. Sug. Rub butter, mix making pow.
der.
dastly eggs. Bake ten minuts, lastly eggs. Bake, ten minutes, spread
on buttered paper, then sprend fam and roll.
When Beating Eggs.
When beating the whites of When beating the whitess of eggs
always add a plinch of cream of tartar aways add a pinch of cream of tartar
when they are about half beaten.
This is excellent, as it keeps the eggs This is excellent, as it keeps the egs
trom falling before being used. Maple Candy. Maple Candy,
One cup powdered sugar, one-halt cup maple sirup, one-fourth cup
cream. Boil until a Boft ball to formed
in cold water. Take from the stove and strir in one-half cup nut meats, stir until creamy,
on buttered paper.
To koent tea pote Pots.
used that are seldom
unelling musty wipe wipe them
out very dry after using and put used trom smelifg musty, wipe them
out very dry atter using and put a
lump of loat sugar tnilde, leantous out very
lump of
Hd open.

 WIINCHESTER
"REPEATER Smokeless Powder Shells
These shells cost a little more than black powder loads,
but for bird shooting they are worth many times the difference, as there is no smoke to hinder the second barrel. They are
by far the best. low priced smokeless load on the market. When you buy, insist upon having them. THE RED M BRAND T


PINK EYE
 SPOHN MEDICAL CO., Chemists, Goshen, Ind. As an additionnl safeguard agains
tcebergs one transatlantic passenger Her Cousin-Maud is always very
positive in her assertions.
Refected Suitor-Y steamer is carrying a ${ }^{72,000}$ candle-
power Reaceted suitor-Yes, she was even
prange of five milles.

## Noman is Stronger Than his Stomach <br> $\qquad$







## Dr. Pierce's Golden Medical Discovery


 some neighbor can tell you of the good ivery hata done



