

POULTRY and Dairy Produce
of all kinds wanted. Write for our
CASH OFFER
Pearson-Page Co. PORTLAND OREGON.

SECOND-HAND MACHINERY
Bought, sold and exchanged; engines, boilers, sawmills, etc. Send for Stock List and Prices.
THE J. E. MAITIN CO., 80 1st St., Portland, Or.

HOLMES BUSINESS COLLEGE
The school that gets you a good position.
Thousands of Graduates
NONE IDLE
FREE INFORMATION
Washington and 16th Sts.
PORTLAND, ORE.
OLDEST MOST MODERN

BLACK LEG
LOSSES SURELY PREVENTED
By Cutler's Blacking Pills. Leg-
gins, fresh, reliable, preferred by
Western stockmen because they pro-
tect where other "vicious" folk
write for booklet and testimonials.
10-cent pills. Blacking Pills \$1.00
50-cent pills. Blacking Pills 4.00
Use any injector, but Cutler's best.
The superiority of Cutler's products is due to over 14
years of specializing in vaccines and serums only.
Insist on Cutler's. If unsatisfactory, order direct.
THE CUTLER LABORATORY, Berkeley, California.

Business Hint.
First Beggar—Want to buy my car
for \$200?
Second Beggar—Can't afford to run
it.
First Beggar—But after you buy it
you'll look no blame and you'll make
more money.

YOUR OWN DRUGGIST WILL TELL YOU
Try Murine Eye Remedy for Red, Weak, Watery
Eyes and Granulated Eyelids; No Stinging—
Just Eye Comfort. Write for Book of the Eye
by mail free. Murine Eye Remedy Co., Chicago.

The Advantage of Egotism.
He—The Bighedde is always think-
ing of himself.
She—Yes. In that way he always
avoids having much on his mind.—
Boston Transcript.

SUCCESS—
Depends Upon Your Training
Our courses in Shorthand, Pen-
manship, Business Training and
Telegraphy will equip you for a
successful business career.
FALL TERM SEPTEMBER
Behrke Walker
BUSINESS COLLEGE
Fourth Street, Near Morrison, Portland, Or.
We Guarantee Positions for All
Our Graduates.
Write Us, No Trouble to Answer.

Reverse Action.
Pat—Kehoe gave a dermatologist
\$20 for changing his pug nose into a
Gracian nose!
Mike—He did?
Pat—He did! Next day Callahan
knocked it back into a pug nose agin
for nothing at all!—Kansas City
Times.

Putnam Fadeless Dyes color
more goods than others.

War has one advantage over peace.
In Germany nobody questioned the
justice of mobbing an unsatisfactory
orchestra.

Too Easy.
"Have you been able to meet all the
demands of your creditors?"
"Meet them! I haven't been able
to avoid them."—Buffalo Express.

It looks as though some of those
French novelists and pugilists were
getting a pile of cheap publicity out
of enlistment.

Rheumatic Throat
Is Common Trouble
Should Be Treated in Blood
To Prevent Recurrence.



There are successful gargles that stop
soreness in the throat, but to prevent their
inevitable return, the blood must be put in
order. The best remedy is S. S. S., as it
influences all the functions of the body to
neutralize the irritants or waste products
and to stimulate their excretion through
the proper channels.
Rheumatic sore throat is a dangerous
infection, as it means that the blood is
loaded with more uric acid than the kid-
neys can excrete, and may thus lead to
serious general disturbances.
The action of S. S. S. stimulates cellular
activity. It prevents the accumulation of
irritants in local spots. It enables the
arteries to supply quickly the new red
blood to replace worn-out tissue.
For this reason uric acid that finds the
throat an easy prey to its breaking-down
influence, is scattered and eliminated. In
other words, S. S. S. prevents chronic
conditions by enabling all the mucous linings
of the body to secrete healthy mucus. Its
influence is shown in a marked improve-
ment of the bronchial tubes, whereby the
huskiness of voice with thick, grayish ex-
pectorations is overcome. S. S. S. well
diluted with water, means a blood bath,
since it is welcome to any stomach and at
once gets into the blood.
S. S. S. is free of all minerals and con-
tains ingredients wonderfully conducive to
well-balanced health.
You can get it at any drug store, but do
not accept anything else. There is danger
in substitutes. S. S. S. is prepared only by
The Swift Specific Co., 528 Swift Bldg.,
Atlanta, Ga. One Medical Dept. will give
you free instruction by mail on any subject
of blood disorders. Write today.

P. N. U. No. 37, 1914
WHEN writing to advertisers, please men-
tion this paper.

MUST GET THRILLS
What the Staging of a Good Pho-
to-play Really Means.

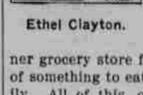
Actors Risk Their Lives to Secure the
"Effects" Demanded—Not Infre-
quently It is Absolutely Their
Last Appearance.

Plunging overboard from a burning
yacht which has been soaked with tur-
pentine and charged with dynamite;
struggling on life rafts in a rough sea,
racing an automobile over the edge
of a dock—dying with it and taking
a chance on getting out—such things
put realism into the movies, give thou-
sands their anticipated thrills and
sometimes constitute the actor's last
appearance, a writer in Popular Me-
chanics says. For often just as real
as the actual destruction of a ship is
the fight for life portrayed before the
lens.

The staging of a photoplay which in-
cluded the burning and sinking of a
small craft and the battle of those
aboard it to save themselves, recently
was undertaken by a producer. With-
out flames, explosions and the loss of
the vessel, the picture would lack real-
ism. Unless men fought for their
lives while the fire ate its way to the
dynamite which would break the boat
amidship, reality again would be sac-
rificed. When the picture was run on
the screen it lacked none of these
qualities. Large quantities of turpen-
tine saturated the ship after it had
been stripped of its interior fittings.
Explosives were placed aboard. It
then had to be fired, while those who
did the work took a chance. As flame
and smoke shot mast high, the men
jumped into the sea, were picked up
by boats, and carried a safe distance
away before the terrific blast tore the
craft apart and sent it to the bottom.

HAS WON HER HONORS EARLY
Ethel Clayton, at Twenty-One, One of
the Prime Favorites With Admit-
ters of the Photoplays.

Ethel Clayton is one of the best-
known Eastern leading ladies. She
piles her glorious
Billy Burke type
of hair high on
her head and, in
regal dinner gown
and evening wrap,
sweeps from her
mansion to her
carriage. Or may-
be she isn't sup-
posed to ever
have seen a din-
ner gown, in
which case she
puts her lovely
hair into a pa-
thetic knot at the
back of her head,
a cold-looking
shawl about her
shoulders and goes
forth to the cor-
ner grocery store for five cents' worth
of something to eat for the whole
family. All of this, of course, is in the
pictures.
Ethel Clayton was born in Cham-
paign, Ill., grew up in the backwoods
of Missouri, was later sent to a con-
vent school in Chicago, and from there
stepped into a dramatic career. At
eighteen she headed a stock company
in Minneapolis, and now, at twenty-
one, is credited with many stage and
film honors and the ability to run her
own car.



Ethel Clayton.

Films Race of African Dwarfs.
James Barnes, naturalist and mov-
ing picture hunter with camera rather
than gun, who has been camera-ex-
ploring in Africa, got back recently
with 21,000 feet of film. Mr. Barnes
and his party traveled about 5,000
miles, traversing Africa from West
to East. Leaving the jungle at the
Congo, they went over the old trail of
Stanley and Livingston, meeting old
chief Lobo, one of the Stanley guides.
With the camera they caught groups
of the Pigmy tribes of Du Challa in
"the country of the dwarfs." They
found them a shy lot, and it took sev-
eral weeks for Mr. Barnes to get well
enough acquainted with them to in-
duce them to pose for the moving pic-
tures. Later some of the little fellows
became guides to the expedition.

Biblical Films Barred.
Prussia's highest court has ruled
that no biblical films can be shown
in the country. The Berlin police pres-
ident had prohibited the production of
a film which gave some scenes from
the life and sufferings of Christ. The
court sustained the action of the po-
lice on the ground that the Christian
religion is a part of the public order
which the police are bound to uphold.
The court also held that such a film
grossly wounds the sensibilities of re-
ligious people, particularly in view of
the fact that it is given along with
light and humorous productions.

Studio Reproduced.
In the forthcoming production, en-
titled "The City Beautiful," a comedy
drama, a stage scene in a motion pic-
ture studio is reproduced. The scene
depicts a green country boy who
strays into a studio and walks on the
stage in the midst of great activity.
Players, property men, carpenters, etc.,
are seen engaged in their various voca-
tions. The entire staff of two mov-
ing picture studios participated in this
scene.

TO SELECT AND COOK FISH
Precaution in Buying Always Neces-
sary—Style of Preparation May
Be Varied.

In buying fish get the kinds in sea-
son, as this lessens the chance of be-
ing served with cold-storage products.
Cold-storage fish may be known by
the lack of brightness in the eyes.
Fresh fish have clear eyes, red gills,
the fins stiff, and the scales shining.
The flesh should be so firm that when
pressed by the fingers it should spring
back. Fish showing signs of
opposite conditions, such as dull eyes,
liver-colored gills, etc., should be re-
fused. Fresh halibut is known by its
pearl white or shining gray skin, firm
flesh and pleasant odor.

Some fish are at their best cooked
in one way only, others may be served
in a variety of ways. For instance,
halibut may be baked, broiled, boiled
or fried. This rule is also true of
other white-fleshed fish, as cod and
haddock.

Those fish known as oily are best
suited to baking or broiling, though
broiling is not to be despised. Under
this head will come bluefish, mack-
erel, salmon and shad. I think broil-
ing is the best way to cook salmon.
Small fish should be fried in deep,
very hot fat. This will include smelts,
brook trout, perch, whitefish, etc. Fry-
ing oil is best for the purpose, or one
can use suet and lard, half and half.—
Pittsburgh Dispatch.

Sour Cream Pie.
One cupful sour cream, four eggs,
one cupful sugar, one cupful raisins,
one-half teaspoonful of cloves. Sepa-
rate the yolks from the whites of
the eggs and beat the yolks until
creamy; add the sugar, raisins chopped
fine, the sour cream and the cloves.
Place in a double boiler and cook un-
til thick and creamy. Line a pie tin
with piecrust and bake in the oven
as for lemon pie. Fill this baked
crust with the cream mixture and
place in the oven until well set. Beat
the whites of the eggs with four table-
spoonfuls of powdered sugar, cover
the top of the pie with this meringue
and place in the oven to brown
slightly. Serve cold. Eaten with a
piece of sharp cheese, this is a de-
licious summer dessert.

Baked in a Box.
If you would like your picnic cake
to arrive unbroken, try baking it in
one of the five and one-eighth inch by
eight and one-half inch tin water-
boxes. If the box is filled half full of
cake dough it will rise nearly even
with the top, leaving just enough room
for icing. The cover can then be put
on and the cake will arrive in perfect
condition. A good recipe for the above
sized box is the following: One cupful
of sour cream, one cupful of sugar,
one-half cupful of crushed walnut
meats, a level teaspoonful each of
soda, baking powder and salt, one well
beaten egg and enough flour for a stiff
batter. Spice to taste. The cake
should be baked in a slow oven until
it doubles in size, then the heat should
be turned on to finish.

Fruit Sherbets.
Red Raspberry Sherbet—One box-
ful of red raspberries crushed and
heated with a little water and the
seeds strained out, one pint of water,
one cupful of sugar blended together
and the juice of one-half lemon.
Freeze.

Pineapple Sherbet—Three cupfuls
granulated sugar, three cupfuls sweet
milk, three cupfuls cold water, one can
of pineapple or one pineapple picked
to shreds with a fork. Mix all together
and freeze the same as ice cream.
Grape Sherbet—One quart of milk,
one pound of sugar, one cupful of
grape juice, the juice of one lemon.
Mix and freeze. Delicious.

Cheese Souffle.
Cook together in a saucepan two
tablespoonfuls each of butter and
flour, and when they are blended pour
upon them a half pint of milk. Stir
to a smooth white sauce and stir into
this eight tablespoonfuls of grated
cheese, a teaspoonful of salt, a pinch
of baking soda and a dash of paprika.
Have ready four eggs, whites and
yolks beaten separately. Remove the
cheese mixture from the fire and gradu-
ally beat into it the yolks of the
eggs; last of all fold in lightly the
stiffened whites. Turn the mixture
into a greased pudding dish and bake
in a steady oven to a golden brown.
Serve immediately.

Roast Pork Salad.
Take bits of cold roast pork,
chopped very fine, with a large quan-
tity of celery and the whites of two
hard-boiled eggs. Take the yolks
while warm, mash to a smooth paste
and mix well with one teaspoonful of
mustard, adding salt and pepper to
taste. Into this stir one teaspoonful
vinegar, three large spoonfuls of
melted butter, and mix all thoroughly
into the meat. Edge platter with tips
of celery or lettuce. Place salad in
the center. Keep cool until sent to
the table.

Hungarian Ware.
The new Hungarian ware with its
vivid colors is effective with willow
furniture. This ware is made by the
peasants. It is of nondescript color,
not white, nor yellow. The garish de-
corations are of flowers and garlands
in pink and greens.

Basket Salad.
Remove seeds and membranes from
green peppers, cut in form of baskets.
Fill with chopped wax beans, cubes of
red beets and stuffed olives. Use your
favorite salad dressing.

ENGLISH MIXED GRILL
FINE DISH FOR ANY OF THE
LIGHTER MEALS.

Recipe That Will Provide Sufficient
for Three Persons—Devonshire
Cream Another Idea We Owe
to English Housewives.

A mixed grill is very popular in Eng-
land for luncheon, but it would be as
good as a light dinner or supper.

The following recipe makes enough
for three persons: Three lamb chops,
one-half pound of sausages, four kid-
neys, two tomatoes and a half pound
of mushrooms. Grill the chops,
sausages and kidneys together, slice
the tomatoes and fry with the mush-
rooms. The mushrooms and the toma-
toes should not be cooked long enough
for the slices of tomatoes to lose their
shape. Arrange the meat on a platter,
lay the vegetables around the edge,
garnish with parsley and serve. No
gravy should be used with this dish,
not even the juice from the mush-
rooms and tomatoes, or the flavor will
be spoiled and the grill will look messy
and unappetizing.

Try this recipe some time when you
have a few sausages or kidneys left
over from some meal, and you will
find that you have a new and excellent
dinner dish with very little trouble or
expense.

Devonshire Cream.—This is just as
delicious as it sounds and far less ex-
pensive. In fact, it isn't really cream
at all, although no one would ever
know that unless she were told, for it
tastes like an exceptionally rich, thick
cream. It is used everywhere in Eng-
land, as it will keep for several days
in a cool place and does not need to
be kept on ice. Ice in Great Britain is
a decided luxury, and not the daily
necessity that it has become in Amer-
ica, but even though the ice-man comes
daily to your door and your fresh
cream will keep sweet for a day or
two, you may find a jar of rich Dev-
onshire cream a convenient thing to
have on hand.

Two quarts of milk will make
enough cream for two persons, and
the milk left after the cream has been
taken off can be used for cookies, so
there is no waste.

Put an earthenware pan of milk in
a cold place for 12 hours. Then place
it on the fire and let it come slowly to
the scalding point; leave it on the fire
for about half an hour, but do not let
it boil; then remove to a cold place
and let it stand for seven or eight
hours, till all the cream is risen. Take
off the cream, which should be thick
and clotted, and serve on fruit, tarts,
cake, etc.

For Picnic and Camp.
When you have a large cake of ice
and want a small piece to put in a
glass you are somewhat helpless if you
have no ice pick at hand. But you need
not be so. Use an ordinary pin instead
of an ice pick and you can have the ice
in pieces the size you desire.
Press the pin into the ice as far as
it will go, and work it back and forth
slowly and steadily until the ice
splits. Then put the pin in a new place
and make another cleft. In this way
you can break off piece after piece of
any desired size.

Ragout of Beef.
Cut two pounds of round steak into
one-inch cubes; put two tablespoonfuls
of suet into saucepan and when hot add
the meat, browning on all sides; into
the fat blend two tablespoonfuls of flour,
and then add one pint of water in
which has been dissolved one tea-
spoonful of extract of beef; add one tea-
spoon of salt and three-quarters tea-
spoon of white pepper and simmer for
1½ hours.

Stiffening Curtains.
When doing up curtains at home if
flour is used instead of starch the
iron will not stick so much and the
curtains will have more the appear-
ance of new ones. One good table-
spoonful of flour for each curtain is
sufficient. Mix the flour to a thick
paste with cold water, then put in the
tub and pour on as much boiling wa-
ter as required for rinsing the cur-
tains.

Novel Salad.
An attractive way to serve small
bits of smoked chicken is to cut them
into tiny cubes, put into a cup, and
add enough seasoned gelatin to cov-
er. Put into a cold place to get firm.
Unmold, cut into small squares, sprin-
kle with finely chopped celery, and
serve as a salad with a French dress-
ing, or a stiff mayonnaise.

Good Hand Cleanser.
Kerosene will cleanse your hands
better than anything else after black-
ing a range or stove. Pour a little in
the water, wash your hands in it, then
wash them in tepid water and finally
with plenty of soap and a stiff nail
brush in hot water. Finish up by rub-
bing the hands with lemon juice, rose-
water or glycerin.

Toasted Cheese Sandwiches.
Cut bread as for any sandwich and
place between slices a thin slice of
cheese. Season cheese with salt and
cayenne. Toast until cheese is melt-
ed, holding bread together. These are
very good with salads of any kind
where mayonnaise is not served.

To Bake Potatoes Quickly.
In baking potatoes, put a small pan
of water in the oven and you will find
they bake much quicker.

WINCHESTER
"Repeater" Smokeless Shells.
If you want a good low-priced smokeless powder "load,"
Winchester Factory Loaded "Repeater" Shells will
surely suit you. They are loaded with the standard
brands of powder and shot, good wadding and with that
same care and precision which have made the Win-
chester "Leader" the most popular and satisfactory
high-grade shell upon the market. Some shooters insist
that Winchester "Repeaters" are better than other
makers' highest grade shells. A trial will tell the tale.
Don't forget the name: Winchester "Repeater,"
THE YELLOW SHELL WITH THE CORRUGATED HEAD.

Deceived.
Little Willie was left alone with
sister's beau.
"Mr. Chumpley," he presently said,
"what is a popnjay?"
Sister's beau wrinkled his forehead.
"Wh-wh, a popnjay is a-a vain
bird."
"Are you a bird, Mr. Chumpley?"
"Certainly not."
"That's funny. Ma said you was a
popnjay, and pa said there was no
doubt about your bein' a jay, an' sis-
ter said there was small hopes of
your poppin', an' now you say you
ain't a bird at all. That's funny."—
Cleveland Plain Dealer.

The Effect on the Boss.
Hoax—The fellows who work in a
brewery drink all the beer they want.
Joax—I should think the boss would
have his hands full.—Philadelphia
Record.

He Doesn't Exist Here.
A musical enthusiast is one who
will pass up a ball game to attend a
matinee performance of "Rigoletto."
—The Smart Set.

Shake Into Your Shoes
Allen's Foot-Ease, a powder for the feet. It cures
corns, bunions, smarting, sweating feet. Makes
new shoes easy. Sold by all Druggists and Shoe
Stores. Don't accept any substitute. Sample
FREE. Address A. S. Olmsted, Le Roy, N. Y.

A Plea of Guilty.
"What!" exclaimed the teacher,
"does no one know? What animal
has bristly hair, is dirty all the time
and loves getting into the mud?"
A small boy raised a timid hand.
"Well, Allan," said the teacher, "tell
us what it is."
"Please, ma'am, said the little boy,
reflectively, "it's me."—Chicago Amer-
ican.



BANKING POSITIONS
are filled by many of our graduates
who received their first training at our
model banking office.
The training is invaluable to both
boys and girls, and is only one of the
many special features of the Beutel
School.
Why not join our classes with a view
to earning more salary?
A position guaranteed.
BEUTEL BUSINESS COLLEGE
Tacoma, Washington.

And It's Not in Baedeker.
English Clergyman—And when you
arrive in London, my dear lady, don't
fail to see St. Paul's and Westminster
Abbey.
Fair American—You bet; I'll rattle
those off, sure; but what I've been
hankering to see, ever since I was
knee-high to a grasshopper, is the
Church of England.—London Times.

How He Would Sell.
"Yep, I've made up my mind to get
rid of that auto I bought from Pete
Haskins. Guess I'll let it go for \$30
just as it stands."
"What you want to do that for?"
"Cause it won't move."—Cleveland
Plain Dealer.

Sunlight Intensified
By Reflection from Ocean Beach and
Desert Sand unrelieved by Foliage, Winds
and Mineral Laden, Poisonous Dust, all
bring Eye Troubles in their wake—Gran-
ulated Eyelids, Red, Itching, Burning, Tired
and Watery Eyes, Impaired Vision and
Eye Pain. Reliable Relief is found in
Murine Eye Remedy, Mild and Harmless.
If you Wear Glasses, Try Murine. Doesn't
Smart. Feels Fine. Acts Quickly. Is an
Eye Tonic compounded by Oculists—not a
"Patent Medicine"—but used in successful
Physicians' Practice for many years. Now
dedicated to the Public and sold at
50c Per Bottle. Murine Eye Salve in
Aseptic Tubes, 25c and 50c. Sold by
Druggists. For Books, write to Murine
Eye Remedy Co., Chicago.

While There's Life.
"You will," said the attorney, during
the course of their consultation, "you
will get your third out of the estate."
"Oh!" exclaimed the widow, aghast,
"how can you say such a thing, with
my second scarcely cold in his grave!"
—Green Bag.

Prophetic.
His Wife—"But, dear, tell me why
you want my photograph taken in cos-
tume?"
Her Hubby—"So that in three years
you will look at it and say what I
would like to say right now."—Judge.

Acid Stomach, heartburn and nausea
quickly disappear with the use of Wright's
Indian Vegetable Pills. Send for trial
box to 372 Pearl St., New York. Adv.

Disappointing.
"How's that book you were just
reading?"
"Oh, it's another of those publica-
tions in which a coking good title is
spoiled by the story."—Washington
Star.

Providing Entertainment.
"Say, friends!" exclaimed the man
who had come suddenly out of the
bushes. "I've had all kinds 'o trouble
to get any fish to say in this part 'o
the stream."
"Then I suppose you object to my
fishing?" asked the stranger.
"How long have you been here?"
"About two hours."
"Catch anything?"
"No."
"Well, I guess there ain't no objec-
tion to your gettin' out 'n a rock an'
thrashin' around a while longer. May-
be it'll help to amuse the fish."—
Washington Star.

W. L. DOUGLAS
MEN'S & WOMEN'S SHOES
\$2.50, \$3, \$3.50
\$3.75, \$4, \$4.50
and \$5.00
BOYS SHOES
\$2.25, \$2.50
\$3.00 & \$3.50
Over 150 Styles All Sizes and Widths
YOU CAN SAVE MONEY BY WEARING W. L. DOUGLAS SHOES
For 31 years W. L. Douglas has guaranteed the
value by having his name and the retail price
stamped on the sole before the shoes leave the
factory. This protects the wearer against high prices
for inferior shoes of other makes. W. L. Douglas
shoes are always worth what you pay for them. If
I could show you the high grade leathers used and how
carefully W. L. Douglas shoes are made, you would then
understand why they look better, fit better, hold their
shape and wear longer than other makes for the price.
If the W. L. Douglas shoes are not for sale in your
city, order direct from factory. Shoes sent every-
where. Postage free in the U. S. Write for Free Dis-
count Catalog showing how to order by mail.
W. L. DOUGLAS, 230 Spring St., Brockton, Mass.

Pluto's Pet.
Cerberus was barking at the gates
of Hades.
"He's all right," Pluto ruminated.
"But I do hope they won't tax me for
three dogs this year."
Even he had his troubles.—Milwau-
kee Free Press.

The Benefactor.
Of all the clever men we know,
The one we most adore,
Is he who made the one-step grow
Where two-steps grew before.
—Puck.
But there's another artful chap,
Whose skill we'll not deplore,
He put two slashes in the skirts
Where one appeared before.

A Bird of a Retort.
"Here you are," scolded the robin,
"putting your egg in my nest and ex-
pecting my wife and me to hatch it.
You have a mighty bad reputation for
your irregular habits!"
"Oh, I don't know," saucily replied
the cuckoo, "I never heard of any
clocks being named after you."—Chi-
cago Evening Post.

IN ALL OUR NEIGHBORHOOD

There is Hardly a Woman Who Does Not Rely Upon Lydia E. Pinkham's Vegetable Compound.

Princeton, Ill.—"I had inflammation
in the back of my neck
and a weakness all
caused by female
trouble, and I took
Lydia E. Pinkham's
Vegetable Compound
with such excel-
lent results that I
am now feeling fine.
I recommend the
Compound and praise
it to all. I shall be
glad to have you
publish my letter.
There is scarcely a neighbor around me
who does not use your medicine."—Mrs.
J. F. JOHNSON, R. No. 4, Box 30, Prince-
ton, Illinois.

Experience of a Nurse.
Poland, N. Y.—"In my experience as a
nurse I certainly think Lydia E. Pink-
ham's Vegetable Compound is a great
medicine. I wish all women with fe-
male troubles would take it. I took it
when passing through the Change of
Life with great results and I always re-
commend the Compound to all my pa-
tients if I know of their condition in
time. I will gladly do all I can to help
others to know of this great medicine."
—Mrs. HORACE NEWMAN, Poland, Her-
kimer Co., N. Y.

If you are ill do not drag along until
an operation is necessary, but at once
take Lydia E. Pinkham's Vegetable
Compound.
If you want special advice write
Lydia E. Pinkham Medicine Co.,
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