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By Cutler's Blacking Pills. Leg-weakness, fresh, reliable, preferred by Western stockmen because they protect their horses' legs from the cruel, winter frost. Write for booklet and testimonials. 10-cent pills. Blacking Pills \$1.00. 50-cent pills. Blacking Pills 4.50. Use any liniment, 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 Marine Eye Remedy for Red, Weak, Watery Eyes and Granulated Eyelids; No Smarting—Just Eye Comfort. Write for Book of the Eye by mail free. Marine Eye Remedy Co., Chicago.

The Advantage of Eggham.
He—The Bighedde is always thinking of himself.
She—Yes. In that way he always avoids having much on his mind.—*Boston Transcript.*

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Depends Upon Your Training
Our courses in Shorthand, Penmanship, Business Training and Telegraphy will equip you for a successful business career.
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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 again 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 incessant 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 throat is a dangerous indication, as it means that the blood is loaded with more uric acid than the kidneys 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 improvement of the bronchial tubes, whereby the huskiness of voice with thick, grayish expectorations 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 contains 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 literature by mail on any subject of blood disorders. Write today.

P. N. U. No. 37, 1914
WHEN writing to advertisers, please mention this paper.

MUST GET THRILLS

What the Staging of a Good Photoplay Really Means.

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

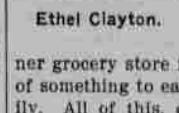
Plunging overboard from a burning yacht which has been soaked with turpentine and charged with dynamite; struggling on life rafts in a rough sea, racing an automobile over the edge of a dock—dying with it and taking a chance on getting out—such things put realism into the movies, give thousands their anticipated thrills and sometimes constitute the actor's last appearance, a writer in *Popular Mechanics* 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 included the burning and sinking of a small craft and the battle of those aboard it to save themselves, recently was undertaken by a producer. Without flames, explosions and the loss of the vessel, the picture would lack realism. 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 sacrificed. When the picture was run on the screen it lacked none of these qualities. Large quantities of turpentine 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 Admirers 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 maybe she isn't supposed to ever have seen a dinner gown, in which case she puts her lovely hair into a pathetic knot at the back of her head, a cold-looking shawl about her gingham shoulders and goes forth to the corner 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 Champaign, Ill., grew up in the backwoods of Missouri, was later sent to a convent 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.

Films Race of African Dwarfs.
James Barnes, naturalist and moving picture hunter with camera rather than gun, who has been camera-exploring 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 Chailu in "the country of the dwarfs." They found them a shy lot, and it took several weeks for Mr. Barnes to get well enough acquainted with them to induce them to pose for the moving pictures. 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 president 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 police 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 religious people, particularly in view of the fact that it is given along with light and humorous productions.

Studio Reproduced.
In the forthcoming production, entitled "The City Beautiful," a comedy drama, a stage scene in a motion picture 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 vocations. The entire staff of two moving picture studios participated in this scene.

TO SELECT AND COOK FISH

Precaution in Buying Always Necessary—Style of Preparation May Be Varied.

In buying fish get the kinds in season, as this lessens the chance of being 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 refused. 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, mackerel, salmon and shad. I think broiling 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. Fryng oil is best for the purpose, or you 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. Separate 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 until 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 tablespoonfuls 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 delicious 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 boxful 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 tablespoonful 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 gradually 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 quantity 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 lettuce. Edge platter with tips of celery or meat. 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 decorations 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 England 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 kidneys, two tomatoes and a half pound of mushrooms. Grill the chops, sausages and kidneys together, slice the tomatoes and fry with the mushrooms. The mushrooms and the tomatoes 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 mushrooms 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 expensive. 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 England, 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 America, 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 Devonshire 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 teaspoon of extract of beef; add one teaspoon of salt and three-quarters teaspoon of white pepper and simmer for 1 1/2 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 appearance of new ones. One good tablespoonful 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 water as required for rinsing the curtains.

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 cover. Put into a cold place to get firm. Unmold, cut into small squares, sprinkle with finely chopped celery, and serve as a salad with a French dressing, or a stiff mayonnaise.

Good Hand Cleanser.

Kerosene will cleanse your hands better than anything else after blacking 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 rubbing 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 melted, 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 Winchester "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' sister 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 aching, swollen, 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 American.*



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—Granulated 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 costume?"
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 publications in which a carking 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 objection to your gettin' out on a rock an' thrashin' around a while longer. Maybe it'll help to amuse the fish."
—*Washington Star.*

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\$3.75, \$4, \$4.50
and \$5.00
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Over 150 Styles All Sizes and Widths
YOU CAN SAVE MONEY BY WEARING W. L. DOUGLAS SHOES
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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.—*Milwaukee 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 expecting 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."
—*Chicago 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, hard headaches 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 excellent 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, Princeton, Illinois.*

Experience of a Nurse.
Poland, N. Y.—"In my experience as a nurse I certainly think Lydia E. Pinkham's Vegetable Compound is a great medicine. I wish all women with female troubles would take it. I took it when passing through the Change of Life with great results and I always recommend the Compound to all my patients 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, Herkimer 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., (confidential) Lynn, Mass.