Mrs Cuevas' Quick Recovery

Threatened With Years of Pain and Grief Due to Crippling Rheumatism and Run-Down Condition. San Francisco Widow Restored to Good Health by Tanlac.

Tanlac scored a complete victory in the case of Mrs. Cuevas, 2508 Bush St., San Francisco, whosays:"For three years I had been crippled. Poison in my fingers and hands developed into rheumatism.

"I was even unable to dress myself. My troubles brought on heart trouble. My stomach was upset so that food did not nourish me. I lost all appetite, became weak and exhausted and my usual good color disappeared.

"Tanlac brought health and happiness, the poisons in my system were expelled. My digestion is as good as my appetite. I am so strong and so well, with all signs for future health that I am full of praise for Tanlac."

This tonic, made of roots, barks and herbs, helps build up weak bodies, put flesh on scrawny bones, free the system of poison and relieve cause of pain.

Benefit by Mrs. Cuevas' experience. Let Tanlac give you glorious health. Get your first bottle from your druggist—today!

Heals Eczema in 7 Days or Less

Or Your Money Back

Here is a surgeon's wonderful prescription now dispensed by pharmacists at trifling cost, that will do more towards helping you get rid of unsightly spots and skin diseases than anything you've ever used.

Not only does this great healing antiseptic oil promote rapid and healthy healing in open sores and wounds, but boils, abcesses and ulcers that are discharging are almost immediately relieved and cleanly healed.

In skin diseases its action is little less than magical. The itching of eczema is instantly stopped; the eruptions dry up and scale off in a very few days. The same is true of barbers' itch, salt rheum and other irritating and unsightly skin troubles.

You can obtain Moone's Emerald Oil in the original bottle at any modern drug store. It is safe to use, and failure in any of the ailments noted above is next to impossible. Your druggist can supply you at any time.

Deafness—Head Noises
RELIEVED BY
LEONARD EAR OIL
"Rub Back of Ears"
INSERT IN NOSTRILS
At All Druggists. Price $1
Folder about "DEAFNESS" on request.
A. O. LEONARD, INC., 70 FIFTH AVE., N. Y.

BOILS
There's quick, positive, relief in
CARBOIL
GENEROUS 50¢ BOX.
At All Druggists — Moneyback Guarantee

The Law and the Rich

Upton Sinclair, the novelist reformer, was talking about what he considered a notorious miscarriage of justice. "If you've got money," he said, "you can do anything and get away with it. Yes, sir, when the accused has got plenty of money, the courts are all like the old German justice.

"'Kilty or not kilty?' the old German justice said to a man charged with stealing a barrel of coal oil.

"'Not guilty, jedge, yer honor,' said the man.

"'Den vot you vant here?' said the old justice fiercely. 'Go on avay about your peezness.'"

Wright's Indian Vegetable Pills contain only vegetable ingredients which act as a gentle purgative. 372 Pearl St., N. Y. Adv.

Truth in Advertising

Husband—Your check to the grocer came back marked "No funds."

Wife—That's strange; I saw an ad in the paper yesterday that the bank has a surplus over $3,000,000.—New York Central Lines Magazine.

Refrigerator Car in China

The first refrigerator car in China recently has been put in service on the railway between Shanghai and Nanking.

With Ideas

"Can you give me an idea for a movie?" "Yes. But why upset the whole movie business?"

Sure Relief

The great value of Bell-Ans in the relief of digestive disorders of the stomach and bowels is proved by its substantial increase in use every year for the past thirty years. Promptly and properly taken we have never known it to fail. Send for free samples to Bell & Co., Inc., Orangeburg, N. Y.

Perfectly Harmless to Young or Old

BELL-ANS FOR INDIGESTION
25¢ and 75¢ Pkgs. Sold Everywhere

SCARF AND TIE GIVE GAY TOUCH; PRINT FROCKS SMARTLY TRIMMED

GAY spring colors are at their gayest when it comes to the scarf, or kerchief square or necktie, either of which is playing a strenuous part in enlivening the smart Twentieth century costume.

Wearing a scarf has grown into a habit with us modernists. If not a scarf, then a modish kerchief square, or at least a boyish tie like the one in the picture.

To choose a scarf has become a matter of unalloyed joy, for there's no qualms of conscience as to whether it

GAY SCARFS AND TIES FOR SPRING

is too gay, too bizarre. No matter if a whole palette of colors were to be used in its hand-painting or hand-blocking, there's no possibility of its offending good taste.

If you aspire to be up to the last-minute mode, you will wear with your new spring tailleur a surah silk square in gorgeous plaid patterning, tucked under the collar of your coat with the triangular folds arranged at the front, or knotted in cowboy fashion at some effective spot on the shoulder.

What a bevy of artists and craftsmen must be working overtime this spring, to supply this insistent call of the mode for more and yet more hand-painted and hand-blocked scarfs. Designs like those in the picture are the fashionable kind and they are made of crepe, of georgette, of surah or of chiffon. It is quite something worth while, this being able to secure from any neckwear department genuinely hand-painted scarfs at a price which ordinarily one would expect to pay for merely a machine-print article.

The favor for magpie effects has resulted in a run on black-and-white scarfs. Now that navy has come into such prominence, navy-and-white hand-blocked types are wresting the honors somewhat from black-and-white.

The vogue for the two-piece suit which calls for the tailored blouse, brings the gay print tie, as pictured, into the list of popular neckwear for spring.

Seems as if everybody is going to appear in print this season—silk print, if you please. More fashionable than ever are gay print fabrics. It is the tiny patterned prints which are holding the center of the stage at present. Perhaps the debut of these diminutive prints was not greeted with the degree of enthusiasm they merited, but the more we see 'em the more we like 'em.

One of the pleasing things about these wee merry-go-round prints is their adaptability to every winsome and cunning styling. Perhaps that is why the couture of Paris have taken such a fancy to them—they rather challenge the imagination as to what can be accomplished in their fashioning.

The attractive Paris-made gown to the right in the picture, does it not capture one's fancy at a glance? Regardless of its air of unsophisticated youthfulness, it reveals the master touch in every detail.

Special attention is called to the wide bandings of solid colored silk which trim each of the frocks in the picture. Using plain with prints is a widely exploited feature of the mode. This fashion trend toward using solid with figured is variously interpreted, sometimes by complementing a simple one-piece silk print dress with a short coat of plain silk. This is the ensemble type especially favored by the Parisienne for immediate wear.

An elaborate conception of the plain-with-print idea is that of a recently designed silk frock of vivid chintze pattern on a black background, the trimming of solid black borderings being handsomely worked with little red beads.

As the season advances it is more and more apparent that blue, especially navy, has become the first choice of smart women for spring. Consequently many silk print frocks are banded with navy, also the accessories which complete the costume are navy. The newest silk or chiffon prints present navy-with-white in keen competition to black-and-white.

JULIA BOTTOMLEY.

(©, 1927, Western Newspaper Union.)

NOVEL TRIM FOR PRINTS

Mend Before Laundering

Mend clothes, especially starched ones, before sending them to the laundry, so that when they are returned, clean and nicely folded, there will be no need to disarrange and crumple them for mending purposes.

Fabric Gloves

Every woman should own three or four pairs of fabric gloves in varying shades, for use with different costumes. They wash easily, and are much warmer than kid.

Madonna Blue

Madonna blue is one of the new shades that is finding a place among the colors chosen for spring. It is lending itself admirably to the new tonal effects in which several shades of one color are combined in frocks and hats.

Collar Effects

A collar appearing on many of the new sports models is round, resembling very much those on the suits worn by English sailors.

The KITCHEN CABINET

(©, 1927, Western Newspaper Union.)

A little thing, a sunny smile,
A loving word at morn,
And all day long the day shone bright,
The cares of life were made more light,
And sweetest hopes were born.

A VARIETY OF DISHES

We think of pork as a winter food, but it will take the place in the following dishes of other fats:

Pork Cake.—Take one cupful of salt pork chopped, cover with one cupful of boiling water, three eggs, one cupful of sugar, one-half cupful of raisins, one teaspoonful of soda, two teaspoonfuls of cream of tartar, one cupful of molasses and two cupfuls of dried apple chopped, one teaspoonful of cinnamon, one-half teaspoonful each of cloves and nutmeg. Cook the molasses, dried apple and spices on the back of the stove for three hours, then add the other ingredients and flour to make the desired thickness. Bake in a large loaf.

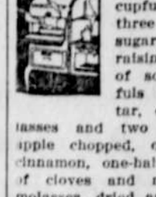
Broiled Smoked Herring.—Cover the herring with boiling water for ten minutes. While the fish is still hot drain and wipe dry and brush with two tablespoonfuls of melted butter, one of lemon juice and a dash of paprika. Sprinkle with parsley when ready to serve.

Jellied Chicken.—Cut up a four-pound chicken as for fricassee. Put in to cook with one small onion, one bay leaf, one blade of mace, three cloves, pepper and salt to taste. Simmer slowly until the chicken is tender. When done cut it from the bones and skin. Put the bones and skin back into the kettle and simmer an hour. Cover one-fourth of a box of gelatin with a little cold water and let it soak. Add gelatin to the liquor, stir until dissolved, then strain. Add salt and pepper to season. There should be three cupfuls of the liquor when done. The next day remove the fat from the top of the jelly, then pour half of it into a square mold and stand on ice to harden. When firm cut a layer of the chicken on top of the jelly, add slices of hard-cooked egg, using three; sprinkle with seasoning, add more chicken and eggs until all are used. Pour over the remainder of the jelly, which should cover the chicken. Let stand on ice overnight before unmolding.

Vienna Steaks.—Chop one-fourth of a pound each of raw lean beef and veal, removing all the tougher portions. Season with salt, paprika and celery salt, a few gratings of nutmeg, a teaspoonful each of onion juice and lemon juice. Add one beaten egg and mix well, then shape into small steaks. Put into a well buttered hot pan and fry brown on both sides. Cook six to eight minutes.

Seasonable Foods.

Those who like and can eat veal will enjoy the following dish:



Paprika Schnitzel.—Cut two pounds of thick veal steak into small pieces and roll in seasoned flour. Brown in fat from several slices of salt pork. Remove the meat from the pan and add two tablespoonfuls of flour to the fat in the pan, brown lightly, then pour in the liquid from a can of tomatoes. Add a slice each of onion and carrot and a blade of mace, then return the meat to the sauce. Cover and simmer for three-fourths of an hour. When done remove the meat to a hot platter, add paprika and seasonings to the sauce and pour over the meat.

Chicken With Macaroni.—Take a cupful or two of minced chicken, a cupful of macaroni. Cook the macaroni until tender in salted, boiling water, drain and put a layer into a buttered baking dish, cover with a layer of chicken, then one of white sauce, repeat until all is used. Cover with buttered crumbs and brown.

Sardine Sandwich.—Drain two cans of sardines. Remove the skins and bones and mince very fine. Then pound to a paste with one tablespoonful of anchovy paste. Press the yolks of six hard-cooked eggs through a ricer and finely chop the whites. Season with salt and cayenne and mix all together. Cut sandwiches after preparing, into narrow strips and serve with a potato salad.

Oatmeal Gruel.—Grind one-half cupful of oatmeal, put into a tumbler and fill with cold water. Stir and pour off the milky water into a saucepan, fill the glass again, pour off, repeat as long as the water looks milky. Set the saucepan on the back of the stove and simmer for two hours. Strain season with salt and serve with thin cream or milk.

The important thing to remember in preparing gruels is that a long time is needed to soften and dissolve the starch in the grains, which is not easily digested unless well cooked.

Oatmeal Sausage.—Take stock in which meat has been cooked and when boiling hot thicken with oatmeal; season well with salt and when nearly done add some chopped meat. Pour out into a mold and when cold slice and fry the same as any scrapple.

Nellie Maxwell

Quality and Service

The customer whom you hold by the slender thread of low price is here today and gone tomorrow. The customer you hold by ties of quality and service is bound to you—a permanent asset of your business.—Weekly Underwriter.

Cheap at Any Price

Lawyers are necessary. It is cheaper to pay for the advice of a smart man than it is to accept free counsel from some one who doesn't know.

GETTING RIGHT CURTAIN EFFECT IN ROOM

Curtains of Theatrical Gauze Banded With Cretonne Are Effective.

(Prepared by the United States Department of Agriculture.)

That there is a time and place for everything is indeed a trite saying, but even so it needs to be remembered when curtains are under consideration. Some rooms call for one effect and some for another, and success goes to the homemaker who gets the right curtain effect in the room where it belongs.

For example, large, pompous rooms demand heavy velours and tapestry, but a timid little room simply cringes when heavy velours and velvets are forced upon it. There are rooms where even the gay and ubiquitous cretonne is not satisfactory. This will be found true especially in dark rooms with few windows or where the windows are overshadowed by a porch.

Bring Out a Dark Room.

Nothing can be done to bring a dark room out of its glowering gloom unless the walls are painted or papered a light creamy yellow—the most luminous of colors. This done, the windows are easy. First, forget that overdraperies exist and that you and your neighbor have always thought them an essential part of a good looking window. Then plan a scheme by which glass curtains can be effectively used alone.

In a living room or dining room a really deep cream or ecru marquisette would be interesting with applied items or deep blue and with a full valance of the same material also hemmed with blue. A more pretentious effect could be achieved by using silk gauze with ruffles of taffeta in contrasting color. It must be remembered that curtains of that type must be dry cleaned. One of the secrets of attractive windows without overdraperies is to have the curtains full—skimpiness cannot be forgotten or forgiven.

Effective Treatment.

The illustration, taken by the United States Department of Agriculture, shows an effective treatment much like those suggested. The material is theatrical gauze and the bands a striped cretonne. Additional dignity is given by having a rod in the hems of the valance at top and bottom.

Instead of using bands the valance alone may be cretonne and if the glass curtains are ruffled tie-backs the tie-backs should also be cretonne. In the bedroom one of the newest ideas is to hang a voile or marquisette panel with a ruffle at the bottom over the glass. Then at each side arrange ruffled tie-backs of the same material just as though they were heavy overdraperies. One charming treatment of this kind was in the home of a young bride. The curtain across the glass was a soft delectable pink and the voile curtains at each side were printed with little pink nosegays and ruffled in plain pink.

POKE SHOOTS MAKE EXCELLENT GREENS

Take Care Not to Cut Any of Underground Part.

(Prepared by the United States Department of Agriculture.)

Do you know poke shoots, or poke salad as they are sometimes called? Perhaps as a child you made "ink" from the dark purple berries of the poke weed and stained your hands and clothes and were warned by your parents of the poison in the juice. It is true that the berries of the poke weed are poisonous and should never be tasted or eaten. The tender pink and green shoots of the poke weed that come up in the spring contain none of this poisonous matter, however, and are highly prized for greens in many localities. Some people call them poor man's asparagus. They do have the same kind of succulent texture and fresh earthy flavor. You may be able to find the poke weed growing wild in a near-by field or perhaps in a corner of your garden. In cutting the shoots, you will find the small pink ones best but you may also take the tips of the half-grown stalks. Do not use the larger green leaves for they will be bitter. In cutting the shoots take care not to include any of the underground part of the plant, for the root is exceedingly poisonous. Also be sure that you are cutting the true poke weed. There is one variety sometimes called Indian poke which is poisonous in all its parts.

If poke weed does not grow wild in your locality, perhaps marsh marigold or cowslip does. That makes the best of all greens, some people think. With others, lamb's quarters or wild dandelion is the favorite. You may have in your garden an abundance of turnip or mustard tops, young beet greens, kale, spinach, or perhaps so much lettuce that you can use it for cooked greens. Try the poke shoots, however, if they are available. They go particularly well with ham.

Poke shoots have a slightly pungent or bitter flavor which is disliked if too strong. It is customary, therefore, to cook them for three or four minutes in boiling water as you would any other vegetable, and then drain them and put them on to cook again in fresh boiling water, lightly salted. Young poke shoots are fairly uniform in size and are handled more easily if they are tied together in a bundle like asparagus. Poke shoots are best if seasoned simply with butter and like asparagus may be served on toast.

If mustard, turnip, lamb's-quarters, marsh marigold, or beet tops are used instead of poke they are chopped finely and cooked the shortest possible time in very little water. A hard cooked egg may be used to give a decorative note and add to the food value, or if you have an abundance of garden lettuce, shred it, stir it up with melted butter in a heavy skillet, cover, let it steam and cook slowly for four to ten minutes, and sprinkle lightly with salt before serving. Romaine lettuce is especially good for cooking, because it hold its shape and does not wilt down so completely as the softer kinds of garden lettuce.

Hot Sauces for Desserts Given a Festive Touch

Many desserts are given a festive touch by the addition of a hot sweet sauce. Chocolate and butterscotch are two of the best-liked of these hot sauces. Either may be used in such desserts as ice cream, custards, blanc mange, steamed or baked puddings or on cake. The directions for making these sauces are furnished by the bureau of home economics.

Butterscotch Sauce.

1 cup boiling water
1 cup brown sugar
2 tablespoons flour
Speck of cinnamon
2 tablespoons butter
½ teaspoon salt
½ teaspoon vanilla

To the boiling water add the brown sugar, flour, salt and cinnamon, which have been thoroughly mixed together. Cook until the flour has lost its taste and the mixture thickens, stirring continually to prevent lumping and sticking. Beat in the butter and the vanilla.

This quantity is sufficient for seven to fourteen servings.

Chocolate Sauce.

2 squares unsweetened chocolate
1 cup granulated sugar
½ cup milk
1 tablespoon butter
½ teaspoon salt
½ teaspoon vanilla

Place the chocolate and sugar over steam to melt and continue to heat until the sugar is dissolved. Add milk, salt and butter and leave over steam for ten minutes longer, then beat, add vanilla and serve hot over ice cream or cake.

Valuable Mineral Salts

Cooking does not destroy the valuable mineral salts found in many fresh vegetables. Some of them, however, are dissolved in the liquid in which vegetables are cooked, and it is therefore important that this pot liquor be served. Mild-flavored vegetables may be steamed, boiled in very little water, or cooked a short time in milk so that the amount of liquid to serve with the vegetable is small. The larger amount of water from the cooking of the strong-flavored vegetables may be saved for soup or used in thickened gravies and sauces.

HOUSEHOLD NOTES

It saves time and prevents fatigue to rest before you are really tired.

• • •

For a change from plain apple pie, try a deep-dish pie with no top crust.

• • •

Don't let the lines of your hat repeat the lines of your face, unless you are sure they are worth repeating.

• • •

Two main reasons for keeping household accounts are to have a permanent record of what is received and what is spent and to have a guide for the future.

• • •

An egg a day supplies one-tenth of the iron that a person's blood needs.

• • •

Bake pork chops with apple sauce instead of frying them; then note the family's enjoyment.

• • •

Becoming and suitable clothes, not necessarily those that are expensive, make one well dressed.

Your Kidneys Must Function Properly For You to be Well

TOO much rich food and alcohol overtaxes all kinds of kidneys. If their action becomes sluggish, they do not thoroughly cleanse the blood of poisonous wastes.

Such impurities may make one dull, tired and achy, with often a nagging backache, drowsy headaches and dizziness. A common symptom of imperfect kidney action is scanty or burning excretions.

Thousands have learned the virtue of Doan's Pills, stimulant diuretic for these conditions. 50,000 users have publicly recommended Doan's. Ask your neighbor!

50,000 Users Endorse Doan's:

Lambert W. Cox, Wetzel, Mo., says: "Doan's Pills proved their value to me. My kidneys acted sluggishly and the secretions were scant and scalding. There was such a soreness across my back that I couldn't bend or stoop. I was told to use Doan's Pills and shall always be glad that I did. They put me in fine shape."

DOAN'S PILLS 60c
STIMULANT DIURETIC FOR KIDNEYS
Foster-Milburn Co. Mfg. Chem. Buffalo, N.Y.

MEN, WOMEN EARN MONEY AT HOME writing cards and letters. Easy. Good pay. For particulars write Fayette Writing Co., Dept. WK, Washington C. H., Ohio.

LADIES—$25 weekly Easy; addressing envelopes at home; all material furnished; particulars free. Howall Co., 126 W. Lake, Chicago.

Green's August Flower

For Indigestion, Dyspepsia, etc. Relieves Distress after Hurried Meals or Overeating. Being a gentle laxative, it keeps the digestive tract working normally.

30c & 90c. At all Druggists.

G. G. GREEN, Inc. WOODBURY, N. J.

REMOVE YOUR CORN

Instant Relief!

Your corns can be removed at once with first application of Dr. Woofter's Famous Corn and Bunion Remedy. Package contains enough for 25 corns.

At All Druggists 35c

or sent by mail, postpaid, on receipt of 35c, stamps or coin.

Dr. Camden Woofter
Chiropodist, St. Louis, Mo.

How Sound Travels

Sound travels more than four times as fast through water as through air, points out an answered question in Liberty. Through water, sound travels at 4,700 feet a second; through air, at 1,090 feet a second.

Got a Jolt

"Why does Maud look so crestfallen?"

"She jumped at a conclusion and it wasn't there."

The Time to End Suffering is Now!

Sawtell, Calif.—"I suffered death with my back, could not straighten up to save my life. I used first one bottle of Dr. Pierce's Golden Medical Discovery; then one bottle of the 'Favorite Prescription,' with the little laxative 'Pellets,' and I think they are the most wonderful medicines that I ever took. I have recommended them to every one I find suffering. God bless Dr. Pierce."—Mrs. Mattie E. Agnew, 1738 107th Ave. All dealers.

Write Doctor Pierce, President Invalids' Hotel in Buffalo, N. Y., for free advice. Send him 10c if you desire a trial pkg. of any of his medicines in tablet form.

Think That Over

Simson—I can get anything on my radio that you can on your phonograph, and more, too.

Jimson—Is that so. Let's see you tune in on Caruso.

Frozen

Dave—"Bill married a cool million." Ted—"Yeah, but he hasn't thawed out a cent yet."

Explanation

Bill—Oh, is he empty-headed!

Jerry—Sure, he was raised on a vacuum bottle.

CHILDREN CRY FOR "CASTORIA"

Especially Prepared for Infants and Children of All Ages

Mother! Fletcher's Castoria has been in use for over 30 years to relieve babies and children of Constipation, Flatulency, Wind Colic and Diarrhea; allaying Feverishness arising therefrom, and, by regulating the Stomach and Bowels, aids the assimilation of Food; giving natural sleep without opiates.

The genuine bears signature of

Chas. H. Fletcher.

CHAFING and RASHES promptly relieved and healed by a few applications of

Resinol