



CHAPTER XIII—Continued

"I do not want to see you," he said. "I make haste, as you command. I go back now swiftly to hasten Antonio, if the senior wills."

Barker frowned. "Is the fellow alive or dead?" he asked. Diego shrugged his shoulders. "Alive I think, senior, when he leaves the ranch. But now—quite safe?"

Barker hesitated. But after all, he concluded, what difference did it make? He had the girl; that was the main thing. There was plenty of time to attend to Go Ahead's case later. And Wade was in a hurry to get to the Roost.

"All right," he said. "You and your other man go back and hurry Tony up. Turn over the nigger to somebody." From Diego's hand he took the bridle rein of Stella's horse and turned away.

Wade was watching. When Barker turned toward him he waved his hand. "All right, boys," he said, wearily, and started ahead. But he swayed in his saddle as he rode; his wound, coupled with the intense physical and mental stress of the last twenty-four hours, had brought him very close to his ultimate limit.

It was an hour later when Barker and Stella, looking back from the crest of the last swell, beyond which lay a wide expanse of loose and continually shifting sand on which the horses' hoofs left no permanent trace, saw a rider in the dirty white clothes affected by the Mexican people leading a laden horse down the slope that they had last crossed. The interval was too great to permit real scrutiny, but neither Barker nor Stella doubted that it was Antonio with the recaptured horse and prisoner. Later, as the two followers drew steadily nearer, Stella bowed her head hopelessly. And Barker, reading her face, was well satisfied that when the newcomers caught up with the bandits, at the verge of the waterfall, he did not take the trouble to go back to examine his beaten rival.

Once inside the valley and at the village Wade, climbing painfully down from his saddle, staggered away to his cabin and went in. He asked no help and he received none.

The men regarded both him and Barker with hostile eyes, blaming their present difficult situation upon his leadership and failing to find any consolation in the capture of Stella and two prisoners, of whom they knew practically nothing. Many of them put up their horses and then gathered with frowning brows to talk things over; others rode directly to their quarters, snatched up what they could carry safely, and hurried away out by the waterfall entrance.

Barker, however, did not note any of this. The capture of Stella and Go Ahead had gone to his head. Once more he felt triumphantly victorious. Up to the door of Fair's house he led Stella.

"Go in," he ordered. "Put on those woman's clothes I brought you and wait till I send for you."

Stella apparently did not hear him. She was looking about her for Fair. "Where is my father?" she demanded. "Fair is not your father. If you mean him, he's dead."

"Dead?"

"Yes, I'm sorry for you and for him. But he got in the boys' way last night, and they shot him."

"Who did Wade?" Stella's voice was deadly.

Barker hesitated. "Maybe, I don't know," he answered. "I wasn't here. There was a lot of shooting. But that's over and done with. And we ain't got time to waste. You do as I tell you. Put on those woman's things, and wait."

Stella stared at him. "I know why you want to marry me," she said. "Wade told me yesterday. He wanted to marry me and kill you for the same reason. . . . Oh yes, he did! You want my money. Well, you're welcome to it. If you'll let Go Ahead go free. If you kill him or if he dies or is dead already you'll never get it. I'll kill myself first."

Barker laughed unpleasantly. "Don't worry," he said. "I don't know whether you Go Ahead is alive or not, but I hope he is and I haven't the slightest idea of killing him. I want him as a witness to our marriage. I'll need some one to go East with us and testify in court that you married me willingly and all that and—"

"You're loco."

"Not a bit of it. The padre is here and you've got to tell him that you want to marry me. Then you've got to marry me in Go Ahead's presence willingly and pleasantly. When you've done that I'll let him go. If you don't do it he'll be no use to me as a witness and I'll turn him over to Wade. . . . Wade loves him, you know."

"You beast!"

"All right. Say what you like now, but see that you talk right later if you want your man to live. Now go in and put on those things I told you to."

He pushed the girl inside the door and shut it upon her. Then he strode away to Wade's cabin, nearly

Wade himself was not visible, but in front of the cabin stood the two horses with their silent burdens. The man who had just joined the caval

cade was just hitching his own horse at the rack.

Barker paid no attention to him. Instead he strode up to the horses, recognized Caesar by his color and turned to the other. "Is he dead?" he asked of the guard, who came hurrying up, as he bent to peer into the captive's face.

Then abruptly he felt the muzzle of a pistol thrust against his ribs and heard a well-remembered voice in his ears. "Not so dead as you'll be if you make any breaks," it said, in steady tones.

Slowly Barker straightened up. His face, agape with terror, was ghastly in its pallor. "Go Ahead!" he gasped. "Yes. Now you go ahead into this house. Keep your hands by your sides, but don't try any tricks if you want to live."

Obediently Barker felt himself swiftly and completely disarmed.

"Now go to the back room," ordered Go Ahead. "Let's see what's become of Wade." One pace behind, he followed Barker to the door.

Wade was in the room, but as Go Ahead had conjectured, he was clearly out of the game. Stretched on the bed, he was sunk in a stupor that looked final. Go Ahead merely glanced at him; then he waved Barker back to the first room, followed him, and closed the door.

"Call two of your men," he ordered. "Tell them to untie my man Caesar and bring him in and lay him on the lounge yonder. Tell them to handle him gently, that you want him to give you some information. Then tell one of the men to bring Bob here. Put it in your own words, but get the idea over. And remember, I'll be right behind you and that one false move means death."

Like one in a dream Barker obeyed. To the door he went, closely followed by Go Ahead, called two men who were passing and gave them Go Ahead's orders. Then he came back, sat down behind the table and waited until Caesar, weak, tottery, but still alive, staggered in between the men and collapsed on the lounge. Then he gave the order to tell Bob to come to him.

When the men had gone Go Ahead turned to Caesar. "How do you feel, old man?" he asked, affectionately.

Caesar's eyes rested on him, at first hesitantly, then with dawning recognition. "Mr. George, Mr. George!" he cried. "Glory, glory! I thought you was killed Mr. George!"

"Not yet, Caesar. Lie still, old man. Everything's all right and the rest is going to be so in a minute. He crossed back to his place behind Barker as the door opened and Stella came in.

(TO BE CONTINUED.)

Consort of Napoleon Made Baths Popular

This business of taking a daily bath, although now pretty well established as a hygienic measure, really got its start not as an aid to health, but as a beauty fad. The woman who made the bathtub famous was none less than the little West Indian Creole, born as Tascher de la Pagerie, who rose to be Empress Josephine.

Before the advent of the Nineteenth century baths had exclusively been a sign of ill health, or eccentricity. In fact, indulged in only on medical advice. Josephine's habit of bathing every day in chiseled silver bathtubs, and of constantly washing in silver basins of all shapes and sizes, therefore, surprised France not inconsiderably.

It does seem that Josephine carried the bathing business a little far. According to the records she spent three hours each morning at her toilette, what with selecting the day's make-up, costume and accessories. But as social arbiter of the day she did establish the bath as a fashionable practice in the European courts.

Apparently it wasn't to preserve that schoolgirl complexion that Napoleon's consort went to such ends. The records reveal that she spent \$2000 a year for rouge, or, approximately \$300 translated into prices of today—a considerable dash of rouge!—Baron De Meyer in Harper's Bazar.

Yum, Yum!

Angry Customer (tossing a package on the counter)—Makes washing a pleasure, does it? Does the washing while you wait, does it? It's the little flakes of soap that—

Grover—Madam, one moment please. This is not soap.

Angry Customer—Not soap? Not soap?

"No. Your daughter asked for a half-pound of grated cheese and a half-pound of soap flakes. This is the cheese."

"My stars! And last night I made a pudding!"—Progressive Grocer.

Youthful Diagnostician

Helen Jeanne, the two-year-old daughter of a physician, deemed herself an efficient authority on medical cases. One afternoon she sat in her rocking chair, awaiting the arrival of a blond-headed baby doll. Finally a disgusted look clouded her face. She exclaimed, "My baby doesn't give me any patience 'a tail,' and rocks more furiously than ever."

After a minute or two, Helen Jeanne placed her soft, baby hand on her doll's forehead and, after a close examination, she shouted: "Mamma! Baby has awful tempura!"

Anatomy of One Reel Comedy

By KING LARDNER

To the Editor:

In a recent letter I give my readers the story of a friend of mine named Joe Cooper that was not getting along so good in his regular job and finally began to take correspondence courses by mail in other lines like short-story writing and expert act and cartoon-let and etc., and after a while he got so he was knocking out close to 50 thousand per annum for his spare time.

While they still another field yet that Joe hasn't went in to and that is writing photo plays and great big money is promised for good ones because god knows they are a rare bird and if they is some of my readers that finds trouble making both ends meet the other and could use a couple 100 thousand a year extra earned in their spare time, why here is the field to go into.

You can pick up most any magazine and find a dozen ads of correspondence schools that learn you how to write photo plays or movies as I have nicknamed them, but how are you going to know that the people that runs them schools has ever wrote a photo play themselves and for all as you know you may be paying your tuition to a bird that ain't done anything all their life but pluck plumpies off a putting green.

So in order to protect my readers from these kind of vipers I have made it up in my mind to start a school of my own along these lines and my qualifications is that I have wrote 2 photo plays and they both flopped like the sure thing and my system of teaching will be to learn my pupils to write photo plays opposite to like I wrote.

The big money in the screen game today lays in 1 reel comedys. The things that is necessary in writing 1 reel comedys is (1) a catchy title (2) a funny idea (3) plenty of laughs (4) witty sub titles. As a sample of what will go and go big, the King School of Photo Play Writing gives the following specimen of a 1 reel comedy.

As a title for this picture we have selected "The Punny Title" which in itself will knock them for a goal.

Characters: GEORGE WOTTLE, a fishmonger (comedy lead) GEORGE WOTTLE, his wife (comedy lead) MINNIE QUAGMIRE, her rival (soubrette) AL SWAMP, a private detective (heavy comedy) BABY WOTTLE, the Wottle baby (Juvenile)

A Minister of the Gospel, Wottle's clients, etc.

Continuity: Scene 1—George is in his store sorting fish. A client comes in and looks over the stock. Sub-title: "The customer asks for a flounder." George picks up a fish and hits the client in the eye with it, knocking him down. Sub-title: "I guess that will flounder you." Another client comes in the store. Sub-title: "The customer asks for a fish and George tells him he only keeps sea fish." The client falls down and tears his trousers.

Scene 2—Gertie is at home setting on the lounge and pulling superfluous hairs out of Baby Wottle's head. The telephone rings. Gertie goes to answer it. Sub-title: "The wrong number." Baby Wottle falls off the lounge and lands on his head. Sub-title: "Oh, what a headache."

Scene 3—George and Minnie are spooning in the hammock and the Wottle porch. Gertie comes out of the house and catches them. Sub-title: "Caught in the act." The hammock breaks and the lovers set down suddenly on the floor. Sub-title: "It couldn't be of a very good hammock."

Scene 4—Gertie goes to Swamp's detective agency and hires Al Swamp to take up the case. Al puts on his shoes and starts out with Gertie. Sub-title: "The plot thickens." As they are leaving Al's office a swinging door hits them in the eye and knocks them down. Sub-title: "In again, out again, Finnegan."

Scene 5—George and Minnie are spooning in the fish store. Minnie steps on a eel and falls down. Sub-title: "Minnie says her eel slipped." George tells her she ought to wear rubber ones. Al and Gertie come in the store and surprise the lovers. George runs to a fish box and sets on a perch. George tries to get down but falls and tears his trousers. Al tries to pick him up but slips on the slippery floor and tears his trousers. Sub-title: "Al thinks they're more to be patched up than the marital affairs of the Wottles."

Scene 6—They all go to the Wottle home. Minnie loses her interest in George and falls in love with Al. They decide to get married. Sub-title: "Al asks the fair Minnie to become his bride. She says O. K." Al summons a minister and him and Minnie are married with the Wottles as witnesses. Sub-title: "The knot is tied."

Scene 7—The party adjourns to the dining room where a fish breakfast is served. Sub-title: "London Bridges is falling down." In the midst of the hilarity, Baby Wottle chokes on a fish bone and croaks. Sub-title: "Eat jelly fish, No bones."

There you have got your catchy title, your funny idea, your laughable situations and your humorous subtitles. Further and more the construction is perfect you might say.

(By the Bell Syndicate, Inc.)

Happiness Recipe

Half the world is on the wrong scent for happiness. They think it consists in having and getting and in being served by others. It consists in giving and serving others.—Drummond.

Bone Fractures

A compound fracture is a fracture of a bone so that the skin is broken. This is often confused with a multiple fracture, the proper name when more than one break exists.

THE KITCHEN CABINET

(By the United States Department of Agriculture)

People have to live first before they can see, and they don't think until they are fed, and one needs always to have enough turnips and cabbages to eat without troubling about getting them, in order to see in them anything else except food.—Mrs. Wilkins.

VARIOUS THINGS

Adding the pulp of one-half of a banana to powdered sugar icing makes a most tasty frosting for any cake.

When serving whipped cream cut up a few marshmallows, add to the cream and when well mixed set away on ice for an hour or more. You will have the stiffest and best flavored cream when serving time comes.

A mayonnaise dressing which is different has added to it a spoonful of apple butter.

When serving roast with boiled onions, did you ever take the onion water to make gravy for the roast? If not try it and add a few letters of vitamin to your meal.

Here is a good homemade sundae which will be enjoyed any day in the week: Put a ball of vanilla ice cream on a slice of canned pineapple. Over it pour a sauce made of canned apricots put through a sieve and sweetened. Sprinkle with some chopped salted almonds and serve.

Hot Spiced Tongue.—Boil, skin and trim a good sized beef tongue. Rub into it one-half teaspoonful of ginger and one tablespoonful of allspice. Fry a small onion in butter, dredge the tongue with flour and brown in a hot frying pan. When nicely browned place in a casserole, add one tablespoonful of flour to the fat in the pan, add one cupful of stock, the juice of a lemon and one-half-cupful of seed raisins. Pour this sauce over the tongue. Bake half an hour and serve.

Milanese Tongue.—Rub a clean beef tongue with salt and pepper and boil until done. Skin, put a layer of cooked macaroni into a baking dish, add one cupful of strained tomato juice, one tablespoonful of minced onion, one small green pepper, chopped. Lay the tongue on this and cover thickly with buttered bread crumbs. Bake until a rich brown.

Date Nut Pudding.—Cream one-third of a cupful of butter, add one cupful of granulated sugar slowly, then add three eggs well beaten, three tablespoonfuls of flour mixed with one-half tablespoonful of baking powder, one cupful of milk and one cupful of walnut meats cut fine. Bake slowly for one hour and serve with whipped cream.

About Bananas.

The banana comes to us in a germ proof package sealed by Nature herself. The thick skin protects the edible portion from bacteria, molds or other contamination. A worm eaten banana is unknown, this fruit is especially free from insect pests.

As a food for children ripe bananas are especially good, because they are nutritious and easily assimilated. The flavor is so delicious that a child will eat them instead of sweets. The fully ripe banana is being used more and more in the dietary of young children.

Among the dietitians who have given careful study to bananas as food for children are Doctor Pease and Doctor Rose of the New York Post-Graduate Medical School and Hospital. The following quotation from the American Journal of Diseases of Children, summarizes in part the conclusions of their experiments:

"The banana is a useful fruit that can with profit enter liberally into the child's dietary, provided it is fully ripe or well cooked. If eaten raw when fully ripe, the banana makes a most delightful and highly nutritious article of food. Its composition does not warrant the use of the banana as the main component of the child's diet, but it can compete with other fruits, and is decidedly to be preferred to candies."

In the treatment of chronic intestinal digestion (celiac) Doctor Hass of New York has used bananas extensively. This disease is characterized by the inability to utilize properly carbohydrates and fats. In his treatment he has avoided all carbohydrates except those in the extremely ripe banana, and small quantities which occurred in certain milk products which he has used.

When a small cake is desired to serve with punch the following is one which has been recommended: Hermit.—Cream six tablespoonfuls of butter and two-thirds of a cupful of sugar together, add one beaten egg, two tablespoonfuls of milk and mix well. Stir one and three-fourths cupfuls of flour with two and one-half teaspoonfuls of baking powder, one-half teaspoonful each of nutmeg, clove, nutmeg and salt and one teaspoonful of cinnamon. Add to the first mixture and beat well. Add one cupful of chopped raisins and drop by teaspoonfuls on a greased pan; bake in a hot oven ten to twelve minutes.

Mint-Flavored Cucumber and Pineapple Gelatin.

2 tbs. gelatin 2 tbs. pineapple juice
1 cup cold water

5 tbs. sugar 1/2 cup diced cucumber
1/2 tsp. salt 4 tbs. lemon juice
1 1/2 cups boiling water 1/2 cup oil of peppermint
1/2 cup canned crushed pineapple, drained Green coloring matter

Soak the gelatin in the cold water until soft, add to the boiling water with the sugar and salt, and stir until all are dissolved. Cool and add the crushed pineapple, diced cucumber, pineapple and lemon juice, oil of peppermint, and enough coloring matter to make the mixture pale green. Set the container in ice water, and stir until the gelatin mixture begins to congeal. Rinse a mold with cold water, coat it lightly with some of the clear gelatin, and place thin slices of cucumber in the bottom and sides. Then fill the mold with the rest of the gelatin mixture and let stand in a cold place until firm.

Household Hints

Berries keep better in the refrigerator if spread out in an open container where the air can reach them.

Fruit juices of all kinds are excellent thirst quenchers in summer and contain valuable minerals and vitamins.

Although the baby is warm and thirsty after his sunbath, cold water is apt to cause a shock. Sponge him

GOOD AND POOR POSTURE SHOWN

Correct Position to Be Assumed for Housework.

(Prepared by the United States Department of Agriculture.)

These two pictures, demonstrating good and bad sitting postures, are almost self-explanatory. They were posed by a farm woman in Hampshire county, Massachusetts, in connection with a series of talks on posture given by the county extension agent for women. The woman in the first picture is sitting peeling potatoes in a position frequently seen for such tasks. It causes her head, shoulders, and abdomen to slouch forward, while



Bad Sitting Posture While at Work.

her feet, rather tensely wound around each other, will soon add to the general sensation of fatigue produced by her posture. In the other picture she is sitting correctly, well back in her chair, her feet firmly on the floor in a position that enables her to retain her good posture without effort. Her back and shoulders are straight without strain, her head held so as to see what she is doing without its being



Farm Woman Demonstrating a Good Sitting Posture.

pushed forward, her lungs are not cramped, and when her task is finished she will not be distressed or tired as she would be had she sat as in the first picture.

Studies of correct posture for doing various household tasks have been made in this country by farm women under the direction of the home demonstration agent.

MILK IN BREAD MAKING IS AD

Useful to Supplement Protein and Minerals of Flour.

(Prepared by the United States Department of Agriculture.)

In making white bread the use of whole or skim milk to supplement the proteins and minerals of wheat flour is strongly recommended by the United States Department of Agriculture. Since bread is a staple foodstuff, the use of milk in bread would insure a better nourished population.

Dry skim milk may be used in bread making with good results. In addition to supplementing the nutritive value it improves the general appearance of the bread loaf and enhances its ease of manufacture.

There are, however, certain differences in flours and in their reaction to skim milk in the dough which influence the ease of bread manufacture and necessitate special attention to certain stages of the process. In order to determine what these differences in flours are and how they affect the handling of bread made with dried milk, a study was made by the bureau of dairy industry of the United States Department of Agriculture.

It was found that the hard spring wheat flours used in the experiments reacted more favorably to the use of dried skim milk than did winter wheat flours. The range of fermentation time in which doughs give good bread is increased by using skim milk. This adds to the ease of manufacture and is a very important property. The lactose of the milk imparts a desirable golden-brown color to the crust of the baked loaf. The texture and color of the crumb are also improved.

Hawaiian Housewives to Get "Aunt Sammy" Talks

Hawaiian housewives will have a new radio friend during the 1928-29 broadcasting season. "Aunt Sammy," the radio spokeswoman of the United States Department of Agriculture, whose daily broadcast programs, the "Housekeepers' Chats," are the household guide of millions of home makers in the United States, will supply her programs to Station KGU of Honolulu, starting October 1.

The "Housekeepers' Chats" is prepared by the Radio Service of the United States Department of Agriculture. The homemaking facts which are flashed out in the chats are supplied by the bureau of home economics and other bureaus of the department. The chats are broadcast as a public service by announcers of some 50 co-operating stations.

Limp Rugs Are Greatly Improved by Re-Sizing

If the rugs are too limp to lie flat on the floor, or if they curl along the edges and corners, they will be greatly improved by re-sizing. Lay the rug, right side down, on a bare floor in a room where it won't need to be disturbed for a day or so. Tack it down securely and sprinkle evenly with a generous solution made from dissolving flake glue in hot water. Use about a fourth of a pound of glue to a half gallon of water.

Empty Opened Cans

The practice of allowing foods to stand in open cans is not good housekeeping. After a can is opened the contents should be stored in a clean vessel preferably of earthenware or porcelain. However, it is fair to say that the danger of a tin can is usually exaggerated. The inner surface of cans used in packing foods is treated with a shellac which is insoluble in ordinary food juices. It is only when a flaw is present that acid foods may attack the container.

MINT GELATIN WITH COLD SLICES OF LAMB



Cold Sliced Lamb Leg With Mint Gelatin.

(Prepared by the United States Department of Agriculture.)

Cold sliced meat for lunch may be just cold meat, or it may be so transformed by its associations that it may be offered without hesitation to the most special guests. A case in point is illustrated by the photograph from the bureau of home economics, which has developed this very delicious and decorative gelatin to accompany cold slices of lamb. Tradition has linked the flavor of mint with lamb in many ways. The addition of crushed pineapple and slices of cucumber to a mint gelatin raises it from the commonplace to the unusual. Needless to say, this appetizing luncheon combination is very appropriate for hot weather.

Mint-Flavored Cucumber and Pineapple Gelatin.

2 tbs. gelatin 2 tbs. pineapple juice
1 cup cold water

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1/2 tsp. salt 4 tbs. lemon juice
1 1/2 cups boiling water 1/2 cup oil of peppermint
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A Sour Stomach

In the same time it takes a dose of soda to bring a little temporary relief of gas and sour stomach, Phillips Milk of Magnesia has acidity completely checked, and the digestive organs all tranquilized. Once you have tried this form of relief you will cease to worry about your diet and experience a new freedom in eating.

This pleasant preparation is just as good for children, too. Use it whenever coated tongue or fetid breath signals need of a sweeter. Physicians will tell you that every spoonful of Phillips Milk of Magnesia neutralizes many times its volume in acid. Get the genuine, the name Phillips is important. Imitations do not act the same!

PHILLIPS Milk of Magnesia

Some Motorists
"I've bought a larger car."
"What's the reason?"
"I can get more accessories on it!"

To Cool a Burn Use Hanford's Balsam of Myrrh

Money back for first bottle if not suited. All dealers.

New York Episode

"My husband told me he was going out for an afternoon's fishing, was gone a week, and came back without any fish."

"Ain't that the three-mile limit?"—Louisville Courier-Journal.



NURSES know, and doctors have declared there's nothing quite like Bayer Aspirin for all sorts of aches and pains, but be sure it is genuine Bayer; that name must be on the package, and on every tablet. Bayer is genuine, and the word genuine—in red—is on every box. You can't go wrong if you just look at the box!



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Vantage Ground

Mayor Walker in his recent visit to Washington said to a New York correspondent, apropos of the vicissitudes of politics:

"Many a politician has bragged that he had all the big men at his back, only to find out later on that they were there to kick him."

HELPED DURING MIDDLE AGE

Woman Took Lydia E. Pinkham's Vegetable Compound

Denver, Colo.—"I have taken six bottles of Lydia E. Pinkham's Vegetable Compound and will take more. I am taking it as a tonic to help me through the Change of Life and I am telling many of my friends to take it as I found nothing before this to help me. I had so many bad feelings at night that I could not sleep and for two years I could not go down town because I was afraid of falling. My mother took the Vegetable Compound years ago with good results and now I am taking it during the Change of Life and recommend it."—Mrs. T. A. MILLER, 1611 Adams Street, Denver, Colorado.



At Last! A Permanent Remedy for CHRONIC CONSTIPATION No Appliances! No Drugs! Results positively guaranteed. Particulars free on request. Dr. Moore, Box