

What Will you do



When your Children Cry for It

There is hardly a household that hasn't heard of Castoria! At least five million homes are never without it. It is there as children in your family there's almost daily need of its comfort. And any night may find you very thankful there's a bottle in the house. Just a few drops, and that colic or constipation is relieved; or diarrhea checked. A vegetable product; a baby remedy meant for young folks. Castoria is about the only thing you have ever heard doctors advise giving to infants. Stronger medicines are dangerous to a tiny baby, however harmless they may be to grown-ups. Good old Castoria. Remember the name, and remember to buy it. It may spare you a sleepless, anxious night. It is always ready, always safe to use; in emergencies, or for everyday ailments. Any hour of the day or night that Baby becomes fretful, or restless, Castoria is never more popular with mothers than it is today. Every drugstore has it.



Mending a Carpet

When a carpet has to be rejoined, after taking out a worn width, the usual unsightly ridge can be avoided if the following method is employed. First match the patterns, then turn the carpet over and sew each edge with buttonhole stitching, using carpet (flat) thread. Then draw the pieces together firmly by oversewing the buttonhole stitching. The seam will be perfect and quite ridgeless.



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 sweetener. 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!



Visible Stars

The number of stars that can be seen by a person of average eyesight is only about 7,000. The number visible through the telescope has been estimated by J. E. Gore at 70,000,000 and by Professors Newcomb and Young at 100,000,000.

Life seems happy—when you have almost lost it; and seized fast upon it just in time.

Unless you have faith in your ability you can never win a battle.

FIND "FRIEND IN NEED"

Mother and Daughter Praise Vegetable Compound

Johnson City, N. Y.—"My daughter was only 20 years old, but for two years she worked in misery. She was all run-down, nervous, had aches and pains and no appetite. I was taking Lydia E. Pinkham's Vegetable Compound with good results so she decided to try it. Before she had taken two bottles her appetite was better, she was more cheerful and was able to work. I cannot praise your medicine too highly. It is wonderful for mothers and for daughters. It's surely a friend in need."—Mrs. L. E. Hall, 223 Floral Avenue, Johnson City, N. Y.



FLASH THE LEAD DOG

By GEORGE MARSH

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SYNOPSIS

Up the wild waters of the unknown Yellow-Leg, on a winter's hunt, journey Brock, McCain and Gaspard Leclair, his French-Cree comrade, with Flash, Brock's puppy and his best friend. Brock's father had warned him of the danger of his trip. After several battles with the stormy waters they arrive at a fork in the Yellow-Leg.

CHAPTER III

The Love of a Dog for a Boy

Day by day, as the Peterboro put the coast farther behind and the valley of the south branch narrowed, the ridges grew higher and the timber of the shores heavier and more varied. The round-toed tracks of traveling caribou often marked sand-bar and mud flat, together with the foot-prints of that master fisherman, the otter, and his small brother, the mink. Next morning the boys learned that a mile of shallow rapids, impracticable for poling or tracking the heavy canoe, reached above them, forcing the swamping out with axes of a portage trail over which canoe and cargo could be packed. Until noon, Brock and Gaspard toiled up the river shore with jack loads slung on their leather tramping. On his last trip down stream Brock found that his tireless partner had left only a ninety-pound bag of flour and the Peterboro. Lifting the bow of the inverted canoe, which was built of cedar and weighed one hundred pounds, he rested it in the branches of a neighboring spruce. Then he slung the bag to his back, slipped the line over his forehead, and walking under the center thwart, raised the boat on his shoulders, balanced it with his hands, and started up the trail.

It was a clumsy load to handle—the canoe and the bag, but the seventeen-year-old bushman was proud of his strength. As he made his way over the carry, Flash, who, unlike the other dogs, seldom roamed far from his master in search of mice and snow-shoe rabbits, ranged in the scrub near him. When Brock reached an abrupt ascent in the trail, he peered under the canoe for a convenient spruce in which to rest the load. He covered half the carry with his awkward load and his back and shoulders ached with cramp. But he stood in a thicker of alders and willow.

Beyond, at the top of the slope, the portage again entered the spruce, so he started the climb. But as he gained the level, his sweat-blinded eyes failed to notice a projecting root. He tripped and stumbled forward in a desperate endeavor to regain his balance, when a smashing blow from the gunwale of the falling boat crumpled him on the trail.

Presently, back over the portage trotted a slate-gray and white husky, ears pricked, eyes searching for the familiar legs of the master moving up the trail under the boat. But a whimper of bewilderment left the throat of the puzzled puppy as he approached the canoe lying on the carry. Reaching the boat in a few bounds, he saw a bare forearm thrust from under the gunwale. A sniff at the limp hand sufficed for recognition, but the hand lay motionless under the ministrations of his red tongue. Then Flash began to scratch furiously at the forest mold interlaced with claw-defying roots, to reach Brock's face. But the spruce roots blocked him. Frantic now, he leaped the boat to find space beneath the opposite gunwale in which to thrust his nose. He pushed his head under the gunwale and sniffed long, with low whines of alarm, at the gray face of the one he loved. But his leading drew no answer.

The wolf strain in the despairing puppy impelled him to sit beside the strangely silent master, and lifting his nose, pour out his grief in long drawn howls.

Back to the forest Yellow-Eye, Silt Kar and Kona heard, and wailed their answer. But the fret of the rapids drowned all sound to the ears of the man who was cooking by a fire at the head of the carry.

Then, for a space, uncertain, Flash worried back and forth beside the boat, stopping at intervals to voice his fear to the incense forest. Finally, with a farewell lick of the hand which had so often caressed him, the big puppy started on a lopsided trail.

Gaspard sat smoking, back against a tree, when Flash appeared.

The puppy was plainly excited. Running to Gaspard, he whined nervously, then broke into a wild yelping.

"What de matter wid you, pup?"

The dog sprang at the man, now interested, and rearing on his hind feet, beat him with his fore paws, then leaped away and disappeared down the portage, yelping furiously as he ran. Gaspard scratched his head. "What's he got down dere? He stay wid Brock most de time. Why he leave Brock?" muttered the puzzled youth.

Shortly the dog returned and again sprang on the perplexed Gaspard, yelping excitedly in his face. "Somethin' down dat trail. Wal, Flash, we go and see w'at mak' de trouble."

So, alternately, running ahead and back-tracking, to learn if he was being followed, Flash led the way. They were approaching the invisible boat when the dog disappeared and shortly Gaspard heard a chorus of yelps. Then, turning a bend, the sight of the Peterboro lying on the trail turned the half-breed cold with fear. Running to the canoe, he lifted it from the still shape beneath, while the mystified puppy nuzzled at the gray face of Brock McCain.

"By gar!" gasped the frightened youth, kneeling beside the limp body of his friend. Brock hurt—killed, and he had promised to take care of him. What would he tell them at home? Fearfully he placed his ear to the chest, but the beating heart assured him. A broken bone—two hundred



Then the Wolf Strain in the Despairing Puppy Impelled Him to Sit Beside the Strangely Silent Master.

miles from Hungry House! The thought made him weak with dread. Then turning the head of the unconscious youth, he found a great purple bruise on the forehead.

"Ah-hah!" breathed Gaspard, relieved. "Hit by de boat!" Running to the river, he filled his feet with water and dashed it in Brock's face. Slowly the boy opened his eyes.

"Geel! That—was a—mean one!" muttered the dazed lad. "You feel all right except de head, Brock?" demanded the fearful half-breed, bending over the still dazed Brock.

"Yep—all right!" Brock slowly moved his arms and legs. "But I twisted my neck a bit," he added, with a grimace. "You lie still, now!" sternly ordered the other, as Brock attempted to sit up, wincing with pain.

Gaspard's searching fingers explored Brock's body, but found no symptoms of severe injury. In a half hour the bruised boy felt much stronger, and was able to walk to the head of the carry.

"Dat ees smart pup, dat Flash," said Gaspard that night to Brock, lying in his blankets beside the fire, when his friend had rubbed his neck and shoulders with hot grease. "W'en you get hurt, he come here an' tell me to follow 'em lak' he talk."

"Oh, he's got brains," agreed Brock, "and he's more affectionate than any husky I ever saw." The boy squeezed a hairy ear of the great puppy who lay beside him.

Three days later the country flattened out before the voyagers. There was water ahead. The river widened, and, turning a bend, they saw, reaching away before them to blue ridges spashed with gold, the flat surface of a large lake.

As the young hunters, happy over the end of their slavery on the river, left the outlet and started up the long lake, two of the dogs, watching them from the beach, plunged in and swam toward the boat.

"You Flash and Kona!" shouted Brock, "you think old Brock would desert his pups? Go back there and follow 'em lak' he talk."

Turning in, Brock drove the swimming dogs ashore, and the canoe continued up the first head-water lake. (TO BE CONTINUED.)

HANDY SINK FOR LARGE KITCHEN

Especially Convenient If Flat Surface Adjoins.

(Prepared by the United States Department of Agriculture.)

A sink out in the middle of the kitchen is very convenient, especially if it is built with sufficient flat surfaces to hold the dishes waiting to be washed or to stack those that are finished, or accommodate vegetables or other food which must be cleaned before cooking. There is no special reason why water pipes must always stick to the kitchen wall. Hotels and restaurants use the center sink frequently, so that many people can handle dishes without colliding with each other. Laboratories often have sinks that are similarly accessible from any side.

Putting the sink in the center of an unusually large kitchen cuts in half the distances to be walked in handling food and clearing up a meal, so it is one of the best changes that can be made in modernizing an old-fashioned kitchen. Where the wall space is broken by many doors or windows or cupboards, the sink away from the wall provides a necessary work center without displacing other fixed equipment.

The sketch shows a good type of sink and work table for use in the



Good Type of Sink for Use in Middle of Kitchen.

middle of a large kitchen. The I-shape is especially good, as it provides storage for articles constantly in use near the water taps and increases the top surface available. In a kitchen planned by the bureau of home economics, a sink like this was placed within easy reach of the refrigerator and the kitchen cabinet, so that the centers for food preparation, cooking and serving are brought close together, leaving one side of the room for a rest corner and play place for children, who must often be in the kitchen while the mother is busy at work.

Spaghetti, Codfish and Tomatoes Are Excellent

Salt codfish is always soaked in cold water for an hour or more to remove most of the salt used in preserving it. After this has been done, it can be prepared in a number of ways for a lunch or supper dish, or used for breakfast as in codfish cakes or "pickled" codfish. An excellent "one-plate" dish that is appetizing enough for a simple dinner is suggested by the bureau of home economics.

- 2 cups spaghetti, 1 onion minced
- broken in small pieces
- 1/2 lb. salt codfish, 1/2 the olive oil diced, 1 the capers
- 4 cups canned tomatoes, stored and cut
- 2 bay leaves Salt if needed

Soak the codfish in cold water to cover for one hour or longer until sufficient salt has been removed. Cook the spaghetti in boiling salted water until tender, rinse in cold water, and drain. Simmer the tomatoes with the bay leaves for about 20 minutes, and remove the bay leaves. Brown the onion, parsley, and drained codfish for 10 minutes in the olive oil, add the tomatoes with the capers and olives and cook for 10 minutes longer. Add the cooked spaghetti and serve as soon as thoroughly heated.

BROILED HAMBURG STEAK ON ONION RINGS



Many Think Hamburg Steak is Tastier With Onion.

(Prepared by the United States Department of Agriculture.) One reason why hamburger steak is so popular is that it can be quickly cooked, in individual portions, but a more important reason is probably that when it is properly cooked the fine flavor of broiled meat can be obtained from cuts which are not tender enough to cook as steaks. Many people think hamburger steak is tastier if a little onion flavor is added to the ground meat, or served with the meat cakes, or both. Another good flavor with hamburger steak is bacon. The illustration shows how you can wrap each portion with a slice of bacon, fasten with a skewer, and then broil and serve with onion.

Here's a recipe from the bureau of home economics:

- Broiled Steak on Onion Rings.
- 2 cups ground lean beef
- 1 the chopped parsley
- 1 cup cup ground sweet 3 the butter
- 1 cup soft fine bread 3 tsp onion juice
- crumbs, 1 tsp salt
- 2 strips onion 1/2 tsp pepper
- 5 slices stomach on 1 the water
- 1/2 in. by 1/2 inch thick

Lay the slices of onion in a buttered shallow baking dish. Pour over them two tablespoonsful of melted butter, sprinkle it with salt and pepper, add the water, cover closely, and bake in moderate oven (250 degrees Fahrenheit) for 20 minutes, or until tender. In the meantime, cook the chopped parsley in one tablespoonful of butter and combine with the beef, sweet crumbs, and seasonings. Knead until thoroughly mixed. Mold into seven flat cakes and wrap each with a slice of bacon. Place each cake on an onion slice in the baking dish, and broil under direct heat for five minutes on each side. Baste occasionally with the drippings. Serve at once from the baking dish. The cakes may also be pan-broiled in a skillet and served on the onion slices.

AROUND THE HOUSE

Use silk thread for basting velvet to prevent warping it. It is better to have too little than too much furniture in a room. If meat is tough, cooking it in tomato juice will help make it tender. If you wish to iron a rough-dry garment in a hurry, dampen it with hot water, roll it tightly in a cloth and

ETHYLENE OXIDE FOR FUMIGATING

Recently Found to Be Highly Toxic to Insects.

Ethylene oxide is a fumigant not hitherto used for exterminating insects, but recently discovered by the United States Department of Agriculture to be highly toxic to certain species. Those commonly infesting stored food products, clothing, and furniture can be easily killed by the vapors of ethylene oxide in concentrations that can be used without danger from fire and that are not dangerous to human beings. Clothes moths, carpet beetles, rice weevil, saw-toothed grain beetles, Indian meal moths, red-legged ham beetles, and flour beetles all succumbed to this new fumigant when it was used experimentally for a period of 20 hours in the proportion of 1 pound of ethylene oxide to 1,000 cubic feet of space.

For commercial fumigation work it is, however, recommended that the fumigant be used at double this quantity per 1,000 cubic feet of space. Comparative tests indicated that the vapors of ethylene oxide are somewhat more toxic to stored-product insects than are those of carbon disulfide and about thirty times as toxic as those of carbon tetrachloride.

Owing to its low boiling point ethylene oxide is effective at comparatively low temperatures, ranging from 60 degrees to 75 degrees Fahrenheit. It has excellent powers of penetration. Insects buried in overstuffed furniture, sealed in packages of cereals, and buried in jars of grain were killed with ease. No deleterious effect was noticeable when the commercial dosage of the fumigant was used for 24 hours on commodities, foodstuffs of various types, clothing, furniture, and metals. Such foodstuffs as nut meats and dried fruits were unaffected and no foreign taste or odor was discernible after removal from the fumigation chamber. No liquid foods were treated.

Preliminary tests in a vacuum fumigation tank show that ethylene oxide can be successfully used for this type of fumigation. Seeds for planting purposes, however, should not be fumigated with ethylene oxide, since the vapors seriously affect the germination.

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YOU CAN'T DYE with Good Intentions

You can get results—after a fashion—with any old dye; but to do work you are proud of takes real artistry. That's why we put them in Diamond Dyes. They contain from three to five times more than other dyes on the market! Cost more to make? Surely. But you get them for the same price as other dyes.

Next time you want to dye, try them. See how easy it is to use them. Then compare the results. Note the absence of that re-dyed look; of streaking or spotting. See that they take none of the life out of the cloth. Observe how the colors keep their brilliance through wear and washing. Your dealer will refund your money if you don't agree Diamond Dyes are better dyes.

The white package of Diamond Dyes is the original "all-purpose" dye for any and every kind of material. It will dye or set silk, wool, cotton, linen, rayon or any mixture of materials. The blue package is a special dye, for silk or wool only. With it you can dye your valuable articles of silk or wool with results equal to the finest professional work. When you buy—remember this. The blue package dyes silk or wool only. The white package will dye every kind of goods, including silk and wool. Your dealer has both packages.

Diamond Dyes

Easy to use Perfect results AT ALL DRUG STORES

Books at Three Cents Each. Copies of costly books at 3 cents each may be enjoyed as a result of a photographic process, Prof. E. E. Moreau of the University of Southern California has developed, says Popular Mechanics Magazine. With a reducing camera, the pages of a fairly large book can be reproduced on a plate a few inches square and in not more than ten minutes. Copies of the plate can be made at 3 cents each and then shown, page by page, on a screen in any size.

Quart of Water Cleans Kidneys

Take a Little Salts if Your Back Hurts, or Bladder is Troubling

No man or woman can make a mistake by flushing the kidneys occasionally, says a well-known authority. Eating too much rich food creates acids which excite the kidneys. They become overworked from the strain, get sluggish and fail to filter the waste and poisons from the blood. Then we get sick. Rheumatism, headaches, liver trouble, nervousness, dizziness, sleeplessness and urinary disorders often come from sluggish kidneys. The moment you feel a dull ache in the kidneys, or your back hurts, or if the urine is cloudy, offensive, full of sediment, irregular of passage or attended by a sensation of scalding, begin drinking a quart of water each day, also get about four ounces of Jax Salts from any pharmacy; take a tablespoonful in a glass of water before breakfast and in a few days your kidneys may act fine. This famous salts is made from the acid of grapes and lemon juice, combined with lithia, and has been used for years to flush and stimulate the kidneys; also to help neutralize the acids in the system, so they no longer cause irritation, thus often relieving bladder weakness. Jax Salts is inexpensive; makes a delightful effervescent lithia-water drink which everyone should take now and then to help keep the kidneys clean and active and the blood pure, thereby often avoiding serious kidney complications.

Recognized Fact

E. Haldemann-Julius, the Kansas publisher, whose daughter contracted a companionate marriage, said at a dinner in Girard: "Marital happiness, after all, isn't an absolute certainty. This fact is recognized nowadays. A young man said to a girl: 'We could easily get married you know. My father's a minister.' 'Is he?' the girl said. 'Let's do it then. My dad's a lawyer.'"

Weighted and Wanting

Wife—I don't trust our new housemaid a bit. Husband—But you can't go by appearances with these girls. Wife—I'm not; I'm going by disappearances.—Everybody's Weekly.

Aching Joints



If you ever have rheumatism, lumbago or other pains that penetrate to the very bones and joints, Bayer Aspirin offers quick relief, and such complete comfort that it's folly to suffer. Keep these tablets handy in your pocket. Then you need never suffer long from any attack of neuralgia, neuritis, rheumatism, or even from a bad headache. Bayer Aspirin is a marvelous antidote for all pain and has no effect on the heart. Proven directions for many valuable uses in every box of genuine Bayer Aspirin. All druggists.



Aspirin is the trade mark of Bayer Manufacture of Monoclonalacetone of Salicylic acid