

WHEN IT LOOKS DARK to any weak, nervous or ailing woman, Dr. Pierce's Favorite Prescription comes to her aid. Women in every walk of life today say Dr. Pierce's Favorite Prescription is a reliable medicine. It is made from roots and herbs, sold by druggists, in both fluid and tablets.

Blaine, Wash.—"I am so glad I have the opportunity to tell what Dr. Pierce's medicine has done for me. I have used the Favorite Prescription for over ten years and think it is a wonderful medicine. It just seems to build up the system."

"I have also used Dr. Pierce's Lotion Tablets and they are the best sanitary wash I ever used. I am stronger since using Dr. Pierce's medicine than I ever was in my life."—Mrs. H. D. Laver, Box 484.

Send 10c for trial pkg. tablets to Dr. Pierce's Invalids Hotel, Buffalo, N. Y.

Cuts, Burns, Bruises

Try Hanford's Balsam of Myrrh

All dealers are authorized to refund your money for the first bottle if not used.

Imperfection

Are you angry that others disappoint you? Remember that you cannot depend upon yourself.—Franklin.

Don't let SORE THROAT get the best of you...

FIVE minutes after you rub on Musterole your throat should begin to feel less sore. Continue the treatment once every hour for five hours and you'll be astonished at the relief.

Working like the trained hands of a masseur, this famous blend of oil of mustard, camphor, menthol and other ingredients brings relief naturally. It penetrates and stimulates blood circulation and helps to draw out infection and pain. Used by millions for 20 years. Recommended by doctors and nurses. Keep Musterole handy—jars and tubes.

To Mothers—Musterole is also made in milder form for babies and small children. Ask for Children's Musterole.

MUSTEROLE

BETTER THAN A MUSTARD PASTE

Garfield Tea

Was Your Grandmother's Remedy

For every stomach and intestinal ail. This good old-fashioned herb home remedy for constipation, stomach ills and other derangements of the system so prevalent these days is in even greater favor as a family medicine than in your grandmother's day.

HALE'S HONEY OF BOREHOUND AND TAR

A home remedy of tested ingredients, safe, dependable.

Keeps all druggists. Proprietary with U. S. Patents.

A great puzzle of the literary world is why financial writers have to earn a living by writing.

Russ Ball Blue delights the housewife. Makes clothes whiter than snow. At your Grocer's.—Adv.

Many shady transactions are pulled off under the guise of a reform.

"Before My Baby Came"

"Lydia E. Pinkham's Vegetable Compound puts new life into me and makes my work in the store and in the house easier. I took several bottles before my baby came and am always singing its praises to my friends. I recommend it for girls and women of all ages. It makes me feel like life is worth living, my nerves are better and I have gained pep and feel well and strong."—Mrs. A. R. Smith, 808 S. Lansing Street, St. Johns, Michigan.

Lydia E. Pinkham's Vegetable Compound

Lydia E. Pinkham, Med. Soc. Lect. 1875-1876



CHAPTER X—Continued

Fellowes was puzzled, nonplussed, by Cara's testimony for him, the more so, as Sophy twittered immediately:

"Ah, then the case is simplified! Two witnesses, two impartial witnesses, should nullify any attempt at prosecution. But I will, with your permission, Hon., proceed to take depositions, and draw them up in due order. 'Tis a safeguard—"

"We have more important work to do than accounting for the death of that scoundrel," Fellowes interrupted sternly. And for the first time he looked Cara in the eye, disturbed by the directness of her gaze, the absence of any indication of a sense of guilt. "I am under a certain embarrassment, ma'am," he continued, trying to keep his voice level, to hide from her the distraction her mere presence caused in him. "I must ask you to pledge me your word of honor you and your attendant have no documents or papers upon your persons."

"We have none," she replied readily. "And your luggage? I am loath to search it."

"You'll find naught, sir, of any import."

"You say this upon your word of honor?"

"Upon my word of honor," she repeated haughtily. "I am, whatever my sins, not one to practice lies, sir."

Ben Inglepin hemmed fassily.

"Since we are upon the subject, Captain Fellowes," he remarked, "I will give you my word of honor that no documents, other than those of a strictly business nature, are comprised in my effects."

"Then what is the purpose of your voyage, Mr. Inglepin?"

"This revealed in the ship's papers," Ben answered with new-found snariness. "A commercial venture to Spain. I am persuaded the war will soon be ended, and am anxious to establish satisfactory connections with Spanish clients against that eventuality."

Miss Inglepin abruptly gave them her back, and Fellowes conceived a suspicion that she meant by this action to divorce herself from connection with her father's assertion. "I am compelled to doubt you, Mr. Inglepin," he returned. "I must detain you on deck while your luggage is examined."

The merchant shrugged his shoulders, somewhat light-heartedly. Fellowes imagined his bearing similar to that he had displayed at Chater's house. But the realization that his task would not be easy only stiffened the Long Islander's determination.

"Cuffee," he called, and when the negro approached: "You are responsible for these three people. Keep them here until I release you."

"Yah, Mars'r Fellowes. Yo' look to 'em!"

"Yes." Some quality in Cuffee's tone made Fellowes expectant. "Why?"

"Yo' wait fo' see, Mars'r. Yo' make juju fo' him."

Going through the True Bounty's clearance papers, manifest and log, and ransacking the contents of Chater's desk and locker, Fellowes was disposed to favor the employment of all the juju at Cuffee's command. After Ben Inglepin's cabin had been searched with equal unsuccess, he called in the Centurion's hands to hunt for loose floorboards or concealed wall closets; and they tore the cabin to pieces—quite fruitlessly.

Frustrated at each point he assailed, Fellowes was striding the fo'c'sle deck, cudgeling his wits for some nook or cranny he hadn't attempted, when Tom Grogan accosted him.

"Cuffee'll have a word with ye, Cap'n."

"About what?"

"I dunno, but he's mortal itchin' fo' it. Wants to know can he bring his 'perts'n's forward?"

Recalling the negro's talk of juju, Fellowes' interest was awakened.

"Tell him to come along, Tom," he directed.

And presently, Cuffee shepherded the Inglepins and the duenna to the fo'c'sle.

"Him big debbil—" Cuffee nodded to Ben Inglepin—"sweat plenty every time yo' walk on fo'c'sle, Mars'r."

"Yes?" Fellowes prompted.

"Cuffee make juju, Mars'r. Juju tell 'cuffee him lettab been on fo'c'sle."

Fellowes took aside at Inglepin. There were tiny beads of moisture on the merchant's forehead, despite the evening wind. Cara, however, seemed serenely indifferent, and the duenna was content to click away at her beads.

"Sir, this is nonsense," protested Ben. "Will you permit a superstitious negro to incommode persons, who, for no fault of their own, happen to be in your power?"

"Where are these papers concealed?" Fellowes demanded sternly.

"Papers? Why, you have had access to all we possess."

"Cara Inglepin turned away with a faint sigh. Cuffee, wandering softly about the deck, touched various objects with his hands, his eyes close shut, darting snidely at the merchant's face, his lips moving in a guttural refrain:

HATE

BY ARTHUR D. HOWDEN SMITH

CHAPTER XI

Stormy Seas

Silence cloaked the Centurion as a twist of fate flickered up from the True Bounty's forward hatch. There was something portentous in the spectacle which impressed the roughest sailors. This was no ordinary act of destruction. It portended of the character of an execution, the condign punishment of a guilty fabric. The ship was dying, as her master had died, as perhaps her owners should die, in retribution for the offense of which she had been a part.

The Inglepins, standing apart on the brig's poop, watched with a kind of sorrowful fascination. When the masts of the dying ship crashed overboard, and a murmur of comment broke the silence on the Centurion, Cara caught her breath and Ben Inglepin's lips framed a curse.

Fellowes, eyeing his prisoners unobtrusively, fancied there was something symbolical for them in the True Bounty's fate, but the punishment of the ship would be accomplished in much simpler fashion than the punishment he must see dealt to them.

Soon, very soon, the charred remains of the True Bounty would be rent asunder, and she would cease to be But for Cara and her father remained all the long-drawn agony of public disgrace, the rancor of factional hostility, the torment of the law's delays. Surely, a punishment sufficient to satisfy any hatred, even Joshua's. Yes, even his own—except that it didn't. Perhaps nothing ever would. At the moment, he realized, he hated Chater dead as much as he had Chater living.

Ben Inglepin's countenance, fretfully insistent, pierced his reflections.

"Captain Fellowes! Have you not some corner to which my daughter may retire?" His insufferable she should be kept on deck.

"I have arranged that she and her attendant shall occupy my cabin," Fellowes interrupted. "You, sir, may have the quarters of my second lieutenant. You will be restricted to the after-cabin and the poop. Am I plain, sir?"

"Sufficiently," Ben assented, flushing. "May we go below, then?"

"Within the limits prescribed," rejoined Fellowes.

Turning on his heel as the Inglepins left the poop, he saw that the True Bounty was gone. Only the frosty glimmer of the stars relieved the dark seas.

For Fellowes the voyage now was irksome almost beyond bearing. He was impatient to come up with the Badger, and the inevitable daily contact with Cara embarrassed and harassed him. And Ben Inglepin, too, was continually in evidence, a set look on his plump face as he stared into the gray mists that hid the west. Only the duenna remained invisible, keeping to the after-cabin in all weath, her presence indicated by occasional grumblings and rumbles when the sea-sickness visited her. Yet Fellowes sensed that in some mysterious fashion of her own the fat woman maintained a surveillance upon all that occurred aboard the privateer.

One and all, the men of the Centurion were admirers of Cara. Sorry for her, perhaps, pitying her plight, old Noggle and Spencer very paternal. Breed and Noggle's sons and nephew and O'Shaughnessy, the surgeon, ardent in varying degrees; Nimrod Sopher pompously devoted.

(TO BE CONTINUED)

THE KITCHEN CABINET

(© 1929, Western Newspaper Union.)

The one route to happiness is over the broad and open highway of service, and service always means industry, thrift, respect for authority and recognition of the rights of others.—W. G. Sibley.

THIS AND THAT

Stuffed baked potatoes make a nice supper dish. Bake as usual, remove the potato, mash and season well with butter and bits of crisp fried bacon broken into bits. Top with a piece of butter and reheat in the oven.

Cabbage Salad.—Shred a firm small head of cabbage, add one cupful of chopped pineapple and one-half cupful of shredded celery. Cover with french dressing highly seasoned and let stand for five minutes to marinate. Add one cupful of salted whipped cream, toss until well mixed and serve at once. Top with a sprinkling of paprika.

Plum Pudding.—Take two cupfuls of flour and mix well with two teaspoonfuls of baking powder, one-half teaspoonful each of nutmeg, mace, cloves, salt and allspice, one teaspoonful of cinnamon and one-fourth teaspoonful of soda. Reserve one-half cupful of the flour to mix with one-half cupful of sliced citron or candied watermelon rind, one-fourth of a cupful of walnut meats, one cupful of raisins. Add the above ingredients to one cupful each of chopped suet, bread crumbs and molasses, one-half cupful of sugar. If small molds are used steam one and one-fourth hours; if pound cans, steam two and one-half hours, filling the cans half full and covering well. Serve with the following sauce:

Hard Sauce.—Cream one-third of a cupful of butter with one cupful of powdered sugar, add one cupful of whipped cream and one-half teaspoonful of vanilla. Pile on a glass plate, sprinkle with candied cherries, chopped or grated orange rind.

General Lee Cake.—This is a fine sponge cake made as usual and baked in layers. Spread with the whites of two eggs beaten stiff, one pound of powdered sugar, the grated rind of one orange and the juice of one orange and one-half of a lemon. Spread on the cake before it is cold.

Ornamental Frosting.—Place in a double boiler the whites of two eggs, four tablespoonfuls of cold water, place over hot water and beat while heating until the frosting is stiff. Flavor with one-half tablespoonful of vanilla. This is an icing which may be used in a pastry tube to decorate cakes and fancy cookies.

REASONABLE GOOD THINGS

This is the season for the ruby jewel of the misty marshes. Cranberry sauce and jelly is as easy to spoil in preparation as it is to make it perfect.

Cranberry Sauce.—Cook one quart of cranberries in two cupfuls of boiling water until the berries are broken, then add two cupfuls of sugar, if it is not to be strained, and simmer for ten minutes. If wanted free from skins put the sauce through the colander, then add sugar and simmer. Pour into a mold and chill in either case.

Cranberry Pudding.—Mix together two cupfuls of flour, one-half teaspoonful of salt, four teaspoonfuls of baking powder, cut in three tablespoonfuls of fat, three-fourths of a cupful of milk and three-fourths of a cupful of cranberry sauce. Grease a baking dish, cover the bottom with cranberry sauce, then batter, more sauce and finish with the batter. Bake thirty minutes. Serve with:

Creamy Sauce.—Cream one-fourth cupful of butter, add three-fourths cupful of powdered sugar, mix until creamy, add one beaten egg white and a tablespoonful of lemon juice.

Cranberry Relish.—Take one cupful of chopped cranberries, one-half cupful of chopped apple, two tablespoonfuls of orange juice and some of the rind, one-half cupful of sugar and just before serving add one-fourth cupful of broken pecan meats. This may be prepared in advance, but add the nuts only at the time of serving.

Another good relish is chopped cranberries, celery, sugar and nuts in the usual proportion.

Cranberry, Apples and Quince Jelly.—Take two cupfuls of cooked cranberry pulp, two cupfuls each of apple and quince pulp, one orange—juice and rind, and four cupfuls of sugar. Cook together until thick. Plunge three-fourths of a cupful of walnuts into boiling water, then chop; add to the mixture after it is removed from the heat.

Orange Cake Filling.—Cook one tablespoonful of cornstarch in one cupful of orange juice. Mix the starch with a little water and add to the hot juice. Cook until well done. Beat one egg yolk with three tablespoonfuls of sugar, add two teaspoonfuls of butter and cook until thick. Add the stiffly beaten white and whip cool put on the cake.

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Common Artistic Error in Depicting New Moon

Artists accustomed to inserting a new moon in a picture in the most artistic position often transgress the laws of nature, as the horns of the crescent moon must always point in a definite direction, depending primarily on the latitude of the observer.

In the north temperate zone the new moon as seen just after sunset always points upward and to the left. In this latitude the sun circles to the south and, as it approaches the western horizon descends obliquely from left to right. The new moon, following the sun, takes approximately the same course, and since the horns always point away from the sun, they turn upward and to the left.

In the southern part of the earth the reverse is true, while in the tropics the horns point almost directly upward. The position of the old moon as it rises in the morning is the reverse of that of the new moon as viewed from the same latitude.—Popular Mechanics Magazine.

Thankful

James, living in Irvington, had a party on his sixth birthday, which came the day before Thanksgiving, and twelve children were his guests, seated around the table. There seemed to be nothing worth talking about, they were so busy eating, so one of the grownups present asked them to tell what they were thankful for. In turn they said they were thankful for a lot of things.

One little girl said she was thankful there is a Santa Claus, and a five-year-old boy said: "I'm thankful I'm not a turkey."—Indianapolis News.

Cautious Motorist

There is a woman who lives in a Pittsburgh (Pa.) suburb who takes no chances of being sued by any one who might be injured while riding with her in her automobile. The woman has had four slips presented and every one—even her closest friends—must sign one of these slips each time before starting out in the car. The forms are so worded that if any guest occupant of the car sustains injuries, the woman is absolved from all blame.

If you wish beautiful clear white clothes, use Russ Ball Blue. Large package at Grocers.—Adv.

Married Woman's Name

Actually there is no federal law, so far as we can ascertain, state law which arbitrarily compels a woman to bear her husband's surname unless she wishes to do so. Recently the United States controller issued an order that married women in the government employ should sign their husband's surname when signing the pay roll.—Washington Star.

RECTAL COLON

WELL OR MONEY BACK

DEAN RECTAL & COLON CLINIC

WELL OR MONEY BACK

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