

**DAIRY PRODUCE**  
of all kinds wanted. Write for our  
**CASH OFFER**  
Pearson-Page Co. PORTLAND,  
OREGON.

**SECOND-HAND MACHINERY**  
Bought, sold and exchanged engines, boilers,  
pumps, etc. Send for Stock List and Prices.  
THE J. E. MARTIN CO., 80 1st St., Portland, Or.

**OPPORTUNITY IS HERE**  
TO LEARN CHIROPRACTIC. Catalog on Request.  
Pacific Chiropractic College, 418 Commercial Bldg., Portland, Ore.

**DAISY FLY KILLER**  
Kills anywhere, at any time, in any weather. Kills all  
flies, house flies, stable flies, etc. Made of  
purest chemicals. No odor. No harm to  
anyone. Will not stain. Guaranteed  
effective. Sold by dealers. A  
small fly-killer. Price 10c per  
dozen. Write for literature.  
RABBIT KILLER, 180 2nd Ave., Brooklyn, N. Y.

**TYPHOID**  
is no more necessary than Smallpox. Any  
experience has demonstrated  
the almost miraculous effi-  
cacy, and harmlessness, of Antityphoid Vaccination.  
Be vaccinated NOW by your physician, you and  
your family. It is more vital than house insurance.  
Ask your physician, druggist, or send for "Have  
you had Typhoid?" telling of Typhoid Vaccines,  
tests from use, and danger from Typhoid Carriers.  
THE LITTELL LABORATORY, DREXELVILLE, CALIF.  
PREPARED BY VACCINES & SERUMS DEPT. A. D. P. CALIF.

**QUIT CIGARETTES**  
With the aid of ARGENTITE, an  
improvement on the SILVER  
NITRITE treatment as used by  
Industrial Schools and Juvenile  
Courts.  
At your druggist or send 50c  
for full treatment post paid.

**Middle Course.**  
Senator Root was discussing the  
Mexican situation.  
"Steer a middle course," he said to  
an extremist. "These extreme ideas  
are always wrong."  
"Thus at a tea one young girl asked  
another:  
"And where are you going this  
summer, dear?"  
"From the way mother talks," was  
the reply, "you'd think we were going  
to Newport. From the way father  
talks you'd think we were going to  
starve. But I suppose we'll steer a  
middle course, as usual, and put in a  
fortnight at a \$12 Atlantic City board-  
ing house."—Washington Star.

**How He Knows.**  
A traveling sales agent visiting a  
large factory made a bet with the  
manager that he would pick out all  
the married men among the employees.  
Accordingly he stationed himself at  
the door as they came back from din-  
ner and mentioned all those whom he  
believed to be married, and in almost  
every case he was right.  
"Oh, do you do it?" asked the man-  
ager in amazement.  
"Oh, it's quite simple," said the  
traveler, "quite simple. The married  
men all wipe their feet on the mat;  
the single men don't."—St. Louis Post-  
Dispatch.

**Sunlight Intensified**  
By Reflection from Ocean Beach and  
Desert Sand unrelieved by Foliage. Winds  
and Mineral Laden, Poisonous Dust, all  
bring Eye Troubles in their wake—Grana-  
lated Eyes, Red, Itching, Burning, Tired  
and Watery Eyes, Impaired Vision and  
Eye Pain. Reliable Relief is found in  
Murrine Eye Remedy, Mild and Harmless.  
If you Wear Glasses, Try Murrine. Doesn't  
Smart. Feels Fine. Acts Quickly. Is an  
Eye Tonic compounded by Oculists—not a  
"Patent Medicine"—but used in successful  
Physicians' Practice for many years. Now  
dedicated to the Public and sold at  
50c Per Bottle. Murrine Eye Salve in  
Amples, Tubes, 25c and 50c. Sold by  
Druggists. For Books, write to Murrine  
Eye Remedy Co., Chicago.

**March of Progress.**  
"Great times we live in."  
"How now?"

**RECIPES FROM FRANCE**  
POPULAR DISHES IN THE LAND  
OF GOOD COOKING.

**"Pot-au-Feu," National Soup, Delicious**  
When Properly Made—Eggs With  
Cheese—Bouillabaisse Resem-  
bles American Chowder.

**Pot-Au-Feu**—This may be called the  
national French soup. It is frequently  
found on American menus, but seldom  
cooked correctly. It is a delicious,  
nourishing soup, and a large pot of it  
can be utilized for several days. It  
should be made in a covered earthen-  
ware pot.

Take three pounds of round beef,  
a large marrow bone, six carrots, two  
or three turnips, two leeks, a bunch  
of parsley, several cloves, a bay leaf  
and one lump of sugar. Put the beef  
into the pot and cover it with as many  
quarts of water as there are pounds of  
beef, add a little salt and let it boil  
up, then skim carefully and add a lit-  
tle cold water. Let it boil again, skim  
and then add the vegetables. Cover  
with the lid, allowing a little air to  
get in, and let cook over a good fire  
constantly at boiling point for several  
hours. When cooked, remove the  
meat and vegetables, skim the liquor  
and serve in a tureen with slices of  
bread. The vegetables may be served  
separately, and the meat which has  
been cooked in the pot may be used  
in many ways; stewed, cooked au  
gratin, is especially delicious served  
with a thick tomato sauce.

**Eggs With Cheese**—This is a sim-  
ple and delicious luncheon dish. Break  
as many fresh eggs as there are per-  
sons to be served, in a china baking  
dish; cover over with thick, fresh  
cream, season with salt and pepper,  
and sprinkle over with a thick coat-  
ing of grated Parmesan cheese. Cook  
for five minutes in a hot oven. The  
cheese must be very hot and brown  
and the eggs well set.

Both of these recipes are in use in  
almost every French kitchen, and you  
will find them well worth adding to  
our recipe book. The pot-au-feu  
should, of course, be cooked on a coal  
range or in a fireless cooker, as seven  
ours of boiling over a gas range would  
add considerably to the cost of the  
oup. The egg and cheese dish takes  
only a few minutes to make, and is  
implicitly itself. The French serve  
this, and, indeed, the majority of their  
big dishes, individually—one egg or  
two to a person cooked in ramequins  
or flat china egg dishes.

**Bouillabaisse**—For this dish take  
four and a half pounds of flat-fish—any  
large fish such as flounder or mullet—  
and a small lobster. Cut the fish into  
pieces three or four inches square, put  
them into a large saucapain with a  
pound of sliced onion, two cloves, two  
bay leaves, a small bunch of parsley,  
two small pieces of garlic, two shall-  
ots, and two carrots, four large table-  
spoonfuls of olive oil, and pepper-  
corns, one small chili, and two quarts  
of water. Cover and let cook for 25  
minutes. When cooked, pass the liquor  
through a colander and stir in a table-  
spoonful of powdered saffron. Place  
some slices of slightly toasted bread  
in a deep platter or tureen, spread fish  
on them, pour the liquor over and  
serve.

**Cream Meringue**—Whip up some  
whites of eggs with powdered sugar,  
allowing one pound of sugar to twelve  
whites of eggs. When a thick paste is  
formed, spread some sheets of white  
paper upon a making tray, and put a  
tablespoonful of paste on the paper at  
intervals of two inches. Lightly dredge  
with powdered sugar and cook in a  
slow oven. When the meringues are  
cooked, remove them carefully from  
the paper and lightly crush in the cen-  
ters with a spoon. Before serving fill  
the centers with whipped cream.

**Gooseberry Sauce for Boiled Mackerel.**  
The following sauce was a great fa-  
vorite in times gone by and is still  
religiously used by the same people  
who must have mince sauce with roast  
lamb and caper sauce with boiled mack-  
erel: Wash some green sorrel and  
press out the juice through a thin  
cloth. Boil a half pint of green goose-  
berries, drain off the water and rub  
through a sieve. Put the sorrel juice  
in a saucapain, allowing a wineglassful  
of it to the pulp of the berries. Add  
a small piece of butter, an ounce of  
sugar, salt and pepper to season, and  
a dash of nutmeg. Make the sauce  
very hot, but do not boil. Serve in  
a separate dish with the fish.

**Cream of Ham Salad.**  
Soak one-half cupful of gelatin  
in one-half cupful water until soft,  
then add one cupful of boiling  
stock and stir until gelatin is dis-  
solved. Mix this with two cupfuls of  
boiled ham, chopped fine, season high-  
ly with paprika, mustard and a lit-  
tle catsup and put aside until it cools  
and just begins to thicken, then stir  
in lightly the stiffly beaten white of  
one egg and one-half cupful whipped  
cream. Turn into wet molds and set  
in a cold place until firm. Turn out  
on lettuce leaves and serve with may-  
onnaise.

**Casserole of Chicken.**  
Clean and joint a tender spring  
chicken. Put into a frying pan three  
tablespoonfuls of butter and fry in  
this a small onion and a carrot, both  
cut into tiny dice. When these vegeta-  
bles are lightly brown, turn into the  
casserole add to them two cupfuls of  
clear soup stock, in which three bay  
leaves and a little thyme have been  
boiled and then removed. In this con-  
sommage lay the jointed chicken, put  
the closely fitting cover on the cas-  
serole and set in a steady oven. It  
should cook for an hour.

**Corn Muffins With Dates.**  
Mix and sift a cupful of corn meal,  
one cupful of white flour, one and one-  
half teaspoonfuls of salt, two tea-  
spoonfuls of baking powder and one  
tablespoonful of brown sugar; then  
add one well beaten egg, one cupful  
of sweet milk, two teaspoonfuls of  
melted butter and mix; then add one-  
half cupful of stoned and cut dates.  
Bake in buttered and floured muffin  
pans in a hot oven. These muffins  
are a very reliable dessert.

**VARIOUS USES FOR GELATIN**  
Properly Plays an Important Part in  
the Preparation of All Kinds  
of Desserts.

Gelatin plays an important part in  
many a recipe. A tasty dessert is  
made thus: Dissolve the contents of  
one envelope of granulated gelatin in  
one pint of boiling water; stir it to  
melt the powder and then pour it into  
a bowl, and as soon as it starts to  
"jell" beat with a rotary egg-beater  
until it is light. Then pour in half a  
pint of rich, sweet milk, a pinch of  
salt, two ounces of crushed stale al-  
mond macaroons; if this is soft, put it  
on the ice until it stiffens again, then  
add a few drops of sweet almond fla-  
vor and one gill of granulated  
sugar. Wet a mold, pour the water  
out of it and refill with the mixture;  
put it in the refrigerator to ripen.

**With Fruit**—Fill individual glasses  
a little more than half with mixed  
fruit, fresh or canned; drain off all  
juice; make one pint of orange or  
lemon gelatin; as soon as cold put it  
by spoonfuls over the fruit; serve  
very cold, with cream and sponge  
cake.

**Prunes Delight**—Wash, soak and  
cook in only enough water to cover  
them one pound of good prunes; while  
they cook put in a pinch of salt, two  
inches of stick cinnamon; grated yolk  
of an orange and one lemon;  
six whole cloves, one gill of strained  
lemon juice and one gill of brown su-  
gar. As soon as the prunes are very  
soft stir in one package of granulated  
gelatin previously dissolved in cold  
water. There should be over one pint  
of liquid. Stir until melted. When  
cold serve with cream and soft ginger-  
bread.

**COLD ENTREE HARD TO BEAT**  
Mousse of Sweetbread Just the Thing  
for the Table When the Weather  
is Hot.

Line a plain mold with pale aspic  
jelly, dotted with diamond-shaped  
pieces of truffle. Blanch and braise a  
large sweetbread, and, when it is cold,  
pound it in a mortar with eight ounces  
of the white meat of a boiled fowl and  
a tablespoonful of pate de foie gras,  
and then pass the mixture through a  
fine sieve. Bring a large cupful of  
milk to a boil with a small chopped  
onion, a dozen white peppers, a blade  
of mace, a few thin strips of lemon  
peel, and a thin slice of fat bacon.  
Simmer twenty minutes and then  
strain over a tablespoonful of butter  
rubbed smooth in two of flour. Stir  
quickly until thick, season with salt  
and white pepper, and dissolve in half  
an ounce of gelatin. Pour into a ba-  
sin with the sifted chicken and sweet-  
bread and two tablespoonfuls of sherry.

Whip a pint of cream, and as soon  
as the sweetbread mixture is cool, stir  
it in and add the stiffly beaten whites  
of two eggs. Pour the mousse at once  
into the molds lined with aspic, and  
leave it on ice to chill. Turn out on  
a flat platter and garnish with al-  
ternate slices of tomato and cucum-  
ber and a bunch of watercress here  
and there.

**Green Gooseberry Pudding.**  
This may be made the same as rhu-  
barb pudding with a suet paste, and  
boiled, steamed, or made in a deep pie  
dish with good ordinary pie paste with  
a little cornstarch mixed with the  
sugar to thicken the juice. When the  
gooseberry filling is thick enough to  
support the mixture, lift off the crust  
and pour in a layer of cornstarch  
custard cooked in a double-boiler, the  
whites of the eggs reserved for a  
meringue to cover the top. The top  
crust may be served at another meal  
spread with canned peaches or pears.  
Or instead of a top crust, cover the  
dish with another pie dish until the  
gooseberries are done. Another way  
is to replace the top crust and return  
pie to the oven until the custard mix-  
ture is cooked quite firm. The pie is  
then served cold with upper crust,  
without a meringue.

**English Yorkshire Pudding.**  
Here is a recipe for English York-  
shire pudding: Put 12 tablespoonfuls  
of flour into a pudding bowl and add  
sugar to thicken the juice. When the  
gooseberry filling is thick enough to  
support the mixture, lift off the crust  
and pour in a layer of cornstarch  
custard cooked in a double-boiler, the  
whites of the eggs reserved for a  
meringue to cover the top. The top  
crust may be served at another meal  
spread with canned peaches or pears.  
Or instead of a top crust, cover the  
dish with another pie dish until the  
gooseberries are done. Another way  
is to replace the top crust and return  
pie to the oven until the custard mix-  
ture is cooked quite firm. The pie is  
then served cold with upper crust,  
without a meringue.

**Chocolate Fudge.**  
Three cupfuls of light brown sugar,  
two squares of chocolate, a cupful of  
new milk, one-half teaspoonful of  
cream of tartar. Cook in a granite  
pan until it threads; add a lump of  
butter the size of a walnut, and when  
thoroughly mixed remove from the  
fire, add a tablespoonful of sweet  
cream and a teaspoonful of vanilla and  
beat till it begins to thicken. Pour  
into shallow buttered pans and when  
nearly cold cut into squares.

**Baked Cheese in Crusts.**  
Line a baking dish with pieces of  
buttered bread, having bread cut about  
one-half inch in thickness. Fill dish  
with two cupfuls of cheese cut in thin  
slices, as for rarebit, and pour over  
all a mixture of two slightly beaten  
eggs, one cupful of rich milk, one tea-  
spoonful of salt, one-half teaspoonful  
of dry mustard and one-fourth tea-  
spoonful of paprika. Bake in a moder-  
ate oven one-half hour. Serve at  
once.

**Mistress Ford's Green Currant Pie.**  
Line a deep dish with paste. Fill  
with green currants and sugar. In al-  
ternate layers, using at least two-  
thirds as much sugar as fruit. Heap  
the fruit up well as it shrinks in cook-  
ing, and shake over the top a table-  
spoonful of flour to thicken the juice.  
Cut slits in the top crust or prick with  
a fork. Bake in a moderate oven from  
thirty to forty-five minutes.



**ONE LUXURY NOT PROVIDED**

Secretary to Postmaster General  
Amazed When Typical Country  
Rube Borrows Toothbrush.

Col. Edward B. Smith, for 20  
years a Washington newspaper man,  
now serving the postmaster general  
in a secretarial capacity, has had his  
full share of amusing adventures.  
This story is told by Mr. Smith of  
an incident which happened to him  
while en route from Washington to  
Baltimore. At one of the little way-  
side stations a typical country "rube"  
boarded the train and immediately  
went to the wash room at the end of  
the car, where Colonel Smith was  
"dolling up," preparatory to his ar-  
rival in Baltimore. His toothbrush  
was lying conveniently on the wash  
basin, and the Marylander, after re-  
moving a goodly portion of Kentucky  
leaf from his mouth, unhesitatingly  
proceeded to make use of it.  
"Here! What are you doing with  
my toothbrush?" exclaimed Smith.  
"Sense me, jedge, I didn't know  
that was yours. Who's the 'regu-  
lar' one?" inquired the innocent coun-  
tryman.  
Whereupon Smith enlightened the  
old farmer to the effect that the rail-  
road has not yet, in its magnanimity,  
seen fit, for sanitary reasons or other-  
wise, to provide such luxuries for its  
patrons.

**Hibernian Wit.**  
An Irish farmer was asked if he  
used any of the commercial fertili-  
zers on his land.  
"No, sorr," he replied. "To my na-  
tion there's nothing like the old bar-  
yard manure."  
"Nonsense, man," said the other;  
"the time is coming when a man can  
carry the fertilizer for an acre of land  
in one of his waistcoat pockets."  
"Maybe it will, sorr," returned Pat.  
"An' he'll be able to carry the crop  
in the other pocket, I'm thinkin'."

**Escaped From Irish Pastures.**  
Gentleman (riding on jaunting car,  
which is just passing a large manion,  
to driver)—Who lives there, Pat?  
"Och! sure, it's Mr. O'Flaherty—  
but he's dead."  
"And what did he die of, Pat?"  
"Faith, thin, he died of a Tuesday."  
"And how long has he been dead?"  
"Shure, yer honor, if he'd lived till  
tomorrow he'd have been dead a fort-  
night."—London Evening Standard.

**His Golf.**  
Alfred Plus—Your caddie is mis-  
ing.  
George Minus—Where is the little  
beggar?  
Alfred Plus—The other boys say  
he's gone fishing, because in the morn-  
ing round you dug him up such a  
fine supply of worms.—London Opin-  
ion.

**THE QUESTION.**  
"Jones is going away next month."  
"Hay fever or a vacation?"

**A Suggestion.**  
Visitor to the Salon—How many  
pictures are there?  
Attendant—More than six thousand,  
sir.  
Visitor—How fatiguing, and I have  
only half an hour to spend. Why don't  
they hang them back by end all along  
the subway tracks?—L'Illustration.

**Back-Yard Scenery.**  
Belle—How do you and your moth-  
er like your new home?  
Beulah—We don't like the neighbor-  
hood.  
"Why not?"  
"Oh, we've been accustomed to see-  
ing better-looking clothes on the  
lines wash-days."

**Loading.**  
Patience—What business is Clar-  
ence in?  
Patrice—Why, he's interested in  
one of our leading industries.  
"Indeed!"  
"Yes; he leads the Germans."

**Case for Arbitration.**  
"There's a difference of opinion be-  
tween my employer and myself."  
"About compensation?"  
"Yes. He thinks I ought to make a  
rebate because I hear all his lectures  
and I think I ought to get more."

**Lower Broadway All Right.**  
Flatbush—If a man asked you to  
meet him in lower Broadway, where  
would you expect to meet him?  
Bensonhurst—In the subway.

**WINCHESTER**  
**CARTRIDGES**  
For Rifles, Revolvers and Pistols  
Winchester cartridges in all  
calibers from .22 to .50, shoot  
where you aim when the trigger  
is pulled. They are always  
accurate, reliable and uniform.  
Shoot them and You'll Shoot Well.  
Always Buy Winchester Make.  
THE RED W BRAND

**THE PROGRESSIVE BUSINESS COLLEGE**  
PORTLAND, OREGON.

There is a completeness and finish about our students' education that brings  
praise from many of the leading business men of the Northwest. The supreme  
test of a business college is to satisfy the hard-headed men of the business world.  
We do. Write for literature which will truthfully tell you all you want to know.

**Mutual Secrets.**  
"I didn't want to come here in the  
first place," confided the first guest  
at the expensive hotel at a well known  
winter holiday resort on the south  
coast.  
"No more did I," replied the second,  
"but my wife insisted on my coming."  
"So did mine," said the first. "She  
said we had to come, just because  
Munseys were coming, although I told  
her we simply could not afford the ex-  
pense."  
"And that's what I said," explained  
the second, "but my wife said we had  
to come because the Browns were  
coming."  
"Why, look here, my name is  
Brown."  
"And mine is Munsey."  
Then the two men shook one an-  
other warmly by the hand.

**YOU CANNOT Arbitrate**

the question of a Sick  
Stomach, Loss of Ap-  
petite, Heartburn,  
Headache, Indigestion  
or Constipation. It is  
a far better plan to  
help Nature restore  
these organs to a  
healthy condition with  
the aid of

**HOSTETTER'S  
STOMACH BITTERS**  
Try a Bottle Today  
Refuse Substitutes

**His Wife His Business.**  
The hungry tramp told his tale. It  
touched the kind heart of the lady of  
the house. He ate the food she gave  
him and started wearily on his way.  
"And how," said she, sympathetically,  
"did the hand laundry you were  
managing come to fall on you?"  
He glanced round, it might be as if  
he suspected the dog were within  
call. Then passing out and closing  
the gate, he said, "She quit and went  
home to her mother."—Kansas City  
Star.

**At the Movies.**  
He (his arm around her)—What a  
dainty wrist you have, my dear!  
She—That isn't my wrist, honey.  
That's the ankle of the man beside  
me you are holding.—Puck.

**Deep Doings.**  
"What's ailing Mr. Trout?"  
"He suffers from sunstroke."  
"Go on! Whoever heard of a fish  
with a sunstroke?"  
"Well, you see, a sunfish bumped  
into him."  
Boston is said to have had the first  
telephone exchange in the world.

**HOLMES BUSINESS COLLEGE**  
TO 1914  
The school that gets you a  
good position.  
Thousands of Graduates  
NONE IDLE  
FREE INFORMATION  
Washington and 19th Sts.  
PORTLAND, ORE.  
OLDEST  
MODERN

**Easy to Misjudge  
Remedy You Need**  
In Overcoming Blood Trouble Do Not Be Fooled  
By Mere Claims.

**Study the Game and You Will Understand Why Some Things Are Deceptive.**  
In treating a blood disorder the funda-  
mental fact is that the blood is the  
subject of the medicine used is to permit  
a bit, a home run and a sure, safe hit  
every time.  
Now the prophylactic effect of S. S. S. is to  
regulate the blood formation, to assist in  
development of tissue and to have a decided  
bearing upon the lymphatic influence, all of  
which is in the promotion of blood health.  
And this prophylactic effect will be similar  
to the straight ball pitched to batter a  
game hit and not the deceptive variations  
designed to fool the batter. S. S. S. is a  
plain, straight blood purifier. It is not a  
fanciful mixture to move the bowels and  
thus faintly play upon susceptible minds.  
It is not a nerve excitant to exhilarate for  
the moment and then die away. It con-  
tains some of the mineral drugs which  
dry up the tissues. In other words, it does  
not play to the batters but to the "fans."  
It is just a wholesome, powerful, searching  
blood remedy, one ingredient of which  
serves the active purpose of arousing each  
cellular part of the tissues to assist from  
the blood the nutriment or materials re-  
quired for renewal of health.  
You can get S. S. S. at any drug store,  
but take no other so-called blood purifier  
falsely claimed "just as good."  
S. S. S. is prepared by The Swift Specific  
Co., 600 Swift Bldg., Atlanta, Ga., and if  
you have any deep-seated or obstinate blood  
trouble, write to their Medical Dept. for  
free advice. It will be worth your while  
to do so.

**WHAT TO DO FOR HOT  
WEATHER SKIN TROUBLES**  
With hot weather comes the worst  
skin suffering for some folks. Eczema,  
hives, insect bites, poison  
oak or ivy, sunburn, chafing, and a  
dozen other troubles make life unen-  
durable. But YOU needn't worry.  
That soothing, antiseptic resinol oint-  
ment stops itching and burning in-  
stantly, allays inflammation, and soon  
restores the skin to perfect health,  
even in severe, stubborn cases. Doc-  
tors have prescribed resinol ointment  
for 19 years. At all druggists.—Adv.

**WOMAN WEAK  
AND NERVOUS**  
Finds Health in Lydia E.  
Pinkham's Vegetable  
Compound.

Creston, Iowa.—"I suffered with fe-  
male troubles from the time I came into  
womanhood until I had taken Lydia E.  
Pinkham's Vegetable Compound. I  
would have pains if I overworked or  
lifted anything heavy, and I would  
be so weak and nervous and in so much  
misery that I would be prostrated. A  
friend told me what your medicine had done for her and I  
tried it. It made me strong and healthy  
and our home is now happy with a baby  
boy. I am very glad that I took Lydia  
E. Pinkham's Vegetable Compound and  
do all I can to recommend it."—Mrs. A.  
B. Borchamp, 504 E. Howard Street,  
Creston, Iowa.

**Tons of Roots and Herbs**  
are used annually in the manufacture  
of Lydia E. Pinkham's Vegetable Com-  
pound, which is known from ocean to  
ocean as the standard remedy for  
female ills.  
For forty years this famous root and  
herb medicine has been pre-eminently  
successful in controlling the diseases of  
women. Merit alone could have stood  
this test of time.

If you have the slightest doubt  
that Lydia E. Pinkham's Vegeta-  
ble Compound will help you, write  
to Lydia E. Pinkham Medicine Co.  
(confidential) Lynn, Mass., for ad-  
vice. Your letter will be opened,  
read and answered by a woman,  
and held in strict confidence.

**WEEN** writing to advertisers, please men-  
tion this paper.

**Only a Portion.**  
"You women are too extravagant,"  
he stormed. "Last year \$400,000,000  
was spent in this country for trills and  
furbelows."  
"Well, I didn't spend all of it," was  
her defense.—Kansas City Journal.

**YOUR OWN DRUGGIST WILL TELL YOU**  
Dry Murrine Eye Remedy for Red, Weak, Watery  
Eye; and Granulated Eye; No Smarting—  
Just pure Comfort. Write for Book of the Eye  
by mail Free. Murrine Eye Remedy Co., Chicago.

Fired with the ambition of placing  
his easel farther north than ever a  
painter has done before, Jacques Suz-  
zanne, an artist and a huntsman, has  
left for the arctic regions. Suzanne  
has a number of Eskimo dogs, one of  
which was presented to him by Ad-  
miral Peary.

**Beneficial Nature.**  
Horsemint cures hookworm and  
horsemint grows wild where hook-  
worm flourishes. Can you beat that  
system?—South Bend News-Times.

**Putnam Fadeless Dyes do not  
stain the kettle.**  
A man who had been reading the  
details of a sensational criminal trial  
in his evening paper turned to his wife  
and said: "Do you take any stock in  
this finger print theory?"  
"Well," she replied, with a laugh.  
"I can generally always detect our  
Willie that way when he has been  
stealing the jam."—Judge.

**W. D. Plattenburg**, recently elected  
present of a bank in Canton, Ill.,  
began work there 32 years ago as a  
janitor.

The government of Brazil has be-  
gun work on the extensive system of  
reservoirs to enable the residents of  
its northwestern states to get water  
in long dry seasons, which frequently  
occur.  
The English city of Leeds will in-  
stall automatic lighting devices on  
about 17 gas street lamps.  
The workmen's compensation act  
passed by the Ontario legislature will  
be placed in operation the first of  
next January.  
The cost of replacing with steel cars  
all the passenger cars in use on the  
railroads of the United States is esti-  
mated at more than \$600,000,000.  
A rubber tennis court is about to be  
tried experimentally in London.