POULTRY
and Dairy Produce CASH OFFER Pearson-Page Co. rompand

SECOND-HAND MACHINERY




 SECRET SERVICE!
 OPPORTUNTTY IS HERE


## SALESMEN WANTED



BLACK LOSSES SURELY PREVENTED LEG 7
oniva Guese
minno



Ola geotect Woughn - No. The last steak


the pegs tae
Transcript.

## THE SHORT

## CUT <br> | TO HEALTH |

is by way of the Stomach,
Liver and Bowels. Keep
these orpans strong and active bo use of
|HOSTETER'S

Stomach Bitters

MAPLE SUGAR COOKERY

BIBLE WITH THIS BWEET
ver a Weleome Addition to the Men this Time-Apples Baked W
the
Will Bo Appreclated by All.
There are ever no many ways of aning maple strup and sugar othe
than merely serving them au naturel, and theso goodien which 1 am gotng by tho family enthusiastically. No been, ft grows a liltle trite menu harm weather comes on,
delightful change.
Maple Ice Cream-To make it beat tour egga till foamy, boll one cup of the eggs and cool, then add two cupa reeze and serve. A half-cupful of pe can meats broken and added to the
cream makes a deliclous variation. Pare and core tart with Maple SlrupIty place a nut meat pour one cup
of maple afrup over the apples and or platn cream.
frup, halt cuptul of sugaprol mapl cupful of butter, half-cuptal of sour mink, $1 /{ }^{2}$ cupfuls of four, teaspoonful
of sodn, one egg. Beat the soda into ugar, then beat in the egg; add sour in sheeth.
, Pread puading atter Pudaing.-Make ipe, using maple sugar or maple sirup neceasary to use a little more maple weeten the pudding sufflelently. Bake Maple Caramels.--Break one poun of maple sugar in bits and boll in one ter. Add a plece of butter size of
walnut and pour Maple Custard.-Two eggs, one pint
cool sirup; scald milk and sirup an milk over the eggs and, stir well;
return to the fire till thick. Be care-
till ful not to boll after the eggs have
been added or the custard will curdle. Maple Mousse- - Half a cupful
maple cream are the only tngredients required for thin deliclous dessert; whip sirup. Pack in a mold and place in tee Frozen A frappe, which ts very the sher-
bet, sounds as if it were an elaborate French confection, but ts really the stmplost of refreshments, being juat a
waterice, partly frozen (and protrappe is half-rozen coffec, made in
hifs way: Beat the white of one egg


Hightly, add balf a cupful of cold wa ler, mix with halt a cupful of ground pot, add four cuptuls of bolling wate of stove cuptul of sugar, cool and freeze to mush, ustng equa! parts of lee and salt
Berve with whipped cream sweetened and on top of each cup.

White Cake.
One cup sugar, one-halt cup butter $t$ one egg, one cup sweet milk, salk our en. Mavor with lemon. Adc our enough to make it as thick a
ream. Bake in a moderate oven Mock Cream. One level tablespoonful flour wet with a dash of salt in one cupful of nilk until of creamy consistency puddings, etc.

To Remove lodine staina Whenever you spill fodine on a lin n or cotton material remove it very
satisfactorily in the following man ner: Pour bolitng hot starch over the stain, repeating this two or thre
times within an hour, or untli the times within an hour, or unth the
stain ts removed. Rebellion.
First Militant Suffragetto-What do you thilak of this proposed kiailas
strike?
seend pitto-Well. that strike socond Ditto- Well. that strike
wouldn't modse of hit with me.



## Blood Trouble Often

A Puzzling Question
The Searching Power of a Great Remedy Answers the Worst Riddle.


