A SUDDEN COLD.

Miss Helen Sauerbier, of 815 Main St., St. Joseph, Mich., writes an interesting letter on the subject of catching cold, which cannot fail to be of value to all women who catch cold easily.

PERUNA ADVISED FOR SUDDEN COLDS.

It Should be Taken According to Directions an the Bott'e, at the First Appearance of the Cold.

St. Joseph, Mich., Sept., 1901.—Last winter I caught a sudden cold, which developed into an unpleasant catarrh of the head and throat, depriving me of my appetite and usual good spirits. A friend who had been cured by Peruna advised me to try it, and I sent for a bottle at once, and I am glad to say that in three days the phlegm had loosened, and I felt better, my appetite returned and within nine days I was in my usual good health.

—Miss Helen Sauerbier.

Peruna is an old and well tried remedy for colds. No woman should be without it.

KASPARILLA

This sterling household remedy is most successfully prescribed for a "world of troubles." For derangements of the digestive organs it is a natural corrective, operating directly upon the liver and alimentary canal, gently but persistently stimulating a healthful activity. Its beneficial influence extends, however, to every portion of the system, aiding in the processes of digestion and assimilation of food, promoting a wholesome, natural appetite, correcting sour stomach, bad breath, irregularities of the bowels, constipation and the long list of troubles directly traceable to those unwholesome conditions. Kasparilla dispels drowsiness, headache, backache and despondency due to inactivity of the liver, kidneys and digestive tract. It is a strengthening tonic of the highest value.

If it fails to satisfy we authorize all dealers to refund the purchase price.

HOYT CHEMICAL CO. Portland, Oregon

Both Guilty.

The man who prided himself on his keen perceptions watched the witness on the stand with intensity, and nodded his head vigorously at the closing words of the bewildered witness.

"That man's concerned in it," said the keen observer to his friend. "Didn't you notice how his eyes shifted around?"

"How about this next one?" inquired the friend.

"He's guilty of something," asserted the keen observer. "No man stares at people in that bold, defiant way if he has a clear conscience."

No Right to Kick.

Customer—It seems to me that's an awful price to have to pay for a pound of liver.

Butcher—You must remember, ma'am, that the liver is a choice part. This steer weighed nearly a ton, and he had only one small liver.

Too Hazardous.

"Yessir," admitted a waiter, "I shall be compelled to throw up my situation here."

"Indeed! What is the matter?"

"More than I can put up with. The governor insists on my eating mushrooms in the presence of customers to prove they are edible fungi."—London Tit-Bits.

Only a few years ago the only article tasting of maple was maple sugar. There is now an article on the market that is so like the real maple sugar that even old Vermonters are unable to tell the difference. In fact, on account of its healthful qualities, being a purely vegetable product, neither sticky nor sickly, it is preferred by many people who formerly used only the regulation maple sugar.

This new extract is called Mapleine. It is a Seattle product and can be used to advantage by the housewife in a variety of ways. For instance, a syrup like maple can be made by simply dissolving granulated sugar in water and adding a few drops of Mapleine.

The Crescent Manufacturing Company who make Mapleine have published a booklet called Mapleine Dainties. This will be sent free on request to anyone who asks for it. It is full of wholesome recipes.

Recognizing His Limitations.

Cholly—Let me see—what's that quotation about a nod being as good as a wink, and so forth?

Fweddy—Why—er—I can't think—

Cholly—O, I know that. I'm asking you to try to remember.—Chicago Tribune.

You Can Get Allen's Foot-Ease FREE.

Write Allen S. Olmsted, Le Roy, N. Y., for a free sample of Allen's Foot-Ease. It cures sweating, hot swollen, aching feet. It makes new or tight shoes easy. A certain cure for corns, ingrowing nails and bunions. All druggists sell it. 25c. Don't accept any substitute

New Industry.

"Who is that striking looking man near the head of the table?" asked one of the guests.

"That's Mr. Jypes," answered the other. "He's a blood boiler."

"What! A workman at the stock yards?"

"No, no; don't you understand? He writes these shocking stories of corporation cruelty to children and ignorant employes that you read in the Magazines."—Chicago Tribune.

S.S.S. FOR BAD BLOOD

When bad blood is caused from an infection of the circulation by the virus of Contagious Blood Poison, it usually shows in the form of ulcerated mouth and throat, copper-colored splotches on the body, swollen glands in the groin, falling hair, sores and ulcers, etc. These general symptoms, affecting all parts of the body, show how deeply poisoned the blood becomes, and emphasizes the dangerous character of the trouble. If allowed to remain in the system the disease will finally wreck the health and break down the strongest constitution. No medicine can cure Contagious Blood Poison which does not rid the circulation of every particle of the virus. S. S. S. is the one real and certain cure; it goes down to the very bottom of the trouble, and by removing every trace of the poison, and adding rich, healthful qualities to the blood, forever cures this powerful disorder. S. S. S. is the most reliable of all blood purifiers, and its concentrated ingredients of healthful vegetable extracts and juices especially adapt it to curing this insidious trouble. Write for our home treatment book, which is a valuable aid in the treatment of the different stages of the disease, and ask for any special medical advice you wish. No charge for either.

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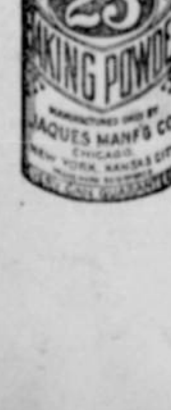

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We insist upon refunding your money if a trial does not convince you.

VALUE OF WHEAT.

Good Profit May Be Made by Feeding to Poultry at High Prices.

By James Dryden, Poultryman, Oregon Agricultural College, Corvallis.

The prices of poultry and eggs follow closely the trend of wheat prices and of corn prices, the two staple poultry foods in the United States. The tendency is for poultry keepers to curtail the flock of poultry when prices of food are high, and to increase the flock when the prices of food are low. When the grain prices rise more poultry are sent to market, and later on there is a scarcity of both poultry and eggs.

The question for the poultryman and the farmer to consider in this connection is, at what prices of grain does it pay the farmer to market the grain rather than feed it to the poultry, for the business of the farmer is to get the most out of the soil, whether it be in raw or concentrated products. It is a fine point to determine just where the profit in feeding poultry as well as other livestock disappears in the upward tendency of the price of grain; in other words, at what point is there a parting of the ways between a profit and a loss?

The general tendency among farmers is to sell the grain, rather than feed it, long before the parting of the ways has been reached, and it is a knowledge of this fact that assures the skillful and persistent feeder of a profit. The parting of the ways comes very soon to the majority of feeders. One man may be telling the exact truth when he says that he can make no profit in feeding seventy-five-cent wheat, and another may be equally truthful when he says he can make a profit in feeding one-dollar wheat. The difference in the two men is a difference in skill in feeding. With good stock and good care the skillful feeder will make a profit in feeding high-priced grain, but no one can make a profit with poor stock and poor care at any price for grain.

The price of wheat is higher now than it has been for probably ten or fifteen years, and it is frequently said that it is too high to feed to chickens.

Two or three things should be considered in this connection. First, the prices of poultry and eggs will rise if many chickens are marketed, and the farmer who keeps his chickens will make as much profit as he did when the price of wheat was low. That is, the price of poultry products will adjust itself to the prices of grain. Second, how much does it really cost to feed a hen for a year? Does any one know?

In experiments made by the writer, covering several years, in which every ounce of food was weighed, six pens of Leghorn hens consumed during the year 564 pounds wheat, 296 pounds corn, 203 pounds oats, 112 pounds bran and shorts and 235 pounds skim milk, in addition to some animal food. The cost of the total food per fowl for the year varied in different pens from 61 cents to 78 cents, and averaged 66 cents. The wheat was charged at 1 cent a pound, corn at 1¼ cents, oats at a cent, skim milk at a fifth of a cent and bran and shorts at three-fifths of a cent. The animal food cost from 5 to 6 cents per fowl. The wheat constituted nearly a half of the total cost.

The hens laid an average of 144 eggs per fowl, valued at $1.68 at local prices for eggs. The prices were from 10 cents to 25 cents per dozen, much lower than the prices are in Oregon at the present time. If wheat had been worth, say, 90 cents and had been charged for at that rate, and bran at 1 cent a pound, the cost per fowl would have been about 16 cents more, or 80 cents instead of 66 cents. But eggs are also higher in price than they were then.

Taking the monthly egg yield of the six pens of Leghorns and computing the value of the eggs laid each month at the average wholesale prices of eggs in Portland during the past two years, the results would be as follows:

	Eggs laid.	Price per doz.	Value.
November	40	35c	$ 1.17
December	122	35c	3.00
January	243	26c	4.40
February	238	25c	4.90
March	336	20c	5.60
April	499	20c	8.30
May	428	18c	6.33
June	397	20c	6.62
July	384	20c	6.40
August	393	25c	8.20
September	221	25c	4.60
October	97	30c	2.40
			$61.92

In place of eggs worth $1.68 per fowl, if their value be computed at present prices in Portland they would be worth $2.58 per fowl. In other words, on the basis of present prices, food costing 80 cents when fed to hens produces eggs worth $2.58. This is a pretty good margin of profit in feeding 90-cent wheat.

It may be said that the average flock of hens does not lay 144 eggs per fowl. That is true. It is also true that 144 eggs per fowl is not phenomenal. The right kind of hens properly attended should average 150 and well-bred hens considerably more. The average farm flock will not average 125, probably not 100.

In these experiments all the food eaten was paid for at market prices and the cost averaged only 66 cents per hen. The cost would have been only 80 cents if the wheat had cost 90 cents per bushel. The farmer, however, who keeps fifty or a hundred hens can do better than that, for on the average farm that number of hens may be kept largely on the waste products or by-products of the farm. They will find the animal food in the fields in the shape of bugs, grasshoppers, worms, etc., and there will usually be skim milk or buttermilk. There need therefore be no cost for animal food, resulting in a saving of 8 to 10 cents per fowl. The clover or grass they eat will have little marketable value. The destruction of grasshoppers in the clover and grain fields and of bugs in the orchards will, where these insects are bad, offset a large part of the annual cost of food for the fowls in better crops.

In experiments with larger breeds the cost of feeding was greater. The cost of feeding Plymouth Rocks averaged $1.15 per fowl and of Wyandottes $1.00. This extra cost is largely offset when the fowls are marketed, the larger breeds bringing more than the small breeds.

In answer to an inquiry relative to the way in which to tell the difference between the edible mushroom and the poisonous variety, the station replied:

"There are so many different species of mushrooms, and they are so nearly like the poisonous varieties, that it is impossible for an inexperienced person to detect the difference. Botanists do not usually recognize any difference between mushrooms and toadstools. The best way is to learn to recognize certain species of edible mushrooms, even though the number be few. A common variety, known botanically as 'Agaricus campestrias L.,' is not poisonous, and by the following description you may be able to recognize it:

"The stem is cylindrical, or tapers a little toward the lower end. Near its upper end is a sort of collar, usually termed a 'ring,' which encircles it. This is very delicate, white like the stem, and of very thin, satiny texture. The circular, expanded disk into which the stem fits is called the 'cap.' The surface is sometimes white, although sometimes brownish, and usually covered by a thin layer of delicate threads. The flesh or inner portion is more compact, and is white also. Numerous thin plates, or 'gills,' are on the under side of the cap, which radiate from near the stem to the margin of the cap. When the plant is very young the gills are first white, but soon become a dark, pink color, and in age changes to dark brown. The substance of the stem is less compact at the center, but the stem is not really hollow, though in some instances there are slight indications of it. This mushroom will be found in sod, where shade is plentiful.

"It is probable that the mushroom responsible for a majority of the deaths from eating this plant is the Amanita phalloides. By a novice, it might easily be taken for the Agaricus campestris. However, the former usually occurs in the woods, while the edible variety just described occurs in open places. Professor G. F. Atkinson, of the botany division of the Cornell university agricultural experiment station, describes the Amanita phalloides as follows:

"It is pure white, and possesses an annulus or collar, but what is most important the base of the stem rests in a cup-like envelope called the volva. . . . The pileus in this form is smooth, viscid to the touch, and pure white, as is also the annulus, stem and volva, though the latter is soiled by particles of earth. The stem is nearly cylindrical, tapering slightly from the bulbous base. It is hollow, or stuffed with cottony, mycelial threads. The gills are usually pure white, even in age, and are nearly free from the stem. When decaying the plant emits a very disagreeable odor.'"—From Washington State college, Pullman.

An inquiry which will be of interest to fruit growers of southwestern Washington and northwestern Oregon was referred to the department of horticulture. It follows:

"Kindly give me some advice concerning the growing of raspberries and blackberries under the conditions found in southwestern Washington. I would be obliged to you for information concerning the growing of plums, cherries and apples in this region."

Professor W. S. Thornber replied:

"You will have no difficulty in growing raspberries and blackberries in your part of the country, providing you use good judgment in selecting your varieties and in planting. If the low land is well drained you had better plant blackberries, but if the land is not well drained you will have difficulty in growing any form of small fruit there. However, the blackberry will come nearer to growing in poorly drained land than the raspberries will. In choosing varieties of blackberries, use the Mammoth for extra early, the Snyder for middle early and the Evergreen for late. Raspberries require a dryer and, especially, well drained soil, and with such conditions in your part of the state you should be able to grow remarkable crops of them. The Cuthbert is the standard for commercial work on the west side; also the Antwerp, the Superlative and the Marlboro are excellent berries for growth there.

"Plums will do well upon a very moist soil, and will stand a poorly drained soil better than the majority of other fruits. The Peach, the Yellow Egg, the Tragedy, the Willard, the Lombard and other varieties almost without number will do well in the region you refer to. Almost any cherry will succeed there. The Royal Anns, the Bings, the Lamberts and the May Dukes would be good varieties to plant. The varieties of apples that will do especially well there are more or less limited. The Yellow Transparent, the Duchess, the Oldenberg and the Gravenstein for early apples, and the Northern Spy, Olympia, Baldwin, Grimes Golden and possibly a few Rhode Island Greenings for later varieties will do quite well. Other varieties, such as Ben Davis, Gano and the Jonathan, do not seem to be entirely adapted to your part of Washington."—From Washington State college, Pullman.

Egg and Tomato.

One pint tomato juice, two tablespoonfuls butter, two tablespoonfuls flour (creamed together), one-half teaspoonful salt, dash of pepper, five eggs. Heat the juice, then add the creamed butter and flour, salt and pepper, and cook five minutes. Butter a baking dish, put in the egg (not beaten), then cover with the cooked mixture. Put bread crumbs on top and brown twenty minutes in oven.

Devil's Food Cake.

Two cups of brown sugar, creamed with a half-cup of butter; two well-beaten eggs, one teaspoonful of baking soda, dissolved in a gill of sour milk; two squares of grated chocolate dissolved in a gill of boiling water; two cups of flour. Mix and bake in a sheet, covering, when done and cool, with white frosting. Or, bake in layers and put together with white frosting flavored with vanilla.

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Probably from Boston.

"But, surely," protested the lately departed girl, "you're not going to take me to the—er—infernal regions?"

"Only for a few seconds," replied the attendant spirit. "We must thaw you out a little."—Catholic Standard and Times.

Mothers will find Mrs. Winslow's Soothing Syrup the best remedy to use for their children during the teething period.

Innocent.

"Edith, I was ashamed of you when you called Mr. Midlage an old man to his face."

"Why, mamma, I did nothing of the kind. I wouldn't be as impolite as that for the world. I called him an old gentleman."

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By a Narrow Margin.

"You're all out of breath," said Pboodles. "What have you been doing?"

"Been running a race!" panted Ardup.

"On a hot day like this? What for?"

"To—er—decide who was going to pay for the dinner."

"Did you win?"

"Yes, by the skin of my teeth."

"Who was the other fellow?"

"He was—well, he was the proprietor of the restaurant. I managed to lose him in the crowd just as he was about to make a grab for me."—Chicago Tribune.

Is your mouth similar in any way to the above? If so, no need to wear a wobbly, unusable partial plate or ill-fitting, ordinary bridge work. The Dr. Wise system of

"TEETH WITHOUT PLATES"

The result of 21 years' experience, the new way of replacing teeth in the mouth—teeth in fact, teeth in appearance, teeth to chew your food upon, as you did upon your natural ones. Our force is so organized we can do your entire crown, bridge or plate work in a day if necessary. Positively painless extracting. Only high-class, scientific work.

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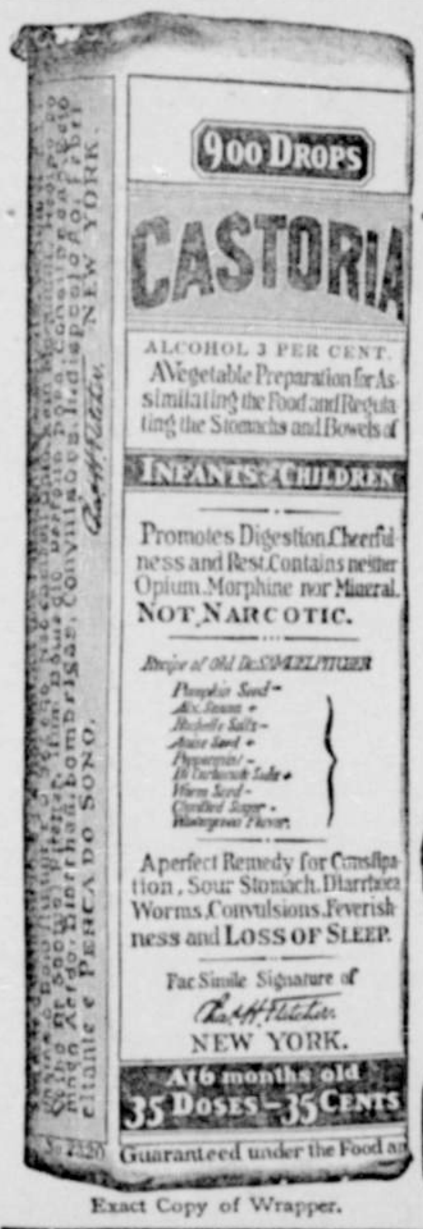

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