

It May Be Urgent



When your Children Cry for It

Castoria is a comfort when Baby is fretful. No sooner taken than the little one is at ease. If restless, a few drops soon bring contentment. No harm done, for Castoria is a baby remedy, meant for babies. Perfectly safe to give the youngest infant; you have the doctor's word for that! It is a vegetable product and you could use it every day. But it's in an emergency that Castoria means most. Some night when constipation must be relieved—or colic pains—or other suffering. Never be without it; some mothers keep an extra bottle, unopened, to make sure there will always be Castoria in the house. It is effective for older children, too; read the book that comes with it.

Fletcher's CASTORIA

"Ton-Litters" of Pigs

by No Means Unusual

To city folks, brought up on the stories about "Three Little Pigs" and the wolf that huffed and puffed, a pig is just a fat little squealing baby until it is big enough for the smokehouse, but, not so in Idaho. Out there, one raiser reports that at six months there was a litter of 14 pigs which had reached the total weight of 4,150 pounds, nearly 300 pounds a pig. Quite a mouthful for the wolf.

The ton litter, now the aim of all pig raisers, is one in which the total weight of the litter is 2,000 pounds or more at six months.

They used to be rare, but in 1928, farmers in 30 states reported reaching the coveted mark. There were 492 of such litters. Virginia produced two, and in order not to quibble over a few pounds, made them long-ton litters, at that. Pennsylvania led all the states with 65 such litters, and Ohio was second with 48.—Washington Star.

Alaska Garden of Eden?

A fossil apple, discovered beside a mastodon tusk, in the Tanana valley in Alaska, leads some archeologists with a sense of humor to look to the North country as the scene of man's origin, claiming the apple is the original used by Eve.

For the Sick-Room

Blue flowers are the best for a sick room. They soothe. Red should not be used; they induce restlessness.

Some people are known by their intentions and others by their works.



Makes Life Sweeter

Next time a coated tongue, fetid breath, or acrid skin gives evidence of sour stomach—try Phillips Milk of Magnesia!

Get acquainted with this perfect an-tacid that helps the system keep sound and sweet. That every stomach needs at times. Take it whenever a hearty meal brings any discomfort.

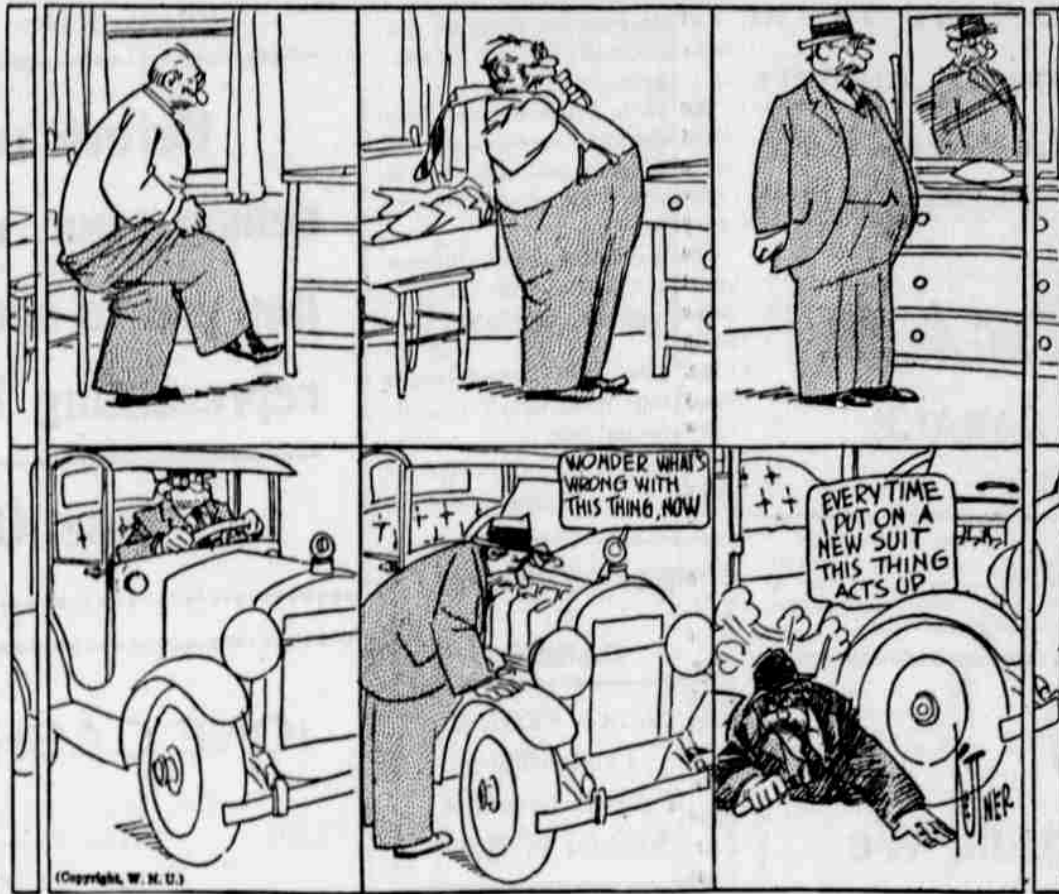
Phillips Milk of Magnesia has won medical endorsement. And convinced millions of men and women they didn't have "indigestion." Don't diet, and don't suffer; just remember Phillips Pleasant to take, and always effective.

The name Phillips is important; it identifies the genuine product. "Milk of Magnesia" has been the U. S. registered trade mark of the Charles H. Phillips Chemical Co. and its predecessor Charles H. Phillips since 1875.

PHILLIPS Milk of Magnesia

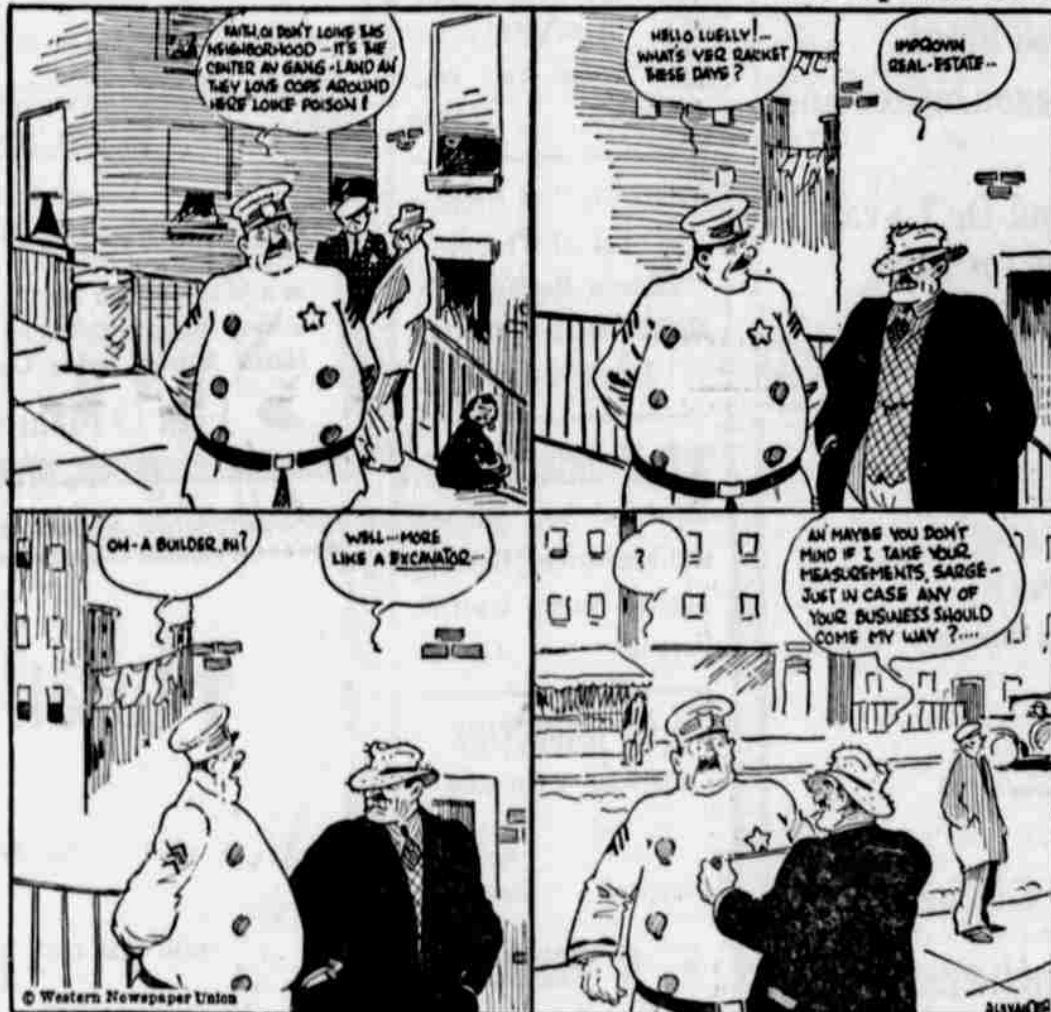
OUR COMIC SECTION

Our Pet Peeve



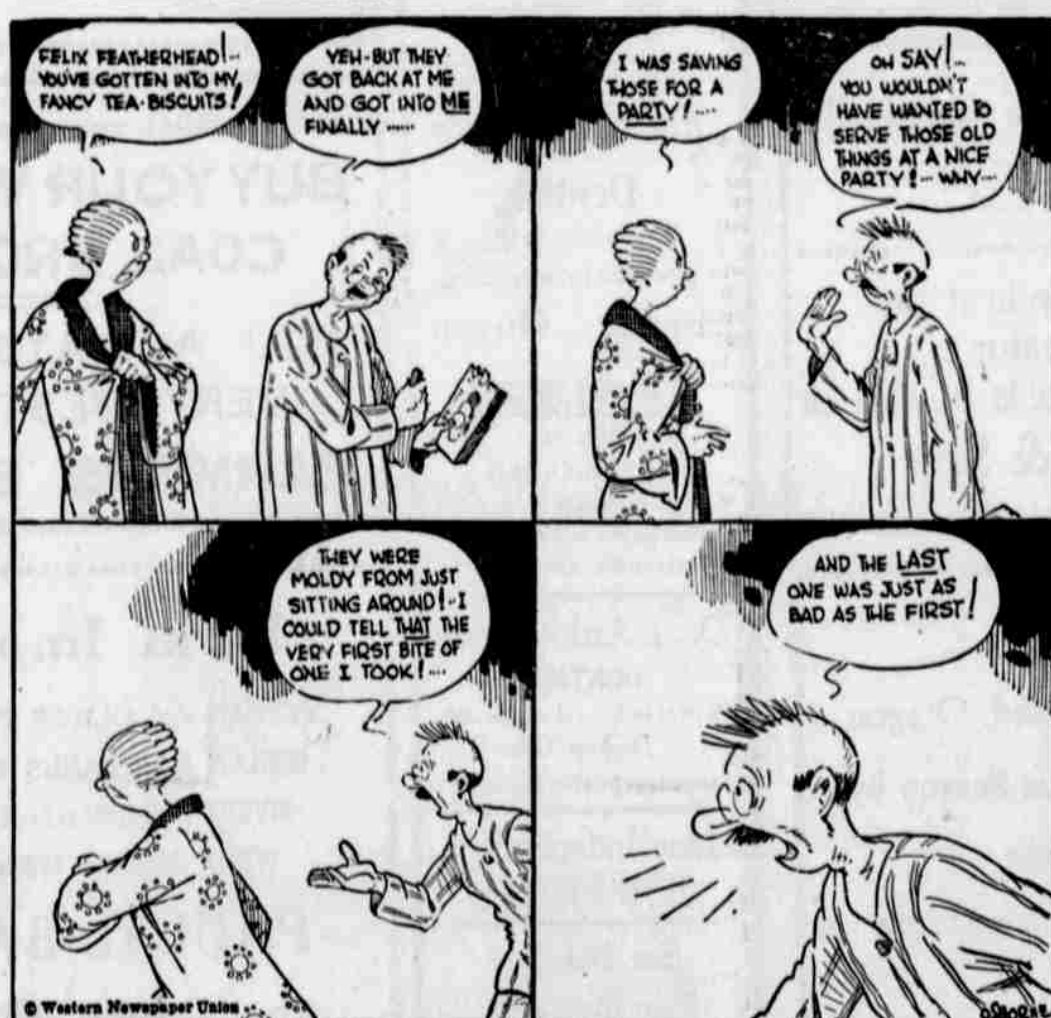
FINNEY OF THE FORCE

A Lot With Perpetual Care



THE FEATHERHEADS

That Proves They Were No Good



The Kitchen Cabinet

(By 1929, Western Newspaper Union.)

But when June comes—Clear my throat
With wild honey! Retch my hair
In the dew! and hold my coat!
Whoop out loud! and throw my hat!
June wants me and I'm to spare
Spread them shadders anywhere,
I'll git down and wailer there
And obleged to you at that!
—Riley.

THIS AND THAT

Sometime when something a little out of the ordinary is wanted, when cooking out of doors, try this:

Stuffed Baked Apple.—Cut a large cube, one inch across from the top of a good-sized apple. Fill the space with raisins, put back the piece cut out as a cork. Wrap in mint leaves or any aromatic leaves like saffron, cover with moistened clay an inch thick and place in the coals to bake. Cover and leave for a half hour or more. Remove the clay, take off the leaves and you have a roasted apple which will be hard to forget.

Cook's Sandwich Filling.—Chop the ripe pulp of tomato, white leaves of chlophy, green pepper, water cress, lettuce and hard-cooked eggs. Bind with a thousand island dressing. Mix in a garlic-rubbed bowl and drain well before spreading on buttered bread. With a glass of milk this will make a good luncheon.

Cottage Cheese Combination Sandwich.—Spread small rounds of thin buttered toast with anchovy butter, then with seasoned cottage cheese and chopped chives. This may be used as an open sandwich and served as a relish or as a sandwich.

Italian Sandwich.—Chop very fine one cupful of boiled, cooked spaghetti, two strips of bacon (broiled) and one-half cupful of cooked shrimps; mix and add two tablespoonfuls of tomato catsup and one of Worcestershire sauce. Season, spread on toast, sprinkle with grated cheese and brown in the broiling oven. Garnish with lettuce and serve.

Salmon Filling for Sandwiches.—Rub one cupful of salmon through a sieve and mix with one tablespoonful of finely chopped capers, a bit of onion juice and just enough mayonnaise to make the mixture of the consistency to spread. Place on lettuce and serve between buttered bread sliced very thin.

Good Sandwiches.
A hot sandwich which is both appetizing and economical is prepared as follows: Toast and butter bread, then lay on sliced heated stuffing which has been left over from turkey or chicken; on this place a slice of buttered bread spread with cranberry sauce. Cut into finger strips, garnish with olives and serve with sliced cold towel.

Roast Beef Sandwich.—Trim off the meat from the bone of a roast, chop fine, add three tablespoonfuls of chopped pickles to every cupful of meat, add mayonnaise to bind and spread on plain bread buttered or on toast buttered. Garnish with radishes.

Delicacy Sandwich.—On thin slices of whole wheat bread spread caper butter (butter mixed with chopped capers), place thin slices of cold roast leg of lamb on this, add a lettuce leaf and another slice of buttered bread. Garnish with sprigs of mint or with molds of mint jelly.

Open Sandwich.—Saute in butter three fresh mushrooms and one diced green pepper until tender, add one cupful of minced roast lamb, cream to bind and such seasonings as are needed. Spread on slices of toast, sprinkle with finely chopped or grated cheese and brown quickly in a broiler. Garnish with strips of fried bananas and water cress.

Grill Sandwich.—Chop two ounces of good strong cheese, twelve blanched almonds, one-fourth head of small lettuce and eight green olives. Add lemon juice and salt, bind with mayonnaise dressing and spread on toast or bread, cut into desired shapes.

In using cheese for cooking buy only the rich old cheese which will melt when toasted. Heat of high temperature will toughen cheese and make it stringy, unless rich and aged.

College Sandwich.—Grate or mash two ounces of good American cheese and one ounce of chopped blanched almonds and the same of sweet pickles, finely chopped. Moisten with a tablespoonful of french dressing and spread on rye, brown or white bread, press on a buttered slice and cut into any desired shape.

Spanish Sandwiches.—Chop together one small can of pimientos, two hard-cooked eggs, one-fourth pound of mild cheese, one and one-fourth cupfuls of walnuts or pecans chopped fine. Make a sauce by using one tablespoonful of butter, add one beaten egg, three tablespoonfuls of vinegar, one teaspoonful of salt and a speck of paprika. Cook over hot water until thick, then set away to cool. When thoroughly chilled add the sauce to the first mixture and use as a filling for white or brown bread. Add a crisp lettuce leaf to almost any sandwich and it will be enjoyed.

Nellie Maxwell



IT'S folly to suffer long from neuritis, neuralgia, or headaches when relief is swift and sure, with Bayer Aspirin. For 28 years the medical profession has recommended it. It does not affect the heart. Take it for colds, rheumatism, sciatica, lumbago. Gargle it for a sore throat or tonsillitis. Proven directions for its many uses, in every package. All drug stores have genuine Bayer Aspirin which is readily identified by the name on the box and the Bayer cross on every tablet.



Originated Dating System

The custom of dating events from the birth of Jesus Christ originated with a learned monk of Rome, Dionysius Exiguus, who compiled and computed the paschal cycle. Dionysius lived in the Fifth and Sixth centuries, dying about 555.

Difficult Packing

Famous Explorer—On my last hunting trip I bagged two immense elephants.

Flapper—How thrilling! Did you have much trouble getting them into the bags?—Smith's Weekly, Sydney.

The Ideal!

"Do you serve course dinners?" asked the caller.

"Land sakes, no!" exclaimed Mrs. Neurich. "We are rich enough to eat only the most refined victuals."

Tea Talk

"The fortune teller said I'd fall in love with a tall man."

"Don't you know any tall men?"

"Not one—outside of my husband."

Fable

The old fellow was ninety-four and old reporters he didn't attribute his longevity to any particular diet.

Harvest Assured

No man ever sowed the grain of generosity who gathered not up the harvest of the desire of his heart.



DR. CALDWELL'S THREE RULES

Dr. Caldwell watched the results of constipation for 47 years, and believed that no matter how careful people are of their health, diet and exercise, constipation will occur from time to time. Of next importance, then, is how to treat it when it comes. Dr. Caldwell always was in favor of getting as close to nature as possible, hence his remedy for constipation is a mild vegetable compound. It can not harm the most delicate system and is not habit forming.

The Doctor never did approve of drastic physics and purges. He did not believe they were good for human beings to put into their system. Use Syrup Pepsin for yourself and members of the family in constipation, biliousness, sour and crampy stomach, bad breath, no appetite, headaches, and to break up fevers and colds. Get a bottle today, at any drugstore and observe the following rules of health: Keep the head cool, the feet warm, the bowels open. For a free trial bottle, just write "Syrup Pepsin," Dept. BB, Monticello, Illinois.

USE GLENN'S SULPHUR SOAP

Soft, Clear Skin

Bohland's Styptic Cotton, Mo