| $\begin{array}{\|l\|} \hline \text { Buy Hair } \\ \text { at Auction? } \end{array}$ |
| :---: |
| , |
| Simathime |
| men |
| 93\% |
|  |
| Ayer's |

$\underset{\substack{\text { Bnnnna is } n \text { Reni Food. } \\ \text { Professors of dietetics tell }}}{\text { ne }}$ Professors of dletetics tell us that
the banana is not, as so many fruits the banana is not, as so many fruits
are, a flavor and nothing more, but a
food and a source of real nutriment food and a source of real nutriment.
It is at once userul and dellelous. I not only gratifies the palate, but sup.
plies material for combustion maintenance of animal heat, while
also builds up the muscles and re pairs the worn and threadtare nerves The flour made from it in its dried
state is equal in nutritive value to taining rice is has been demonstrated anese. Dried and sprinkled with sug ar, a form in which it has been re
cently Introduced into this country the upstart banana is, weight fo able fig.
But it in the fresh state, clad in Its primrose tunle-the stripping of
of which is in Itself a eration-that the banana chiefly ap peals to us, Its creamy succulence
and delicate odor are fnviting and its pleasant sapor is a prelude to goo
digestion. is on an ethereal body which the coal
tar investigators have not yet bee able to imitate by any chemical es. sence, it is a subtle stimulus to all
subsequent alimentary processes. And thus it is that the banana is an em
nently digestible food. No sense oppresslon or drowsmess follows
meal of it, and a a meal of it ma be made bulky enough.-Pall Mall Ga-

## KIDEEY TROUBLE

OUE TO CATARRH


The Curative Power of PE-RU-N ntinent. of the Continent.
Nicholas J. Hertz, member of Ancien
Order of Workmen, Capitol lodge, No 140, Pearl Street hotel, Albany, N. Y
writes: heavy cold which settled in my ki neys, and each time I was exposed inclement weather the trouble was a work. "After trying many of the advertise remedies for kidney trouble. 1 finally took
Peruna.
In a week the intense pains in my back were much refievedt and in forins in my back
was able to take up my work again. was able to take up my work again.
"I still continued to use Peruna for another month and at the end of that time I was perfectly well.
have been exposed and find that it have been exposed and find,
splendid to keep me well."
Dr. Hartman is constantly in receipt
of testimonials from people who have been cured of chrnoic and complicate kidney disease by Peruna. For fre
medical advice, addrees Dr.
Hartman President of The Hartman Sanitarium, Columbus, Ohio.

## (2)

How to Make Sou All fat and grease from the kitchen
should be carefull hould be carefully saved, tried out
nd made Into soap before accumul and made into soap before accumula
ing and becoming offensive. When peo ple burned wood they made thelr own
le of green wood ashes; but now lye of green wood ashes; but now it
is easier to make it of salsoda. For soft soap allow to five pounds of grease three pounds of washing soda and four
gallons of bolling water . Put gailons of boling water. Put into a
small tub and let lt stand for several
days days untll the grease is eaten up. StI
every day, using a wooden padde. I
ten every day, using a wooden paddle. I
too thick add more water. If woor
ashes are used instead of soda, bofl the misture. You can tell when the greas Is all absorbed by dropping a spoonfu
of the melted soap into a glass of wa ce, when any grease remaining wilt show on the surface. I
add a little more lye. Mixed Pickiea.
For mixed pickles one may put to
ether cauliflower, cut in flowers, bu on onlons, tiny cucumbers, strin eans cut in two, nasturtlum seed small peppers, lima beans, morsels
watermelon rind and green tomatoi cut in silices. Drop them into scald cok in it for a few minutes, dip out with a skimmer and drain in a colan ver till quite dry. Pack into cans an by bolling with one quart of vinegar
two tablespoonfuls of sugar, one tea poon of salt and four tablespoons hot and seal immediately.
 ber and two ripe tomatoes. Shave ittle celery and some cabbage very fine and place the whole in ice water
to become crisp. Arrange the vegeables on lettuce leaves with a dress of water, one-half cup of vinegar, one
tablespoonful of made mustard, salt and sugar to taste, one cup of cream nut. Boil thls mixture untill it thick-
nut. ans, and when cool stir in the yolk
three eggs and cool one minute. Peach Prenerves. Pare, haleach srone and weigh chote
reestone peaches, adding the kernel from about a fourth of the pits. Allow
three-fourths pound of three-fourths pound of sugar to every
pound of frutt and to 4 cups of sugar a cup of water. Dissolve the sugar in ond in the tue amount of water; skim, few pieces at a time until they are clear, then lift each plece out separate ly with a fork or skimmer. Conden
the syrup, and when quite thick strain reheat, adding the fruit, and after boling seal in jars.
Strawberry Fool.
This is a most dellicious s pot of strawberry jam, one pint and half of milk, one egg. Press the Ja
(or fresh fruit) througat a hair sleve mer the millk with the yolk of an eg beaten up in it, add half a pint o
cream when cooling, and stir all the in gredients into the fruit
glass dish when cold.

## glass alish when cold. <br> Do not peel the cucumbers halve tuem, but,

In the top of each one; take them an
scoop out the centers; fill with th

## green or white salad. Place a across the

 across the opening, put on the coveleaving the rose at one end and
end of the stem at the other. guests will remove covers by pullin
out the rose. Chocolate wafera.
One cupful of the rowe. One cupful of brown sugar, one cup butter, one egg, one cupful of chocolate, one tenspoonful of vantll extract and sifted flour to make stiffveryt one and a half cupfuls. R
very thin, cut with a little square cu ter and bake rery quickly. They shou
only be in the oven a few minutes, Cocoanut Daintics. alf teacup of sugar eggs. Mix cocoanut, and sugar gether in a basin, and add the white
of eggs. Stir untll a paste is mad of eggs. StIr untll a paste is made
then mold into pyramids on greased paper, and gently brown in the oven. Cut oread thin, removing rust. Chop elther Bermuda or Spansh onton very fline and mix with may buttered bread.

## Wheat Gems

 Beat one egg light, add two cumilk and one teaspoon of salt and ually beat into it two cups wheat tlour
put it into hot, well-grensed gem and bake about twenty minutes.



\section*{| Frenzied Advertising. | MALLEABLE IRON STUMP PULLERS |
| :---: | :---: |
| In these days of frenzied advertising | Yasteat, |}




$\left\{\begin{array}{c}\text { mand } \\ \text { nin }\end{array}\right.$


Aima Mator So Dear.
Farmer Jason-Want a
Are ye a good, steady worker?
Bypath Blake-Well, no, now you
speak of it. I have to take four months
porak of it. I have to take four months
of every year to go an' coach me old

$\frac{\text { His Bad Blander. }}{\text { uring the teething period. }}$
Clity Grocer-We have some extra Mrs. Flatt (interrupting)-For good ness' sake, don't say "ham" to me.
Ive just got back from a three-weeks
vist with a visit with a country cousin.-Chicago
News.

Charged His Time.
The treasury defict for
"Eh? That doesn't seem much for
blg and prosperous nation, does it?"
"And your share of the defict-1t "And your share of the deficit-1f
there are $80,000,000$ in our nation-wil be close to 30 cents."
"What's that! My share? Say, only the grossest carelessness and bad man agement could run up an enormous
defict Hile that."-Cleveland Plain
Dealer. saiest way is to pin our faith to those
articles and producte which are backed
and guaranteed by the oldest and most
relighle cont and guaranteed by
reliable concerns.
The Pillabury company, of Minne-
apolis, with a world-wide reputation
for best quality, guarantees to you that for best quality, guarantees to you that
in buying their ideal breakfast food,
"Pill sbury's Vitoal Wheat," you Vitoo-the Meat of the Wheat," you actually purchase a pro-
duct which is free from impurities, and at the same time a most economical
food. It is truly the white heart of the wheat kernel, sterilized, nothing added, nothing taken away; no flavoring,
no cooking, and a two-pound package no cooking, and a two-pound package
will make you twelve pounds of delici-
oue white food. Figure the economy of this.
If you
If you are looking for the best, and
are willing to accept the statements of are willing to accept the statements of
the largest and most respected of firms whose producta are te te yard stick by
which all competitore measure their which all competitors measure their
linea, you will not hesitate. AAk your grocer today for "Pills,
bury's Vitoo-the Meat of the Wheat." bury's Vitos-the Meat of the Whest.'
Put up only in two pound air tight package日. Price 20 centa.

The lightning bug is brilliant, but ho basn't nny mind he meanders , through
the darkuess with his headight on be-
hind. Likewise the foolish merchnot hind. Likewise the foolish merchant,
whom no one can advise: he delaress
there's "nothin' doin'," when asked to
 and consumption. Try it. Price He Owed the Butcher.
"What's the matter now?" asked the
lage editur as the "devil" ruabed exvilage editur as the "devil" ruabed ex
citedy into his sanctum. "Your wife has just eloped with
butcher," replied the inky imp.
"Oh, is that alll" exclaimed the "Oh, is that all"" exclaimed. the as - A A Disease
 spring untold suffering by 'transmitting to them, through the blood, that blighting disease, Scrofula; for in nearly every instance the disease can be
traced to some family blood trouble, or blood-kin marrio to the laws of nature. Swelling, ulcerating giands of the neck, catarrh, weak eyes, sores, abscesses, Scrofula appeared on the head of my little
skin eruptions, white swell-
ing, hip disease and other grandchild when only is months old, and spread ng, hip disease and other rapidly over her body. The disease next attacked of the natural strength and It eyes and we feared she wound lose her her sight.
It what the decided to try S . S . That vitality, aresome of the ways medicine at once made a speedy. and complete
this miserable disease man- cure. She is now a young lady, and has never
ifests itreelf
 blood pollutes aund weakens that health-sustaining fluid and in place of its
nutritive qualities fills the circulation with scrofulous matter and tubercular amily
 rerer, requires constitutional treatment. S. S. S.
is the remedy best fitted for this. It cleanses the
bin blood of all scrofulous and tuberculous poisons, makee it rich and pure and under the tonic effects
of this great blood medicine the general health im proves, the symptoms all pass away, there is a sure return to health, the disease is cured permanently whili e posterity is protected. Book on the blood
and any advice wished, furnished by and any advice wished, furnished by our physicians, without charge.
THE SWIFT SPECSFIC COog ATAAFTA, ©A


PUTNAM FADELESS DYES


