## The Song of the Hair <br> There are four verses. Verse 1. Ayer's Hair Vigor makes the hair grow. Verse 2 . Ayer's Hair Vigor stops falling hair. Verse 3. Ayer's Hair Vigor cures dandruff. Verse 4. cures dandruff. Verse 4. Ayer's Hair Vigor always restores color to gray hair. The chorus is sung by millions.  

 Wit of a King' Family.Queen Maud has the reputation of
belng the wit of King Edwurfs family.
On one occaston she was with her sisOn one ocenston she was witt her sisp-
ters at an publil function and noticed
n curious pressman guzing at their ev-


 asgine his chagrin when he found writ.
ten ont the
new boots FITS
 open and sidut tie mouth. He says it
tans great bearting on a womanis looks
He- Why, my dean, you open yours
gracefully enough, and ns for stiuting It, whats sthe sue of throwng
good money? Detroit Free Pres.




Keepting It in the Famly.
"Confound it all," said the eiderl! gentlemunn who was dinting witt en acho-
rus lady, "the youngster with that ace tress at the corner table is my grand
son. The young puppy"s
"Oh, tit's all right"." retorted the fair damsel. "He's wth my grandmoth









 take it all out in kisese if
to."-Houston Chronicle. FADED TO A SHADOW
Worn Down by Five Years of Suffer-
ing from Kidney Complaint ing from Kidney Complaint. Mrs. Remethe Myers, of 180 South
Tenth St., Ironton, O., eayy: "I have exposed again and
aggin to changes of weather. It it io
mo
wonder my kidney wonder my
gave out and I all to pieces at
For five years fading away and final. not get ont of the for aix I was nervous, restless and aleeplees at night, and lame and sore in the morn-
ing. Sometimes everything would ing. Sometimes everything would
whirl and blur before me. I bloated so badly I could not wear tight elothing, and had to put on ehoes two size日 larger than unual. The urine was disordered and paseages were dreadful-
Ifrequent. I got help from the firat y frequent. I got help from the first
box of Doan's Kidney Pills, however, and by the time I had taken four boxee the pain and bloating was gone., I have
been in good health evar gince," Sold by all dealere. 50 cents Foetar-Millburn Co., Buffalo, N. X.


Make a slrup from 1 pound of sugar and one-half phat of water. Stir until
the sugar is dissolved, then boll quick. ly about three or four milutes. Try by dlpping a hittle in cold water. if it
formas a small ball when rolled betwee
a the thumb and fliger it has attained
the right degree known as the "ball", the right degree known as the "ball",
Throw the cherries In, a few at a time,
and let simmer for a mone t and let simmer for a moment. Lift
with a skimmer, dralning free from all sirup. Sprinkle sugar thlckly over
boards or pans. Then put a layer of
fridt hoirds or pans. Then put a layer of
frut and spirikle thlickly with granu-
lated sugar. Phace in the sun to dry.
W'l.

of waxed paper.
Hariequin Jetty.
Dissolve a laif packure of gelating
In a pint and a half of cold water. Has In a pint and a half of cold water. Hare
reedy the Juice of two lemons, two
oranges and a can of pineapple and ado to It a cup and a half of sugar. Pour
over the mixture a plat of bolling water and add the whole to the gelatine
stir thoroughly, stralin, and set anay to cool. Cut Into dice pheapple, orange
candied cherries and banamas unt there is a cup and a halr, and when th
gelatine beglus to harden drop in th gelatine begins to harden drop in the
fruit lightitly. Four into a mold and
clill Shill.
Snownake Puading.
If this pudding Is as dality ns its
name it ought to be deliclous, To make
it, soak a package of gelatine in one it, soak a package of gelatine in one
cup of cold water until thoroughly disssups of bolling water, the fuice of two
samall emons, one and one-half cuptuls
of sugar of sugar and the well-beaten whites of
three eggs. Whip untll very stiff. Make
a custard a custard by scalding one and a hale
plints of milk, adding to it one cup of pints of milk, adding to it one cup of
sugar one tablespoonful of flour and
the yolks of three eggs. When cold, flavor with vanilla.
Marmniade Turnovers.
Take two egks, the weight of one Take two egks, the weight of one ln
butter and in tlour, half a pint of milk, and a dessertspooiful of sugar; cream,
the sugar and butter together, working them in a basin with a wooden spoon;
add the flour and the mllk, and beat well. Pour the latter into some butter-
ed saucers, and take for about twenty minutes in a moderate oren, but do not
let them harden ; turn out and fold fa two. Hike turnovers, putting a teaspoon-
ful of marmalade in each.
sugar over, and serve hot. This is a deliclous satuce fresh meats. Pare and quarter one doz-
en large, sour apples and chop fine, to gether with two green peppers from
which the seed have been removed Which the seed have been removed, one
teacupful of stoned ralsins, and two
medlum-sized onlons, Put the miture Into a porcelain kettle with one quart
of apple vinegir; simmer two hour of apple vinegar; simmer two hour-
Add two teacupfuls of sugar and tw
tens teaspoonsful each of salt, mustard see
and ground ginger. Cook while hot an keep In a cool, dark place.
Dishwanhtur Device.
Where a great deal of dishwashing Where a great deal of dishwashing is
necessary, It Is a good plan to do away
with the drying of them. To make this
possible in the average housemold, a 25 possible in the averages househoid, a 25.
cent rack is now sold. It ts shaped like
those photographers use for negatives, those photographers use for negative
only, of course, much larger. After be
ing rinsed with Ing rinsed with clean hot water, th
dishes can be set up on edge in the ract and allowed to dry by evaporation. A
they need then is a polisis with they need then is a polish with a dr
towel as they are placed on the table.
Pinenpple and Celery saind.
Shred a ripe pineapple; set on t
nitil thoroughly chilled; until thoroughly chilled; mix with on
cupful of finely chopped crisp whit celery, and a sweet red pepper cut int
dice. Sprinkle over this a little Frenct dressing and let stand a few minutes,
Then mix with mayonnaise and whin Then mix with mayonnaise and whip
ped cream and garulsh with nut meat.
Serve on lecture leaves.

Take 1 pound of rhubarb, the re
kind, cut in small pleces ; Kind, cut in small pleces ; add one scant
cup sugar, put in an arthen or granite Bake in a slow oven until tender, the
time varying with the variety rhubarb. When cooked in this way the than the old-fashlioned way of stewing $\underset{\substack{\text { Tomatoen nu } \\ \text { Gratin. }}}{\text { Cut } \operatorname{lnto} \text { pleces a half }}$ ripe) tomatoes. Line a pudding dish with cracker crumbs, cover with a thin
sprinkling of the tomato, grate over sprinkling of the tomato, grate over it
some American cheese, and so on unt1 the dish is filled, having the last laye the cracker crumbs.

## What is Castoria.

CASTORTA is a harmless substitute for Castor Oil, Paregorio, Drops and Soothing Syrups. It is pleasant. It contains neither Opium, Morphne nor other Narootio substance. Its age is its guarantee. It destroys Worms and allays Feverishness. It cures Diarrhea and Wind Colic. It relieves Teething Troubles, cures Constipation and Flatulency. It assimilates the Food, regulates the Stomach and Bowels, giving healthy and natural sleep. The children's Panacea-The Mother's Friend.

The Kind You Have Always Bought, and which has been in use for orer 30 years, has horne the signature of Chas. H. Fletcher, and has been made under his personal supervision since its infancy. Allow no one to deceive you in this. All Counterfeits, Imitations and "Just-as-good" are but Experiments that trifle with and endanger the health of Infants and Children-Experience against Experiment.


PUTNAM FADELESS DYES



