BREAKS A COLD IN A DAY
And Cures Any Cough That Is Curable. Noted Doctor's Formula.

"From your druggist get two ounces of Glycerine and half an ounce of Globe Pine Compound (Concentrated Pine). Take these two ingredients home and put them into a half pint of good whiskey. Take one to two teaspoonfuls after each meal and at bedtime. Smaller doses to children according to age." This is the best formula known to science. There are many cheaper preparations of large quantity, but it don't pay to experiment with a bad cold. Be sure to get only the genuine Globe Pine Compound (Concentrated Pine). Each half ounce bottle comes in a sealed tin screw-top case. If your druggist does not have it in stock he will get it quickly from his wholesale house. This has been published here every winter for six years and thousands of families know its value. Published by the Globe Pharmaceutical laboratories of Chicago.

Its Popularity.

"What public board is most in favor in a municipality?"

"I rather think it is the festive board?"

Important to Mothers

Examine carefully every bottle of CASTORIA, a safe and sure remedy for infants and children, and see that it

Bears the Signature of *Chas. H. Fletcher*

In Use For Over 30 Years.

Children Cry for Fletcher's Castoria

Oh, Fudge.

"He is a regular kleptomaniac."

"And still you intend marrying him?"

"Sure. He steals nothing but kisses."

Nice Distinction.

"Pa, what is a patriot?"

"That depends, my son. In the time of George Washington, he was a man who walked barefoot on snow and ice to serve his country. Now he is one who does it by getting a job."

For a Rubber Plant.

When the leaves turn yellow and fall off the plant is dying. Feed it a tablespoonful of olive oil every two weeks. Also wash the plant once a week with warm soapsuds, letting the warm suds moisten the earth thoroughly. Sprinkle every other day. This same treatment should be used on ferns.

Cleverness Required.

"In these days of high-cost living," said Representative De Forest, the sponsor of the bill for pensioning ex-presidents, "we hear of many queer economics.

"On a street car the other day, at the end of a discussion on saving and retrenchment, a lady said decisively:

"'Oh, any woman can cut her husband's hair; but, believe me, it takes a clever one to cut it so that other women's husbands will suspect nothing.'"

Queer Sex.

"Yes," said the man at the end of the bar, as he ordered his second drink, "women sure are queer creatures. I came home tonight and thought my wife looked a little down in the mouth. So I said: 'After supper let's go to the theater.' And she burst into tears and said: 'Me busy all day doing up preserves and you come home and ask me to go to the theater.' She was still crying when I came out. It beats all, doesn't it? Bartender, I think I'll take just one more."

Her Advice.

"Reginald," says the beauteous object of his adoration, "I happened to read in the paper that sugar has gone away up in price, and for that reason candy is more expensive. I just think you are extravagant to keep bringing me a pound every time you call."

"I am glad to do it, darling," avows Reginald.

"I know you are but you must learn to be economical. Papa told mamma to buy sugar by the barrel and get it cheaper, so maybe you would better buy candy for me the same way."

Something to Be Thankful For.

Michael Meehan was the proud possessor of a brand new silk high hat. At the wake of his dearest enemy he had guarded it carefully, and as a consequence was strolling home with the tile unscathed. As he passed the site of a building operation, a lady acquaintance nodded pleasantly.

With an ostentatious wave of the hat, which exhibited it to excellent advantage, Michael bowed. At the same moment a brick sailed down from an upper floor and bounced from his bared skull. Upon coming to he inquired anxiously for the hat. A bystander restored it unharmed, Mike felt the egg-sized lump on his head occasioned by the impact of the brick, and then regarded his undamaged tile. "Begorry," he sighed in satisfaction, "it's lucky it is I saw the loidy in toime!"

A GOOD BREAKFAST.
Some Persons Never Know What It Means.

A good breakfast, a good appetite and good digestion mean everything to the man, woman or child who has anything to do, and wants to get a good start toward doing it.

A Mo. man tells of his wife's "good breakfast" and also supper, made out of Grape-Nuts and cream. He says:

"I should like to tell you how much good Grape-Nuts has done for my wife. After being in poor health for the last 18 years, during part of the time scarcely anything would stay on her stomach long enough to nourish her, finally at the suggestion of a friend she tried Grape-Nuts.

"Now, after about four weeks on this delicious and nutritious food, she has picked up most wonderfully and seems as well as anyone can be.

"Every morning she makes a good breakfast on Grape-Nuts eaten just as it comes from the package with cream or milk added; and then again the same at supper and the change in her is wonderful.

"We can't speak too highly of Grape-Nuts as a food after our remarkable experience." Name given by Postum Co., Battle Creek, Mich.—Read the little book, "The Road to Wellville," in pkgs. "There's a Reason."

Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest. Adv.

Social Forms and Entertainments



How to Act at a Reception.

Will you please answer the following questions in regard to a reception?

How is punch or frappe served?

Should one shake hands with those who serve it and with those serving in the dining room?

Do they have some one to show you around and introduce you to those you have not met? If not, do you introduce yourself?

Tell me some of the pleasant things to say to those receiving.—Greenhorn.

Punch and frappe are served from a large bowl in small glasses. It is not necessary or customary to shake hands with anyone except those in the receiving party.

There should be several intimate friends to look out for and introduce strangers to at least two or three persons, thus putting them at their ease. Under certain conditions you might introduce yourself.

It is impossible to write out in detail pleasant things to say. Express your pleasure at being present and, of course, remark that it is a charming affair, or words to that effect.

For a Huntsman's Party.

I wish to entertain a party of huntsmen and would like you to suggest the table decoration and what refreshments I should serve. I expect to have them in the evening and thought a Dutch lunch would be nice.

A Dutch supper would be suitable, for men always like plain things with few frills. Why not have a camp kettle with flowers for the centerpiece, with small ones filled with salted nuts at each plate? It would be fun to have a regular camp supper—broiled bacon, eggs, baked potatoes, flapjacks and sirup, with coffee. This would be a decided novelty and very informal. Ask the men to come in huntsman's garb and the ladies in shirtwaist suits. You might have a fish and game dinner.

A Valentine Reception.

The junior class of our high school is going to give a reception to the seniors on February 14. How soon before the reception should the invitations be sent out? What could we serve for refreshments? We do not desire anything very elaborate—about two courses. Could you suggest a pretty way for decorating the table, which will be square and in the center of the dining room, while the guests will be seated along the walls?—Ruth.

Just as soon as you read this get out your invitations, for young people have many engagements at this season. For refreshments get your baker to make to order heart-shaped patty shells to be filled with cream oysters; decorate with hearts cut from carrots with vegetable cutter; have heart-shaped sandwiches. Then have pink ice cream, cut heart-shaped, with a gilt arrow sticking in it. Have the table powdered with tiny pink hearts laid on in heart outlines, surrounding a heart form filled with flowers. The tinsmith will make it.

As to Wedding Expenses.

What expense should the groom bear in the preparation for his marriage? Also what should the bride or her people?—E. S. T.

The only expense borne by the bridegroom is for the carriage that takes him and his best man to the church and himself and bride away. He buys the wedding ring, bouquet for bride and attendants and usually gives his best man and ushers favors and, of course, pays the marriage fee. The bride's family entertain the wedding guests and meet all other expenses.

Duty of Groom's Parents.

When a couple become engaged is it necessary for the groom's parents to send cards or any message to the bride's parents, they having as yet no acquaintance and not residing near enough to each other to exchange calls?—Martha.

When a young man notifies his parents of his engagement they certainly should send a note of welcome to the prospective daughter-in-law. And it is a very pretty courtesy to ask her to visit them.

Wedding Refreshments.

What would be the proper refreshment for a two o'clock wedding, and should a bride wear a veil? The wedding is to be in June.—Genevieve.

Chicken salad, sandwiches, coffee, ice cream and wedding cake with coffee will be the proper outlay, just the same as for an evening wedding. By all means a bride should wear a veil. It is the one and only occasion a girl has that privilege and she should avail herself of it. What is sweeter than a June bride? June is the month of roses and of brides.

For a Handkerchief Booth.

Will you please send me suggestions for a handkerchief booth for a church fair, to be all in white?—Chairman.

Have the attendants wear handkerchief caps and aprons; make balls of handkerchiefs by stringing from the center and hang round the booth. They can be cut off as sold. For a background use white crepe paper, dipped in thin mucilage and then covered with diamond dust.

MADAME MERRI.

Fancy Dresses for Carnivals During the Winter Season



The first child pictured wears a Folly dress, a species of carnival costume; or, if you prefer, April fool. It would look well carried out in pale yellow, blue and white; the skirt of yellow ninon would have a tunic of pale blue faced black with white, the triple alliance being equally carefully distributed in the construction of the corsage and cap. A folly stick is carried in the hand.

The boys' costume should be made of some cotton material, the edges slit up into long points, while one black and one red stocking adds to the general demonish appearance, and also the close-fitting little skull cap, with its ears and horns, the latter fashioned out of cap wire closely covered. Turning out a dress of this description at home provides an incredible amount of interest and fun, and incidentally brings forth all manner of resources hitherto undreamed of.

The dear little milkmaid speaks for herself, a suggestion that could be successfully carried out for a child from six years upwards. The intention is frankly picturesque, and especially designed to be carried out in the most inexpensive washing materials. A flowered mercerized muslin for the bouffant tunic, and a thin striped cotton for the skirt, a soft white muslin kerchief and cuffs imparting the daintiest of touches. The three-legged stool and milk pail are necessary accessories, the latter carried on the head, which is picturesquely tied up in a silk handkerchief, the ends knotted under the chin.

Odd Collars.

On some of the one-piece frocks made of silk or cotton the lace or embroidered linen collars are finished off in strange ways, running down under a girdle to form coat tails, falling in loose panels or turned up to make hoods. Comparatively small roll collars are much used, even on very dressy frocks. When a coat is to render the toilet a three piece costume the collar is usually fixed on the corsage and the coat is collarless.

Collars on Children's Coats.

While a number of large collars are still being used on children's coats, says the Dry Goods Economist, the tendency is to have them a little smaller than was the case last season. The revers also are made to conform with this style. Many of the newest models have lingerie collars. These are either buttoned or basted on so that they can be readily taken off when soiled. Furthermore, the opportunity is presented of having one or more collars to the same coat

CUT OUT EXTRA WORK

ELIMINATION OF UNNECESSARY MOTIONS IS ONE WAY.

Saving of Energy, Not to Speak of Added Comfort, Is Strong Factor in Favor of Modern Household Methods.

It has been figured out in schools of domestic science that the average method of shelling peas takes about five motions to each pod, whereas no more than three motions are necessary.

Place the dish of peas in front of you, placing the empty dish for the shelled peas in front of that, reach forward, getting a pod, pull it toward you, split it with the fingers at the same time. By the time it is over the empty dish the motion of the finger will strip the peas into that receptacle, toss the pod to one side and repeat.

The old-fashioned method has generally been to put the dish of unshelled peas in front of you, leave the receptacle at the right and the one for the pods at the left. This necessitates bending the body, turning the head and making all sorts of unnecessary motions between the three dishes, resulting in loss of good energy and many good minutes of time wasted.

Dustpans are made today with long handles. It would be just as absurd to sweep the floor with a whisk broom as it would be to use a short handled dustpan. In using the old-fashioned dust pans the sweeper has to stoop many times to get up all the dirt, making it twice as hard.

The broom is very cumbersome to handle while stooping, the back is strained, the face is close to the unhealthy dust and everything is wrong. Use a long handled dustpan, stand erect. The dirt can be swept into it just as neatly and with twice as much comfort and saving of energy.

The same holds good in washing dishes. Many women put the drainer on the left of the dishpan, necessitating the wasted motion of reaching across the pan to place the washed dishes to drain.

The natural motion is simply to pass the washed dishes to the right.

Sally Lunns.

Mix one-quarter teaspoonful of soft sugar with one-half ounce of compressed yeast till liquid. Warm one and one-half gills of milk and stir it into the yeast. Well beat an egg and stir it into the milk. Then strain the whole mixture into twelve ounces of sieved flour to which one-half teaspoonful of salt has been added. Turn on to a floured board and knead lightly, sprinkling with a little flour to keep it from sticking. Butter two deep, round tins and put half the dough in each, cover the tops with greased paper and leave near the fire to rise for about an hour, when the cakes should fill the tins. Then bake in a quick oven for about thirty minutes.

Fish Bisque.

A fish bisque is made from one cupful of cold fish minced very fine, one cup of hot milk and a cupful of any white stock. The carcass of a chicken cooked slowly will yield an excellent stock for this purpose. The seasoning consists of a teaspoonful of Worcestershire sauce, salt, a dash of cayenne and a tablespoonful of chopped parsley.

Put fish, seasoning and stock together in a pan. Mix one tablespoonful of flour and the same quantity of butter together and stir into the fish mixture. Cook and then stir in the boiling milk, adding a tablespoonful of cracker crumbs.

Potato Apples.

Take two cupfuls of boiled potatoes mashed, and heat them. Mix the mashed potatoes with two tablespoonfuls of hot milk and shape into eight portions, forming a ball. Dent the top of each and insert a clove, pushing it down well to represent the bloom end of the apple. Then insert another clove to form a stem at the other end. Brush each apple over with a little melted butter and sprinkle one side with cinnamon to give a rosy tint. Bake in a medium oven for ten minutes and serve hot.

Mashed White Turnips.

The ingredients of this recipe are three pounds of turnips, half to one cupful of water, one teaspoonful of butter, one teaspoonful of flour, half teaspoonful of salt, pepper to taste. Pare, wash and cut turnips into thin slices. Simmer slowly in covered kettle. When tender drain off surplus water, add the seasoning and mash well. Set over low flame a few moments, a little consistency, as white turnips are watery. Then take up and serve. Will require about one hour to cook.

Sandwiches for Afternoon Tea.

The colder weather demands something a little substantial at the four o'clock tea. A filling very much favored by English women is made from thin slices of bread lightly buttered and spread with a mixture of orange marmalade, pecan nuts, and cream cheese.

Some like this filling placed between small tea biscuits, but the mixture should be kept from the edges of the biscuit.

Apple Hot Cakes.

Butter gem pans and half fill them with rich biscuit dough. Pare, core and slice tart, juicy apples and fill gem pans, placing apples on top of the dough. Cover each one with a heaping tablespoonful of soft maple sugar and place bits of butter on top. Bake in a quick oven and serve with cream.

Baked Peas.

Wash a pint of split peas and put them in a beanpot with a tablespoonful of molasses, a small strip of salt pork and salt to taste. Cover with hot water, and bake like beans, filling the pot with water as it cooks up. About three hours of baking is necessary.

RULES ON TABLE DECORATION

Amateur Needs No Help From the Professional If He Will Follow These Hints.

It is not necessary to have one's table decorated by a professional if the amateur will remember a few salient rules of table decoration.

Do not have clashing colors. They jar on the eye like a "calithumpian" serenade on the ear. To promote this harmony take into consideration the color of the rooms and of one's principal china; likewise, unless your complexion is of the best, your own looks.

A one-color scheme is always safe, but should have a background of green in foliage or trailing vine. In combination do not try to be bizarre, and remember that all shades of the same color will not harmonize.

Pink and lavender are charming together, and far less commonplace than blue or pink. Dark blue and purple and pale yellow are effective; so, oddly enough, are orange and scarlet, as scarlet sage and golden rod.

Further consider the season of the year. A vivid decoration that would look well in the fall or winter would be ugly in hot weather. Likewise would be ugly in your color scheme for the lighting standpoint—natural or artificial.

HOUSEHOLD QUESTIONS

Lacquered brass can be cleaned by washing in hot water, and a little soap may be added if necessary.

Chocolate made before the guests arrived and put in the fireless cooker was piping hot two hours later, when it was served.

Every kitchen should have strips of carpet placed on the floor. Rag rugs are the very best to buy, as these wash well and last for years.

Olives, stoned and chopped and mixed with fresh butter or heavy cream, and cream cheese, make one of the most delicious of sandwich fillings.

If a pair of shoes has become stiffened with walking in the wet, they should first be washed with warm water and then have oil well rubbed into them.

A simple and excellent way to remove dirty marks from a raincoat is to cut a raw potato in slices and rub it well on the marks. It will also remove mud stains from dress skirts, children's coats and men's trousers.

To mend a slightly broken plaster article make a solution of camphor and alcohol thickened with shellac. This must be applied hot to the edges of the pieces to be cemented, and the pieces must be held together until the liquid has cooled and hardened.

Cream of Tomato Bisque.

Put one quart of tomatoes into a saucepan with a small onion sliced. Cook twenty minutes, then rub through a sieve and return to the fire to keep hot. Meanwhile boil one quart of milk in a double boiler, thicken with two tablespoonfuls each of butter and flour creamed together and stir constantly until smooth and creamy. Season the strained tomato with a teaspoonful of sugar and pepper and salt to taste.

When all ready to serve add a half teaspoonful of soda to the tomatoes and then the boiling thickened milk. Stir quickly and serve at once with croutons.

Hermits.

Cream one cupful butter with one and one-half cupfuls of sugar and add one teasponful of vanilla, three well-beaten eggs and one-half teaspoonful of soda dissolved in one tablespoonful of hot water. Mix one and one-half cupfuls of chopped nut meats with one cupful of chopped raisins, one-half cupful of currants, one teaspoonful of cinnamon, one teaspoonful of cloves, one-half teaspoonful of ginger, and three cupfuls of sifted flour, then combine the two mixtures, drop from a teaspoon on buttered pans and bake in a moderately hot oven.

Malted Milk Fudge.

To make malted milk fudge dissolve three cupfuls of malted milk in a cupful of water, add three and one-half pounds of granulated sugar and three cupfuls of hot water. Boil until the syrup spins a substantial thread or forms into a soft ball when dropped into cold water. Beat and cool in the usual way and cut into squares. A handful of nut meats and raisins may be added just before it comes from the fire.

Veal With Almonds.

One cupful of cold chopped veal is mixed with a dozen chopped almonds, pepper and salt to taste, and bound together with a well-beaten egg. Add a dash of paprika. Next roll into small balls and set in a baking pan. Pour over the whole a generous cup of tomato sauce and cook in a fairly hot oven for twenty minutes. Garnish with watercress before serving.

Chop Suey.

One pound hamburg steak fried with three good-sized onions in one tablespoon butter. To the steak add one cup cooked rice, one cup cooked spaghetti, and one-half can tomatoes, or one can tomato soup. Add one-half teaspoon salt.

Delicious Salad.

Four cold boiled potatoes cut into dice, one small beet cut into dice, put together, mix with dressing, arrange on platter, garnish with lettuce leaves or celery. Cut three hard boiled eggs in rings, put around and then pour on more dressing.

Log Cabin Toast.

Saute strips of bread in clarified butter and drain. Have ready some creamed chicken. Arrange the toast strips log cabin fashion, and fill the center with the creamed chicken. Garnish with parsley.

Chicken a La Maryland.

Cut up chicken, brown each piece; then put in kettle and cook slowly until done. Serve on platter with toast points. On same platter serve corn fritters and fried bacon; also sweet potatoes fried.

The KITCHEN CABINET



"SHOW me the plan, great Builder of my life?
Nay, anxious soul,
Thou art not strong nor wise enough as yet
To see the whole."

A FEW UNUSUAL RECIPES.

Most of us know and have prepared pigs in blankets—that is bacon wrapped in a small piece of steak, browned in fat and then simmered in a little water—but this German dish, although similar, is one quite unusual:

Cut pieces of well-pounded round steak, cut thin, in pieces about five inches wide; salt and pepper well, lay a slice of pickle, a slice of onion and a strip of bacon on each piece and roll it up. Brown in a little fat, add a bay leaf and enough water to simmer for an hour or two. Be sure that the meat is either skewered or tied with a string. If the meat is rolled or dusted with flour the gravy is slightly thickened.

Chocolate Cookies.—Take a cupful of brown sugar, one-half cup of butter, one cup of sour milk, one egg and one-half teaspoonful of soda. Melt two squares of chocolate, add one and a half cups of flour, a half cup of raisins, a half cup of nutmeats well broken. Mix and drop by teaspoonfuls on buttered pans.

Bran Muffins.—These are good for people troubled with constipation, and are often recommended by physicians. Beat an egg and add a pinch of salt, then a half cup of molasses, a cup of milk, two cups of flour, four teaspoonfuls of baking powder. Mix well and bake twenty minutes to half an hour. This makes a dozen muffins.

Peanut Butter Fudge.—Put two cups of brown sugar and two-thirds of a cup of milk in a granite sauce pan, set over the fire and stir until the sugar is dissolved. Boil until a little dropped in cold water will form a soft ball, then add four tablespoonfuls of peanut butter; stir until the butter is melted, then beat until creamy. Add a teaspoon of vanilla and a third of a cup of sultana raisins.



MANY estates are spent in the getting,
Since women for tea forsook spinning and knitting,
And men for punch forsook hewing and splitting. —Poor Richard.

SUGGESTIVE DISHES.

Here is a new one of the old favorites:

Chili Con Carni.—Grind through a meat chopper one and a half pounds of beef, one and a half pounds of veal, a pound of pork, and a quarter of a pound of suet. Put into a large kettle, add a quart of tomatoes chopped fine, six large onions minced, and a quart of chili beans or lima beans. Season with salt and cayenne, adding a bay leaf. Tie up in a piece of cheese cloth two teaspoonfuls each of whole peppers and allspice and a few cloves. Fill an eight quart kettle with water and the mixture and cook six hours. The longer and slower it is cooked the better.

Hot Tamales.—This is another popular recipe often called for. Cover a chicken with water and stew until tender, salting the fowl when nearly done. Drain off the liquor, and when cool remove the fat. Cut up the meat and chop fine; season with paprika and garlic to taste. Make a thick mush of cornmeal and boiling water. Form the seasoned meat into rolls and incase each in the mush, making it into a long roll. Cover these rolls with the inner husks of the corn after they have been well washed. When the tamales are all wrapped in the husks, tie them up and return them to the liquor in which the chicken was cooked; add a few red peppers and cook fifteen minutes, drain and send to the table. The real Mexican tamales are highly seasoned with red pepper.

Pear Salad.—Pears cut in halves and garnished with balls of cream cheese and maraschino cherries, served with French dressing, makes a most delicious and attractive looking salad.

Nellie Maxwell

Studies American Methods.

Dr. Vincent Llorente, physician to the Spanish royal household, has returned home after completing a two months' study of methods employed in American institutions for the deaf and dumb. He was sent here by the queen of Spain to collect data regarding the education of Miss Helen Keller.

A Plum Tree.

She—Maud Richleigh's family tree is not much to boast of.

He—I don't know about the trunk of the branches, but the leaves are all right. Two of the ancestors left over a million.

Experienced Warrior.

"The colonel has seen a lot of warfare."

"Has he participated in a great many engagements?"

"Worse than that. He has been married four times."

More Profitable.

After all, it seems to be more profitable to write good stories than to write hair-raising mining literature.—Boston Advertiser.

And That's All.

When the hat is passed we are all willing to put in a good word.—Exchange.

As a Man Thinks.

The man who doesn't think right isn't likely to live right.

FARMER'S WIFE ALMOST A WRECK

Restored to Health by Lydia E. Pinkham's Vegetable Compound—Her Own Story.



Westwood, Md.—"I am a farmer's wife and do most of my own work when I am able. I had nervous spells, female weakness and terrible bearing down pains every month. I also suffered much with my right side. The pain started in my back and extended around my right side, and the doctor told me it was organic inflammation. I was sick every three weeks and had to stay in bed from two to four days.

"It is with great pleasure I tell you what Lydia E. Pinkham's Vegetable Compound has done for me. I have followed your directions as near as possible, and feel much better than I have felt for years. When I wrote you before I was almost a wreck. You can publish this letter if you like. It may help to strengthen the faith of some poor suffering woman."—Mrs. JOHN F. RICHARDS, Westwood, Maryland.

Women who suffer from those distressing ills peculiar to their sex should not doubt the ability of Lydia E. Pinkham's Vegetable Compound to restore their health.

If you have the slightest doubt that Lydia E. Pinkham's Vegetable Compound will help you, write to Lydia E. Pinkham Medicine Co. (confidential) Lynn, Mass., for advice. Your letter will be opened, read and answered by a woman, and held in strict confidence.

Hale's Honey
Of Horehound and Tar

Loosens the Phlegm
Allays Irritation
Arrests Tickling
Soothes and Heals
Contains no opium nor anything injurious
All Druggists

For Coughs and Colds

Pike's Toothache Drops Cure in One Minute

HIS ONE FAULT.



"Is your husband a good man?"

"Yes; he's a good man. I can't complain. But he always sneaks out whenever the clergyman calls."

The Height of Absurdity.

"Your scheme is foolish."

"Foolish?"

"Yes, sir, absolutely foolish. As foolish as—well, as foolish as the libretto of a grand opera."

TO DRIVE OUT MALARIA AND BUILD UP THE SYSTEM Take the Old Standard GROVE'S TASTELESS CHILL TONIC. You know what you are taking. The formula is plainly printed on every bottle, showing it is simply Quinine and Iron in a tasteless form, and the most effectual form. For grown people and children, 50 cents. Adv.

Partial Success.

"Do you believe in those faith cures?"

"Oh, I have known some that cured faith in them."

For SUMMER HEADACHES Hicks' CAPUDINE is the best remedy—no matter what causes them—whether from the heat, sitting in draughts, feverish condition, etc. 10c., 25c and 50c per bottle at medicine stores. Adv.

You can jolly the average man by referring to him as a prominent citizen.

ITCH Relieved in 30 Minutes. Woolford's Sanitary Lotion for all kinds of contagious itch. At Druggists. Adv.

Anyway, the man who contradicts himself may be right.

Some of the charity that begins at home isn't worth making a fuss about.

TO WOMEN
Now Is The Time
those pains and aches resulting from weakness or derangement of the organs distinctly feminine sooner or later leave their mark. Beauty soon fades away. Now is the time to restore health and retain beauty.
DR. PIERCE'S Favorite Prescription
That great, potent, strength-giving restorative will help you. Start today.
Your Druggist will Supply You

TEACHER WANTED FOR AGENCY WORK WITH SCHOOL BOARDS. ADDRESS P. O. BOX 13, CHAUTAUQUA, NEW YORK.

LADIES Attention! Write at once for excellent agency proposition. Pleasant and profitable. Permanent income for you. MANAGER, Box 449, St. Joseph, Mo.

AGENTS—Fricher's Instantaneous Fraction Charts sell themselves wherever shown. New idea; calculations instantaneous; sell for $1; big profits. Write for particulars. Instantaneous Calculator Co., Detroit, Mich.

FOR SALE—70 A. IN FREDERICK CO., Va.; 52 a. cult., modern 5 r. house, bath, barn, outbldgs., granary, orchard, stock, machinery. C. J. Carver, Winchester, Va.

AGENTS 50 fast selling household necessities, factory to user; permanent steady income, big profit, particulars free. HOOBS & HARSH SUPPLY CO., RANSDELL, N. C.

PATENTS Watson E. Coleman, Washington, D.C. Books free. Highest references. Best results.

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