SUCCESS Depends largely upon one's physical condition. No man or woman can do their best work if troubled with a weak stomach or a torpid liver. Don't be careless. Don't procrastinate.

Dr. Pierce's Golden Medical Discovery

promotes the flow of digestive juices, invigorates the liver and purifies and enriches the blood. It makes men and women strong in body and active in mind.

Ask Your Druggist

TORTURED BY UGLY ITCHING ERUPTION

Doctor Recommended Resinol. Half of a 50c Jar Cured It.

Baltimore, Md., Nov. 5, 1912.—"My little daughter was taken with a very small spot on the back of her hand. It grew larger and caused her more trouble. When she would scratch it, it would bleed and get very ugly looking, so I doctored it myself for about a year, and at last it broke out on both knees, and when she would go to bed she would scratch, and was so tortured and suffered so from the itching, that I took her to our doctor, who recommended Resinol Soap and Resinol Ointment.

Improved with first application

"I sent for samples and after the first application the itching and inflammation was improved, and I kept it up night and morning, and by the time the sample was gone she complained very little, so I got a fifty cent jar, and before that was half gone the trouble had entirely disappeared." (Signed) Mrs. Maude Schmechel, 273 Presbury Street.

Nothing we can say of Resinol equals what others, such as Mrs. Schmechel, say of it. If you are suffering from itching, burning skin troubles, pimples, blackheads, dandruff, chapped face and hands, ulcers, boils, stubborn sores, or piles, it will cost you nothing to try Resinol Ointment and Soap. Just send to Dept. 15-K, Resinol Chem. Co., Baltimore, Md., for a free sample of each. Sold by all druggists or by parcel post.

DROPSY TREATED. Give quick relief, usually remove swelling and short breath in a few days and entire relief in 15-45 days, trial treatment FREE. DR. H. H. GREEN'S SONS, Box A, Atlanta, Ga.

An old bachelor gets a bad case of stage fright every time he thinks of marriage.

DOES YOUR HEAD ACHE?
Try Hicks' CAPUDINE. It's liquid—pleasant to take—effects immediate—good to prevent Sick Headaches and Nervous Headaches also. Your money back if not satisfied. 10c., 25c. and 50c. at medicine stores. Adv.

The Way of It.

"Have you got a cook yet?"

"No, but one is coming today to see if we suit her."

This Will Interest Mothers.
Mother Gray's Sweet Powders for Children relieve Feverishness, Headache, Bad Stomach, Teething Disorders, move and regulate the Bowels and destroy worms. They break up Colds in 24 hours. They are so pleasant to take children like them. Used by mothers or 22 years. All Druggists, 25c. Sample FREE. Address, A. S. Olmsted, Le Roy, N. Y. Adv.

More Deadly Than the Gun.

A small country boy was carrying a dead cottontail by the ears.

"Hello, son, did you shoot that rabbit?" inquired a city man who had hunted all day with no success.

"No," sarcastically replied the urchin, "I scolded it and it died of mortification."

Surprise for Mother.

A Chicago school teacher tells with great gusto of the shrewd little "colored brother" who once arrived at school provided with a most unusual excuse for tardiness. "I couldn't help bein' late, please, teacher," he bubbled, shrilly. "Somepin happened to us las' night. My maw, she went ter bed wit' a headache, and when she wakes up dis mornin', dere's two little quins (twins) one on each side ob her, and —she don' know nuffin 'bout 'em tell she wake up. An' my maw, she so s'prised, she caint get up ter get me ready for school!"

One Ray of Sunshine.

"John, you are sure it is safe in this yacht?"

"Yes, my love."

"And you know how to sail it?"

"My sailing master does."

"How long will it take us to cross?"

"About two weeks."

"Oh, dear, there's so much to worry about on a yacht."

"There's one thing that needn't cause you any worry."

"What is that?"

"The cook can't leave until we get to Liverpool."—Louisville Courier-Journal.

Shivery Mornings

You can have a taste of the summer sunshine of the corn fields by serving a dish of

Post Toasties

These crisp flavoury bits of toasted white corn make an appetizing dish at any time of year.

Try them in February

and taste the delicate true maize flavour.

A dish of Toasties served either with cream or milk, or fruit, is surprisingly good.

"The Memory Lingers"

Grocers everywhere sell Toasties

Postum Cereal Co., Ltd., Battle Creek, Mich.

INVESTIGATION OF INFLUENCE OF TYPE AND AGE UPON UTILIZATION OF FEEDS

Results Given of Experiment Conducted by Officials of the United States Agricultural Department on Two Steer Calves, One a Pure-Bred and the Other a Scrub.

(By R. G. WEATHERSTONE.)

It is a fact of common knowledge that marked differences exist between individual animals as regards the returns which they yield for the feed consumed. A current statement is that a good feeder has a greater digestive power than a poor one, or that the power of assimilation of the one animal is superior to that of the other and it has been assumed that the advantage of the better type of animal lay in its ability to produce more flesh or fat from a unit of feed than should the poorer one.

It has also been commonly taught, and seems to be generally accepted by the animal husbandmen as an established fact, that the young growing animals not only make actually larger gains than the more mature ones, but likewise more economical gains.

The influence of type and age upon the utilization of feed by cattle has, therefore, been investigated by officials of the department of agriculture, with the following result:

Two steer calves were selected as the subjects of this investigation, one a pure-bred typical beef animal of one of the well-known beef brands, the other a "scrub" of mixed breeding. Exhaustive feeding trials were carried out with these animals, including twenty-four experiments with the respiration calorimeter.

Finally the steers were subjected to a slaughter test, whereby the quality of the meat and relative size of the various cuts were accurately determined. The work is therefore important alike to the practical feeder and the agricultural scientist.

The feeding stuffs used were of the same kind for both the animals in all the periods, and the different grains used were mixed throughout in the



A Prize Shorthorn.

same proportion for each steer. At intervals during the time the digestibility of the total ration and the nitrogen balance were determined for each animal.

During each of the three winters covered by the investigation, four experiments were made on each animal by means of the respiration calorimeter in order to determine the percentage of availability of the energy of the feed consumed.

During the first winter—that of 1908-9—the feeding stuffs used differed from those employed during the ordinary feeding. In the succeeding two winters the grain feeds used were the same, only the amount differing.

While the results fail to show any material difference between the physiological processes of food utilization in the two animals, they do show clearly an economic superiority of the pure-bred over the scrub steer, due first to his relatively smaller maintenance requirement, and, second, to his ability to consume a larger surplus of feed above the requirement.

Both of the facts tend to make the actual production of human food in the form of meat and fat per unit of



Feeding Steers.

total feed consumed by the animal notably greater by the pure-bred animal.

In the case of the pure-bred animal especially, and to a less degree in that of the scrub, rations containing less available energy and notably less digestible protein than the amounts called for by the current feeding standards for growing cattle, produced entirely satisfactory gains in live weight.

A distinct influence of age upon the maintenance requirement was observed between the ages of fourteen and thirty-nine months, the requirements decreasing relatively as the animals matured. The gain in weight of the scrub as compared with that by the pure-bred steer consisted more largely of protein with its accompanying water and to a smaller extent of fat, and therefore, represented a materially smaller storage of feed energy. This was also indicated by the results of the butchering test. When the animals were killed the scrub was rated as "common," and the pure-bred was graded as "prime." The total dressed weight and the weight of the several wholesale cuts show the considerably higher percentage of dressed weight in the case of the pure-bred, which is characteristic of the beef animal.

Likewise the predominance of the loin cuts over the less valuable cuts of the fore-quarter in the beef animal as compared with the scrub, and the marketable meat of the retail cuts show that the proportion of more valuable cuts was notably greater in the pure-bred.

PREPARING BED FOR ASPARAGUS

Best Time for Setting Plants Out Is in Early Spring, About End of April.

A good asparagus bed is expected to last twenty years. The soil should, therefore, be prepared in a most thorough manner.

A warm, sandy soil is best, but it will do well in any good garden soil that is free from stones. A soil that has been heavily manured a few previous seasons is preferable to manuring heavily at the time of setting out the roots, but at no period should asparagus be allowed to suffer from lack of manuring, as first-class shoots can only be grown in very rich soil.

For the home garden the plants may be set out in rows about thirty inches apart, having the plants about eighteen inches apart.

The best time for setting out asparagus is early in the spring, usually about the end of April. Where the rows are to be make furrows one foot wide and eight inches deep. In these furrows set the plants in a natural position with the roots spread well apart and about twelve to eighteen inches apart. Be careful to cover the crown of the plants not more than two inches in the start, as the shoots from newly set plants are not strong enough to force through a deep mass of earth. The furrow may be gradually filled as the shoots advance in growth.

The object of setting the crowns so far below the surface is to protect them from injury when cutting the shoots for use, as they are usually cut about two inches below the surface.

Although growers differ in their opinions on what the age of plants for setting should be, one-year-old plants seem to give the best satisfaction.

Watering Milk.

In many parts of Europe the watering of milk is impossible because the cows or goats are driven through the streets to the door of the customer and milked in his presence. The milkman has different measures, ranging in size from an eighth of a pint to a quart, and one can buy one cent's worth of milk if desired.

Protect the Milk.

Milk may become tainted from absorbing bad odors, from being kept in rusty and unclean utensils, from the cows eating unsuitable feed or drinking impure water, or from the dust and dirt that may get into the milk during and after milking.

Corn Fodder for Sheep.

Next to leguminous crops like alfalfa and clover, stands corn fodder as a sheep feed. For breeding ewes, well-cured corn fodder is especially desirable.

BREEDING EWES DURING WINTER

Overcrowding Is Direct Cause of Many Losses—Outdoor Exercise Needed.

Weak, emaciated ewes cannot bring vigorous, well-developed lambs in the spring. It is imperative to have the ewe flock in good condition during the winter, so that they may bring good, robust lambs and supply them with plenty of nourishment.

Overcrowding the ewe flock during winter is direct cause of many losses. It not only causes ewes to become sluggish and dull, but frequently it raises the temperature of the barn and causes the ewes to perspire, and when they are turned out in the yards they develop colds with the result of catarrh.

If possible they should be kept in flocks of twenty to forty ewes. In this way there will be less danger of crowding, and they will exercise freely. Breeding ewes should have exercise, and every day when the weather is fine they should be allowed to roam over the yards and pastures. Out of door exercise and plenty of pasture will insusre a crop of thrifty and well-developed lambs next spring.

Dairymen's Associations.

Dairymen's associations can do much through its membership to stimulate better methods on dairy farms, and if the factory men would stand shoulder to shoulder and refuse to take milk that was unclean, or that had to be cooked before it could be used for food, dairymen would realize the usefulness of following such methods as some of them are following today, and in a few years dirty milk would be a thing of the past, and every dairyman would be a better dairyman than he is now, because the better dairyman a man is the greater would be his income be.

Use of Lime.

The old proverb in agriculture was that lime makes the father rich, but the sons poor. That might be paraphrased to say the lack of lime makes the father poor and his sons poorer. The intelligent use of lime does not make anyone poor; it is the abuse of lime that might make the sons poor.

Pure Buttermilk.

Buttermilk is a very palatable and wholesome drink for children. Those who make butter on the farm have the advantage of pure, wholesome buttermilk, which is no small item in the cost of living.

Weight of the Team.

The small mule and horse are enemies to good farming. Deep plowing cannot be done with the light team, and deep stirring of the soil is one of the fundamentals. Get weight on your teams so you can plow right

DISHES OF EGGPLANT

MANY WAYS IN WHICH DELICACY MAY BE SERVED.

Saute Is One Excellent Manner, Though Fried or Broiled May Be Recommended — Many Cooks Prefer Plant Scalloped.

Eggplant saute.—Peel a good-sized eggplant and cut it in half-inch slices Dip the slices in well beaten egg and roll in fine crumbs seasoned with salt and pepper. Saute the slices in very hot fat, browning first one side, then the other. Some old-fashioned housewives believe eggplant cooked in this way is better when the slices, with salt rubbed between them, are put under a plate weighted down with a flatiron for an hour or two before cooking. This process is supposed to press out superfluous moisture, but salt robs eggplant of its crispness.

Fried Eggplant.—Prepare the vegetable as if for a saute, but fry the slices in deep, hot fat instead of in a skillet or frying pan. Remove them when they are an even golden brown and drain on brown paper.

Broiled Eggplant.—Peel and cut an eggplant in slices about a quarter of an inch thick. Over each slice rub a little olive oil and dust salt and pepper. Arrange them on a wire broiler and brown for three minutes on each side over a hot fire.

Broiled Eggplant.—Broil a whole eggplant in a kettle of unsalted water for thirty minutes. Take out the eggplant, peel it and cut it in two lengthwise. Tie each half in a piece of cheesecloth and boil for another half hour in a kettle of salted water. By this time it should be tender; if not, boil a little longer. Unfasten the cheesecloth and turn the contents carefully into a hot dish. Pour over it hollandaise sauce or a highly seasoned drawn butter sauce.

Stewed Eggplant.—Peel an eggplant and cut it into cubes. Toss the pieces into a stewpan with a lump of butter and pepper and salt and cook for ten or fifteen minutes. Half cover the eggplant with stock or boiling water and stew slowly until tender. At the last minute add the yolk of an egg, beaten up with the juice of a lemon and some finely chopped parsley. Pour the mixture on small pieces of hot buttered toast and serve at once.

Mashed Eggplant.—Slice two sweet green peppers and an onion and place them in a covered dish for several hours with the juice of a sweet lime or a little lemon juice. Roast an eggplant whole in the oven. When it is done take it out, open it and scoop out the interior. Mash it thoroughly with a potato masher, removing any lumps and adding butter, pepper and salt. A little mustard is liked by some persons, but should be added sparingly. When the eggplant is as smooth as possible add the chopped peppers and onion and a little lime or lemon juice.

Scalloped Eggplant.—Remove the skin from an eggplant and cut it in cubes. Boil them for twenty or thirty minutes. Butter a baking dish, put in a layer of the cooked eggplant, a layer of buttered crumbs seasoned with salt and pepper, then a layer of eggplant, and alternate layers until the dish is full. The last layer should consist of buttered crumbs. Pour cream or milk thickened with a very little flour into the dish until it shows through the crumbs. Cook covered for thirty minutes and then remove cover and brown for ten minutes.

Oysters and Rice.

Drain the liquor from one pine of oysters, boil and skim it. Add to it one-half cup of well washed rice, and after a few minutes' rapid boiling place over boiling water and cook until tender. Then stir in a heaping tablespoon butter and let it cool slightly. Add one well-beaten egg and spread it on a platter for serving. It should be about an inch deep. Make hollows in the rice and lay an oyster in each. Cover the oysters with melted butter, add a little pepper and cover with fine buttered cracker crumbs. Bake in a quick oven until brown.

Chicken Loaf.

Remove the flesh from the fowl weighing four pounds, add one and one-half pounds of fat fresh pork containing considerable lean, pass the whole through a meat chopper, add two crackers rolled fine, three eggs well beaten, and one-quarter teaspoon mace. Mix thoroughly and shape into a long smooth loaf. Put thin slices of fat pork on the bottom of a baking dish. Upon these place the loaf, cover top with more fat pork and bake in moderate oven three hours, basting often. Serve cold. Use the bones for soup.

Steak Roll.

Season highly a flank of steak with salt, pepper, cloves and bay leaf. Make a stiff dressing of stale bread, season with onion and sage. Spread steak about an inch thick. Begin at the small end and roll tightly. Wrap in cheesecloth and tie. Drop in boiling water sufficient to cover. Boil slowly two hours or more. Slice like jelly cake. Thicken the contents of kettle with browned flour and serve very hot. This is also delicious served cold with parsley.

Washington Fringed Cloths.

Fringed cloths are often quite ruined in appearance in the wash. They may be made to look like new for an indefinite period if, when they are starched, a little care be taken not to starch the fringe. Fold each cloth in four like a handkerchief and then gather the fringe of each part into hand and hold it firmly while you dip the middle only into the starch. When the cloth is dry, shake the fringe well and brush out with a whisk or brush, and it will look like new.

Steamed Eggs.

Butter five patty pans and break an egg into each one. Place in a steamer and set over a kettle of boiling water. Steam till the whites are cooked. Take out on a hot platter, sprinkle with one small half teaspoonful of salt and a dash of pepper. Pour over all a tablespoonful of melted butter.

TO SERVE WITH BOILED FISH

Butter Sauce Should Always Accompany the Dish—How It May Be Prepared.

Small cod and haddock are used to boil whole. Cook in boiling water to cover, add salt and vinegar. Salt gives the flavor and vinegar keeps the flesh white. You can buy thick pieces of salmon and halibut and boil them. Tie them, after cleaning in a piece of cheesecloth to prevent scum from getting on the fish. Remove the skin before serving. The fish is cooked when flesh leaves the bone. I always use an egg sauce with boiled fish made with 1-3 cup butter, 3 tablespoons flour, 1½ cups hot water, ½ teaspoon salt, ⅛ teaspoon pepper. Melt one-half butter, add flour, with seasoning, and pour on gradually hot water. Boil five minutes, and add remaining butter in ¼-inch slices—or to the butter, flour, etc., add beaten yolks of two eggs and one teaspoon lemon juice, or instead of the slices of eggs chop them rather coarsely. These three ways are the only ones I ever use on boiled fish. I do not think I would care for a white sauce on fish. Follow the rule carefully and you will have a delightful sauce.—Boston Globe.



When water has spilled on a valuable book lay a blotter on each side of the first wet leaf and iron until dry with a medium hot iron.

It is said that a dry bran is an excellent cleanser for dainty velvet flowers and woolen fabrics. Rub the soiled spots harder than the rest; then brush it all off.

Palms and other foliage plants can be kept clean of scale and other insects by washing the leaves with soapy water and rinsing immediately thereafter.

When baking cookies use a large dripping pan. Turn it bottom side up and place the cookies on the bottom of the pan. They bake quicker and do not burn as easily as when put into the pan.

Paint splashes on a door may be removed by soaking them for a short time time in benzine or turpentine, then rubbing them with emery paper or a little pulverized pumice stone, applied with a damp cloth.

When two glass tumblers or dishes stick together so that there is danger of breaking in getting them apart, put cold water in the inner one and hold the opter one in warm water, and they will separate at once.

Keep Gloves Clean.

Every woman who invests in the washable doeskin gloves should invest in two pairs, for, unless the one pair is washed every night as regularly as one winds the watch, clean gloves are never available just when needed. Wash these gloves on the hands in water not too hot, and scrub them clean with nail brush and soap. Rinse the gloves, still on the hands, in several waters. Then shake the hands until the gloves slip off easily without being dragged by the finger tips. Squeeze them as dry as possible and shake out before hanging up to dry. When they are dry run the end of a curling iron (wiped clean) or a glove stretcher into each finger of the gloves.

Beef Pie.

Cut remnants of cold roast beef in one inch cubes. Cover with boiling water, and half an onion and cook slowly one hour. Remove onion, thicken gravy with flour diluted with cold water and season with salt and pepper. Add potatoes cut in one-fourth-inch slices, which have been parboiled eight minutes in boiling salted water. Put in a buttered pudding dish, cool, cover with baking powder biscuit mixture or pie crust. Bake in a hot oven. If covered with pit crust make several incisions in crust that gases may escape.

Lemon Custard Layer Cake.

Two cups sugar, one-half cup butter, one cup milk, three eggs, one and one-half teaspoons baking powder and three cups flour. This makes four layers. For filling take the juice and grated rind of two lemons, one egg, one cup sugar and one-half cup water, one teaspoon butter and two tablespoons of flour mixed smooth with a little of the water. Boil this together until it thickens (watching carefully), then place between layers.

Creamed Apple Tart.

Line a shallow pudding dish with pastry and pack full with three cupfuls of chopped apples, three-fourths of a cupful of brown sugar, the grated rind and juice of one lemon. Cover with good paste rolled thin and bake until done. Then lift the crust and pour in a pint of whipped cream. Do not return the upper crust, but put it aside and serve the tart ice cold.

Steamed Dried Beef.

Here is an unusual recipe, but a very good one. Prepare a spiced vinegar as for fruit pickles, only less highly seasoned. Cut very, very thin slices of dried beef in narrow strips, diamond or any fancy shape, and cut with scissors. Steam the beef in the vinegar for one hour. Serve hot with toasted wafers.

Coffee Whip.

To one pint of coffe jelly as it begins to thicken, add the whites of two eggs beaten stiff. Make a custard of the two yolks, one and a half cupfuls of milk, four tablespoonfuls of sugar and a few grains of salt. Pour the coffee left in the pot each morning into a glas jar and cover. When there is a pint use it for jelly.

Cheese Biscuits.

Two large tablespoonfuls of butter, four large tablespoonfuls of flour, two tablespoonfuls of grated cheese, a little cayenne and salt. Make into a paste, roll out thin and cut into pieces four inches long by one in width. Bake a light brown and serve hot.

COMMERCIAL

Weekly Review of Trade and Market Reports.

Dun's Review says:

"No important change has taken place in the business situation during the past week. The leading industries and trades are still prosperous, and the undercurrent of conservatism that exists in some quarters has not retarded to any measurable extent the steady broadening of industrial and mercantile activity. The open winter, while somewhat unfavorable to retail trade, has afforded a stimulus to various branches of industry. Building and allied lines, for example, have been generally active, and the unusual weather has added materially to the already large traffic of the railroads, whose gross earnings during four weeks of January incrased 13.9 per cent."

Bradstreets' says:

"Trade is expanding, visiting buyers are increasing their purchases as the season progresses and in consequence February opens auspiciously. Spring shipments are going forward in volume, retail dealers continue to press jobbers for goods, colder weather has imparted zest to final distribution, industrial operations are as active as heretofore, winter wheat is in good shape, money is in active demand, and, save in a few lines, merchants display no particular apprehension over prospective tariff changes."

Wholesale Markets

NEW YORK. — Wheat — Spot irregular; No. 2 red, $1.08½ elevator and $1.10 f o b afloat nominal; No. 1 Northern Duluth, $1.01½ f o b afloat.

Corn—Spot firm; export, 58c f o b, afloat.

Butter — Creamery, extras, 37@37¼; thirds, 27@29; seconds, 30@32; held seconds 28½@30; thirds, 27@28; packing stock held, 20@21½.

Cheese—State, whole milk, held white, average fancy, 16½@17; State, whole milk, winter, average run, 15¼.

Eggs—Refrigerator firsts, 20; seconds, 18@19½; State, Pennsylvania and nearby selected whites, defective in size or color 25@29.

Live Poultry—Western Chickens, 15; fowls, 16½; turkeys, 19. Dressed —Firm; fresh-killed Western chickens, 12@20; fowls, 13@17; turkeys, 14@24.

PHILADELPHIA—Wheat advanced ½c; No. 2 red, in export elevator, $1.02½@1.03½.

Dressed Poultry—Scarce, firmer; roasting chickens, choice, 18@20.

Potatoes—Dull weaker; Pennsylvania, choice, per bushel, 70@72; New York, do, 60@63; New York, fair to good, per bushel, 55@58; Jersey prime, per basket, 35@45.

BALTIMORE.—Wheat—Final prices were: Spot and February, $1.07¼; March, $1.08¾.

Corn—Spot and February, 55¾@56; March, 56. Settling price for contract, new, 55.

Oats—No. 2 white, 39@39¼; standard white, 38@38¼; No. 3 white, 37@37¼; No. 4 white, 35.

Rye—No. 2 rye, Western, domestic, 70@72; do, No. 3, 63@64; do, No. 4, 60@61; bag lots nearby as to quality, 55@65.

Hay — No. 1 timothy, $18.50@19; standard timothy, $17.50@18; No. 2 timothy, $17@17.50; No. 3 timothy, $14@16; light clover, mixed, $16@16.50; No. 1 clover, mixed, $15@15.50; No. 2 clover, mixed, $12.50@13.50; heavy clover, mixed, $13.50@14.50; No. 1 clover, $13@13.50; No. 2 clover, $11@12.50; no grade, $8@12; sample grade, $8@11.

Straw—No. 1 straight rye, $17.50@18; do, No. 2, $16.50@17; No. 1 tangled rye, $12.50@13; do, No. 2, $11@12; No. 1 wheat $8@9; do, No. 2, $8@8.50; No. 1 oat, $9@10; do, No. 2, $8@8.50.

Mill Feed—Spring bran, $23.50@24; flour to white middlings, $26@28; Western middlings, $24@24.50; city mills' middlings, $24@24.50; city mills, bran, $24.50@25; city mills, white middlings, $30@31.

Butter—Creamery, fancy, per pound, 36@36½; do, choice, per pound, 34@35; do, good, per pound, $32@33; do, prints, per pound, 36@38; do, blocks, per pound 35@37; ladles, per pound, 22@24; Maryland and Pennsylvania rolls, per pound, 20@22; Ohio rolls, per pound, 19@21; West Virginia rolls, per pound, 19@21; storepacked, per pound, 18@19; Maryland, Virginia and Pennsylvania dairy prints, per pound, 19@21; process butter, per pound, 25@27.

Eggs—Nearby firsts loss off, per dozen, 24; Western firsts, loss off, per dozen, 24; West Virginia firsts, loss off, per dozen, 23@24; Southern firsts, loss off, per dozen, 22@23.

Live Poultry—Chickens, old hens, per pound, 16; old roosters 10; young, 18@19; do, rough and staggy, 16@17. Ducks, White Pekins, 18; Muscovy, 16@17; puddle, 16@17. Geese, nearby, 14@15; Western and Southern, 11@12; Kent Island, 16@17. Turkeys, choice hens, 23; young gobblers, 21; old, 18@19; rough and poor, 10@12. Pigeons, young, per pair, 25; old, per pair, 24. Guinea fowl, old, each, 25; young, 1¼ pounds and over, 50; do, smaller, 30.

Dressed Poultry—Turkeys, choice, per pound, 23@24; fair to good, per pound, 21@22; old, per pound, 20.

Live Stock

CHICAGO.—Cattle—Beeves, $6.50@8.90; Texas steers, $4.90@5.70; stockers and feeders, $4.75@7.50; cows and heifers, $3@7.50; calves, $6.50@10.

Hogs—Light, $7.60@7.90; mixed, $7.55@7.90; heavy, $7.45@7.85; rough, $7.45@7.60; pigs, $6.50@7.70; bulk of sales, $7.70@7.85.

Sheep — Receipts, 12,000 head; strong. Native, $4.75@6.10; Western, $4.90@6.10; yearlings, $6.40@7.85; lambs, native, $6.75@8.85.

WOMAN SICK FOURTEEN YEARS

Restored to Health by Lydia E. Pinkham's Vegetable Compound.

Elkhart, Ind.:—"I suffered for fourteen years from organic inflammation, female weakness, pain and irregularities. The pains in my sides were increased by walking or standing on my feet and I had such awful bearing down feelings, was depressed in spirits and became thin and pale with dull, heavy eyes. I had six doctors from whom I received only temporary relief. I decided to give Lydia E. Pinkham's Vegetable Compound a fair trial and also the Sanative Wash. I have now used the remedies for four months and cannot express my thanks for what they have done for me.



"If these lines will be of any benefit you have my permission to publish them."—Mrs. SADIE WILLIAMS, 455 James Street, Elkhart, Indiana.

Lydia E. Pinkham's Vegetable Compound, made from native roots and herbs, contains no narcotic or harmful drugs, and to-day holds the record of being the most successful remedy for female ills we know of, and thousands of voluntary testimonials on file in the Pinkham laboratory at Lynn, Mass., seem to prove this fact.

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.

Stiff Joints Sprains, Bruises

are relieved at once by an application of Sloan's Liniment. Don't rub, just lay on lightly.

"Sloan's Liniment has done more good than anything I have ever tried for stiff joints. I got my hand hurt so badly that I had to stop work right in the busiest time of the year. I thought at first that I would have to have my hand taken off, but I got a bottle of Sloan's Liniment and cured my hand."
WILTON WHEELER, Morris, Ala.

Good for Broken Sinews

G. G. JONES, Baldwin, L. I., writes:—"I used Sloan's Liniment for broken sinews above the knee cap caused by a fall and to my great satisfaction was able to resume work in less than three weeks after the accident."

SLOAN'S LINIMENT

Fine for Sprain

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