TWO WOMEN SAVED FROM OPERATIONS

By Lydia E. Pinkham's Vegetable Compound—Their Own Stories Here Told.

Beatrice, Neb.—"Just after my marriage my left side began to pain me and the pain got so severe at times that I suffered terribly with it. I visited three doctors and each one wanted to operate on me but I would not consent to an operation. I heard of the good Lydia E. Pinkham's Vegetable Compound was doing for others and I used several bottles of it with the result that I haven't been bothered with my side since then. I am in good health and I have two little girls."—Mrs. R. B. CHILD, Beatrice, Neb.

The Other Case.

Cary, Maine.—"I feel it a duty I owe to all suffering women to tell what Lydia E. Pinkham's Vegetable Compound did for me. One year ago I found myself a terrible sufferer. I had pains in both sides and such a soreness I could scarcely straighten up at times. My back ached, I had no appetite and was so nervous I could not sleep, then I would be so tired mornings that I could scarcely get around. It seemed almost impossible to move or do a bit of work and I thought I never would be any better until I submitted to an operation, but my husband thought I had better write to you and I did so, stating my symptoms. I commenced taking Lydia E. Pinkham's Vegetable Compound and soon felt like a new woman. I had no pains, slept well, had good appetite and could do almost all my own work for a family of four. I shall always feel that I owe my good health to your Vegetable Compound."—Mrs. HAYWARD SOWERS, Cary, Maine.

Salesmen Wanted

We have a CASH weekly proposition for a responsible man to handle our line of HIGH GRADE NURSERY stock. COMPLETE NEW OUTFIT FREE. Write at once for our liberal offer and secure exclusive Agency.

W. T. HOOD & COMPANY
OLD DOMINION NURSERIES, Richmond, Va.
Mention this paper when writing.



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. GREEN'S SONS, Box A, Atlanta, Ga.

Truth may be stranger than fiction, but the latter commands a higher price in the magazine field.

Only One "BROMO QUININE"
That is LAXATIVE BROMO QUININE. Look for the signature of E. W. GROVE. Cures a Cold in One Day, Cures Grip in Two Days. 25c.

It makes a man feel good when he is pretty certain he is going to miss a train and doesn't.

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.

Daily Thought.

Such are the habitual thoughts, such also will be the character of thy mind, for the soul is dying by the thoughts.—Marcus Aurelius.

Crime Note.

First Small Town Police Official—A crook was just in to get permission for a little criminal work tonight.

Second Ditto—Yegg work?

First Small Town Police Official—Not much. First-class hold up by the original New York company.—Puck.

Superfluous Labor Counts.

The men who have achieved success are the men who have worked, read, thought more than was absolutely necessary, who have not been content with knowledge sufficient for the present need, but who have sought additional knowledge and stored it away for the emergency reserve. It is the superfluous labor that equips a man for everything that counts in life.

Alfonso Enjoys Reminders of Danger.

King Alfonso of Spain is said to be a fatalist, and being of this temper he is able to derive enjoyment from occurrences that would affright most people. A knife that he knocked out of the hands of an assassin is hung up in his den. The hides of two horses killed in bomb explosions have been made into rugs for his cozy corner. On his wedding day an attempt was made on his life, and the next day he visited the spot and pointed out to his young wife the spot where the assassin stood.

STRENGTH
Without Overloading The Stomach.

The business man, especially, needs food in the morning that will not overload the stomach, but give mental vigor for the day.

Much depends on the start a man gets each day, as to how he may expect to accomplish the work on hand.

He can't be alert, with a heavy, fried-meat-and-potatoes breakfast requiring a lot of vital energy in digesting it.

A Calif. business man tried to find some food combination that would not overload the stomach in the morning, but that would produce energy.

He writes:

"For years I was unable to find a breakfast food that had nutrition enough to sustain a business man without overloading his stomach, causing indigestion and kindred ailments.

"Being a very busy and also a very nervous man, I decided to give up breakfast altogether. But luckily I was induced to try Grape-Nuts.

"Since that morning I have been a new man; can work without tiring, my head is clear and my nerves strong and quiet.

"I find four teaspoonfuls of Grape-Nuts with one of sugar and a small quantity of cold milk, is delicious as the cereal part of the morning meal, and invigorates me for the day's business." 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.

SUCCESS IN MAKING OVER A NEGLECTED TREE DEPENDS UPON PRELIMINARY PRUNING

Hundreds of Thousands of Old Native Apple Trees in the United States That Are Well Worth Grafting—Process Is Simple and Interesting for Any One to Undertake.

(By CLARENCE M. WEED, Massachusetts College of Agriculture.)

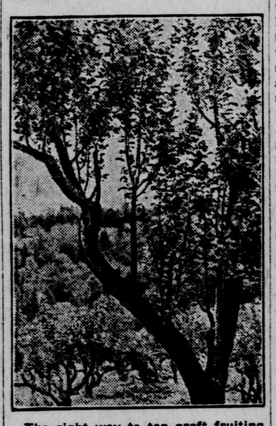
The other day I saw some apple trees which had been "dehorned" according to the orders of the new owner of an old farm. The trunks were about a foot in diameter and all the large limbs had been sawed off very near the fork so that the trees looked like great clubs. The whole operation had been performed at once, with, of course, a great shock to the balance of root and leaf which the trees will be likely to try to make up by sending out an enormous crop of watersprouts. Whether they will survive I am not sure, but I am sure it would have been better to do the remodelling more gradually by extending it over two or three years.

There are hundreds of thousands of old native apple trees in the United States that are well worth making over into grafted trees. This can be done more quickly than new trees can be brought into profitable bearing and it is a simple interesting process for any one to undertake. Success is fairly certain if one is content to take a few years' time rather than to try to do it all at once.

Success in making over a neglected apple tree depends largely upon the preliminary pruning; the first thing to do is to thin out superfluous branches and this may be done in summer, fall or winter. Especial care should be taken to open up the center of the top. Any young branches that start low enough to be grafted to advantage should be saved. If two or three such branches can be grafted the first year, others can be grown for grafting in succeeding years.

Late summer is a particularly good time to begin the preliminary pruning of these trees to get them ready for the following spring.

The spring following the severe pruning a crop of young twigs is likely to appear on the trunk and larger branches. These furnish a splendid opportunity for training a new set of branches for grafting, so near the ground that the fruit will be within easy reach. In every crop of these watersprouts there are variations in the characters of the individual twigs. Some are much more vigorous than others, an indication



The right way to top graft fruiting branches within reach.

that such have a good union with the parent branch and a good access to the supply of sap.

Among these vigorous suckers select for growth those which are most advantageously placed upon trunk and branches. They should, of course, be some distance from one another, and so scattered that the largest area possible will be occupied when the scions grow into fruiting branches. Then ruthlessly remove all the other suckers, and continue to remove them as fast as they start. This will involve going over the trees at least once a month, scraping off each time all the buds that show on the bark.

The result of such treatment will be that the twigs left to grow will receive practically the full sap supply of the tree and will grow with astonishing rapidity. They will be large enough to graft in one or two years, or they may be budded the first season. The scions also will grow remarkably fast, healing over in a year or two and giving a full foliage in three or four years. They will blossom and fruit freely after they begin to bear and the fruit will be larger and better than when tall old limbs are top-worked.

As the grafted branches grow they must of course be pruned in such a way as to get as spreading an effect as possible. The natural tendency of grafted wood is to grow vertically upward, but by the judicious use of the pruning shears one can force the growth in almost any direction. The skill and judgment of the owner here come into play. Good results are, of course, easier with a tree having a good spread of horizontal branches, because the twigs for grafting can be started at considerable distances one from the other, but even in so upright a tree as the one pictured herewith, desirable results are readily obtained.

In many old apple trees there are likely to be horizontal branches extending far from the trunk—which are too old and hard to be grafted, but which have small twigs arising from along their outer part. Such vertical branches are soon brought into condition for the insertion of scions by simply cutting off the main limb just beyond them, making a clean cut very close to the vertical branch. The bark will soon heal over the cut end, the main flow of sap will be carried to the twig and when grafted it will make a fine fruiting branch so far out from the trunk that it has abundant air and sunshine. Such a branch as shown in the photograph herewith is a splendid stock scion.

HOW TO IDENTIFY SAN JOSE SCALE

Difficult to Detect Owing to Its Small Size and Inconspicuous Color.

Perhaps the worst feature of an attack by the San Jose scale is that, owing to its small size and inconspicuous color, it often remains unnoticed until the tree has been seriously injured or even killed. That the tree lacks vigor may be recognized, but the cause of its unthriftiness is overlooked. Yet it is not difficult to detect when one really looks for it. In the early stages of infestation a few scales may be found, usually clustered about the buds of the preceding season's growth, or even on two-year-old wood, says a writer in the Baltimore American. The mature scales are grayish in color, being usually, but not always, somewhat lighter than the bark to which they are so closely attached. The mature females are nearly circular in shape, are approximately one-sixteenth inch in diameter, and each is somewhat raised in the center to form a slight protuberance or nipple, which is lighter in color than the rest of the scale. If this scale is carefully examined by means of a small magnifier, several concentric circles may be observed between the nipple and the outside edge; and if it be carefully raised with the point of a pin or a knife there will be revealed a minute bright yellow object, the insect itself.

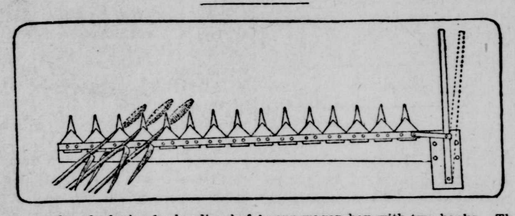
The trees should be sprayed in midwinter with the lime-sulphur mixture. For a few trees buy a hand vaporizing sprayer. One can be had for $1, and with it an active man can thoroughly spray a bearing tree in ten minutes at a cost of a few cents. To have clean, healthy trees and perfect fruit the trees should be sprayed in season.

The lime-sulphur mixture, properly applied, will cleanse the trees of the various scale insects (including the San Jose scale), and is also an excellent destroyer of fungus growth of all kinds. Fruit growers recommend its use for killing the eggs of the aphis and oyster shell insect. For scurfy scale and oyster-shell louse use whale oil soap solution. This solution is made as follows: Whale oil soap, one pound, and boiling water, one gallon. Mix well and dilute with six gallons of cold water when ready to use. The time to apply is in May or June, or when the small scale lice are moving about on the bark.

Virtue of Carbolic Acid.

Get a large bottle of vaseline and put in a few extra drops of carbolic acid. This is one of the very best of poultry remedies for colds, sorehead and kindred diseases.

HOME-MADE DEVICE FOR HEADING GRAIN



A hand-made device for heading kaffir corn or sorghum out of the shock, says a writer in the Rural New Yorker. Simply take the sickle bar and sickle off your mower, equip it as above, and hang it over the side of your wagon box with two hooks The driver can easily work the handle if made long enough, and head kaffir corn or cane as fast as three men can hold the fodder into the sickle from the shock.

Treating Manure.

The better the feeding the more valuable the manure, and the more the manure is worth the more need for the proper handling of it. The best method of treating manure, it has been well demonstrated, is to haul it out as soon as made and scatter it over the field, whether the season be winter or summer.

Big and Little Horses.

It costs little or no more to feed a big horse than a little one, and small animals that can only crawl across a field soon become far more expensive than good sized animals, well fed, that step lively and can do a good day's work.

Cutting Back Old Trees.

In cutting back old orchards or in pruning large limbs be sure to cover the wounds with some protective compound, such as coal tar or good lead paint. Two or even three applications are sometimes necessary to prevent decay from setting in

DAINTY AT ANY TIME

RECIPES FOR THE BREAKFAST, LUNCH OR TEA TABLE.

Ideas by New York's Most Famous Chef—Cracknels Most Appetizing and Take Little Time to Prepare—Biscuits La Rose.

These recipes are by Oscar Tschirky, for years head of the culinary department of the Hotel Waldorf, New York.

Cracknels, Philadelphia.—Place half a pound of sweet almonds which have been blanched in a mortar and pound them finely, then mix half a dozen well beaten eggs with them, one at a time. Now warm one pound of butter slightly and stir it into a pound of caster-sugar, then grate in the rinds of two lemons and mix with the whole in with the pounded almonds. Next mix in a pound of sifted flour, place the whole on a bread board and knead it well. Dredge a little flour over the paste and roll it out, cut it into any desired shapes, brush each portion over with a brush dipped into the beaten yolk of an egg and sprinkle with sugar. Place the cracknels in a buttered baking dish and leave in a moderate oven till they are lightly browned. Cracknels are liable to burn, and must be watched carefully.

Breakfast Cakes.—Dissolve a cake of yeast in half a pint of warm milk and stir in sufficient flour to make a batter. Put it aside to rise. Warm a quarter of a pound of butter and mix it with a little milk and a teaspoonful of salt, together with the yolks of eight eggs. Beat this up well and mix in with the batter, with enough more flour to make a dough. This is to be but lightly kneaded, and then to be formed into cakes about two inches in thickness. Place them in well-buttered hoops, which are to be laid on well greased baking sheet. When the dough is risen put in a warm oven and bake. These are to be eaten in thick slices with butter.

Biscuits la Rose.—In a quart of flour sift a teaspoonful cooking soda and a little salt, make a hollow in the center of mixture, into which pour a pint of buttermilk and make a dough, rolling it out as soft as possible and kneading it flat, with the open hands. Let it lie for, say, ten minutes, that the soda may work, then knead it once more. Cut into shapes with a cutter and bake in a moderate oven. —Kansas City Star.

German Dish.

Cut two or three slices of bacon in small pieces and fry. When the dinner is about ready to be served add to the bacon and grease in skillet a half-cup of vinegar or more, three teaspoons for sugar and pinch of salt. Allow this to come to boil and pour over lettuce broken in pieces; mix up and serve hot. A bit of chopped onion may be added if desired. This is a German dish and a favorite, pleasing the palate of those who would care for lettuce in no other way.

Ham With Savory Jelly.

Cut some thin slices of cold cooked ham and arrange them neatly on a dish; pour over just enough half-set aspic jelly to mask the slices. Garnish with coarsely chopped set aspic or savory jelly, gherkins and parsley. Instead of chopping the aspic, cut it into neatly shaped cubes, lozenge or heart-shapes. It may be added that the characteristic of this dish depends largely on the way in which it is dished and garnished.

Veal Cutlets.

Choose the tenderest of veal for cutlets. Cut meat from leg, shape either in individual cutlets or one large one. Cover veal with oil and let stand one hour. Drain; cover with boiling water and simmer till tender. Remove from stewpan, cool, sprinkle with salt and pepper, dredge with flour, dip in beaten egg and roll in crumbs, fry in smoking hot fat. Serve on hot platter with brown sauce.

Dresser Cover.

A good way to cover a dresser top is to take a piece of cretonne the same size as the top and lay over this a pane of glass the same size. Dust may be easily and quickly wiped off, thus dispensing with the linen cover which must be so often laundered. Wall paper with a pattern of roses or violets might be used in place of cretonne.—Mother's Magazine.

Sweetbreads.

Breaded sweetbreads are made by cutting cooled sweetbreads in slices of uniform thickness, brush over with beaten egg and roll in fine bread crumbs. Fry in smoking hot fat till a golden color, drain on white paper. Serve hot on a folded napkin and serve with green peas or tartare sauce.

Fish Scallop.

Butter a baking dish. Put in alternate layers of bread crumbs and remains of fish loaf, having crumbs on top. Moisten each layer of crumbs with some of the left-over sauce which has been thinned with milk or milk and water. Bake until crumbs are brown. A nice breakfast dish.

Cleaning Satin Shoes.

Take a piec of flannel and dip it into spirits of wine, rub the satin the way of the nap, turning the flannel as it gets soiled. Any light color may be cleaned this way. White satin shoes should always be kept in blue paper, or the satin gets discolored.

Pineapple Pie.

Cover an inverted agate pie plate with rich paste, prick several times with a fork and bake in a moderately hot oven. Add one tablespoonful of lemon juice and one-half cupful of sugar to two cupfuls of preserved grated pineapple, let simmer until thick, then turn into the pastry shell.

Sauce for Fruit Relish.

Six tablespoons sugar, half teaspoon cinnamon, one-fourth cup sherry, two tablespoons lemon juice. Mix and stir until sugar is dissolved.

FINE FOR SUNDAY BREAKFAST

Fishballs, to Be Served With Mustard Sauce, May Well Be Prepared the Night Before.

Two-thirds of one pint of salt fish after it is picked fine but not soaked. Fill up the quart with thin sliced potatoes. Put in a kettle with three pints of cold water and boil till potatoes are done. Put in a colander and shake. Put back in the kettle and mash with a wooden potato masher. Add two yolks of eggs without beating them, one tablespoon (scant) very thick cream. Beat hard. Shape like an egg and fry in deep very hot lard. Do not make them smooth. They should be lightly shaped. Serve at once with the following sauce, which should be cold:

Mustard Sauce—Two teaspoons dry mustard, one saltspoon salt, one teaspoon sugar, one teaspoon flour, one teaspoon soft butter, two tablespoons vinegar. Mix in the order given in a granite saucepan, add half a cup of boiling water and stir over the fire till it thickens and is smooth.

Makes a delicious Sunday breakfast dish. The potatoes may be peeled and put in cold water Saturday night and the fish shredded but not soaked, as boiling it with the potatoes takes all the salt out.

HOUSEHOLD QUESTIONS

A teaspoonful of turpentine boiled with your white clothes will greatly aid the whitening process.

If moths have attacked a carpet, work powdered borax into the carpet wherever there is a sign of the insects.

When using oil for frying, the oily taste can be taken away by making the oil very hot, and then fry a piece of onion in it. When brown take it out.

Vinegar in which home-made cucumber pickles have been preserved should not be thrown away, but used in salad dressing. The flavor is delicious and cannot be gained in any other way.

To have boiled potatoes fluffy, pour the water off when they are done, then let them stand in the dish they were cooked in on the back of the stove for a few minutes, giving them an occasional shake.

When you are boiling rice, take care not to throw away the water. Strain it into a bowl and you will find it makes a most excellent starch. This starch may be used either hot or cold. Two or three drops of turpentine are an improvement.

Filet Tea Cake Covers.

Of the same dimensions as the old-fashioned glass layer cake covers, are very dainty shields for afternoon tea sandwiches. Their sides are composed of a half dozen squares of embroidered white filet lace firmly wired at the four edges and joined to form a six-sided upright section which is topped by a flat six-sided piece of embroidered filet. The contrivance perfectly protects the contents of a sandwich plate from germs and furnace dust without concealing the "goodies."

Spanish Roast.

Take six medium-sized red peppers, one good-sized onion, three tablespoons vinegar, one-half teaspoon salt. Boil the peppers in water until you can scrape the pulp from the skin. Chop the onion very fine, mix onion, pepper, vinegar and salt together. Take a three-rib roast, unroll it and spread with above mixture, roll again, let stand all night and roast the next day, basting very often. This is delicious for those who like Spanish cooking. The gravy is delicious.

Short Cuts.

A quick way to warm plates in cold weather is to dip them in hot water. Dry in a dish rack or with a towel. Invert the handles of knives, forks and spoons in a pitcher of hot water to warm them.

When covers lose the original knobs, replace them with others that can be bought for 10 cents per dozen at a novelty store.

The flavor of fish is greatly improved if fried in fat saved from a former frying.

Crystalized Orange Peel.

Take the peel of three oranges and cut in strips. Pour cold water over them and let come to a boil until the peel is tender. Take two cupfuls of sugar and one cupful of water and boil to a heavy syrup. Put orange peel in and cook until clear. Have a dish of granulated sugar, take peel from syrup and roll in sugar, and place in sun to clarify. The syrup can be kept in a jar and used again.

Marmalade Pudding.

Put into a basin three-quarters pound bread crumbs, add quarter pound chopped suet, one tablespoonful sugar, one teaspoonful baking soda, half a pound of marmalade and mix, then add enough buttermilk to wet the whole. Pour into a greased pudding mold, cover with buttered paper and steam for two hours. Serve with sweet sauce.

Stocking Help.

I have found a way of keeping my silk stockings free from the "runs" made by garters, writes a contributor to Good Housekeeping. I cut off the tops (about two inches deep) of a pair of old lisle stockings and sew these under the tops of the silk stockings. This little plan has saved me many tedious hours of darning "runs."

Washing Muddy Skirts.

To make a muddy skirt wash easily and look white, take some sour milk, dilute with water and soak the skirt in it over night; then wash in the usual way. It will be found that the skirt washes more easily and looks whiter.

Talcum Aids Sewing.

Talcum powder is a useful help in sewing. It keeps the palms and inside of the fingers from becoming sticky and does not injure any fabric

Eggsactly.

"Eggs are getting so expensive that fried eggs will be used next for trimming women's hats."

"Why not? I should think the effect would be chic."—Washington Herald

Literary Note.

Some authors remind you of Uncle Jim's poll parrot who got a reputation for being smart by using bad language.

Mrs. Winslow's Soothing Syrup for Children teething, softens the gums, reduces inflammation, allays pain, cures wind colic. 25c a bottle. Adv.

A married actor doesn't care for curtain calls at home.

To Women
Backache—Nervous?
Headache—Blue?

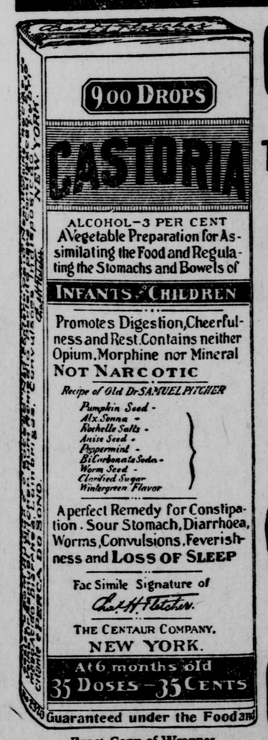
If you suffer from such symptoms at irregular intervals you should take an invigorating tonic and womanly regulator which has given satisfaction for over 40 years.

Dr. Pierce's
Favorite Prescription

Made without alcohol—a pure glyceric extract of American forest roots. Your druggist will supply you.

It Has Given Satisfaction For Over 40 Years

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The Kind You Have Always Bought
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CASTORIA
THE CENTAUR COMPANY, NEW YORK CITY.

Relieves Neuralgia

Sloan's Liniment gives instant relief from neuralgia or sciatica. It goes straight to the painful part—soothes the nerves and stops the pain. Don't rub—it penetrates.

PROOF

Mrs. Rudolph Niscke, Oconto, Wis., writes:—"I have used Sloan's Liniment for toothache and neuralgia in the head where nothing else would help me and I would not be without the Liniment in the house."

SLOAN'S LINIMENT

is also good for rheumatism, sore throat, chest pains and sprains.

Pains All Gone

Mrs. C. M. Dowker, of Johannesburg, Mich., writes:—"I wish to say your Liniment is the best medicine in the world. It has cured me of neuralgia; those pains have all gone and I can truly say your Liniment did cure me."



Pain All Gone

Mr. J. R. Swinger, of 547 So. 12th St., Louisville, Ky., writes:—"I suffered with quite a severe neuralgic headache for four months without any relief. I used your Liniment for two or three nights and I haven't suffered with my head since. I have found many quick reliefs from pain by the use of Sloan's Liniment and believe it to be the best Liniment on the market to-day. I can recommend it for what it did for me."

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The largest makers of Men's $3.50 and $4.00 shoes in the world.

Ask your dealer to show you W. L. Douglas $3.50, $4.00 and $4.50 shoes. Just as good in style, fit and wear as other makes costing $5.00 to $7.00—the only difference is the price. Shoes in all leathers, styles and shapes to suit everybody. If you could visit W. L. Douglas large factories at Brockton, Mass., and see for yourself how carefully W. L. Douglas shoes are made, you would then understand why they are warranted to fit better, look better, hold their shape and wear longer than any other make for the price.

CAUTION! See that W. L. Douglas name is stamped on the bottom.

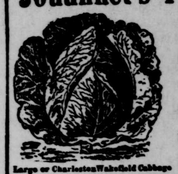
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Shoes sent everywhere, delivery charges prepaid.

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Large or Charleston Wakefield Cabbage.

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