Social Forms and Entertainments



An April Party.

My name is April; and I
Often laugh, as often cry;
And I cannot tell what makes me;
Only as the fit o'ertakes me!
I must dimple, smile and frown,
Laughing though the tears roll down.
But 'tis nature, sir, not art;
And I'm happy at my heart.

We are all happy "at our hearts" these days, and none more so than the nttle mother who planned this party for the children of the neighborhood her own boy and girl being the host and hostess. The usual invitations were sent out, save that in one corner were the words "Soap-Bubble Party." The decorations were umbrellas suspended from the ceiling. Under each was a small table holding two pipes ornamented with bows of rainbow colors, a bowl and a bottle containing soap-bubble water. This mixture was soapsuds with the addition of a tablespoon of glycerin in every pint of water, which gives luster and stability to the fairy bubbles. Prizes were offered for the largest bubble, for the one remaining longest in the air, for the one with the most vivid coloring and for the one soaring the highest.

A pretty game was arranged by stretching a board ribbon across the room like a tennis net, providing fans to blow the bubbles. The contest was to see which side could blow the greatest number of bubbles and get them over the ribbon. Two persons played at a time, or four, as in tennis.

The table was gay with a circle of candles in the seven prismatic colors around a large crescent-shaped cake. The flowers were hyacinths in delicate pink, lavender, white, yellow and purple. One stalk in a tiny pot at the plates made a beautiful table.

A Five and Ten Cent Shower.

This jolly affair was given for a girl who gratefully and firmly declined all parties known as "showers," as she said she considered them too great a tax upon long-suffering friends. In view of this, one of the girls who was a leader in the crowd 'phoned about thirty of the "crowd," both boys and girls, and told them her scheme of limiting the gifts to the "Five and Ten," and all were instructed to send their offerings to her (the hostess' house) on the day before the party. Then on the day set for the event, after all had arrived, the parcels, each securely wrapped, were brought in two great clothes baskets. Then all were seated in a circle, a step ladder and table brought in, and the packages were auctioned off to the highest bidder by the funny man in the bunch. When all the articles were bid in they were bestowed upon the bride—and bridegroom-elect and the rest of the evening was spent in watching them open their "goods."

Two April Showers.

Did you ever hear of a "Trouble Shower?" Well, if not, try one on the next bride-elect you wish to honor. On the invitation notes pin down one corner with a needle and the other opposite with a pin, lettering the following nursery rhyme prohecy across the top:

"Needles and pins! When a maid marries her trouble begins!"

The idea to be carried out is this: The hostess provides a dainty work basket or bag, as she may prefer, and the guests supply the contents to fit it out completely. If the favorite color of the bride is known it is a pretty compliment to carry out that color scheme throughout. The shower I heard about had all in yellow. The basket was a gilded one, lined with yellow satin, and the needlebook of yellow satin, the scissor case of pig skin. There was a tape measure, thimble, emery, ribbon threaders, pin cushion, spools of thread and silk, buttons, safety pins, common pins and cases of needles. To make more fun, these articles were done up separately in white paper tied with yellow ribbon and hidden all over the big living room.

The little bride-to-be had a time gathering all her possessions into her basket. The hostess knew just how many parcels there were and they all had to be found before "eats" could be served.

Curtailments.

Many of the young readers of our department love puzzles and contests of all kinds. I wonder how they would like to wrack their brains over the following which I am assured "is bully good fun." Go to work on it right now.

The word "dame" answers the first.

Curtail a woman and leave a barrier.

Curtail a slight depression and leave a lair.

Curtail a pair and leave a beverage.

Curtail a conflagration and leave a tree.

Curtail a trade-mark and leave husks.

Curtail a four-footed animal and leave a serpent.

Curtail one vehicle and leave another.

Curtail an organization of men and leave a limb.

Curtail an orchestra and leave a prohibition.

Curtail a building and leave an obstruction.

Curtail a fissure and leave part of one's face.

Curtail a vegetable and leave an insect.

Curtail a thick shrub and leave a public vehicle.

Curtail a system and leave a fish.

Curtail a garment and leave a headcovering.

Curtail a ringing sound and leave a tribe.

Curtail a circular vessel and leave part of a ship.

Curtail a sound and leave a weight.

Curtail a breeze and leave victory.

Curtail an organ of the body and leave to listen.

Curtail to color and leave a bodily suffering.

Curtail a camp and leave a number.

Curtail a club and leave a beverage.

Curtailments: Dame, dam; dent, den; team, tea; fire, fir; brand, bran; boar, boa; cart, car; army, arm; band, ban; barn, bar; chink, chin; beet, bee; bush, bus; coue, cod; cape, cap; clang, clan; bowl, bow; tone, ton; wind, win; heart, hear; paint, pain; tent, ten; team, tea.

A Poem for Each Month.

Some one has very carefully compiled this list of poems, one for each month in the year. I am sure all our readers will wish to cut it out to be used as occasion demands. It will give a touch of novelty at a birthday feast to have a poem for the month read aloud, and equally fitting to send to a friend who has a special anniversary in the month.

January—"The Eve of St. Agnes," Keats.

February—"Afternoon in February," Longfellow.

March—"A Morning in March," Wordsworth.

April—"Welcome to April," Tennyson.

May—"An Evening in May," Walton.

June—"A Day in June," Lowell.

July—"Rain in Summer," Longfellow.

August—"Forest Hymn," Bryant.

September—"Hymn for September," George Herbert.

October—"Pleasures of Autumn," Keats.

November—"Death of the Flowers," Bryant.

December—"The Holly Tree," Southey.

MADAME MERRI.

Novelty Spoon.

Convenient for the feminine traveler who uses only a special brand of tea is a spoon with a cover that is perforated similarly to a tea ball. This spoon works on the principle of a pair of scissors, being governed by a spring near the root of the handle, which sends the base of the contrivance in one direction and the lid in the other. By soaking this spoon—of solid or plated silver—in the cupful of hot water which railway porters are always able to provide, the traveler who is a bit "fussy" about the quality of the cheering beverage may have it precisely to her liking.

Quilted Silk Mufflers.

A pretty notion for feminine wear is a quilted silk muffler cut somewhat on the lines of the man muffler. These are made of pink or pale blue, brocade lined with quilted white silk, or they may be ordered to match the opera cloak. They are perfectly flat, and are bordered their entire length with marabou matching the brocade. Ready made they cost $2.50 each.

Large Ornamental Combs Accompany Modern Coiffure



Great importance is given to ornamental combs by the increasing simplicity of the present-day coiffure. As curls and the chignon have given way to the swathing of the hair round the face and over the ears, so the comb becomes more necessary as a form of decoration. These combs are more often in a square or horseshoe shape, some with big knobs on them, and others having a high gallery studded with steel or paste and colored stones. The latter shape is especially convenient as a means of hiding the base of the aigrettes or paradise plumes which are now so much worn.

PRETTY LITTLE GARDEN IN THE WINDOW



House Plants Used to Fill a Veranda Box.

(By L. M. BENNINGTON.)

Dust is a great friend to the insect tribe, as it weakens the plant.

Shift the pots about occasionally, to give all sides of the plant a chance at the light

Admit air from a door or window at a distance from the plants. A draft of cold air often does much damage.

Stir the soil in the pots every few days with a table fork to admit air to the rootlets. This will prevent green mold.

Chinese hibiscus should be kept merely moist during winter, at which time they lose most of their leaves. They are summer bloomers.

Give the plants all the fresh air possible every pleasant day, and with it, give the sunshine. Roll the shades up and take down the curtains.

Don't fertilize until the plant shows signs of growth. Plants at a standstill cannot bear strong food. Give all root-bound plants a little weak manure water.

There can be no regular rule for watering plants, because of the varying conditions in the living room. Water when the soil looks dry and the pot feels light.

Give enough water to saturate the soil. This can best be done by setting the pot in a vessel of water, leaving it until the surface of the soil shows wet. The inside of the ball of soil and roots must be saturated.

Palms, unless kept in a hot, dry atmosphere where red spider has appeared, has but one insect enemy—the scale. These can be seen and pushed off, and the plant washed and scrubbed all over with soapsuds, then well rinsed in clear water. The English ivy should be treated the same way.

GUINEA FOWLS ARE POOR EGG LAYERS

Number Conservatively Estimated at 30 to 70 During Season—Great Rustlers.

By A. J. LEGG.

I have read a number of articles on the guinea fowl and they all commend them as great rustlers for insects and they are also commended as egg producers; usually, however, there is no reliable data as to how many eggs a guinea hen will produce in a year. I see it stated in a prominent farm paper that a guinea hen will lay from 30 to 70 eggs in a season. This is quite a variation, but my observation leads me to conclude that it is not too much. A few guinea hens have proved to be very poor egg producers and 30 eggs is not likely too low for the minimum production, while 70 for the maximum is a very conservative estimate. Once I kept an account of the eggs laid by a white guinea hen and I got 65 eggs from her that season, but I felt sure that she laid a few eggs that I did not get.

Last spring I undertook to keep an account of the eggs laid by one white and two pearl hens. The white one proved to be a very poor egg producer and I do not think that she laid more than 30 eggs. The pearls laid well. They both laid in the same nest and I found them with 30 eggs in the nest on two different occasions. Once they laid a full nest of eggs and both got broody, so I did not get an account of these, as they got broken up without me finding the nest. Another time they got broken up and I did not know how many eggs were lost. I got an account of 186 eggs and I estimate that 40 eggs were lost in the two break ups, this would make 226 eggs for the three hens, and I feel sure that the white hen did not lay more than 30 of them. The two pearl hens laid very near 100 eggs each. On account of the very cold wet spring they did not commence laying until about June 1. When the season is favorable the guineas begin laying in April. Young guineas are rather tender and hard to raise, but if they are not caught away from a shelter in a hard rain, they will take care of themselves if allowed free range. We had about 75 young guineas hatched last spring, and have got more than 50 of them through October in spite of the very unfavorable season. They took care of themselves and grew fat and plump.

There was two pure white guineas hatched, but both of them died. The others are all a cross between the white and the pearl guineas, except one full blood pearl guinea. The hybrids are larger than the pure pearl of the same age.

The Disk Plow.

It is quite evident that the disk plow is to be a part of the equipment of the progressive farmer of the future. The double disk, or gang, is the style in most demand, for the reason that a double disk will cut from 24 to 26 inches with the same horsepower that it takes to operate the 16-inch mold-board sulky, and the cost is but a few dollars more. The disk plow is to be a very conspicuous factor in the future trade of the implement dealer, for it must be remembered the disk drill, the disk harrow and the popular with the farmers and give evidence of remaining so, were a long time proving that they had come to stay.

Screen Tile Drains.

One of the most important features of having tile drains is to keep the outlets open, and, lest muskrats and other small animals crawl in and clog them, they should be screened. When putting down tile drains it is a good plan to make a map of the field, with lines which show where the drains are, then, if the outlets of any get covered up and hidden, they can be more easily found.

MAKE CORNERS BEAUTIFUL WITH FERNS.



A Bit of Nature's Fern Garden.

Brighten up the deep, shady corners on your lawn by starting a fernery. A dark corner by the porch is a good place for the wild, hardy ferns, and you may find low, wet places here and there which will prove hospitable homes for beautiful ferns transplanted from the woods. It is not a difficult matter to transplant ferns from the woods, and if they are put in a well-shaded spot they will flourish without much care.

Canker in Hogs.

When canker of mouth, lips and the whole face afflict hogs, filthy conditions harboring the germ that produce the disease are indicated. The affected parts should be cleaned immediately with same antiseptic that will destroy the germ and not destroy any of the healthy tissue. A 5 per cent solution of nearly any of the coal tar products, or a one-half per cent solution of permanganate of potash, will generally suffice, but it is well to apply the same antiseptic to the mothers' udder, and it should be used two or three times daily until cured.

Frotsed Silage Crops.

Frosted silage crops are not injurious for feeding. The leaves may shrivel, and it will take more water in its storage, but the material value for feeding is not lessened. The silage that the dairy department of the Kansas Agricultural college stored last fall was frosted several times, but it made as good feed as the unfrosted crops.

PARSLEY'S MANY USES

NO MORE WELCOME GREEN THING COMES INTO KITCHEN.

Unexcelled as Garnishing for Various Dishes—Its Volatile Oil Gives Strong Essence That Makes It Popular.

The green, curling parsley fronds in the garden are picked for a dozen purposes daily for the kitchen. When the green things come in from the garden, nothing is better welcomed than the bunch of fresh greenery for garnishing culled from the parsley bed.

Cold fish and cold meat, ham especially, appear unfinished on their dishes without the vivid dash of lovely green that parsley bestows. When the green is set between vivid sections of scarlet tomato, the color scheme of any cold dish is enhanced.

Many cooks also set the bright yellow of egg-yolk and the pure whiteness of its envelope of albumen here and there between the green and scarlet, then they know the artistic sense will be fully satisfied. This is because that brilliant green is really a compound of blue and yellow lights withdrawn from the sunlight.

These two primary colors need the red to complete the harmony of the trinity of hues. The gold of the egg-yolk is also a primary; the purity of the egg-white, reflecting all hues, aids the three primaries to shine forth in all their brilliance. Truly, parsley, tomato and egg can form a vivid color symphony on any dish.

The rich aroma of the parsley is due to its plentiful volatile oil, strong as any essence, that permeates the curling fronds. It is this oil that gives the distinctive flavor to all parsley sauces and all things cooked with herb.

Parsley, a rock plant originally, with the rock name still attached to it, had the old idea of the ancient cure transferred to it. It is one of the Peter plants, having been dedicated to St. Peter, on account of its liking for rocks and because of its stony name. To remove a rock or, by analogy, a rock plant, would be like removing the foundation from that place. Hence the idea of ill luck to the transplanter of parsley.

Cooking Economies.

I have learned that the whites of eggs may be kept a week in a cool place, so when making dressing or anything which really requires only yolks, I place the whites in a bowl and find I get enough together for white cakes or dessert before I realize it, says a contributor to Harper's Bazar. Yolks may be kept by covering with cold water. If I serve a salad, when entertaining I always serve white cake, so my eggs serve a double purpose. I have a list of recipes for yolks alone and whites alone, also some in which I use sour milk, others for sweet, eggless cakes, and desserts. I also keep a careful list of just how many sandwiches can be made from a loaf of bread, how many pieces I can cut from one of my cakes, how many portions of chicken salad I may expect from one chicken, etc. This simplifies planning and eliminates waste.

Baked Oysters a La Coburn.

Stir over the fire a quarter of a pound of butter and a teacupful of cream until they are thoruoghly mingled. Then add a wine glassful of wine, a tablespoonful of anchovy sauce and a small quantity each of cayenne pepper and grated lemon peel. Continue stirring this over the fire until hot. Then pour half of this mixture into a dish and lay plump oysters in it. Strew Parmesan cheese and bread crumbs over with a little salt and pepper and then pour on the remainder of the mixture, topping off with a thin layer of bread crumbs and cheese. Bake until browned in a brisk oven.

Spiced Roast Mutton.

Take any cut of young mutton for roasting and prepare as follows: Rub well with a teaspoonful of salt, an even teaspoonful of pepper, and place in an iron baking pan with six whole cloves, one dozen whole allspice, three tablespoonfuls of sugar, a third of a pint of vinegar and two-thirds of a pint of water. Cover with another pan and bake in a moderate oven until half an hour before serving, then increase the oven heat and let it brown quickly. Baste often and add a little more water, if needed.

Rice With Cream.

Wash well in cold water three ounces rice; drain well, then place in a saucepan with two gills cold water, three gills cold milk, a good slatspoon salt, one-half saltspoonful of grated nutmeg and two level tablespoonfuls fine sugar. Place on fire and boil thirty-five minutes, mixing once in a while with a wooden spoon to prevent burning at the bottom. Pour into a hot dish and serve with cream, and fine sugar separately.

Graham Puffs.

Two cupfuls of graham flour, one tablespoonful of melted butter, two eggs, one pint of milk, one-half teaspoonful of salt, one teaspoonful of baking powder. Add the butter and salt to the milk and drop in the eggs without beating. Beat into this the prepared flour, making a smooth paste as stiff as for griddle cakes. Drop into hot and well greased gem pans and bake at once in a hot oven.

Plum Roll.

Add three teaspoonfuls of baking powder and one teaspoonful of salt to one quart of sifted flour. Sift again. Rub in two tablespoonfuls of butter and sufficient milk to make a soft dough. Roll out, sprinkle with one cupful of chopped raisins and one-half cupful of chopped citron. Dust with cinnamon. Roll up and steam 30 minutes. Serve warm with hard sauce.

Rice Pudding With Fig Sauce.

Press hot boiled rice into buttered cups; then slip out on a hot dish and pour the sauce over. Look carefully over the figs to be used; place them in a pan and cover with cold water; cook until tender; chop very fine and press through a coarse sieve. To this pulp add the juice of one-half lemon and sugar if not sufficiently sweet.

ALL SAVE LABOR IN KITCHEN

Little Helps That Will Leave the Housewife Less Tired When Day's Work Is Ended.

A shelf back of the kitchen table on which to place cups, spoons and small vessels that are used frequently, the wash basin, within reach of the roller towel, a drinking cup near the water pail, all save needless exertion and time that may be utilized for something else or rest.

The very best stove holder can be made of an old stocking by cutting off the foot at the ankle and folding it into the leg, fastening it well as it is folded over and over until it is the square shape of the common ironing holder. A brass ring in one corner is a great convenience for hanging and such a holder can be laundered.

In the sewing room, patterns should have their place of quick and easy access and if each one is marked it will often prove a blessing. A bag fastened on the lower part of the sewing machine for scraps will likewise be a comfort, and sharp scissors and a work table are absolute necessities.

OLD BREAKFAST TABLE DISH

Spanish Omelet, When Properly Made, Deserves All the Popularity It Has Attained.

Cut four ounces of bacon in very thin slices and then into one-half inch squares. Fry gently until crisp, then add one small onion, a medium sized tomato and five mushrooms, all chopped rather fine. Rub a freshly cut clove of garlic upon the spoon for stirring while cooking 15 minutes. Meanwhile break six eggs into a bowl, season with a saltspoonful of salt, one-fourth saltspoonful of white pepper. Give them a dozen good strokes and turn into a perfectly smooth frying pan, in which a teaspoonful of butter has been melted, and well spread. Do not stir, but shake constantly until the omelet is nearly set. Spread the bacon and vegetables quickly over the omelet, fold over and set it in the oven for about one minute. Then slip it upon a hot platter and serve at once.

White Potato Soup.

Pare enough potatoes to make a quart, and boil them tender in four quarts of water. Skim out the potatoes, mash fine, add large tablespoonful of butter, and salt and pepper to suit the taste. Add to the potatoes two medium-sized onions minced fine, or a bunch of white celery prepared in the same manner. Put the onions or celery into the water the potatoes are boiled in and cook for a quarter of an hour. Set on the back of the stove and quickly stir in two fresh eggs, beaten very light. Mix in a cupful of sweet cream or very rich milk, and let the soup heat up but not boil again before serving.

Our Cook Says

That in filling a cake pan it is well to remember that the center of the cake is the part which will be the highest. If the batter is spread as much to the sides as possible, leaving a depression in the center, then the cake when baked will be level.

That a cheap and durable toaster for a gas stove is a piece of sheet iron. Over this is a five-cent fire toaster can be used without danger of burning or blackening the bread.

That when baking or scalloping potatoes, chops can be baked in a pan in the oven, steak broiled underneath or pudding or pie cooked at the same time. It saves gas.

Warm Slaw.

Select a nice solid head of winter cabbage and cut it up very fine. Put into a hot frying pan a piece of butter, the size of a walnut, and when melted put in the cabbage with a very little water; let it simmer till well done. Then beat up one egg very light and stir in slowly; lastly, add one-half cup of sour cream; salt and pepper to suit the taste. Another method for "hot slaw" is to simply make a boiled dressing of two egg yolks, two tablespoons of sugar, two tablespoons of sour cream, one cup of vinegar, and a rounded teaspoonful of butter, and pour this over the finely-cut cabbage.

Black Bean Soup.

Soak two cupfuls of black beans over night. In the morning put on to boil in two quarts of cold water with a small onion and a cupful of tomato meat. Simmer about five hours or until the beans are soft. Add hot water as it boils away. Drain and rub through a sieve; add a tablespoonful of flour and two of butter, rubbed smooth. Add some of the soup to it gradually until it is dissolved. Season with one full teaspoonful of pepper, two dashes of cayenne and a saltspoon of mustard. Cut a lemon in halves and put into a tureen with two hard-boiled eggs cut in thin slices.

Rice and Peaches.

Boil one cup of carefully washed rice in a quart of salted milk which was heated before the rice was added. Cook until the rice is tender and the liquid is well absorbed (more milk may be needed). Now add four tablespoonfuls of butter, a quarter of a cup of sugar and mix thoroughly. Place in buttered mold and place in a hot oven for ten minutes. Turn out on a platter, cover with perfect halves of preserved peaches and pour peach syrup over all.

To Restore a Faded Carpet

To revive the colors in faded carpet which is still good for further wear. Take half a pail of warm water and add to it either a handful of salt or a half cup of turpentine, or half a cup of vinegar, or a good-sized lump of alum, or on dark colors, four tablespoonfuls of ammonia, any of which helps to brighted the colors. Wring out a flannel cloth and wipe off the whole surface of the carpet without really wetting it through, and let it dry thoroughly before using.

Beet Salad.

Shred a head of lettuce or the leaves, or else a tender cabbage. Arrange round the rim of plate. Chop freshly cooked or the canned beets. Fill the center of the plate and cover with mayonnaise or French dressing.

Explaining the Needle.

A typesetter in a printing house became very adroit in explaining the large number of misprints for which he was responsible. Even when he changed his work and became a waiter in a restaurant, says Das Echo, his skill did not forsake him.

One day he had served a guest with a plate of soup, and was turning away, when he was called back sharply.

"This is an outrage!" cried the indignant diner. "I find a needle in my soup! What does this mean?"

"Just a misprint, sir," explained the former typesetter. "It should have been a noodle."—Youth's Companion.

City Built on Secure Foundation.

Naples is built chiefly of a soft volcanic rock called tufa, which is easy to work and yet shows remarkable resistance to compression under the weight of buildings. Nails can be driven into it without difficulty but it stands the strain of use in high walls as well as much harder materials.

The average girl treats a new acquaintance far better than she does an old friend—so the old friend thinks.

A mouse can create as much excitement among half a dozen spinsters as an eligible bachelor.

THE DEAREST BABY

Mrs. Wilkes' Fondest Hopes Realized—Health, Happiness and Baby.

Plattsburg, Miss.—"Lydia E. Pinkham's Vegetable Compound has proved very beneficial to me, for now I am well and have a sweet, healthy baby, and our home is happy.

"I was an invalid from nervous prostration, indigestion and female troubles.



"I think I suffered every pain a woman could before I began taking Lydia E. Pinkham's Vegetable Compound, and I think it saved this baby's life, as I lost my first one.

"My health has been very good ever since, and I praise your medicine to all my friends."—Mrs. VERNA WILKES, R. F. D. No. 1, Plattsburg, Miss.

The darkest days of husband and wife are when they come to look forward to a childless and lonely old age.

Many a wife has found herself incapable of motherhood owing to some derangement of the feminine system, often curable by the proper remedies.

In many homes once childless there are now children because of the fact that Lydia E. Pinkham's Vegetable Compound makes women normal.

If you want special advice write to Lydia E. Pinkham Medicine Co. (confidential) Lynn, Mass. Your letter will be opened, read and answered by a woman and held in strict confidence.

RESINOL STOPS SKIN TROUBLES

If you have eczema, ringworm, or other itching, burning, unsightly skin or scalp eruption, try Resinol Ointment and Resinol Soap, and see how quickly the itching stops and the trouble disappears, even in severe and stubborn cases. Pimples, blackheads and red, sore, blotchy faces and hands speedily yield to Resinol.

Resinol Ointment and Resinol Soap heal skin humors, sores, boils, burns, scalds, cold-sores, chafings and piles. Prescribed by physicians for eighteen years. All druggists sell Resinol Soap (25c) and Resinol Ointment (50c and $1). Sent by parcel post on receipt of price. For sample of each write to Dept. 6-K, Resinol Chem. Co., Baltimore, Md.

A quick relief for coughs, colds and hoarseness is
Hale's Honey Of Horehound and Tar
Contains no opium nor anything injurious
All Druggists.
Try Pike's Toothache Drops

MEN AND WOMEN MAKE $8.00 to $10.00 Daily selling Rogers Silverware with premium to Housekeepers Everywhere. Beautiful silver. Great premium. Our plan spells success and big money to entergetic people. Others are making money, why not you. We want an agent in your town. Write us now for part. Stanley Spec. Co., Box 78, Phila., Pa.

FREE TO LADIES, a perfectly harmless superfluous hair removing treatment, positively removes disfiguring hair quickly. Liberal sample sent you FREE. Write now and beautify your face, arms, and neck immediately. Address Dr. Grosvenor, Dept. A., 603 Breitmeyer Bldg., Detroit, Mich.

AGENTS and general agents. Here's your chance to make $5 to $10 daily selling "Dance Hall to White Slavery"; 400 page book only $1; to agents, 50c; outfit 10c; book and outfit postpaid, 60c. A. B. Kuhlman, Pub., Chicago, Ill.

CUT DOWN the high cost of living. Put up your own household and toilet supplies. Every receipt guaranteed. From 5c to $200 each. Complete list mailed for 10c stamps. L. F. Hooker, 360 Garland Av., Detroit, Mich.

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DARN IT! Don't swear. Send 25c silver for big catalogue and bargain bulletin and get the best stocking darner absolutely Free. TICAR HOUSEHOLD SUPPLY, 3646 PRAIRIE AVE., CHICAGO

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LIVE dealers and agents wanted everywhere; sell most popular priced vacuum sweeper made. We help you make money. Excel Vacuum Cleaner Co., Worcester, Mass.

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