AN ALLURING SIGHT

Bewildering Object He Had Often Dreamed of Becomes a Reality.

By JEAN DICKERSON.

Neal Woodson paused before the window of the Woman's Exchange and regarded the display of toothsome dainties with appreciative eyes.

Flaky pies, rich loaves of cake, pyramids of airy biscuits, fat loaves of bread and all the spare corners were filled with plates of delicious looking little cakes in endless variety.

In the middle of the window was a long platter heaped with little heart-shaped cakes frosted in pink and white.

"Just the thing for Priscilla's birthday party," decided Priscilla's brother and with the thought he stepped through the door and took his place among the customers lining the counter.

Two girls in dainty white waited deftly upon the seekers after home-cooked viands.

Neal found himself following every movement of the younger of the two girls. Fair and slender with flashing brown eyes demurely veiled by thick dark lashes she was an alluring sight. Neal had dreamed of such a white dimpled chin and such delicately curved pink lips curling upwards at the corners and of such fine, bronze-gold hair tucked behind pink ears.

Now the reality was before him. He determined that none other than this fair maiden should minister to his wants. But she was waiting upon a man standing beside him.

"Oh—the sugar hearts?" asked the girl pleasantly, and she went to the window and before Neal's agonized glance she counted out four dozen of the heart-shaped cakes—until there was only one left on the platter!

The man took the cracking paper bag of sugar hearts and paid for them and went his way.

Neal was aware that the girl was speaking to him.

"What will you have?" she asked.

"Sugar Hearts,' replied Neal, wildly hoping that there might be more of the pink and white cakes.

"I am so sorry—the last have just been sold."

"There's one left," said Neal, rather stupidly. She was so wonderful he could not let her go.

The dimples came into play and the corners of her lips deepened. "You wouldn't want that—one?"

"Yes, please," said Neal dizzily.

She brought him the sugar heart twisted in a tiny bag. "Five cents, please," she said demurely.

Neal gave her a five dollar bill so that he might watch her while she rang up the amount on the cash register and brought him a handful of silver change.

"Perhaps I could order some of these sugar hearts," he ventured as he turned to go.

"Certainly you can." She brought forth a book and poised a pencil over it. "How many?"

"Five dozen. Please mark them 'Neal Woodson,' and I will stop for them tomorrow night."

"Thank you," said the girl and turned away with heightened color to wait upon another customer.

When Neal reached home his sister met him in the hall. Priscilla was small and dark and brilliantly lovely.

"What are you carrying in that absurdly careful manner?" she asked mischievously.

Before Neal could protest she had captured the tiny bag from his gloved fingers and was peering at the lonely sugar heart.

"Well, Neal Woodson—of all the sentimental sillies, what—" Between exclamations Priscilla was examining the pink frosted dainty.

"It's a sample," said Neal sheepishly. "It's a sugar heart. I saw them in the window of the Exchange and I have ordered five dozen for your party tomorrow night. I brought this home for you to taste. I'll bring them home tomorrow night."

"You ordered five dozen? Neal Woodson, you are a dear! I must hug you for it."

"I can send Mary down after them," said Priscilla when she had released her brother.

Neal put up a protesting hand. "No—I told her—er—I said I would stop for them—I don't mind—it's on my way home."

"Very well, ve—ry—well, dear," soothed Priscilla with suddenly merry eyes and she darted away into the drawing-room and waltzed airily up to the long mirror.

"I wonder—I wonder—if Doris Allen wasn't there today?" she giggled at her charming reflection.

The next day Neal closed his desk at the usual hour and went to the Woman's Exchange.

His pretty girl was not there.

A plain, matter-of-fact young woman waited on him and he did not linger to watch her ring up his $3 in the cash register—it was the very same cash register, too!

Neal had lost interest in the sugar hearts and when he reached home he thrust the big box into Mary's hands.

Dinner was a hurried affair and he escaped immediately afterwards to his room. He had to dress for the fancy dress party which Priscilla always gave on her birthday.

His sister had laid his suit on the bed—but it was not the one he had ordered. He had chosen to go as a troubadour but the yellow and black costume was not in evidence. In its place was a costume that he viewed with growing discomfiture.

Priscilla, it seemed, had decreed that he was to appear as the Knave of Hearts—hence this costume of pink and white velvet and the suggestive little tray of—sugar hearts—instead of the legendary tarts. He smiled sheepishly and blushed. All right for Priscilla!

When he went downstairs the long rooms were full of laughter and merriment for Priscilla's guests were choosing partners by means of heart-shaped cards that exactly matched.

Neal noticed that each guest put his or her hand into a bowl and drew whatever luck came uppermost but before he could reach the crowd around the men's bowl Priscilla thrust a pink paper heart in his hand and waved him away.

"Go find your partner, knave," she ordered and Neal groaned for he believed that had been assigned to some wallflower. He read the motto on his card: "Will you be my heart's delight?" That's mean of Priscilla—suppose it should chance to be that dark eyed, skinny Miss Wicks?

So he emerged from the dancers and found himself before an alcove given over to a shaded seat and a mass of greenery.

Sometimes fate is kind to lovers; therefore, when Neal paused in the alcove and stared incredulously in was because his beautiful girl was sitting there—a veritable Queen of Hearts in rosy pink and white and holding a pink card that matched his own.

When she saw him she blushed. "Oh, it is too bad of Priscilla," she protested as he held out his hand with his token in its grasp. "She wouldn't let me draw a card."

"Too good, you mean," he said warmly and sat down beside her.

After awhile, when conversation languished, Doris Allen asked demurely: "What shall we talk about, 'Cabbage and Kings?"

Neal shook his head. "No, let us speak of the Queen of Hearts and how she came to be selling sugar hearts—and I'll tell you the rest some other time!"

He whirled her away in an enchanting waltz and they quite forgot the tray of sugar hearts in the alcove.

But the sugar hearts had served their humble purpose—that of making two people happy.

(Copyright, 1913, by the McClure Newspaper Syndicate.)

Troubles.

The family had not had their 'phone very long and took a great interest in it. On the outside of the telephone directory they had seen the words, "Trouble, Call No. 4217." It had been a hard morning and everything had gone wrong when the lady of the house happened to think of the telephone, and called 4217 and asked:

"Is this where you report trouble?"

"Yes."

"Well, I only wanted to report that our cat got drowned in the cistern this morning; the baby is cutting a new tooth; the cook left suddenly; we are all out of sugar and starch; the stove pipe fell down; the milkman left only a pint instead of a quart today; the bread won't raise; my oldest child is coming down with the measles; the plumbing in the cellar leaks; we have only enough coal to last through tomorrow; I ran out of paint when I got only half over the dining room floor; the mainspring of the clock is broken; my husband's three sisters are coming to visit us tomorrow; the man has not called for the garbage for two weeks; our dog has got fleas; the looking glass fell off the wall today and broke all to pieces, and I think my husband is taking considerable notice of a widow lady that lives next door. That's all today, and if anything else happens I'll call you up later."

Washing Grimy Hands.

Every automobilist who has had to repair his machine has longed for some way to wash his hands, ordinary soap and water being almost useless as a means of removing the many and tenacious varieties of dirt that gather upon them on such occasions. So chauffeurs and men who drive their own cars will welcome the directions given by that authoritative French scientific magazine, Les Annales. This paper directs that the hands be rubbed with gasoline, the operation being twice repeated; then they are to be washed in sweet oil or butter, after which a thorough washing with soap and water will remove the last vestiges of dirt. The nails, however, require special attention, and it will repay the automobilist to keep a mixture of benzine and alcohol expressly for the nails.

Use Bellows to Skin Goats.

Great quantities of Mocha goatskins are imported from Aden, on the Gulf of Aden, into this country, many skins coming from Africa. The Abyssinians and Somalis are considered the most expert in skinning goats. The former rarely permits his knife to touch the animal after killing and during the skinning process, and by the means of a bellows removes the skin in an excellent condition. Somali women are also very adept in this art and exercise great care throughout.

To Pull Down Prison.

The prison of St. Lazare is going to be pulled down and rebuilt, and with it will disappear a curious little relic of old Paris, a tiny shop in which the last public letter writer in France plied his trade. In olden times, before education had become general, the public letter writer did a thriving trade and the one just outside St. Lazare had many customers of note.

Among them was, if rumor and the present proprietor of the little shop may be believed, the world famous Manon Lascaut, who dictated her love letters to Des Grieux there, where the only customers now are illiterate servant girls, who write home to their friends in Brittany. So rare has the necessity for vicarious letter writing become that the present proprietor of the place has added another more profitable trade to his program and acts as an informal lawyer and man of business to many of the prisoners in St. Lazare.—Paris correspondence London Standard.

One of the Joys of Coming Home.

"About all the figger that us average folks cut in life," philosoruminatingly remarked the old codger, "is after we have been off on a long visit to have some fellow that has known us for years notice our grip sack as we come toting it up the street, and inquire without emotion, 'Why, hello! You goin' away?'"

Automobile Tousle.

"She's a clever girl, all right."

"How so?"

"She can comb her hair to look as if she never rode in anything slower than a 60-horsepower car."

INTERESTING GOSSIP FOR FLOWER LOVER



The Lilacs Are Among Our Most Popular and Ornamental Flowering Shrubs, and Hardly Any Garden or Park Is Found Without Them.

(By BESSIE L. PUTNAM.)

Many times I have been asked how to make the Crab cactus bloom. If this is identical with, or closely allied to, the Humming Bird cactus, a rich soil composed of loam with a little sand is good for the plant.

See that the drainage is good. During the warm weather treat it like the geraniums, watering almost as much and feeding it once a month with weak liquid manure or other plant food. The buds should form in the autumn, and from Thanksgiving to Christmas the normal plant is covered with blossoms.

The rest period differs with the various species, but it can be easily determined with a little observation. The spiny varieties almost uniformly like a sandy soil.

Let it rest during the winter, watering it just sufficient to keep it from drying. A cellar is, as a rule, too damp for wintering it. Preferably let it remain in the living room.

Those who like a profusion of bloom will find it hard to clip or pinch back all the lateral branches on the chrysanthemum, yet this is just what the professional grower does to produce the mammoth show blossoms.

There are myths and notions prevalent regarding many plants, among them being one that the Knife-blade cactus, one of the broad-leaved type, will not bloom until it is seven years old.

Whatever may be the magic in the number seven, it has no force in this case; for, while it is true that many of the cacti are slow to attain the blooming size under ordinary cultivation, when conditions are just suited to their growth their flowers are produced much sooner.

While it is true that there is a check when potted, still, the great thrifty foliage is compensation for temporary halt in growth, and really, you will have larger, stronger and more robust plants from the same slips by the outdoor method.

Now is a good time to stick some slips into the ground for winter blooming. Plants grown in rich garden soil make a more luxurious growth than when started in pots.

As a rule, when a cactus shows signs of making a new growth it is safe to water it moderately. During the periods of rest it should have only enough to keep it from drying up.

Phlox and many other annuals grow straggling if allowed to flower and form seeds in their own sweet way. To keep the bed sightly one must continually pick and prune. It is a part of nature's plan to make us generous with her most beautiful gifts.

If you have been so unfortunate as to have a vase or porch box filled with plants which clash in color scheme, cut out the offending members. Scarcely a day goes by that we do not see the scarlet geranium and the crimson petunia growing side by side.

This is an offense to good taste. The petunia can be easily transplanted or cut out entirely and started as a slip, making some spot beautiful, while now it detracts from the appearance of the collection.

The florist may know all about raising thrifty plants, but he not unfrequently errs in their arrangement.

SERIOUS MISTAKE IN BUYING SEED

Most Satisfactory Results Obtained in Selecting Variety Adapted to Locality.

(By R. G. WEATHERSTONE.)

We make a serious mistake when we buy seed corn that has been grown in some distant locality and plant it for our general field crop. It is better to grow a new variety for two or three years in our seed plot and tested out and get it acclimated before we plant it extensively as a field crop.

It is well known that the corn crop must have certain climatic conditions in order to give a profitable yield and we who live outside of the great corn belt must devote more or less study and attention to the selection of varieties that are best adapted to our climate and soil if we make the crop profitable on our farms.

I have always obtained more satisfactory crops of corn by selecting my seed corn from some variety that has grown in my own locality for years. A variety that has been grown in a locality for a few years is already acclimated and by intelligent seed selection it can be bred into a more prolific character that will reach maturity in the climate where it has been perfected.

Changing seed corn is not a good practice. So far as changing is concerned it may be necessary for us to change in order to get better foundation stock, but when the stock is once obtained we should stay by it and try and improve it.

SUPERIOR ASPARAGUS ALWAYS IN DEMAND



Fresh-Cut Asparagus Ready for the Table or for Canning.

Asparagus, being a rather rugged plant, will live, and in a measure thrive, on almost any kind of soil, even under neglect. It is a deliciously succulent vegetable and much enjoyed by discriminating palates.

If the land selected for an asparagus patch is exposed to the south or east, and of warm loam, the earliness of the crop is assured. It demands the same attention as other close-planted vegetables, and if given such care, strong plants will then be the sure outcome. In cutting, be very careful not to injure later shoots or the crown of the plant. Use an asparagus knife for cutting. To save the seed, strip the scarlet berries off the stalks by hand, put them in a barrel and mash them with a wooden pounder, to separate the hard black seeds from the pulp. Wash them in plenty of water to clean them pouring off the pulp and skins; dry them and save for future use.

Even with all sorts of vegetables in abundant supply and cheaper than usual, there is never any danger of a superior article of asparagus going begging for customers. Be sure and can some—it keeps well and is delightful in the winter when the southern markets are asking fancy prices for it.

Thinning Beets.

In thinning beets the extra ones need not be thrown away. If set out in fine soil and thoroughly watered they will grow well.

Give Seeds Time.

All seeds sown at one time, even of the same variety, will not germinate at the same time. Give them time.

Tree Pruning.

The nearer the trunk the safer the wound, at least in tree pruning.

Grow Feed for Stock.

All the bulk food required for live stock can be grown more cheaply than they can be bought.

Use Clean Sand.

Have clean sand for concrete work as dirty sand will cause unsatisfactory results.

Difference in Color.

Analysts have found that white eggs contain more fat and less protein than brown eggs.

MAKE OLD LIKE NEW

SOME SUGGESTIONS ABOUT REFINISHING OF OLD FURNITURE.

Much to Be Done Before the Actual Work of Putting on the Enamel Is Begun—Cleanliness Most Important.

When old furniture is to be enameled to give it a new lease of life there is a good deal to be done before the actual putting on of the enamel, and upon this preliminary preparation depends the success. Begin by giving each piece a thorough good scrubbing with hot water, soap and a strong bristle brush. This scrubbing brings away any dirt and chips of paint, leaving a surface clean, but chipped where the bits of paint have come off. Then take a piece of fine sandpaper and rub the furniture all over with it, and it must be a really fine sandpaper, as a coarse piece would scratch and spoil the surface. Then if your furniture is to be enameled white the next step is a coat of white paint, not enamel but just flat white paint. Put this on first with a small brush, filling in all the chipped places, and letting them dry before putting on the whole coat. This will take several hours to dry, but it must be left till quite firm, first the spots and then the coat of paint. Before opening the enamel tin shake it hard, so that the contents may be thoroughly mixed, then give the enamel a good stir with a piece of stick, pressing out any little lumps against the side of the tin and getting the whole mixture as smooth as cream. For putting on the enamel use a soft, flat brush, and work always in the same direction. Put on a thin first coat, trying to use as little as possible, and be very careful not to leave puddles or thick dabs in the corners. The first coat of enamel may take several days to dry thoroughly. When it is quite dry sandpaper it over very lightly indeed and put on another coat. This second coat is sometimes not necessary; it depends on the condition and former color of the piece of furniture to a great extent, and must be judged of by the painter herself.

Closet Room.

In planning a house let the women of the family have something to say about the arrangement, number and size of the closets. They know, or should know, how much housekeeping is simplified when there is plenty of well-arranged closet room.

Closets should, if possible, be ventilated and lighted by means of windows. In addition every closet in an electrically lighted house should have an electric light.

Have the linen closet fitted with shelves provided with drop fronts; have the fronts hinged by means of chains at the sides held at just the angle to transform the fronts into additional shelf room where they are dropped.

To Clean Vases.

Glass flower vases are apt to become much stained in time, especially if such flowers as mignonette and forget-me-nots are left in them for a few days without changing the water. To remove the stains few methods are better than that of placing a handful of used tea leaves at the bottom of the vase with a little vinegar, and with the hand placed across the top, shaking it until the marks have disappeared If not completely eliminated, this should be repeated, while in addition a rag wound around a stick and pushed into the crevices will effectually remove the most obstinate stains.

Care of Matting.

Try sewing your new matting with raffia, says a writer for the Modern Priscilla. Dampen and split each strand. This will make a fine seam that will look well on either side. When laying new matting one can prevent ridges and wrinkles if, after putting down as smooth as possible, you will wash with a pail of hot water to which a cup of salt has been added. Leave quite wet and in drying the matting will shrink into place. The salt toughens it. Wash with the grain of the matting. Never sweep matting with an uncovered broom, as it will split the fiber, but cover the broom with a soft canton flannel bag and dip in salt water to brighten it.

Stewed Carrots.

One quart cut carrots, one tablespoonful butter, one tablespoonful flour, one teaspoonful chopped parsley, one teaspoonful salt, one-quarter teaspoonful white pepper will be needed. Wash, scrape and cut the carrots into pieces one inch long. Put on to boil with water enough to cover, boil until tender without a cover. Drain and save the water in which they were cooked. Put the butter into saucepan, melt, add the flour, mix well, add one cup of the carrot water slowly, mix the carrots and sauce and add the salt, pepper and parsley; cook three minutes.

Sand Tarts.

One cup sugar, one-half cup butter mixed with sugar. In a separate dish put one egg, one-fourth cup sour cream, one-third teaspoon soda, a few drops mapaline and a pinch of salt. Mix together, then add the sugar and butter mixture and two cups flour. Roll thin and over the top spread the beaten white of one egg, then sprinkle with sugar and chopped nuts. Pass rolling pin over lightly and cut in any shapes desired. Place in moderate oven and bake, but do not let brown.

Cheese "Dreams."

Perhaps some readers have never heard of "dreams." They are composed of thin slices of bread spread with cheese and placed together sandwich fashion, then browned on both sides in the chafing dish.

Cherry Cocoa Tea Cakes.

Cream one cup sugar with one-half cup of butter, or substitute for butter one-half cup milk, two small cups of sifted flour, with two teaspoons baking powder, two tablespoons

SHADES FOR ELECTRIC LIGHT

Pretty Paper Affairs Can Easily Be Made—Flower Patterns Much in Favor.

Green cartilage paper should be cut into a circular shape with a small circle cut from the center and a section cut from the side, so that when the ends are joined it will make the shade conical-shaped. Next, before joining the pieces, draw a pattern upon the edge, cutting it out with a sharp knife, practically making a stencil pattern. This is venetian paper work, and if one is provided with a very sharp knife, manicure scissors and a small stiletto the work can be quickly done. The idea is to have the design perfectly smooth. Back this with a medium thin red paper, using a thin paste to join them together. Photograph paste is excellent for this purpose, and a roller is helpful in smoothing the papers.

Do not bend the paper to form the cube shape until the paste is dry. Roll it gently to prevent it from breaking. Join the edges and trim the lower and upper edge. If there is no brass globe support upon the electric light bulb it will be necessary to make a wire triangle across the top of the shade. Remove the bulb, place the shade over it, replace the bulb in the socket and the shade is secure. For patterns there are flower patterns and the conventional stencils.



Fish may be scaled much easier by dipping them for a moment in boiling water.

The old-fashioned, natural pongee should be ironed rough dry or while still slightly damp. Sprinkling is very apt to spot it.

Glassware that has been washed in warm, soapy, blue water and dried in warm sawdust will have all appearance of the real article.

If moths have attacked a carpet, work powdered borax into the carpet wherever there is a sign of the insects, and scatter it under the furniture.

For vinegar, save all peelings from fruit; boil in enough water to cover, strain and set aside unsealed to ferment. Rinse out all emptied jars and pour the rinsing into the vinegar jug. The vinegar will be a fine amber color, sharp and pure.

When washing cream wool or cotton goods, instead of using bluing, try putting the water in which a few onion skins have been boiled in the last rinsing water. This is much brighter and cleaner than the cream color made by coffee, often used.

Wash and dry flannels as quickly as possible if you wish to keep them soft and white. Faded blue hair ribbons may be freshened by allowing them to stand in strong blue water a few minutes after being washed and ironed with a warm iron.

A towel rack with the three arms placed on the inside of the closet or wardrobe will be found handy to place the neckties on. They can be easily selected without hunting through the box. A board about twelve inches long, into which brass hooks have been screwed, can be hung on the door and used for belts or strings of beads.

Chocolate Sponge Cake.

Chocolate sponge cake is delicious with plain vanilla ice cream or with plain custard. To make it sift a cupful of flour with a teaspoonful of baking powder. Melt two tablespoonfuls of grated chocolate with a cupful of sugar and beat it until light with an egg beater. Then beat it thoroughly into the sifted flour, beating with an egg beater for ten or fifteen minutes. Bake carefully in a rather shallow square pan. Frost with icing made of the whites of two eggs beaten stiff, stiffened with confectioner's sugar which has been sifted with about two tablespoonfuls of cocoa.

Old-Fashioned Cake.

Into a dish put one cupful of sugar and one and one-half cupfuls of flour sifted with one rounding teaspoonful of baking powder. Into a measuring cup put the whites of two eggs, add butter till the cup is half full and then fill it full of sweet milk. Beat five minutes and bake in a loaf tin in a moderate oven. Frost it with white icing sprinkled over with some of the red and blue sugar our grandmothers used on the Christmas cakes of old-fashioned days.

Cod Au Fromage.

Mix one cupful of cold boiled macaroni, broken into short pieces, and one cupful of cold boiled codfish and put into buttered baking dish. Take a piece of butter half the size of an egg and lay it on in bits, with a pinch of salt and a dash of pepper. Moisten with about a half cupful of milk, cover with fine bread crumbs and sprinkle three tablespoonfuls of grated cheese on top. Bake until brown.

Dried-Up Cheese.

A good way to use up cheese that has become dry is to grate it, add a piece of butter, and cream if you have it; to moisten it stir with a fork until it becomes creamy and you will have something delicious. If you do not have cream, milk will do.—Christian Science Monitor.

Dainty Dessert.

One quart of milk, the whites of four eggs beaten to a stiff froth, one heaping cupful of sifted flour, one scant cupful of powdered sugar, a little grated lemon peel, a saltspoonful of salt; beat very light, bake in gem pans; sift powdered sugar over them and serve with lemon sauce.

For Enamel Pans.

When washing enamel pans never use soda to remove stains, but apply salt with a soft cloth, rinsing the pan afterwards with warm water.

Information Wanted.

A little girl listened quietly to the serious conversation of her elders. At last, hearing her father make an interesting statement anent the postal situation, she could no longer keep silence

"But, papa," she asked, earnestly, "if the postoffice department doesn't pay for itself, then it can't have any money, can it? Then why do they keep on advertising postal banks?"

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

At the Baths.

"I was sure the man who was talking to me was an umbrella dealer."

"Why so?"

"Because he took so many shower baths."

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.

Let us leave the world wiser and better than we found it, and we shall leave it happier.—Shuttleworth.

EXPERIENCE OF MOTHERHOOD

Advice to Expectant Mothers

The experience of Motherhood is a trying one to most women and marks distinctly an epoch in their lives. Not one woman in a hundred is prepared or understands how to properly care for herself. Of course nearly every woman nowadays has medical treatment at such times, but many approach the experience with an organism unfitted for the trial of strength, and when it is over her system has received a shock from which it is hard to recover. Following right upon this comes the nervous strain of caring for the child, and a distinct change in the mother results.

There is nothing more charming than a happy and healthy mother of children, and indeed child-birth under the right conditions need be no hazard to health or beauty. The unexplainable thing is that, with all the evidence of shattered nerves and broken health resulting from an unprepared condition, and with ample time in which to prepare, women will persist in going blindly to the trial.

Every woman at this time should rely upon Lydia E. Pinkham's Vegetable Compound, a most valuable tonic and invigorator of the female organism.



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

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.

ZUMOTA MUSTARD OINTMENT



is truly GREAT for Rheumatism, Neuralgia, Stiff Joints, Sore Muscles, Lameness, etc. Its quick action will surprise you. Endorsed by thousands. Sold in handy TUBES 25c, 50c. Send 25c and druggist's name now for tube. ZUMOTA Mustard Ointment will not blister.

ZUMOTA REMEDY CO., Springfield, Mass.

DAISY FLY KILLER placed anywhere, attracts and kills all flies. Neat, clean ornamental, convenient, cheap. Lasts all season. Made of metal, can't spill or tip over, will not soil or injure anything. Guaranteed effective All dealers or sent express paid for $1.00.



HAROLD SOMERS, 150 DeKalb Ave., Brooklyn, N. Y.

Ladies! Save Your Complexion. If your skin is rough, blotched, tanned or sunburnt, use our marvelous skin beautifier, a perfect liquid powder. Pure and harmless. Write Badders Bros., 933 S. Cecil St., Phila., Pa.

Dr. Redell's Foot Unguent alleviates burning sensations, swellings, corns and callouses from aching. No plasters. By mail 25c prepaid. Dr. M. Redell, 373 5th Ave., New York.

LONG ISLAND acreage, farms, shore fronts; some near Montauk List mailed. Brokers protected. Codling, Northport, L. I.

DRESSMAKERS.—Ladies doing own sewing—write us about imported pinned paper patterns and fashion journals. French Pattern Co., 920 Nicollet, Minneapolis, Minn.

LADIES.—Send for free sample of Dry Shampoo; cures Dandruff; prevents falling hair; also cks. describing Face Cream. Hartford M. O. Co., 717 Market, Parkersburg, W. Va.

LADIES remove quickly ugly pimples, blackheads, redness. Try Perfection Face Cream. Full treatment $1. Satisfaction guar. Bayer Distributor Co., Summit Sta., Pa.

10c SILVER will bring you the best Carpet Cleaner on the market. Agents make big money. E. Morris Specialty Co., Box 684, S. Norwalk, Conn.

NOTICE

We offer, subject to prior sale, a limited number of Dominion Trust Company shares at $140.00 per share.

For the past five years the Dominion Trust Company has earned

24½% ANNUALLY

on its average paid-up capital. This Company has paid

8% DIVIDENDS

to its shareholders, annually, for the past seven years, in quarterly installments.

NOTE CAREFULLY

The Dominion Trust Company, with both European and Canadian Branches, is one of the largest in Canada. It has a PAID-UP CAPITAL of $2,000,000.00 and a $800,000.00 RESERVE FUND. Also a most intelligent, conservative, able and careful management.

Forty per cent of the shares of the Company have been purchased by residents of Massachusetts, Vermont, Rhode Island, Maine, New Hampshire and Eastern Canada. Twenty per cent was taken by European investors.

CONDITIONS

Not more than twenty-five shares will be allotted to any one subscriber. Application may be made for less than twenty-five shares. Draft or money order to accompany each subscription.

UPON APPLICATION

annual financial report and further particulars will be forwarded. WRITE TODAY.

BRITISH CANADIAN SECURITIES, LIMITED
DOMINION TRUST BUILDING
VANCOUVER
BRITISH COLUMBIA

©Maryland State Archives, msa_sc2929_scm3540-0157.jpg