Quite the Contrary.

"Is Mrs. Oldboy despairing of her rich old husband's recovery?"

"No; she is afraid of it."

Just Like Mother.

Mrs. Chatt—Did mother receive you with open arms, dear?

Mr. Chatt—No; with open mouth.

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.

Nothing New.

"Did that palmist tell you the truth about yourself?"

"Yes, but my wife has been doing that for years."

Irritating Skin Troubles,

so prevalent in summer, such as hives, poison oak, chafing, sunburn, eczema, etc., are quickly relieved when Tyree's Antiseptic Powder is used. 25c. at druggists or sample sent free by J. S. Tyree, Washington, D. C.—Adv.

It Puzzled Him.

Newedd—Did you spend so much money as this before I married you?

Mrs. Newedd—Why, yes.

Newedd—Then I can't understand why your father went on so when I took you away from him.

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

Not Any Use There.

"There are some things," said the man with the high brow, "that money won't buy." "I s'pose there are," replied the other with the overlapping chin, "but there's no use tryin' to use 'em to get an extension of your credit."

FAR BETTER THAN QUININE.

Elixir Babek cures malaria where quinine fails, and it can be taken with impunity by old and young.

"Having suffered from Malarious Fever for several months, getting no relief from quinine and being completely broken down in health, 'Elixir Babek' effected a permanent cure."—William F. Marr

Elixir Babek 50 cents, all druggists or by Parcels Post prepaid from Kloczewski & Co., Washington, D. C.

Love Isn't Fatal.

"So your friend Jasper has been jailed?"

"Yes."

"How does he take it?"

"He says he feels as if he had been kicked by a mule."

"Oh, I guess it isn't as bad as all that. People sometimes die from being kicked by a mule."

Sounded Very Alarming.

Simmons had returned from his vacation.

"I certainly enjoyed the husking-bees," he said to a young woman. "Were you ever in the country during the season of husking-bees?"

"Husking-bees," exclaimed the girl; "why, of course not! How do you husk a bee, anyway, Mr. Simmons?"

Easy to Tell What He Thought.

Little Jerome, aged five, heard his mother read from the beauty columns of the paper that eating raw carrots would make one beautiful. A short time ago he was called into the room to view his baby sister for the first time. His mother asked him what he thought of her. Taking a good look at her, he answered in a disgusted tone, "Let's give her a carrot."—Chicago Tribune.

Puritans Fond of Lace.

In Puritan times, though the bobbins were carved with texts warning the workers against the pomps and errors of this wicked world, lace was still worn to a great extent, the family of Oliver Cromwell in particular having a decided penchant for the more costly varieties, and after his death his body was clothed in a garment more richly trimmed with lace and ermine than that of any king before him.

Wanted to Be a Puppy.

Margaret, as usual, wanted to leave the table with her hands full of bread and jam.

"Margaret," said her mother, "can't you remember, that your grandfather said that you reminded him of a little puppy taking his bone out to chew?"

Margaret slipped from the table with her bread.

Pansy watched her sister silently, and then fixed herself a small piece of bread and jam, then turning to her mother her big brown eyes she said meekly: "Mamma, may I be a little puppy too?"—Judge.

PANTRY CLEANED
A Way Some People Have.

A doctor said:

"Before marriage my wife observed in summer and country homes, coming in touch with families of varied means, culture, tastes and discriminating tendencies, that the families using Postum seemed to average better than those using coffee.

"When we were married two years ago, Postum was among our first order of groceries. We also put in some tea and coffee for guests, but after both had stood around the pantry about a year untouched, they were thrown away, and Postum used only.

"Up to the age of 28 I had been accustomed to drink coffee as a routine habit and suffered constantly from indigestion and all its relative disorders. Since using Postum all the old complaints have completely left me and I sometimes wonder if I ever had them."

Name given by Postum Co., Battle Creek, Mich. Write for booklet, "The Road to Wellville."

Postum comes in two forms.

Regular (must be boiled).

Instant Postum doesn't require boiling but is prepared instantly by stirring a level teaspoonful in an ordinary cup of hot water, which makes it right for most persons.

A big cup requires more and some people who like strong things put in a heaping spoonful and temper it with a large supply of cream.

Experiment until you know the amount that pleases your palate and have it served that way in the future.

"There's a Reason" for Postum.

DAINTIES FOR HOT DAY

PARFAITS MAKE MOST DELICIOUS DESSERT IN SUMMER.

Particularly Good in That They May Be Prepared in Advance of the Rest of the Meal—Whipped Cream the Best Base.

The parfaits, and mousses and biscuits (pronounced in French, "biskwee") are particularly practical desserts, as they need no stirring during the freezing process. They can be made and left to ripen some hours before serving. This enables the cook to set the dessert aside and do all the rest of her work up to the last minute. And, again, they are less trouble to prepare than pies, cakes or puddings. They should, however, be eaten very slowly, that the digestion may not be retarded by chilling.

These simple concoctions are in general light ice creams, having as a base custards, creams, whipped eggs reinforced with fruits, sirups and gelatin or combinations of these. The most frequent base is whipped cream. The cream must be beaten until very stiff, flavored as desired and placed in a mold in the ice for three to four hours. All ingredients must be carefully folded into the cream to preserve the mosslike texture of the frozen product. Gelatin can be used with this cream and the whip of thin cream as well. The proportions of sugar and flavorings are about double those needed for an ordinary pudding.

When using fruit it is generally better to use the juices, or pulp, as bits of fruit become too much like lumps of ice to be pleasant eating.

The difference between parfaits and mousses may be said to consist in the use of eggs and sirups in parfaits and the sugar and gelatin in mousses. The biscuit is merely mousse molded in individual forms.

While preparing the mixture, place the mold on ice until it is thoroughly cooled, then put in the mixture by spoonfuls and spread it carefully throughout the mold. Fill so that when the cover is put on some of the mixture will be forced out. Cover the top of the mold (before putting on the lid) with buttered paper or soft wrapping paper a little larger than the surface to be covered. Put on the cover, and bury the mold in the freezing mixture for from three to four hours. If this method is followed, no salt can possibly enter the mold.

The ordinary proportion for freezing is three parts of ice to one of rock salt, but here we suggest two parts of ice to one of rock salt. When rock salt and ice about the same size are mixed, the salt melts the ice in order to unite with it. In this way the salt, too, dissolves, so that both solids are liquefied. The heat which causes this to happen is drawn from the ice cream which is to be frozen, as it is by the extraction of heat that the freezing process is porous or snow ice, as the air holes permit the salt's easy access to the ice, causing it to melt rapidly. Do not draw off the water in the freezer until the ice floats on top (this liquid being colder than the unmelted ice), because the freezing process is at its height and the water from this time on will rise in temperature and can then be drawn off. If necessary at this point, more of the freezing mixture can be added.

Wash the mold in cold water, remove all brine, and wipe perfectly dry. Remove cover and paper. Invert the mold on a flat dish, and if the room is warm it should slip out comfortably. If it does not rinse a cloth in hot water and wrap it about the mold for a minute or so until the contents slide out readily.

It is better not to let mousses or parfaits freeze very hard, as they are difficult to remove from molds and are not so pleasant to eat. Very often to obviate the difficulties encountered on removing these tightly frozen desserts, the mold is lined with a sherbet whose melting point is higher than the mousse or parfait.

To Make Smooth Gravies.

First, have the liquor to be thickened ready to boil, then take a spoonful of flour and with a little milk or water work free from lumps; then thin so that it will pour easily. With a stirring spoon in one hand stir the boiling liquid vigorously, with the other hand pour in the batter. The secret of having it free from lumps is to have the liquid hot enough to cook the batter at once, and to keep stirring it until it is well cooked. Never try to stir raw flour into hot liquor, nor to make smooth gravies in lukewarm stock.

Spanish Shortcake.

Three eggs, half a cupful of butter, one cupful of sugar, two-thirds of a cupful of sweet milk, a teaspoonful of cinnamon, two cupfuls of flour and one teaspoonful of baking powder. Stir the flour in, do not knead; the eggs, butter and sugar should be beaten together until very light. Bake in a shallow tin. When it is done spread a thin frosting over the top made of the white of one egg, a little pulverized sugar and a teaspoonful of cinnamon. Set in the oven to brown.

To Remove Rust.

Having trouble with the steel in my kitchen range becoming rusted while not in use last summer, says a correspondent, I have found the following method very good for polishing it: Moisten a piece of soap and rub it all over the steel. Then powder the range with some bath brick and with a dry rag rub the steel well with this. Then polish the steel for the last time with another clean dry rag and you will be surprised at the change this makes.

Cherry Tart.

Pick over 1½ pounds of cherries, turn a tiny cup upside down in the middle of a deep pie dish, fill all around it with the fruit, add sugar to taste. Lay a wide strip of plain paste around the edge of the dish, cover and press the edges firmly together, bake in a hot oven, and serve with powdered sugar sprinkled thickly on top.

KEEPING DOWN THE ICE BILL

Home-Made Refrigerator Will Reduce Expense of That Summer Necessity at Least a Third.

Now that summer is here, all who are not fortunate enough to have an ice house of their own, but must depend on the ice company for it, with no competition to keep prices down, will be glad to know of a way to lessen consumption of this most necessary article.

The plan proposed is really a money saver. While a refrigerator and ice chest are not built the same, the "wrinkle" works in both. Procure a piece of thick felt, such as harness makers use. You can get it in white, gray or other colors, and it should be one-half inch thick. Buy also a piece of coarse wire, such as ash-sieves are made of, about one yard wide, or according to the length of your ice-box. Measure the bottom of the box and cut the wire and felt about one inch smaller all around, leaving that distance between box and pad so that the air will have free circulation. Have two pieces of wire and one piece of felt, the same size.

Soak the felt thoroughly, place it between the wires, place it in the chest, put the ice on top of it, and in fifteen minutes you will have one of the coldest ice-chests imaginable; that is, you will if the plan works the same for you as for me. It cuts the ice bill at least one-third. I have heard women advocate wrapping ice in blankets or paper to keep it from melting, and I always smile. It is the melting or evaporation of the ice that cools the chest, and those who put their ice in overcoats to save it lose more than its price in food unless they adopt a device such as I have suggested.—R. A. Bird.

RECIPE FOR ENGLISH PICKLE

Astonishing Number of Ingredients in This Delicacy, So Popular Across the Water.

One good-sized cauliflower, three dozen gherkins, three quarts green tomatoes, one head celery, four peppers chopped fine, two quarts very small white onions, one-quarter pound mustard, two ounces white mustard seed, one ounce turmeric, one cup flour, one cup sugar, one gallon vinegar, one-half ounce each of clove, allspice and pepper (whole). Cut the vegetables in pieces, cover with salt and water in large stone jar and let stand 24 hours, or longer. After draining this off, when ready to proceed, put the spices in a bag, add to the vinegar the turmeric and mustard seed, allow these to boil up at once. All mustard mixed smooth, thin with cold vinegar, put in all the vegetables and let them scald until tender and yellow. Skim out the vegetables, add flour made thin and smooth with cold vinegar. Allow it to boil up once, and add one cup sugar. Return the vegetables to this and bottle when cold.

Delicious Picnic Eggs.

Six hard-boiled eggs, three tablespoonfuls of lemon juice or vinegar, one-half cup chopped celery or meat, one teaspoonful of salt, one teaspoonful of onion; rice and a few grains of cayenne. Boil the eggs 20 minutes to make a yolks mealy. When cooked place in a pan of cold water, crack the shells and leave for five minutes, and you will have no difficulty in removing the shells. After filling the eggs pierce the two halves with a toothpick and wrap each egg in a piece of white tissue or paraffin paper, twisting the paper at both ends to keep in place.

Cook a Tough Chicken.

A chicken which is too tough for roasting can be cooked and made most delicious by cooking it like a pot roast of beef. Let a good tablespoonful of butter brown in the bottom of a kettle. Brown the chicken thoroughly in the butter, turning it until it is well browned on all sides. Cover the bottom of the kettle with about two inches of boiling water and simmer until the chicken is tender. A large chicken will require about three hours. An otherwise quite inedible fowl can be utilized in this way. It will have none of the flat boiled taste.

Pressed Flank of Beef.

Wipe, remove superfluous fat and roll a flank of beef. Put in a kettle, cover with boiling water, and add one tablespoonful salt, one-half teaspoon peppercorns, a bit of bay leaf and a bone or two which may be at hand. Cook slowly until meat is in shreds. There should be but little liquor in the kettle when meat is done. Arrange meat in deep pan, pour over liquor, cover and press with a heavy weight. Serve cold, thinly sliced.

Cherry Water Ice.

Wash a quart of sweet red or black cherries, pound them so as to break the stones, and pass the juice through a strainer into the broken cherry pulp, with some sugar and water, in order to extract the flavor from the kernels, and pass that also through a strainer. Add a pint of water and about three-quarters of a pound of sugar, and freeze. Do not use whites of eggs as a stiffener in this ice, as the color is not good unless it is frozen naturally. It makes an attractive ice for the third color in a Neapolitan.

Pineapple Peel Juice.

Cut the peel of the pineapple in small pieces, weigh and take the same weight of sugar. Make a syrup by adding one cup water to each pound of sugar, then boil fruit in the sirup, 15 minutes, slow, steady boiling. Let stand over night, then strain and squeeze in a sugar bag. Bottle and put on ice. This makes a fine pudding sauce and is delicious on boiled rice.

Thousand Island Dressing.

Take one cup mayonnaise dressing, mix with one-half cup whipped cream, add small amount of Tarragon vinegar, one-half teaspoonful of imperial sauce, then chop one hard boiled egg, one green pepper, one pimento, one pinch chives, mix well together and squeeze the juice of one lemon before serving. This sauce can be served with any kind of salad.

FRUIT TREES AND COWS ARE PROFITABLE



Fine Old Apple Orchard.

(By C. M. SCHULTZ.)

There are days, and even weeks, when the fruit grower, even with a small orchard, if he be a true orchardist has his hands full and running over. At such times he finds it difficult to obtain sufficient help to take care of his fruit and must needs depend upon such boys and girls and women and non-competent men as he may be able to gather from the hedges and by-ways.

The small orchard alone will not permit the employment of competent help all the year around, but when combined with dairy or poultry raising this difficulty is easily overcome, and the owner is in the much better position to take care of his fruit and make a better profit out of it than he would be if conducting the orchard alone with insufficient help.

Orcharding is of course, like dairying, a specialized line of endeavor, also is dairying and poultrying. There are not enough people in the business who realize this, but the fact is slowly beginning to make its way upon the intelligence of those engaged in it.

Dairying is a man's job and so is poultry raising, although the latter can be conducted and in fact, is now, being conducted in thousands of places by women who find it more profitable and healthful than indoor employment.

A large farm is not necessary for dairying. While pastures are needful to a certain extent, it is a fact that dairymen are becoming less dependent upon them every year. A dairyman of my acquaintance near Danbury, Conn., last year plowed up 75 acres of pasture and put it all into corn which was later turned into the silo. He now has two pastures, each of about 40 acres, and one of these will go into corn this spring and the other will follow next year. This man says he has demonstrated that he can produce more milk with greater regularity of flow by the use of silage than on pasture and at less cost.

On an orchard farm where there is say, 40 acres of fine land, a dairy of 10 cows could be maintained without difficulty. Of course pasture could not be depended upon, but specialized feeds must be used. Good corn land will turn into the silo 25 to 35 tons of the very best kind of feed per acre, and no pasture on earth has ever yet been able to produce such an amount of milk-giving product.

Two silos of, say, a total capacity of 75 or 80 tons, will hold sufficient ensilage for six months' winter of 10 cows, and also provide plenty for summer use. Ten cows at least can be maintained on a farm of 40 acres exclusive of the orchard, provided the highest cultivation is followed and the work is specialized. Of course if the cows are to be allowed to run over large areas of pasture this cannot be done. While a little pasture must be used, mainly for exercise and to give that variety necessary to dairy feed, the main support of the dairy must come from the silo and from green crops, especially grown for them.

Of course, on a combination orchard and dairy, farm crop rotation is absolutely necessary. We must have clover, we must produce corn for the silo and some for the pigs, because the pigs are necessary to use up the skimmilk and the oats and cow peas should always have a place in the rotation.

Ten or a dozen cows with their calves and the pigs and horses necessary to work the farm, will produce sufficient manure to dress the land fairly well. If this manure is applied to clover sod and this is turned down for the corn it will produce a tremendous amount of succulent feed to go into the silo.

A farm of this size should also have a field of alfalfa—and let no man believe that alfalfa is to be confined to the arid regions of the west. Some of the finest alfalfa is now grown on the New England hills in places where little else have been raised for many years, while on the rich corn lands of the middle west, alfalfa is now as much a fixture as the corn itself. The orchardist with only 40 acres of free land at his command will have to buy some concentrated feeds. All right, let him buy them. He will find it will pay well. Dairying is strictly a manufacturing business, and if certain raw materials are necessary to get returns from those grown at home, it is a matter of business economy to buy them.

No farmer need be afraid to buy feed for his dairy cows provided he knows what to buy and how to buy them He must have those feeds that contain the elements lacking in the home feed, and then again, he must own cows which will make the best use of the feeds he buys. This means the scrubs must be kept out of the herd.

Dairy farmers on a small place must buy bran, oil meal and barley, and he must at all times study the question of feeding as carefully as any other branch of the business, because upon this proper feeding depends very largely the success of his dairying.

But no matter how much good feed the farm will produce, nor how much the owner may be willing to buy from the market, he will surely fail unless he owns the right kind of cows. Have nothing to do with beef blood. Stick to the two dairy breeds. Perhaps no other subject has so much written and talked about at the dairy meetings as the dual purpose cow. Some farmers imagine that they can produce an animal that will make good beef an anter as it is needed. Never was there a greater mistake. If we are going in for dairying let us use cows that are bred for milk and butter and not for beef. If we are going in for beef we have no use for the wedge-shaped, bony big paunched dairy type of cow.

Let us select the breeds that best pleases our taste, providing it is a true dairy breed, and then stick to that. By the use of pure bred bulls any careful man can, within five or six years, build up a herd that will produce the very best results and a great deal less expense than he could by going into the market and buying pure bred at the start.

We believe that the right way to run a dairy is to grow up with the cows. Select the best calves every year, and by this we mean those from cows that produce the greatest amount of milk and butter, use nothing but pure bred bulls and by keeping up this process of selection a man will soon be surrounded with a herd of which he may be proud.

In selecting calves from the best cows, guess work is not to be thought of. The Babcock tester is the detective that spots the worthless cow every time and the tests must be carefully made in order to know just what the herd is doing. There are thousands of cows in every state today that are not giving enough milk to pay for their feed, there are thousands of others that are not paying for one-half of their feed, yet their owners go on, year after year, caring for these sortless animals because they are able to hide their shortcomings in the product of the general herd.

A farmer may own six cows that will produce every year a profit of from $[illegible] to $100, but if he has, in addition [illegible] others that do not pay for the f[illegible] they consume, he is simply trying to lift himself with a boot strap and is working against himself all the time.

The Babcock tester is now an easy matter to tell exactly just what each cow in the herd is doing, what it produces every day, and how rich the production is in butter fat. The young heifers must also be tested. At first many of them will not prove profitable, but as the true dairy blood works itself into the herd, the per cent. of nonprofitable ones will grow smaller. There is absolutely no use on the small farm, or any other for that matter, for the cow that will not pay her owner from $75 to $100 net profit per annum.

We know of a farm of 43 acres near Elgin, Ill., on which is kept a herd of from nine to 12 cows. Nine cows are now being milked and the regularly monthly gross income from these nine cows runs from $115 to $125 per month. The work is all done during the winter by one man, a young German who is a good dairyman, and who runs his place on scientific principles. During the summer he hires some extra help, but laments the fact that he has no orchard or enough small fruit to enable him to keep a man all the year around.

Poultry raising is the true adjunct of dairying and ought to be hitched up with fruit raising on every farm where orcharding is not a strictly commercial business.

Water for Stock.

If the stock tank stands in the sun the water is no doubt very warm and filled with green scum, and this must be very disagreeable to the live stock that must drink it. Would you like your superiors to furnish you with such drinking water? Better clean out the tank, scrub it with soap-suds and lime, and pump it full of clean, pure water from the well. The dumb brutes will appreciate it, I'll warrant. Such tanks should have a shed over them all the year round—a protection from the hot sun as well as the frosts —George W. Brown.

Danger in Tall Corn.

There is great danger in permitting the team to get too warm when tall corn is being cultivated. The corn plants keep the animals from getting the benefit of the breeze that would relieve them of the intense heat hence it is necessary to watch carefully, and, before the animals suffer drive them into a shade to cool.

YET SHE WAS NOT SATISFIED

Bathhouse Attendant's Explanation About as Satisfactory as That Made by Some Trusts.

Senator Vardaman, at a luncheon, said of a certain trust's defense:

"The defense is worse than the offense. It takes me back to Bath Beach.

"A young lady at Bath Beach had occasion to complain about one of the bathhouse attendants, and old fellow who in the hurry of cleaning up would sometimes burst in upon her in her bathhouse without knocking.

"One morning after this had happened for the sixth or seventh time the young lady took the old fellow to task.

"'See here, Peters,' she said 'there's no lock on my bathhouse, as you know, and I must insist on your knocking before you enter. It hasn't happened yet, but it might very well happen, that you'd come in on me when I was all undressed.'

"Peters, with a chuckle, hastened to reassure the young lady on this point.

"'No fear of that, miss,' he said. 'No fear of that. There's a knothole in the door what I always look through before I venture in.'"

IN PAIN WITH HEMORRHOIDS

Bissell, Ala.—"I was troubled for several years with protruding hemorrhoids. They caused pain of the most severe kind and some loss of blood. They were so inflamed that the touch of anything against them was most intense agony. I got no rest nights and had to have my legs and feet propped up in the bed.

"I tried all kinds of advertised cures, and I was told that an operation was the only relief. I suffered untold agony. I saw the advertisement of Cuticura Soap and Ointment and sent for a sample. I tried it and then procured a box of Cuticura Soap and Cuticura Ointment. I was cured sound and well in three weeks' time. A cake of Cuticura Soap and two boxes of Cuticura Ointment accomplished what all else failed to do." (Signed) L. R. Cook, Nov. 12, 1912.

Cuticura Soap and Ointment sold throughout the world. Sample of each free, with 32-p. Skin Book. Address postcard "Cuticura, Dept. L, Boston."—Adv.

Disgusted "Fan."

George McConnell, the Yankee pitcher, has a very bright little boy of five. The youngster, who goes to most of the ball games with his mother, is a very "sore" loser. One day he was disgusted to see his father knocked out of the box. The next day Jack Warhop suffered the same sort of treatment, and after he had dressed he went to sit with the McConnell family in the grand stand.

He and the little McConnell boy are the best of chums, but this day "Hops" could not get a rise out of the little codger. Every advance was met with cold disdain. Finally the boy could repress his wrath no longer.

"Go on away from me," he said, "and don't ever talk to me again till you win a game. You're almost as rotten as dad."

Power.

Woman having decided to wear modest clothes, an extra session of congress was immediately called. The president was present in person.

"The gravity of the situation," he said, "is unnecessary for me to dilate upon. The question is—what can be done?"

A committee was appointed to wait upon the ladies, who remained firm. Wall street was suspended and the leading banks all failed. The balance of trade reverted against us by several billions, and on top of this the crops gave indications of total collapse.

Thereupon woman, fanning herself, complacently remarked:

"What is the use of having suffrage when we can do things like this?"—Life.

Summer Hearts.

The sea was blue and sparkling. The white sand glittered in the sunshine. A great wind, moist and cool and redolent of salt, blew steadily.

Stirred, doubtless, by the same and tonic beauty of the scene, all the young people at Atlantic City seemed to be sweethearts. Bathing, they bathed hand-in-hand. Seated on the sand, their shoulders touched. They walked arm-in-arm upon the broad, wind-swept promenade.

All this proximity caused Nat Wills, the actor, to say with a smile:

"Distance lends enchantment, but the average summer girl and summer man prefer to borrow at another bank."

Monuments.

A quarrelsome couple, having exhausted many subjects, came to discussing tombstones, and the husband asked:

"My dear, what kind of a stone do you suppose they will give me when I die?"

"Brimstone," was the reply.

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.

Paw Knows Everything.

Willie—Paw, why does a magnate have to cut coupons?

Paw—To feed his stock, my son.

Necessity.

"It is said that Queen Mary clings to the old-fashioned sidesaddle."

"Any one who rides on one has to."

COCA COLA HABIT, A GHOST.

We have all heard of ghosts, but none of us have ever seen one. It's the same way with coca cola "fiends;" you can hear about them but you might search for them until doom's day and you would never find one. Physicians who have treated hundreds of thousands of drug-habit cases, including opium, morphine, cocaine, alcohol, etc., say that they have never seen a case where the use of Coca-Cola has so fastened itself upon the individual as to constitute a habit in the true sense of the word. Although millions of glasses of Coca-Cola are drunk every year, no Coca-Cola fiends have ever made themselves visible at the doors of the sanitariums for the treatment of drug habits.

The Coca-Cola habit is analogous to the beefsteak habit and to the strawberry habit and the ice cream habit. People drink Coca-Cola first because they see it advertised and thereafter because it tastes good and refreshes their minds and bodies. They drink it when they can get it and contentedly do without it when they can't get it. If you had ever witnessed the ravings of a real drug fiend when deprived of his drug, if you had ever observed the agony he suffers, you would never again be so unfair as to mention Coca-Cola in the same breath with the "habit-forming" drugs.—Adv.

Rumor Was True.

"I understand that the Jimson family are leading a double life."

"Yes; they have twins."

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

Many a man never feathers his own nest because it costs him so much to color his nose.

There's more or less grafting done under the name of reform.

IT'S HARD TO WORK

It's torture to work with a lame, aching back. Get rid of it. Attack the cause. Probably it's weak kidneys.

Heavy or confining work is hard on the kidneys, anyway, and once the kidneys become inflamed and congested, the trouble keeps getting worse.

The danger of running into gravel, dropsy or Bright's disease is serious. Use Doan's Kidney Pills, a fine remedy for backache or bad kidneys.

A New Jersey Case



Louis Henry, 626 Grove St., Jersey City, N. J., says: "I suffered almost everything from broken down kidneys. My back was stiff and pained terribly. I was all run down. Doan's Kidney Pills gave my kidneys new life and a few boxes cured me completely."

Get Doan's at Any Store, 50c a Box

DOAN'S KIDNEY PILLS

FOSTER-MILBURN CO., BUFFALO, N. Y.

For the Toilet

Glenn's Sulphur Soap

To keep the hands white, the head free from dandruff and the complexion clear. It **Beautifies**

(All Druggists.)

Contains 30% Pure Sulphur.

Mfr's Hair & Whisker Dye, Black or Brown, 50c



Relief from Backaches!

Sure and speedy relief from your suffering within 24 hours—and permanent relief, too—when you take

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