

FIVE MEMBERS OF ONE FAMILY AIDED

EACH GAVE TANLAC SEVEREST TEST AND REMEDY PROVED ITS VALUE

IS UNIQUE RECORD

Mrs. Monts Suffered 20 Years—She, Her Sister and Twin Brothers Quickly Restored.

Five members of one immediate family, each of four of these living in their own, separate homes in or near Columbia, have given unusually strong endorsements to the wonderful merits of Tanlac, the master medicine, after this preparation had overcome their painful ailments.

These five people, listed among the best friends of Tanlac in this section, are Mr. and Mrs. J. T. Crapps, the former being a foreman at the Southern Railway shops at Columbia, who resides at 2901 Wilson St.; Mrs. W. A. Monts, of Lexington, R. F. D. 1, wife of a prominent farmer and sister of Mrs. Crapps; and Messrs. J. E. Meetze and H. L. Meetze, who are numbered among the leading business men of Lexington county, who live at Lexington. They are brothers of Mrs. Crapps and Mrs. Monts. Each of these, save Mr. Crapps, gave voluntary endorsements of Tanlac, and Mrs. Crapps for herself and her husband.

In this, like in scores of other ways, Tanlac has established a record which probably no other proprietary medicine has been in position to claim. Each of these five persons gave Tanlac the most severe test they knew, and the medicine, according to their own statements, gave them far better results than they had dared expect.

This is a remarkable and unique record for this remarkable medicine, and constitutes only one of the thousand of proofs of the preparation's great value for troubles of the stomach, liver, kidneys and mucous membranes.

"Mrs. Monts suffered with stomach, liver and kidney troubles, and with rheumatism of a severe nature. She was under medical treatment. She was weak and lacked energy," said Mrs. Crapps, telling of Mrs. Monts' condition, "and she was very nervous. She could not sleep so badly. Indigestion caused her much suffering. After Mrs. Monts had taken two bottles, she again began to do her household work. Her system is in good condition and she sleeps soundly, and her appetite is all she could wish," she said.

Mr. J. E. Meetze "gained ten pounds in three weeks" after he began taking Tanlac, and says he feels better than he has for three years. He suffered with "indigestion, loss of appetite, felt tired at all times, could not sleep well, and lacked strength and energy. I feel as lively and as energetic as a youngster," he said.

Mr. H. L. Meetze "suffered with nervous indigestion, my system was run down, I had no appetite and I constantly was harassed by pains in the limbs. I gained eight pounds in weight, and my system was built up by Tanlac. The aches and pains disappeared, and my appetite is good," he said. "I am enthusiastic in praising Tanlac to my friends," he said.

Mrs. Crapps said: "My husband and I both have been taking Tanlac and we have been greatly benefited. I can't praise Tanlac too highly, for it certainly has been an invaluable remedy for our family. I suffered much with chronic appendicitis and kidney trouble, and my back and sides frequently pained me intensely. My husband suffered with loss of appetite and general debility."

Tanlac, the master medicine, is sold exclusively by Evans' Pharmacy, two stores, Anderson; Horton's Pharmacy, Hilton; West Feltor Drug Co., Feltor; Pennington Drug Co., Feltor; Holt Drug Co., Honca Path; D. L. Tonnard, Williamston; Suber Drug Co., Piedmont. Price: \$1 per bottle straight.

HOME DEPARTMENT

HOME DEMONSTRATION WORK

Of South Carolina

Miss Lillian Snelgrove, County Agent

The following menus for different seasons have been worked out and are well balanced. They are inexpensive and may well show what can be done in proper combinations of foods for families. They are appropriate for families of any size, and are made out especially for S. C. SPRING AND SUMMER

SUNDAY Breakfast. Stewed Cherries, Cream of Wheat, Poached Eggs of Toast, Muffins, Waffles, Coffee

Dinner. Roast Chicken, Mashed Potatoes, Spinach, Tomatoes, Lettuce, Sliced Bread, Fruit Jelly, Whipped Cream, Sponge Cake, Coffee

Supper. Sliced Cold Ham, Toasted Muffins, Fruit Cake, Cocoa

TUESDAY

Breakfast. Puffed Rice with Strawberries, Ham Omelet, Coffee

Dinner. Chicken Soup, Macaroni and Cheese, String Beans, Corn Bread, Candied Sweet Potatoes, Custard Pie.

Supper. Potato and Egg Salad, Cottage Cheese, Bread and Butter, Rhubarb Sauce, Cookies

WEDNESDAY

Breakfast. Fried Ham, Scrambled Eggs, Huckleberry Biscuit, Syrup, Coffee

Dinner. Roast Lamb, Baked Potatoes, Bread, Mint Sauce, Green Peas, Peach Shortcake

Supper. Creamed Chicken on Toast, Radishes, Graham Bread, Raspberries, Cake

THURSDAY

Breakfast. Roast Duck With Oranges, Cut two slices of salt pork in small cubes and let cook in a frying pan very slowly until the fat is well rendered out. Remove the shreds of pork, add half an onion and the liver of the duck chopped fine and let cook, stirring constantly, until the onion is yellowed and softened. Add two cups of fine soft bread crumbs, six stoned olives, chopped or shredded fine, a tablespoon of chopped parsley, half a teaspoonful salt, one-fourth teaspoonful of paprika and one-third a cup of melted butter, mix all together thoroughly and use to fill a carefully cleaned, washed and dried duck; truss neatly, rub over the outside with salt and pepper, cover the breasts with slices of fat salt pork and let cook about an hour and a half, basting every ten or fifteen minutes with the fat in the pan, when rather more than half cooked, prick two or three sprouts oranges all over with a fork, sprinkle each with sugar and bake until tender. Cut each in halves and serve around the duck.

MEATS Roundsteak en Casserole. Cut round steak in pieces about 2 inches square and brown in fat. Put in casserole and cover with broth. Add blanched onion. Cook 2 hours. Add strips of carrots, cubes of potato, pare boiled and browned, salt and pepper, and cook till vegetables are tender.

Vell Birds. Three pounds sliced veal cut into 4 inch squares. Pound until tender. Make a dressing of one cup bread crumbs; one teaspoonful seasoning; one-half teaspoonful pepper; one egg; one teaspoonful salt; hot water to moisten. Stuff veal with dressing and pin together with tooth picks shaping like a bird, saute in butter. Pour one-half cup hot water over birds, add one cup sour cream and one tablespoonful cream and one tablespoonful butter. Make gravy and serve hot.

Meat Loaf. Two pounds beef (ground); two eggs; two cups cracker crumbs; two cups milk; two tablespoons butter; salt and pepper. Mix and bake in a loaf one and one-half hours. Garnish with hard boiled eggs and parsley.

Broiled Bacon. Place thin slices of bacon from which the rind has been removed in a hot frying pan and pour off the fat as fast as it comes out. When the bacon is crisp drain on paper. Keep hot. Or lay on a rack in a baking pan and bake in a hot oven until crisp.

Creamed Veal on Toast. Two cups cold veal cut in dice; six slices toast; one recipe white sauce No. 4. Cook veal in white sauce until thoroughly heated. Pour on toast and serve.

Four tablespoons butter; four tablespoons flour; two cups sweet milk; one-half teaspoonful salt; 1/4 tsp pepper. Melt butter, add flour and salt and pepper, cook one minute. Add milk and cook until thick.

Shrimps O' La Newburg. One pint shrimps; three tablespoons butter; one-half teaspoonful salt; few grains cayenne; one teaspoon lemon juice; one teaspoon flour; one-half cup cream; yolks two eggs; two tablespoons white wine. Clean and cook shrimps three minutes in two tablespoons butter. Add salt, cayenne and lemon juice and cook one minute. Remove shrimps and put remaining butter in chafing dish; add flour and cream. When thickened, add yolks of eggs slightly beaten, shrimps and grape juice. Serve with toast or puff paste points.

Creamed Oysters. One pint oysters; one-eighth celery salt; two cups white sauce No. 4. Clean oysters and cook in hot pan till plump and edges begin to curl. Add to white sauce and serve on toast, in tinplate cases, or patty shells, one-fourth cup mushrooms or chopped celery may be placed over creamed oysters.

Veal Souffle. Two cups chopped cold cooked veal; one pint milk; three eggs; eight tablespoons flour; six tablespoons butter; salt and pepper to taste. Make white sauce; add chopped meat, cook three to five minutes, beat until barely warm; add egg yolks and fold in whites. Bake in pan of hot water, 35 to 40 minutes for large baking dishes and 20 to 25 minutes for the individual. Serve at once.

Veal Cutlets. Wipe and remove the bone, skin and tough membranes. Cut into pieces for serving. Cover the bone and tough pieces of meat with cold water, and cook at a low temperature. This stock is to be used in the sauce. Small pieces may be put together by using wooden toothpicks for skewers. Season the veal with salt and pepper. Roll in fine bread crumbs, dip in beaten egg, then in crumbs again. Melt two tablespoonsful of drippings, or butter in a pan and brown the cutlets in the hot fat. When brown, put the cutlets into a skewpan. Cover with sauce given below.

Sauce. Two tablespoons dripping; one-fourth cup flour; one pint stock or water and stock; one-half teaspoonful salt; one teaspoonful or more Worcestershire sauce; two tablespoonsful chopped parsley; one-eighth teaspoonful pepper. Prepare as a brown sauce and pour over the cutlets and cook at a low temperature for one hour or until tender.

Chartreuse of Meat and Rice. Two cups meat; one teaspoonful salt; one-fourth teaspoonful paprika; one-fourth teaspoonful onion juice; one tablespoonful chopped parsley; one-fourth egg; one-fourth cup fine crumbs; four cups cooked rice. Season the meat and mix with the crumbs and beaten egg, add enough stock to make it pack easily. Line a thoroughly buttered mould or dish with three cups rice, fill with the meat, cover with the remainder of the rice, cover tightly and steam 45 minutes. Serve with tomato sauce.

Tomato Sauce. One cup canned tomatoes; one-half cup water; one clove; one allspice berry; one pepper corn; one-half teaspoonful mixed herbs; one spray parsley; one tablespoon chopped onion; one tablespoon butter; two tablespoons flour; one-fourth teaspoon salt; one-sixteenth teaspoon pepper.

SHERIFF ASHLEY HAS MADE ANNOUNCEMENT

THAT HE WILL OFFER HIMSELF FOR RELECTION THIS SUMMER

SPLENDID OFFICER

And Has Attended to Duties of Office in An Excellent Manner.

The Intelligencer in this issue carries a formal announcement from Sheriff Joe M. H. Ashley that he is a candidate for re-election to the office of sheriff of Anderson county.

Mr. Ashley is the son of Mr. J. W. Ashley, of Honca Path, who was for a number of years a member of the state house of representatives. He was elected to the office of sheriff four years ago and during that time has carried out the duties of the office to the satisfaction of the people of the county generally. He and the able deputies whom he appointed have worked continually to keep down crime in the county and have been untiring in their efforts to arrest and bring to justice criminals.

Sheriff Ashley has many friends all over the county who are more than pleased that he offers himself for re-election.

Going Back to China. (By Associated Press.) Peking, April 1.—Peking dailies print an announcement that Frank J. Coonow, the president of Johns Hopkins University at Baltimore, and formerly adviser to President Yuan-Shikai will probably come to China again next summer.

CASTORIA For Infants and Children In Use For Over 30 Years Always bears the Signature of J. C. Watson

CHICHESTER'S PILLS THE DIAMOND BRAND. Ladies! Ask your Druggist for Chichester's Diamond Brand Pills in Red and Gold Metallic Cases, sealed with Blue Wax. They are the only pills for 25 years known as Best, Safest, Always Reliable. SOLD BY DRUGGISTS EVERYWHERE

The man who experiments comes back to Firestones. The man of experience sticks to Firestones. Graduate now into the experienced class who enjoy MOST MILES PER DOLLAR. See the Firestone man and find out why you can get this extra service at average cost. Firestone Automobile and Motorcycle Tires, Tubes and Accessories. Todd Auto Shop North Main

HAD 33,000 ON HIS LIFE

Former Governor Charles A. Smith Was Insured by Mutual Benefit.

Former Governor Charles A. Smith of South Carolina, who died Friday night at the John Hopkins hospital in Baltimore following a lingering illness from erysipelas, carried insurance to the amount of \$33,000 upon his life it was learned yesterday. The insurance was with the Mutual Benefit Life Insurance company of New Jersey, of which Mr. M. M. Mattison, this city is general agent for South Carolina and the policy was handled through the local office.

In addition to this Mr. Smith carried \$20,000 insurance when his first policy with the Mutual Benefit was written. This, if still carried, would total \$53,000.

Robert E. Lee Chapter. The Robert E. Lee Chapter, U. D. C., will meet on Friday afternoon at 5 o'clock with Messdames Vandiver and M. S. Vandiver at the residence of Mrs. D. S. Vandiver on River street.

TAKE "CASCARETS" IF HEADACHY, BILIOUS AND CONSTIPATED

Best for liver and bowels, bad breath, bad colds, sour stomach.

Get a 10-cent box. Sick headache, biliousness, coated tongue, head and nose clogged up with a cold—always trace this to torpid liver; delayed, fermenting food in the bowels. Poisonous matter clogged in the intestines, instead of being cast out of the system is re-absorbed into the blood. When this poison reaches the delicate brain tissue it causes congestion and that dull, throbbing, sickening headache. Cascarets immediately cleanse the food and foul gases; take the excess bile from the liver and carry out all the constipated waste matter and poisons in the bowels. A Cascaret tonight will surely straighten you out by morning. They work while you sleep—a 10-cent box from your druggist means your head clear, stomach sweet, breath right, complexion rosy and your liver and bowels regular for months.

SPECIAL We offer, until sold, 8 beautiful new Taffeta Silk Dresses, just opened up—\$30.00, \$35.00 and \$37.50 values—Your choice for \$25.00 SEE WINDOW D. GEISBERG Next to Osborne & Pearson's Old Stand

PREVENTION An ounce of prevention is worth a pound of cure. This is the day of PREVENTIVE MEDICINE. Nowhere is this so necessary as in regard to the care of the TEETH. Visit the dentist AT LEAST twice a year, whether you think you need it or not. Let him give your teeth a thorough cleaning, search out the beginnings of decay, clean off the tartar, and in general PREVENT those dental evils that are likely to grow on you unawares. DR. HENRY R. WELLS, Office Over Farmers & Merchants Bank, Residence Phone 66, Anderson, S. C. Office Phone 627.

Intelligencer Want Ads--- Business Builders

ANDERSON CANDY LAND Now ready for business. Try our Chocolates, Bon Bons, Marshmallows, Caramels, Nut Creams, Cream Mints, Peanut Butters. We manufacture every pound of Candy offered in our place, using only the highest grade materials. We are well prepared to handle and outfit special orders of all kinds. Anything you want made to order on short notice. Come by and let us show you a real candy store. Anderson Candy Land NORTH MAIN

All Next Week at The Palmetto THE A. B. C. CO. ARLINGTON, BLANCHARD & CARR Full of action, mirth and merriment 10 PEOPLE A chorus of Pretty Girls, Clever Comedians CHANGE OF PROGRAMME DAILY Coupon Tickets every day—for every show—which entitle the holder to a chance at a handsome Diamond Ring to be given away here Friday night THE PALMETTO ALWAYS GOOD A. M. PINKSTON