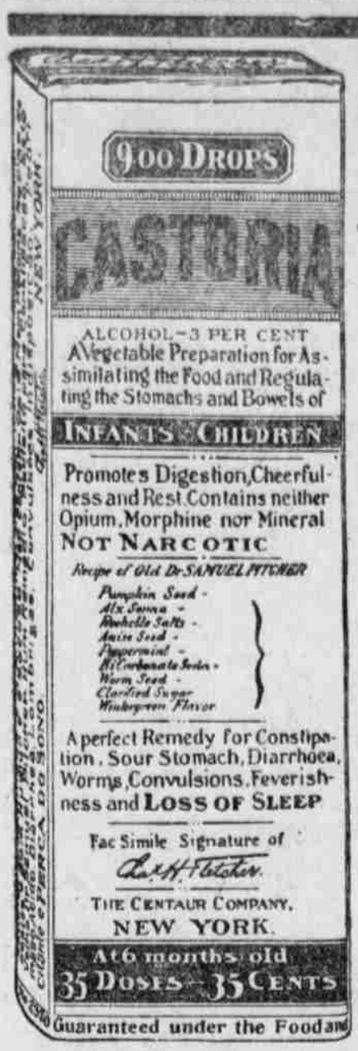

Exact Copy of Wrapper

CASTORIA

For Infants and Children.

The Kind You Have Always Bought

Bears the Signature of Chas. H. Fletcher.

In Use For Over Thirty Years

CASTORIA

THE CENTAUR COMPANY, NEW YORK CITY.

Dull Boy.

"Thomas, you have disobeyed your grandmother."

"No, I didn't, mother."

"Yes, you did. Have you not been in swimming?"

"Yes, mother."

"Didn't I hear her say to you not to go in swimming?"

"Oh, she didn't tell me that. She only came out and said: 'Boys, I wouldn't go in swimming,' and I shouldn't think she would, an old rheumatic woman like her; but she didn't say anything about our going in swimming."

Which Is Different.

"He says he is always outspoken in his wife's presence."

"He means outalked."

Occasionally a widower's heart is warmed over by an old flame.

PAINFUL, TRYING TIMES

"Every Picture Tells a Story"

Housework is hard enough for a healthy woman. The wife who has a bad back, who is weak or tired all the time, finds her duties a heavy burden.

Thousands of nervous, discouraged, sickly women have traced their troubles to sick kidneys — have found quick and thorough relief through using Doan's Kidney Pills.

The painful, trying times of woman's life are much easier to bear if the kidneys are well.

A California Case

Mrs. R. Walsh, 1069 Tenth Ave., San Francisco, Cal., says: "I had such sharp, shooting pains through my kidneys, it seemed that a knife were being thrust into me. My back was so lame I could hardly stoop. Doan's Kidney Pills cured me after doctors failed. I have had no trouble since."

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

DOAN'S KIDNEY PILLS

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

The Army of Constipation

Is Growing Smaller Every Day.

CARTER'S LITTLE LIVER PILLS are responsible — they not only give relief — they permanently cure Constipation. Millions use them for Biliousness, Indigestion, Sick Headache, Sallow Skin.

SMALL PILL, SMALL DOSE, SMALL PRICE.

Genuine must bear Signature

Brent Good

FREE TO ALL SUFFERERS.

If you feel "OUT OF SORTS" "RUN DOWN" or "OUT THE BLUES" SUFFER from KIDNEY, BLADDER, NERVOUS DISEASES, CHRONIC WEAKNESSES, ULCERS, SKIN ERUPTIONS, PILES, write for my FREE book. THE MOST INSTRUCTIVE MEDICAL BOOK EVER WRITTEN. IT TELLS ALL about these DISEASES and the REMARKABLE CURES EFFECTED by THE NEW FRENCH REMEDY, No. 1, No. 2, No. 3, THERAPION & you can decide FOR YOURSELF if it's the remedy for YOUR own ailment. Don't send a cent. Absolutely FREE. No follow up circulars. DR. LECLERC MED. CO., HAVERSTOCK RD., HAMPSTEAD, LONDON, ENG.

SAW OPPORTUNITY FOR JOKE

President Taft's Reply to Request Had Secretary of War on the Anxious Seat.

William H. Taft, when he was president, never overlooked an opportunity for a joke. In the closing months of his administration Henry L. Stimson, then secretary of war, wrote Mr. Taft a very urgent request that he give a friend of Stimson a certain federal position.

Mr. Taft wrote to Stimson as follows:

"My Dear Stimson: I am very sorry I cannot do anything for your friend in response to your letter of today. I would like to accommodate you, but it is impossible. Sincerely yours,

"WILLIAM H. TAFT."

Under that he wrote:

"Turn over."

Then Mr. Stimson read on the other side of the paper:

"I couldn't do it today because I gave the fellow the job yesterday."—Popular Magazine.

All a Means of Advancement.

Apply thyself earnestly to thy task, whether it be small or great, for the achievement of years is but the study of many days.—Simon de Bruges.

The mere fact that a man doesn't laugh at his own jokes is no indication that he doesn't think them funny.

CLOUDED BRAIN

Clears Up on Change to Proper Food.

The brain cannot work with clearness and accuracy, if the food taken is not fully digested, but is retained in the stomach to ferment and form poisonous gases, etc. A dull, clouded brain is likely to be the result.

A Mich. lady relates her experience in changing her food habits, and results are very interesting:

"A steady diet of rich, greasy foods such as sausage, buckwheat cakes and so on, finally broke down a stomach and nerves that, by inheritance, were sound and strong, and medicine did no apparent good in the way of relief.

"My brain was clouded and dull and I was suffering from a case of constipation that defied all remedies used.

"The 'Road to Wellville,' in some providential way, fell into my hands, and may Heaven's richest blessings fall on the man who was inspired to write it.

"I followed directions carefully, the physical culture and all, using Grape-Nuts with sugar and cream, leaving meat, pastry and hot biscuit entirely out of my bill of fare. The result—I am in perfect health once more.

"I never realize I have nerves, and my stomach and bowels are in fine condition. My brain is perfectly clear and I am enjoying that state of health which God intended his creatures should enjoy and which all might have, by giving proper attention to their food." Name given by Postum Co., Battle Creek, Mich. Read "The Road to Wellville," in pkgs. "There's a reason."

Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.

The KITCHEN CABINET

THE more a man loves himself the harder he can hate another.

It is the shadows of life that make the beauty of life. —Crane.

SEASONABLE DISHES.

Make three-inch cubes of bread, hollow out in the form of a box, brush with melted butter and brown in the oven. Fill with salmon and peas creamed together.

Raspberry and Currant Conserve.—Cover two boxes of currants with water, stew and strain; add a box of stewed and strained raspberries, a cup of stoned raisins, a cup of almonds chopped, rind, pulp and juice of two oranges. Add one cupful of sugar to each cupful of fruit juice and cook slowly until it jellies. Pour into glasses, cover when cool, and keep in a cool, dark place.

Hot Ham Sandwiches. — Spread boiled ham finely chopped on buttered bread, arrange like sandwiches, dip in egg and milk and fry a golden brown in butter. Serve with tomato salad.

Blueberry Cake.—Cream a tablespoonful of butter, add a cupful of sugar, and when well mixed two unbeaten eggs. Beat well five minutes, add a teaspoonful of vanilla, a few gratings of nutmeg, two teaspoonfuls of baking powder sifted with two cupfuls of flour; add at the last a pint of well-floured blueberries. Bake in a loaf and serve warm with butter.

Fried Chicken.—Fry the pieces of Chicken until brown in butter, then add a cupful of boiling water and simmer for half an hour. Remove the cover from the pan and cook down and re-brown. The gravy is especially nice when chicken is cooked this way.

Ginger Cobbler.—Cut in dice one pared cucumber; slice two oranges and three lemons, sprinkle with a cupful of powdered sugar; add a cupful of ginger sirup and put on ice for two hours. Add two quarts of ginger ale and a cup of sugar sirup. Place a block of ice in a punch bowl and pour over the mixture, garnish with raspberries and serve at once.

Peach D'amour.—Fill tall glasses with peach ice cream, add sufficient raspberry juice to color and run down through the cream; on top place a spoonful of sweetened and flavored ice cream. Garnish with a few fresh raspberries or a maraschino cherry.

A recipe for a happy day.

A heart full of thankfulness, a thimbleful of care; a soul full of hopefulness, an early morning prayer; a smile to greet the morning with, a kind word as key to open the door and greet the day whate'er it brings to thee; a patient trust in Providence to sweeten all the way—all these combined with thoughtfulness will make a happy day. —Walter Putney.

DISHES FOR ENTERTAINING.

Food can never be too nice or too dainty to serve to our friends, and when we entertain them it is a pleasure to give them something unusual and pleasing.

Hamburg Cream With Fruit Juice.—Put a cupful each of raspberry and currant juice in a double boiler over the fire. Beat the yolks of nine eggs, add a cup of sugar and beat again; add the juice scalding hot to the eggs and sugar (a little at a time) and return to the boiler to cook until it thickens. Remove from the heat and fold into the mixture the whites of nine eggs beaten stiff. Serve in sherbet glasses with macaroons.

Strawberry Trifle.—Cut strawberries in halves and mix with fine granulated sugar, let stand an hour. Arrange lady fingers log cabin fashion and the sugared berries in the open space. Cover with sweetened whipped cream.

Rhubarb Baked With Figs.—Cover well washed figs with boiling water and cook until the water is nearly evaporated. Cut a pound of rhubarb (unpeeled, if young) into inch pieces, put a layer into a baking dish, sprinkle with a teaspoon of sugar; add a few figs, then a layer of rhubarb until a pound of rhubarb and half a pound of figs have been used. Add a few teaspoonfuls of hot water and bake, covered in a slow oven, until the rhubarb is tender. Dates or raisins may take the place of figs.

Frozen Boston Pudding.—Grate half a loaf of Boston brown bread that is at least a day old, pour over it a pint of hot cream, allowing it to stand until cold. Prepare a rich boiled custard by scalding a pint of milk and adding three well beaten eggs and two tablespoonfuls of sugar. Cook until the custard coats the spoon. When cold, add the bread brumbs and half a pint of sweetened whipped cream. Flavor with a few drops of almond extract and turn at once into the freezer. When frozen remove the cream to a chilled flat pudding dish, cover with crumbs of macaroons and bury in ice and salt until serving time.

Knowledge and wisdom, far from being one,
Have oftentimes no connection. Knowledge dwells
In heads replete with thoughts of other men;
Wisdom in minds attentive to their own.
—Wm. Cowper.

CURRY DISHES.

Curry is a combination of condiments and seeds, which is highly thought of in the Orient, and which is used in many dishes in America, with a growing liking.

Curry of Mutton.—Fry one large onion, cut fine, in two tablespoonfuls of butter. Mix one tablespoonful of curry powder, one teaspoonful of salt, one tablespoonful of flour, and stir it into the butter and onion. Add gradually one pint of hot water or stock. Cut two pounds of lean mutton into small bits and brown them in the fat, then add the sauce and simmer until tender. Place the meat on a hot dish and arrange a border of rice around the meat.

India Curry.—Wipe a slice of veal a half inch thick, weighing one and a half pounds, brown in a hot frying pan, quickly searing both sides. Place on a board and cut in one-inch pieces. Fry two sliced onions in a half cup of butter until brown, remove the onions and add the meat and a half tablespoonful of curry, then cover with boiling water. Cook slowly until the meat is tender. Thicken with flour mixed with water to pour; add a tablespoonful of vinegar, and serve with rice.

Curried Eggs.—Remove the shells from six hard cooked eggs and cut in halves or slices. Fry a tablespoonful of chopped onion in a tablespoonful of butter, add a tablespoonful of cornstarch, or two of flour mixed with half a tablespoonful of curry powder. Pour on slowly one and a half cups of stock, milk or cream, add salt and pepper to taste. Simmer until the onions are soft, add the eggs, and when warmed through serve, poured over toast or in a shallow dish. Any cold flaked fish may be served in place of the eggs.

Affection is the only remedy for diseased souls and evil characters. How many souls have died in impenitence who would have been saints had they encountered in their path a soul who pitied them, who loved them, and who had simply told them so.

VEAL AS SUMMER FOOD.

Veal, at its best, is not especially high in food value, and if put on the market too young is liable to excite serious gastric disturbance, making it a dangerous food. Good veal may be known by its pinkish color and white fat; if the meat lacks color the animal has either been bled or was too young to kill.

A calf should be from six to eight weeks old before putting on the market.

Veal Loaf.—Chop three pounds of veal and a half pound of salt pork. Mix with two well beaten eggs, one cupful of crumbs, two teaspoonfuls of salt, a sprinkling of mace, pepper and allspice and a tablespoonful of onion juice. Mold in a small tin, unmold and pour over it a beaten egg, and sprinkle with crumbs. Set in a moderate oven and bake two hours, basting with butter and water. Serve cold.

Veal Curry With Rice.—Cook until tender two pounds of veal cut from the neck; add a small sliced onion and cook with the meat. Cut the meat into small pieces and thicken the gravy with a tablespoonful of flour for each cup of liquid. Stir in three teaspoonfuls of curry powder and salt as needed. Serve in a border of cooked rice.

Veal Birds.—Cut thin slices of veal from the loin, pound to a fourth of an inch in thickness; trim the pieces two and a half by four inches. Chop the trimmings fine with a square inch of pork for each bird; add half as much cracker crumbs as of meat. Season with salt, pepper, thyme, onion, lemon and cayenne. Dredge with salt, pepper and flour, and cook a golden brown in butter. Half cover with cream and let them simmer until tender. The mixture of crumbs and meat is to be mixed with egg and spread on each piece, and then roll and skewer with toothpicks.

Nellie Maxwell.

Once Was Enough.

Little Sterling had been taken to church to be baptized, and being quite indignant about the water being put on his head he remarked while coming out: "Well, I'll never get married again."

Age of Contests.

"How many times have you been arrested?" asked the court. "I'm sorry, Judge," replied Plodding Pete, "but I've lost count. Dere ain't anybody offerin' a prize, is dere?"

Echo of the Circus.

"Oh, mamma," shouted little Eddie, as he ran to his mother in great glee, "what do you think? I was just over there where they're putting up the circus, and they're filling the ring all full of breakfast food."

Rich Sugar Beets Grown in England.

Recent experiments seem to have shown that richer sugar beets can be grown in some parts of England than are produced on the continent of Europe.

PARIS COPIES NUN'S COIFFURE

THE very latest headdress for evening wear which has appeared in Paris has a touch of the religious about it, not only in appearance but in name. The "Nun's Cap" is made of rare old lace and set with diamonds and precious stones. It gives to the wearer that peaceful look which those who are devoutedly religious have.

KERCHIEFS FOR THE BRIDE

Dainty Touches That May Be Put Into Gifts Intended to Convey All Good Wishes.

Instead of hemming, roll the edges French fashion. To do this, first dampen the thumb and first finger of the left hand and roll as finely as possible as you continue to sew. The lace edging or insertion that you trim with should be sewed on with the same stitch that sews the roll. In other words the roll and edging are sewed at the same time. It makes a prettier, more delicate finish than a hem, as it is almost invisible. Such handkerchiefs may be trimmed as simply or as elaborately as you wish. If you wish to embroider the bride's monogram or her name, cut her signature from the bottom of a letter. Place it against the window pane with the handkerchief on the top and trace the name in pencil upon the linen.

A novel handkerchief is made with a four-inch diamond shaped center of white velveteen, which takes the place of the chamois. Powder may be dusted upon the chamois velvet center, and it clings to the nappy face even better than to the surface of a chamois skin.

HAT OF BLACK MILAN

There is something particularly dashing about hat trimmings at the back, and this year such trimmings are as dashing as fashion can make them. This gay little tricorne of black milan owes its smartness to the huge cross aigrette poised at the back, and the neck ruche of plaited malines increases the modish effect.

Rose and Yellow.

Rose and yellow shades, from the palest pink and lemon to the damask red and coppery yellows, lead the way among colors in the newest silks and satins, corded crepes de soie and other fashionable fabrics, while among the materials suitable for garden party and afternoon frocks are the many varieties of chine and Pompadour crepe silks and floral patterned delaines.

SMALL BOY PLAINLY DRESSED

Perfection of Cut and Workmanship Demanded, Though Materials Must Be Inconspicuous.

The clothes of the well-dressed small boy grow plainer and plainer; though more attention is bestowed than ever before on their perfection of cut and workmanship. Linen, percales and galateas are the best choice for play frocks or sailor suits, and for the formal costume, white serge or mohair, or heavy white ottoman silk may be used. A little boy of six, who has big brown eyes and dark hair bobbed off in the familiar Buster Brown style, has had made for summer wear six silken suits, all in the picturesque sailor style, with very full blouses over very short knickers. Two of the suits are of white tub silk and with these go flowing sailor ties of black silk. One suit is of a blue and white tub silk and is accompanied by a dark blue tie; another suit of tan and cream silk has a tie of warm amber silk. A gala suit is of red and white tub silk, with a red necktie and white collar embroidered with red anchors. The suit de luxe, however, is one of white faille silk, embroidered on collar and sleeve with white chevrons and having a tie of pale blue surah.

MAY SELECT MOST SUITABLE

Styles in Summer Millinery Afford a Wide Choice to Suit Individual Taste and Appearance.

The medium-sized hat of hemp, leghorn or milan is the most popular head covering at the present time.

The lingerie hats are lovely, and the poke shapes are particularly stylish and chic. The most popular colors for these hats are citron and fraise (strawberry), in the way of novelty colors, while shades bordering on sand, gold and champagne are also seen. The little hats covered with English crepe are particularly charming, especially when trimmed with wheat, roses and ribbon trimmings. The dressy leghorn models, trimmed with shadow lace or chiffon, are beautiful. The foremost trimming seems to be the rose, the huge pink ones seeming to be most prominent.

A flat cluster of roses, posed on the front of the crown at the top and a single tall rose were noted on two of the most recent importations from famous Paris makers.

New Sashes.

New girdles and sashes appear as by magic every few days, and some of them are fearful and wonderful indeed. Others will be unobjectionable if they are discreetly reserved for wear with white and cream summer frocks. Of these are the new pongee sashes in Cubist designs and colors. They come from ten to 18 inches wide and look more like crepe than pongee. The ends are gathered into tassels made of the colors shown in the printed pattern.

Separate Waists.

The newest separate waists are designed with yokes. The lower parts of these waists are generously full back and front.