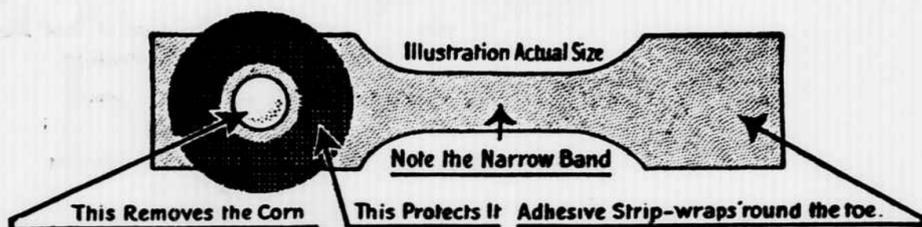


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No pain, no resistance, no injury. Blue-jay Corn Plasters persuade them away.

A downy felt ring fits around the corn, preventing all pressure and instantly stopping the pain.

Then a marvelous little medication begins gently to disengage the corn.

In forty-eight hours you simply lift the corn out. Nothing is easier. Perfectly safe.

No spreading liquid to make the toe sore; no nasty salve. Pleasant, effective, unailing.

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15c and 25c per Package

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The Electrophone is an electrical wonder. It multiplies sound waves so the deafest person can distinctly hear as well as those with perfect hearing.

Can be used at home before deciding to buy. No treatment required; gives instant assistance. Thousands in use. Write for particulars. **STOLZ ELECTROPHONE CO., 376 Stewart Bldg., 92 State St., Chicago**

Corns The cure is sure when you use A-Corn Salve. Quick and easy, and they won't come back—taken out by the roots. 15 cents at druggists' or by mail. **Giant Chemical Co., Philadelphia**



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"You'd never think I stained my hair, after I use Mrs. Potter's Walnut-Tint Hair Stain. The Stain doesn't hurt the hair as dyes do, but makes it grow out fluffy." **Send for a Trial Package.**

It only takes you a few minutes once a month to apply Mrs. Potter's Walnut-Tint Hair Stain with your comb. Stains only the hair, doesn't rub off, contains no poisonous dyes, sulphur, lead or copper. Has no odor, no sediment, no grease. One bottle of Mrs. Potter's Walnut-Tint Hair Stain shows it last you a year. Sells for \$1.00 per bottle at first-class druggists. We guarantee satisfaction. Send your name and address on a slip of paper, with this advertisement, and enclose 25 cents (stamps or coin) and we will mail you, charges prepaid, a trial package, in plain, sealed wrapper, with valuable booklet on Hair. Mrs. Potter's Hygienic Supply Co., 1223 Groton Bldg., Cincinnati, Ohio.

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DUBY'S HAIR HERBS
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boys had built together in vacation one summer while we were in prep school. There we saw two roguish faces peeping over the edge of the platform laughing merrily. "Come up here," called Nell, and "Come up," echoed Sally. Pete and I looked at each other; then he led the way and, swinging himself up the narrow ladder and over the branches, was on the perch, where I found there was just room for us four on the narrow seat.

"Good morning," said Nell, and "Good morning," echoed Sally, each showing a row of white pearls in a merry smile. They both looked so happy that I could scarcely believe things were not as they had been a month before—before we became engaged.

Then, as I glanced down at Sally's hand, I saw a big solitaire gleaming on the finger where the night before I had placed the emerald. And—who says truth isn't stranger than fiction?—the emerald gleamed darkly on Nell's slender third finger!

I rubbed my eyes. Then Pete noticed too, and before either of us could say anything, Nell said, with her eyes twinkling, "We've changed rings, Sally and I. She preferred a diamond, while I always liked emeralds best. I hope you don't mind."

It was then or never, I decided. "If you take the emerald, you've got to take me with it!" I said boldly, while Pete had slid over and had taken Sally's hand in his.

Nell blushed. "Why, of course," she said, "since you put it that way."

"I go with the diamond, you know," said Pete to Sally.

The two girls looked at each other; then burst into peals of silvery laughter, which sounded like the ripple of the water over the round stones in the river beneath us.

THEN I suddenly remembered a faint giggle I thought I heard in that tree the morning Pete and I went fishing.

I looked sternly, as sternly as I could, from Nell to Sally and from Sally back to Nell. Both blushed and looked guilty.

"Girls," I said, "where were you the morning Pete and I went down to Black's Mills trout fishing?"

"In a tree," said Sally innocently. "Didn't you see us?"

"See you?" said Pete, catching on. "I should say not! But did you hear us?" he asked, a great light seeming to dawn upon him.

The girls looked at each other and laughed again.

"Queer, isn't it?" said Sally. "What queer things girls are, anyhow!"

Well, it was good to have things set right and to be happy all together again.

That night, before I went up stairs, I went to tell Mother about it, with my head in her lap, as I used to do when I was a little shaver. When I looked up she was laughing.

"My dear boy," she said, though her eyes were misty, "I knew it all the time. The girls told me."

Queer things, girls! What?

Air-Shrunk Foods, Fresh in Winter

Continued from page 10

which give to such products their delicious flavors. This irremediable loss is avoided under the new system, the moisture being merely sucked out of the material, while the ethers and essential oils remain. No chemical change of any kind takes place in the fruits and vegetables, and consequently, if eaten raw, they have no "cooked" taste. The raspberries, for instance, taste exactly like fresh raspberries.

Would it pay the housewife to dry her own vegetables? Surely it would, and very handsomely. Such products when home-canned cost, on an average, only about half as much as the corresponding commercial articles, and are usually superior to the latter in quality. But in this case the housewife would have no glass jars, or other such receptacles, to buy, and she could bide her time in purchasing the raw material, buying it whenever she found it cheapest. Supposing that she were provided with some sort of apparatus for the purpose, presumably simple and inexpensive, almost no labor would be involved.

To be able to preserve fresh vegetables in this way would be a most valuable opportunity for the farmer's wife, inasmuch as her supplies could be obtained from the kitchen garden. Thus she could have such luxuries on her table all the year around, at practically no expense. Packed in suitable receptacles, they would occupy very little room, the material being reduced to astonishingly small bulk by the drying process. Being deprived of all its water, it has the additional advantage of weighing almost nothing, so as to be easily handled.

Housewives since prehistoric times have been obliged to tackle the problem of preserving foods. Thus the women of the ancient caverns dried certain seeds and fruits, the object in view, though they did not know it, being to make them "sterile"—that is to say proof against attack by bacteria and the microscopic fungi called "yeasts" and "molds." The fungi and bacteria, like the higher plants, are unable to live and multiply without moisture. Hence it is that the preservation of otherwise perishable food materials is accomplished by drying.

We dry fish and beef, and the Chinese dry oysters, which are marketed in this condition on a large scale. Dried milk is at present an important product in our own country—requiring only the addition of boiling water to render it available for use. Many thousands of pounds of dried eggs were purchased by the Navy Department for the cruise of the Battle Fleet around the world, and the officers and men found them exceedingly palatable, tasting exactly like the fresh article when prepared in certain ways. Every housewife buys beans and rice, as well as peas, in a dry state; and these are declared by the experts of the Department of Agriculture to be the "most economical of all foods," containing as they do 88 per cent. of solid nutriment.

Drying is Nature's method of preserving, and there is none quite so effective or so satisfactory. Hence the value of the newly-discovered process for desiccating vegetables and fruits—which, by the way, when com-

mercially employed, involves the use of large quantities of calcium chloride, over which the air is passed, to deprive it of its moisture, before it comes into contact with the "garden truck" spread on the cars in the tunnel. To draw the dry air through the tunnel, an arrangement of fans is utilized. One should add that the fruits and vegetables thus treated preserve not only their flavor, but also their fresh color and appearance, so that, no matter how long they are kept, they always look appetizing.

In parts of the South peaches, and likewise plums, are preserved by mashing them to a pulp and drying the latter in sheets in the sun. When thoroughly dried, the sheets are rolled up, making what is known as "peach leather," or "plum leather." It is said to be a very palatable product, especially when stewed for the table in winter time.

Another idea adopted by certain wise housewives is to take the green leaves and other green parts of celery, which would otherwise be thrown away, chop them fine, put them on a sheet of brown paper, and dry them in the oven. Then they are rubbed to a powder between the hands, passed through a sieve, and put into a bottle. More of the same material, as purchased from time to time, is similarly treated and added to the collection, a small quantity of celery seed being thrown in on each occasion. This is continued until the jar is full. A little black pepper will intensify the flavor, but there must be no salt. In the season when celery is dear this preparation, which retains the fresh flavor quite wonderfully, is a welcome addition to soups and stews, as well as to certain other dishes.

Soup vegetables are now regularly being put up in the form of dry powders, commercially. But the housewife, if she chooses, may prepare them for her own use. For example, tomato powder is made by stewing the ripe fruit, straining out the skins and seeds, adding ten per cent. of wheat flour, and drying the mixture in the oven until every bit of the water is out of it, after which it is scraped off the pan, ground fine, and put through a flour sieve.

Celery powder, asparagus powder, and other vegetable powders are made in the same way, with such modifications as will suggest themselves to the intelligent housekeeper—the ten per cent. of flour being added in each instance to lend dryness to the material. They are said to retain the fresh flavors to a surprising degree, and are very helpful in the preparation of soups. Often fresh soup vegetables are not easy to get, but the powders are ready at hand, and require no preliminaries in their use. The housewife takes a tablespoonful of tomato powder from one jar, twice the quantity of green-corn powder from another receptacle, a judicious amount of okra powder from a third, and lo! her soup is ready to be put on the table. Even pumpkin powder may be made in quantities by the same means, furnishing an always-ready material for pumpkin pies, no matter what the season of the year.