

SOCIAL EVENTS THEATRES PERSONAL NOTES

THE WOMAN'S SPHERE

EDITED BY MISS M. R. SHERWOOD

NEWS OF CLUBS FASHIONS SHOPPER'S GUIDE

WHAT'S GOING ON IN THE WORLD OF THEATRES AND AMUSEMENT

POLPS

Paying a price for an act that even the managers of the larger vaudeville houses throughout the country hesitate to pay for one act. Manager Shandlers of Polps is bringing to the people of Bridgeport the largest and best "girl" act that has ever been presented in a city of this size.

The policy of the house, as is the same with all of Mr. Polps's houses, is to get the best talent possible to procure, realizing that the "public must be pleased," and this was never better demonstrated than when this act was secured for presentation the first three days of this week.

PLAZA

Are you going to see "The New Model" at the Plaza the first half of the week? If you are you may plan on seeing some act for it is without doubt the most novel performance of its type in the realms of variety. Living, breathing, shapely models, displaying the latest decrees of Dame Fashion in gowns, corsets and lingerie is a sight one does not all times upon the vaudeville stage. But then, vaudeville is ever on the alert for something new and startling. So is the management of the Plaza theatre and that's why the Plaza does such a tremendous business at all times.

The third episode of the official government picture of the German Fleet at the Battle of Arras will be one of the big attractions on the bill. No feature released in years has created quite so much comment as these remarkable tales of the battle.

Coach and McCurdy, the "robber" comedian The Skatelles in their novel dancing turn, and The Rubens in a most entertaining diversion complete the vaudeville roster.

EMPIRE

Manager Kenney of the Empire theatre has another Artcraft triumph for his patrons in "The Rise of Jennie Cushing," shown at the Empire today, tomorrow and Wednesday, the title role of which is played by Elsie Ferguson. Miss Ferguson enjoyed the distinction of being one of the few really great stars who had turned a deaf ear to the call of the camera, notwithstanding the fact that her youth and her world-famous beauty, together with her superlative dramatic ability made her an ideal subject, and she has been persistently besieged by motion picture magnates with fabulous offers. She capitulated to Adolph Zukor, who is presenting her photoplays through the Artcraft Pictures Corporation.

"The Rise of Jennie Cushing" is Miss Ferguson's second appearance in film, and was averaged because of the wide range afforded the gifted actress to display her talents. It is adapted

from the book by Mary S. Watts. In the film version, produced by Maurice Tourneur, the famous French director, there is a wealth of intensely human situations which cannot fail to move even the most blasé theatre-goer, interspersed with flashes of natural comedy which will make audiences laugh through their tears. Jennie is a child of the slums, of unknown parentage, who runs foul of the law when she nearly kills a street urchin, one of a gang she finds torturing, who is sent to a reformatory, where she receives enough education to awaken a desire to climb upward. Alone and alone, and possessed of remarkable beauty, Jennie is exposed to temptation and attack.

LYRIC

"For the Man She Loved," which will be given at the Lyric theatre all of this week, beginning with the matinee today, is frankly a melodrama of the type that has found favor with the patrons of the playhouse during several seasons past. It has for its prototypes such popular plays as "On Trial," "Common Clay," and "Within the Law," to name but a few of the more recent ones. The continued tendency of the theatre-going public to give special favor to this style of play is evidenced by the fact that two-thirds of the genuine successes thus far scored in New York the present season have been plays of the melodramatic type. "For the Man She Loved," was first produced last June by the Keith Players, the premiere stock company of New York. It made an instant hit by reason of its strength of story and plot, the mystery and suspense that attaches to the stirring incidents of the play and the vivid and graphic manner in which the playwright has given life and action to his characters. As the title indicates, the theme is based on the sacrifices and trials of a woman for the man she loves. In effect it is a page out of the life story of Mary Ballard, but in its naturalness and realism it suggests what might reasonably happen to any woman.

WEST END.

Douglas Fairbanks in "Wild and Woolly," an Artcraft feature in six acts, heads the program at the West End theatre on State street near Clinton avenue tonight. Tomorrow, Thomas Ince presents Dorothy Dalton in "The Price Mark," six act Artcraft feature.

THE STRAND

There have been many attempts on the spoken stage to give an idea of what is known in Eastern wonder-tales as the Genie, but it remained for William Fox to give him to the world so that he could be truly appreciated. A genie is neither a fairy nor a devil and there is no counterpart of him in Western mythology. He is capable of doing everything that he is asked and he is, under the proper conditions, entirely under the domination of the one who calls him. In "Aladdin and the Wonderful Lamp," shown at the Strand theatre, Main and High streets, today and tomorrow, the genie is shown for the first time in any comprehensible sense to the Western mind. The remarkable figure, who has so much to do with the development of this story, has been created by Mr. Fox. He is great and powerful and, while he is awe-inspiring, he is nothing that is frightening. He is just the doer of marvellous things.

FOOD SUPPLY COMMITTEE MAKES PUBLIC METHODS USED BY SOME HOUSEWIVES TO CUT SUGAR USE

The American northeast is confronted with a temporary sugar shortage. This is due partly to the unusual exports to France in order to maintain there a ration of one pound per month per person. The American people are still averaging over seven pounds a month. This allowance should be cut until the new crop comes in. For the next two months sugar economy is imperative.

Many housekeepers have been trying out interesting sugarless recipes. Candies can be made from syrups, honey, or fruit and nuts. Sugarless desserts are possible when syrups or dates are used. Honey cakes are delicious and keep indefinitely. The following recipes are suggested:

DATE PUDDING

Arrange in a greased pudding dish alternate layers of flaked rice and chopped dates until the dish is three-quarters full. Fill dish with cold milk and bake in moderate oven three hours.

RICE CUSTARD

Allow three tablespoons of rice, four tablespoons of white seedless raisins and one tablespoon of honey or maple syrup to a quart of milk. Bake very slowly for four hours. Slow baking is necessary to secure a rich creamy consistency. This pudding with raisins omitted is a single and nourishing dessert for babies and invalids.

HONEY COOKIES

One cup honey, one pint sour milk, six tablespoons fat, one teaspoon soda, any flavoring desired, flour for soft dough. If you have sour cream which cannot be used for making butter, one pint of cream may be substituted for the milk and the fat. Combine ingredients as usual, roll out and cut with cookie cutter. These cakes will keep for months and improve in flavor.

INDIAN PUDDING

Two cups milk, one-half cup cornmeal, two eggs, one-half tablespoon fat, syrup to taste, jam or marmalade. Bring the milk to a boil, sprinkle in the meal very gradually, stirring all the time, and cook away the fire until the mixture thickens. Let simmer for half an hour. Remove from the fire and stir in beaten yolks, the fat and enough syrup to sweeten slightly. Place in greased baking dish and bake in a moderate oven twenty minutes. Spread tart jam over the top of the pudding, and cover with stiffly whipped whites of eggs slightly sweetened with syrup and flavored to taste. Place in the oven and brown lightly. Serve hot.

BAKED APPLES

Prepare apples as usual for baking. Fill the centers with honey instead of sugar, add a few chopped nuts if desired. Place in a pan and add three-fourths of a cup of water and one-fourth of a cup of honey. Bake as usual.

Lovely Dance Frock With Hint of Bustle



Putting a touch of the bustle in a dance frock is something astonishingly new, but it makes such a decidedly pretty effect it is a wonder that it was not used long ago. This captivating dress is made of a delectable shade of taffeta and is embroidered in silver motifs combined with tulle to give the bustle effect.

HOLD HEARING ON FAMINE IN COAL

Washington, Nov. 12—In its effort to hold down retail coal profits to a reasonable margin the fuel administration today directed state fuel administrators to carefully check up local prices. Earlier in the week the administration empowered state administrators to direct revision of retail prices.

Where complaints are made that the retail prices are too high local fuel authorities are required to obtain from dealers complete statements of the costs of doing business.

MADAME BLANCHARD.

Madame Blanchard was the wife of Francis Blanchard, one of the first aeronauts, a Frenchman by birth, who died in 1809. After his death Madame Blanchard continued to make aerial voyages. For eight years this pioneer woman aeronaut gave exhibition flights which were the marvel of her time. At the end of that time her bravely cost her her life, and she was probably the first woman who lost her life in this manner. In 1811, she ascended in Rome and made a most remarkable aerial voyage which took her to Naples and other cities. She continued to excite the wonder of all people until June, 1819. It was in that month that she rose over Paris during a celebration, of which her performance was to be one of the outstanding features. She took with her on her trip into the clouds some fireworks, which she was to set off over the city while she stood below to watch the unusual spectacle. As she rose she waved her hand at the eager throng which watched her breathlessly. The Parisians watched her until she became a speck in the sky. At any moment they expected to see the fireworks she had taken with her go off. Suddenly there was a burst of flame in the sky, a cry of horror arose as the thousands of spectators realized that the balloon itself had ignited and was shooting down to earth, a ball of flame against the evening sky. The crowd surged through the streets toward the Rue de Provence, where the remains of the balloon crashed to earth, the body of Madame Blanchard a lifeless mass in the shattered gondola.

MRS. BURNHAM JAMAICA, N. Y.

Sufferings Cured by Medicine Recommended by Sister-in-law.

Jamaica, N. Y.—"I suffered greatly with my head and backache, was weak, dizzy, nervous, with hot flashes and felt very miserable, as I was irregular for two years. One day when I was feeling unusually bad my sister-in-law came in and said, 'I wish you would try Lydia E. Pinkham's Compound.' So I began taking it and I am now in good health and cured. I took the Compound three times a day after meals, and on retiring at night. I always keep a bottle in the house."—Mrs. L. N. BURNHAM, 295 South St., Jamaica, N. Y.

Women who recover their health naturally tell others what helped them. Some write and allow their names and photographs to be published with testimonials. Many more tell their friends. Write Lydia E. Pinkham Medicine Co. (confidential), Lynn, Mass., for anything you need to know about your ailments.

ANNUAL REPORT OF RED CROSS BY TREASURER

Shows the Great Amount of Work Accomplished by Women of City

MISS HAUGH WEDS LOCOMOBILE HEAD

Bazaar to Be Given by the Bohemian Relief Committee 24th and 29th

Disclosing the fact that Bridgeport to date has expended more than \$50,000 in Red Cross work for the government, in addition to the money raised and sent to the national office for the war fund, the annual report of Frank T. Staples, treasurer of Bridgeport, Connecticut, Chapter, American Red Cross, has been submitted and approved.

In one department alone—that of Military Relief—the Bridgeport Red Cross in less than one year has expended \$4,787.82 in the purchase of raw materials, which in turn have been made into useful bandages, linens, knitted goods, etc., by the volunteer women about the city.

It would be impossible to estimate the value of this work, said Treasurer Staples, in commenting on this feature of the report; "but the money, to begin with, bought our raw materials practically at cost, through the purchasing power of the Red Cross. Then, with the enormous amount of volunteer work done upon these raw materials by the women of Bridgeport, the value of the completed articles shipped by our chapter to the American soldiers abroad and in camp, and to the soldiers of our Allies, must have amounted to hundreds of thousands of dollars."

There are no paid officers or executives in the employ of Bridgeport chapter, and its small payroll expense is purely clerical. Treasurer Staples' report deals exclusively with the disbursements of Bridgeport chapter, and should not be confused with the War Fund which was raised last June. At that time Bridgeport pledged upward of \$350,000 to the Red Cross, of which \$225,350.24 has been paid up to the present. The money goes to the national War Fund. After deductions are made for certain specified forms of relief work, Bridgeport chapter is entitled to draw back a sum not exceeding 25 per cent. of the remainder for the local uses of the chapter (in carrying on the war work.) Bridgeport has exercised this privilege so far to the extent of \$38,635.28.

Treasurer Staples' report is as follows:

Table with columns: RECEIPTS, EXPENDITURES, and Balance. Includes items like Dues, Amt. paid Nat. Red Cross, Military Relief, etc.

Miss Mary Frances Haugh, daughter of John P. Haugh, of 69 New street, Ansonia, and John Thomas Donahue, son of Mr. and Mrs. John Donahue, of Newtown, were united in Marriage Friday morning in St. Joseph's church, in Ansonia, the pastor, Rev. D. A. Bailey, officiating. The wedding took place at 8:30 o'clock, being performed in the presence of an assemblage of relatives and friends that occupied most of the seating capacity of the church, and was followed by the celebration of a nuptial mass by Rev. Father Bailey. The bridal party entered the church as Mendelssohn's "Wedding March" was played by Organist Michael Dargan, and at the recessional the strains of "The Bridal Chorus" from Lohengrin filled the church.

The bride was becomingly attired in a wedding gown of tulle satin and wore a picture hat to match and carried a shower bouquet of white bridal roses. She was given in marriage by her father. The bride was accompanied by the bridesmaid, her sister, Miss Elizabeth I. Haugh, who was attired in a costume of reindeer satin with a hat to match and carried a bouquet of yellow chrysanthemums. The best man was John J. Donahue of Newtown, a cousin of the bridegroom.

After the church ceremony the bridal party returned to the home of the bride's father where a wedding breakfast was served and a reception was held for the members of the immediate families. The bridal couple left in the afternoon by automobile for an extended wedding trip. The bride's traveling costume was a tailored suit of best root French silk broadcloth with a hat to match. The bride is very well known in Ansonia having been a practicing nurse, being a graduate of the 1915

class of nurses of the Griffin Hospital Training school. The bridegroom is a foreman for the Locomobile company. The bridal couple received many beautiful gifts. They also received substantial checks from the bride's father and sister and Mr. Donahue's father.

Mr. and Mrs. Donahue will be at home to their friends at 62 Atlantic street, after January 1, 1918.

A Bazaar under the auspices of the Relief Committee of the Bohemian National Alliance, State of Connecticut will be held in the Bohemian National Hall, 500 Hallett street, from Nov. 24 to 29th inclusive, for the benefit of the war sufferers.

Every town in the state will be represented and it will include an elaborate program of eminent artists each evening. There will be Bohemian national dances in national costume and other attractions. Music for the concert and dancing will be furnished by Wheeler and Wilson orchestra every evening. At the same time the worthy work of helping the war sufferers will be supported by those who attend the bazaar.

PERSONALS

Mrs. S. L. Bassett and daughter of this city have been visiting friends in Seymour for a few days.

John Flynn of this city has been staying with friends in Waterbury.

Mr. and Mrs. August J. Mohr, who since their wedding have resided in East Orange, N. J., have taken a home in Stratford where they will reside. Mrs. Mohr is the daughter of Mr. and Mrs. John D. Wooster of Park street.

Dr. and Mrs. A. C. Fones have gone to Maine where they are to remain for a while at the camp of General and Mrs. H. A. Bishop. The Bishop family is spending the entire month in Maine.

Mrs. J. J. Rose regent of Mary Silliman chapter, D. A. R., presided at the regular meeting of the chapter, held this afternoon in Odd Fellows hall on Broad street. Reports were given on the knitting the chapter has done for the Aviation school at Mineola, L. I. and of the part the chapter took in the Food Conservation campaign. Miss Catherine Nettleton spoke on the Ellsworth Memorial home and Mrs. H. L. Harrison of New Haven on the chapter's magazine. Mrs. J. J. McClure of New Haven sang very charmingly and Bruce Simonds son of Henry D. Simonds formerly principal of the High school played several piano solos.

Miss Mary McElroy has returned from Seymour where she has been the guest of her cousin, Miss Margaret Conroy.

Mr. and Mrs. George Youngs of Salem street, returned on Saturday from a week's visit in Toronto, Can.

Mrs. Thomas H. Macdonald of Brooklawn avenue, Miss Margaret Macdonald and her home guest, Miss Harriet Post of Spokane, Wash., returned today from Boston, Mass., where they spent the week-end.

Mr. and Mrs. John Kennard Bosee spent the week-end at the home of Mrs. Bosee's parents, Mr. and Mrs. L. C. Gould of Lafayette street. Mr. and Mrs. Bosee who were married on October 27, have been spending their wedding trip in New York and Washington, D. C.

Miss Jessie Beers, daughter of Mrs. Annie Beers of 140 Whitney avenue, and Frank Peterson, son of Mr. and Mrs. Frank Peterson of this city, were united in marriage on Saturday evening in the Washington Park church on Saturday evening at 8:30 o'clock. Rev. E. A. Burns, pastor of the church, officiated and the ceremony was witnessed only by the members of the families and a few close friends. After the ceremony a bridal supper was served at The Stratford and Mr. and Mrs. Peterson left for Boston where they will spend their honeymoon. When they return they will make their home in Brooklawn, N. Y., as Mr. Peterson is in business in New York. Mrs. Peterson had been for 12 years with the F. E. Beach Co. Miss Natalie Middlebrook attended Miss Beers as her maid of honor.

Miss Helen Druke of Washington avenue, entertained very charmingly on Saturday evening at her home in honor of her house guest, Miss Genevieve Sassone of Brooklyn, N. Y. The guests included Mr. and Mrs. Edward Hamilton, Mr. and Mrs. E. E. Donnell, Miss Helen Burns, Joseph Boherty, Miss George Benedetti, Walter Lally and Robert J. Lee.

Mrs. Robert L. Silliman of Stratford, has charge of the arrangements for the Hoover Pivot Bridge that is to be given on Friday evening at 8 o'clock at the Westoguo Country club, for the members and their friends.

Mrs. Robert L. Silliman of Stratford, has charge of the arrangements for the Hoover Pivot Bridge that is to be given on Friday evening at 8 o'clock at the Westoguo Country club, for the members and their friends.

Mrs. Robert L. Silliman of Stratford, has charge of the arrangements for the Hoover Pivot Bridge that is to be given on Friday evening at 8 o'clock at the Westoguo Country club, for the members and their friends.

Mrs. Robert L. Silliman of Stratford, has charge of the arrangements for the Hoover Pivot Bridge that is to be given on Friday evening at 8 o'clock at the Westoguo Country club, for the members and their friends.

Mrs. Robert L. Silliman of Stratford, has charge of the arrangements for the Hoover Pivot Bridge that is to be given on Friday evening at 8 o'clock at the Westoguo Country club, for the members and their friends.

Mrs. Robert L. Silliman of Stratford, has charge of the arrangements for the Hoover Pivot Bridge that is to be given on Friday evening at 8 o'clock at the Westoguo Country club, for the members and their friends.

Mrs. Robert L. Silliman of Stratford, has charge of the arrangements for the Hoover Pivot Bridge that is to be given on Friday evening at 8 o'clock at the Westoguo Country club, for the members and their friends.

Reliable Recipes

MEATLESS VEGETABLE SOUP

One pint can of peas, with liquor, one medium sized carrot cut in cubes, one green pepper cut fine, two medium-sized tomatoes, skinned and chopped or cut fine, or one cup canned tomatoes, one medium sized onion cut very fine, few green celery leaves, cut fine; few sprigs of parsley, cut fine; one tablespoon butter, one quart of water, one-quarter teaspoon ginger, two teaspoons salt. Combine the vegetables, liquid, seasonings and butter and cook until the vegetables are tender.

This is a real war soup, and is so good that the absence of the usual meat stock is not noticed. The sender suggests that croutons made in the following way accompany it: Slice bread about one-half inch thick and remove the crusts. Cut into dice and fry in deep fat until a golden brown. Place on a paper to absorb its fat. Sprinkle with a little salt, ginger and finely chopped parsley, and serve immediately. Cost of soup, 25 cents.

PICKLED SALMON

One small cup of salmon, four whole cloves, one onion, one-quarter teaspoon salt, one piece of mace, some allspice, vinegar (about one-quarter cup), paprika. Pour the liquor from a can of salmon. Put salmon, parsley, sliced onion, mace allspice and enough vinegar to cover them and boil five minutes. Pour over salmon. Let it stand for one or two days in the refrigerator, when it will be ready for use.

This is a very delicious cold dish to have "on hand" for a hurry-up luncheon or supper. Many people who dislike the taste of salmon will be delighted with this recipe, as a very pleasant taste develops during the two days of standing. Either solid fish, previously fried in olive oil, may be substituted for the salmon. The recipe costs 20 cents and will serve four persons.

APPLE SAUCE CAKE

One-fourth cup butter or oleomargarine, one cup sugar, one cup dry, unswetened apple sauce, strained, one teaspoonful soda, one cup chopped raisins or sultanas, two cups flour, one teaspoonful cinnamon, one teaspoonful cloves, grating of nutmeg, one-fourth teaspoonful salt. Cream butter and sugar. Combine the remaining dry ingredients and sift over the raisins, taking care to mix thoroughly. Add the soda to apple sauce and mix with sugar and fat. Add flour and raisins and beat well. Bake in a loaf pan from one to one and one-quarter hours in a moderate oven.

In Late Autumn Shops

Splendid coats in English tweeds are stormproof and are practical for every-day wear. Materials for coats are pom-pom, wool velours, velveteens, and georgette. For afternoons, the younger girls wear frocks of taffeta and broadcloths. For mornings, linens in blue and white and other washable materials are good style. Separate coats are worn with one-piece serge frocks.

Mohair has been taken up by Paris and every Parisienne has a mohair costume or two for sport wear. The proper thing is, now, a skirt of white mohair and a tailored coat of navy blue or deep red mohair, the coat having red bone buttons.

There is no artistic reason to be advanced against the use of sky blue, pale pink and faint lavender for lingerie. These colors are more attractive than white, and the new nightgowns which have been brought out for the wartime brides can be used for home frocks or negligees quite as well as for the hours of sleep.

FALL HOUSE CLEANING METHODS USED BY FARMER READERS

Marble Mantelpieces—Never on any account use soap and water for washing a marble mantelpiece. Use plain water to which a little ammonia has been added, and polish with a soft duster.

For washing silver, put one-half a teaspoon of ammonia into the suds; have the water hot, wash quickly, using a small brush, rinse in hot water and dry with a clean towel; then rub very dry with a chamolite skin. Washed in this manner silver becomes very brilliant, requires no polishing with any of the powders or whiting usually employed, and does not wear out. Silver plate, jewelry and door plates can be beautifully cleaned and made to look like new by dropping a soft cloth or chamolite skin in a weak preparation of ammonia water and rubbing the articles with it. Put one-half teaspoon into clear water to wash tumblers or glass of any kind; rinse and dry well and they will be beautifully clear.

Try cleaning your plated ware in the following way: Wash well in strong warm soapuds and wipe dry with a soft cloth. Then mix as much ammonia and whiting as will be required into a thick paste with cold water. Spread this over the silver with a soft cloth and leave it for a short time to dry. When it has dried on, rub it off with a clean, soft duster and polish with a chamolite leather.

Before putting away spare silver clean it thoroughly; wrap it up in dark blue paper with a few camphor balls in the parcel, and when the silver is unwrapped, even months afterward, it will be found to be as bright as when placed away. Pillgree ornaments should always be kept in soft dark blue paper.

Salt will remove stain on silver caused by eggs.

To clean zinc, mix together lime and water to the consistency of thick cream. This will not only clean but brighten it.

Badly discolored brass should first be washed in hot soapuds, to which a little washing soda has been added, and then scoured with paraffin and whiting. If afterward polished with brass paste in the usual way a beautiful luster will be the result.

To clean iron sinks, rub with cloth wet in kerosene oil.

To keep the nickel on your stove shining, wipe the nickel with a wet cloth while hot and shine with a woolen cloth. I have had my stove for seven years and it looks just like new. I never used anything but cold water on it.

Rub your nickel stove trimmings with whiting and kerosene and see how nice they look after polishing with dry cloth.

To clean brass cut a lemon in halves dip it in kitchen salt and rub over the brass till the stains disappear. Then rinse in warm water and polish with a duster dipped in powdered whiting.

ETIQUETTE

The name of the bride's pair should not appear on a card announcing their new address and date for receiving, when enclosed with a wedding invitation. This is only permissible when sent with announcements of the marriage.

Mary Jane—It is not necessary nowadays for a hostess to urge a caller to "come again." Her cordiality and her prompt return of the visit imply her wish for a repetition of the call. Individuality should be cultivated in all things; and all cut-and-dried sayings are going out of fashion. The more one can convey by implication and manner, the less one has to say outright—and language is so limited.

Mrs. S.—Finger-bowls should always be passed with fruit. A bowl half full of water and placed upon a plate covered with a dolly is set before each guest. Often an extra plate is not provided for the fruit, in which case the guest lifts the bowl and the dolly, and setting them to one side, uses the plate for the fruit. After the fruit is finished the bowl is drawn close, and the fingers are dipped in the water and wiped on the napkin.

FRENCH AND DUTCH BULBS JUST ARRIVED JOHN RECK & SON

Members of the Ladies of Charity, St. Vincent de Paul, are reminded that the regular meeting of the society will be held on Wednesday afternoon at 3:30 o'clock, at the Nurses' Home, on Lindley street.

MOTHERS, DO THIS—

When the Children Cough, Rub Musterole on Throats and Chests

No telling how soon the symptoms may develop into croup, or worse. And then you're glad you have a jar of Musterole at hand to give prompt relief. It does not blister. As first aid and a certain remedy, Musterole is excellent. Thousands of mothers know it. You should keep a jar in the house, ready for instant use. It is the remedy for adults, too. Relieves sore throat, bronchitis, tonsillitis, croup, stiff neck, asthma, neuritis, headache, congestion, pleurisy, rheumatism, lumbago, pains and aches of back or joints, sprains, sore muscles, chilblains, frost-bite and colds of the chest (if taken prevents pneumonia). 30c and 60c jars; hospital size \$2.50.

