

Dr. Marden's Uplift Talks

By ORISON SWETT MARDEN.

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"HADN'T TIME TO MAKE FRIENDS"

Not long ago Mr. Mellen, the former president of the New Haven railroad, and most bitterly talked about railroad man of his time, said: "I thought if a man knew his business and worked at it hard and produced the best product he could with the materials available, that was enough. But apparently it was not."

"It is enough until a storm breaks," said the newspaper man to whom Mr. Mellen was talking.

"I thought I was strong enough to meet any storm," he answered. "What should a man do to prepare for the kind of storm that hit me?"

"He might have made more friends outside of the line of business—friends with the public."

"But I hadn't the time. I was too busy. I have had six weeks' vacation in 44 years. How could I find the time to meet your newspaper reporters and cultivate the good will of editors? I engaged a man to do that work. Well, we shall see. I may have a little more time now to make friends."

After all, what does that thing which we call success amount to if we have sacrificed our friendships, if we have sacrificed the most sacred things in life in getting it?

One of the most beautiful things that can ever be said of a human being is that he has a host of friends.

When Lincoln's friends were proposing him for the presidency he was poor and comparatively unknown and people said: "Why, Lincoln has no rich men back of him; he has no political pull, no money, not much of anything excepting a lot of friends." This is true, but what friends they were! They made his presidency possible.

Only he has friends worth while who is willing to pay the price for making and keeping them. He may not have quite as large a fortune as if he gave all of his time to business and money-making. But wouldn't you rather have more good, staunch friends who believe in you and who would stand by a little in the severest adversity than have a little more money? What will enrich the life so much as hosts of good, loyal friends?

Most of us attend to everything else first, and if we have any little scraps of time left we give them to our friends, when we ought to make a business of our friendships. Are they not worth it?

The faith of friends is a perpetual stimulus. How it nerves and encourages us to do our best when we feel that scores of friends really believe in us!

It means a great deal to have enthusiastic friends always looking out for our interests, working for us all the time, saying a good word for us at every opportunity, supporting us, speaking for us in our absence when we need a friend, stopping slanders, shielding our sensitive, weak spots, killing lies which would injure us, correcting false impressions, trying to set us right, overcoming the prejudices created by some mistake or slip or a first bad impression we made, who are always doing something to give us a lift or help us along!

One reason why so many people are disappointed with what life has for them is because they have never cultivated the capacity for friendship. Friendship is no one-sided affair, but an exchange of soul qualities. There can be no friendship without reciprocity. Many people are not capable of forming great friendships, because they do not have the qualities themselves which attract noble qualities in others. If you are crammed with despicable qualities, you cannot expect any one to care for you. If you are uncharitable, intolerant, if you lack generosity, cordiality; if you are narrow and bigoted, unsympathetic, you cannot expect that generous, large-hearted, noble characters will flock around you.

THE INDIVIDUAL IN YOUR CHILD

"When I was a little girl," a friend of mine once told me, "I was always so glad when company came to the house. My mother would change so. She would be cheerful and kind to company and would stop scolding and criticizing me. Sometimes I used to wish I could just be company all the time—she would have been so kind to me all the time."

How long could we hold the confidence and affection of our friends if we treated them as many of us treat our children? Most fathers and mothers do not seem to realize that the qualities which attract children to them and which secure their confidence are the same qualities which attract their friends and the good faith of the people with whom they associate. A father might as well pummel and abuse a friend every little while and then expect him to respect and love him as to pound and abuse a child and expect to gain his love, just because he belongs to him. Many parents seem to think that because their own children are dependent upon them for their food, clothing, shelter and education, that they own their respect, gratitude and love, regardless of how they are treated. The sense of relationship has

nothing whatever to do with a child's feelings towards his father. It is just as impossible to compel the respect of one's child as it is to compel some other person to love us. You must earn his respect, just as you would earn the respect of a friend. It costs you something to keep the good will and friendship of your children.

The greatest hold the parent has upon the child is its companionship. How often we hear fathers and mothers say that they no longer have any control over their son; that he has passed beyond their reach, and they do not know what to do with him. Now, my parent friends, have you ever tried to make a companion of your boy; tried to make him feel that you were his best friend, by sympathizing with him in his little troubles and trials? Do you take an interest in his hopes and ambitions? Have you tried to encourage him when he was down-hearted, had made a serious mistake. Have you sympathized with him in his struggles for self-control? Any business man would be horrified at the suggestion that he was ruining his son by neglect, that his absorption in business would result in the undoing of his own son. But if you have been in the habit of driving him away from you because you did not want to be bothered every time he asked a question or came to you with his little heartaches for your sympathy and your help, you cannot expect to have much influence over him. One of the bitterest things in many a business man's life has been the discovery, after he had made his money, that he had lost his hold upon his boy, and he would give a large part of his fortune to recover his loss.

Every father should think of the child as a sacred trust, bringing into the world with him a sealed message, which he is bound to deliver like a man and a hero, and that this sealed message within him is sacred. It may not be even for the father to read; but it is each father's duty to help his boy to live up to it.

It is comparatively easy for you to gain your boy's confidence, if you begin early enough. From infancy, he should grow up to feel that no one else can take your place, that you stand in a peculiar relation to him, which no one else can fill. Every boy is going to have a confidant, some one to whom he can tell his secrets and whisper his hopes and ambitions, which he would not breathe to others, and this some one should be his father.

Are Foxes Vegetarians?

Foxes are not generally accredited with vegetarian instincts. You never see their tracks, as you see those of the rabbits, around a young oak-tree shoot which has been nibbled down to the tough stem. But Esop evidently thought otherwise when he wrote his fable of the sour grapes, and there is plenty of testimony that Esop was right. Foxes do eat wild grapes, as many observers have testified, climbing a considerable way to get them; and probably at times they eat berries and perhaps apples. I have found their tracks, at any rate, beneath apple-trees. I have also been confidently assured that they eat the persimmons in Virginia; that the "ol' houn' dawgs" know how good this fruit is, too, and if you wish to find the very best tree, take a "dawg" with you.—Walter Prichard Eaton, in Harper's Magazine.

Bank Notes of Silk.

Bank notes made of silk of a particular shade that will baffle the bank-note forger are now possible. As is known, most of the expert banknote forgers use photography to obtain their best results; but a recent invention makes it possible to manufacture silk of a particular shade that cannot possibly be photographed.

Discovered by a woman, this invention is a new process of waterproofing fabrics without rubber and dyeing them in the same operation. Linen, cotton or other materials to be treated by this process are placed white into one end of the machine and brought out at the other end a few minutes later colored, waterproofed, and dry. Fabrics so produced, the inventor maintains, can be used in hundreds of trades, from aeroplane building to banknote making.

Old Maid's Opinion of Boys.

In the Woman's Home Companion, Zona Gale, writing a story of an old maid who suddenly found herself face to face with the responsibility of taking care of a small boy, presents the old maid as making the following observation:

"Though I love the human race and admire to see it took care of, I couldn't sense my way clear to taking a boy into my house. Boys belong to the human race, to be sure, just as whirling egg beaters belong to omelets; but much as I set store by omelets, I couldn't invite a whirling egg beater into my home permanent."

"And I don't ever rent to 'em. They ain't got enough silence to 'em."

A Long Huzzah.

The new pontiff, if in stature he matches the shortest monarch in the present world, his contemporary in Rome, has at any rate a longer name, in Italian, than any of his predecessors for many a day. It is almost unmanageably long for acclamation. "Vivi Pio Decimo," used to go off like artillery, and "Viva Pio Nono" was even a sharper shot. But "Viva Benedetto Decimosesto" does not, it must be confessed, linger and rumble. It is longer than the shout for Leone Decimoterzo."

Solving the Problem.

For several years the newspapers have been filled with various discussions of the high cost of living, but the other day a man in this community gave the nearest solution of it we have heard. He has three cows that furnish him with butter and milk for his home, and in addition to that he is raising three calves and three hogs with the milk, while the milk is sold regularly and keeps the store account paid. His ditch banks are growing fruit trees that make

money, instead of grass and burrs that make work. Of course, every man cannot do this, but there are a good many farms about here that are adapted to these methods.

A Permissible Pun.

"What's going on in here?" asked the reporter. "A meeting of the board of directors," said the doorman, with a yawn. "And what are you?" "I'm the bored."

Sportswoman in Hunting Season



A FRENCH idea in hunting garb is shown here which the practical American may make use of in fashioning her own. No American who undertakes tramping through field and wood and over hill and valley would consider following this model exactly.

We wear short skirts, bloomers and leggings and are prepared to tramp the wild, not always following beaten paths. But hunting and fishing and rambling in the alluring out-of-doors is not simply a pose with the American sportswoman; she really hunts some, fishes considerably, and tramps much.

The jacket in the model pictured is ideal. Made of checked tweed in shades of brown, it is roomy enough for freedom and snug enough for comfort, and is not ungraceful. The back is plain, with the fronts full in a little above the belt. The sleeves, of the plain coat-sleeve variety, are finished with a pointed cuff on the upper side. The yoke overlaps the jacket at the top, fastening on the shoulder, and a plain turn-over collar finishes the neck.

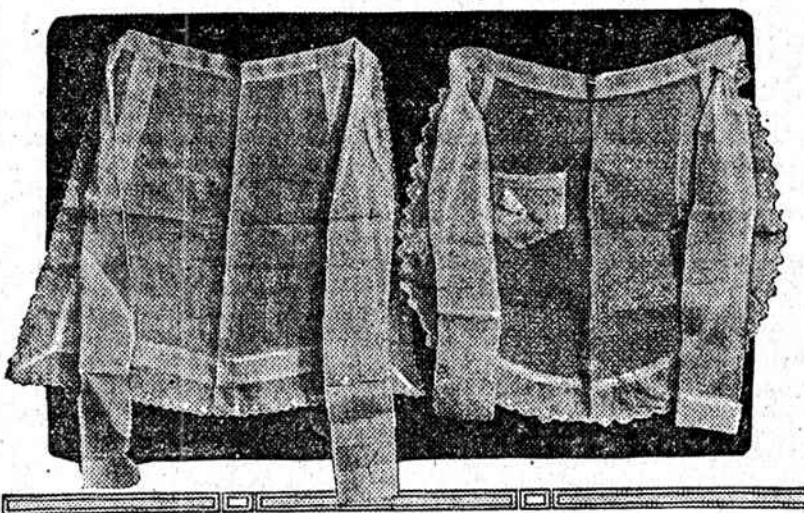
Plain machine stitching finishes all edges. The jacket fastens with snap fasteners, and small metal buttons,

put on in diagonal rows (three in each row), are allowed it by way of adornment.

No one can fathom the idea of the designer in making, to go with so practical a jacket, a skirt so entirely unsuited to hunting. The proper skirt is to be cut much shorter, extending not below the calf of the leg, or at most to the top of high hunting shoes. It is to fit smoothly about the waist and hips and flare toward the bottom. It should be finished with a machine-stitched hem and provided with a few weights. Skirts of this kind are worn over dark-colored bloomers and with the plainest of soft shirtwaists, in brown linen or other strong fabric.

The cap is a very good model, with a visor of which there is only a glimpse in the picture. Such caps are made of velours, chinchilla, velveteens, tweeds and similar fabrics, and it would be hard to improve on this one. It is comfortable and becoming. For the crisp and glorious days of Indian summer and the light snows of December the real sportswoman can equip herself to be entirely comfortable and be conscious of looking well, too.

Dainty Serving Aprons, to Cost a Quarter



IF YOU are casting about for inexpensive Christmas gifts there is hardly anything that makes as good a showing, for the smallest outlay, as the little serving apron. Of course these small bits of dainty apparel may be made of fine materials, trimmed with the more costly lingerie laces, and elaborated into expensive affairs, but these will not be any more pleasing than plainer aprons which are equally dainty and are made of inexpensive cotton fabrics trimmed with sheer embroideries or the cheaper laces.

The weaving of cotton into exquisite fabrics that cost little has placed a world of opportunities at the hand of the needle woman. All the fine cotton lawns, plain and printed, dotted mulls and swiss, plain and printed volles, fancy nets and cotton marquisette are in line with fancy weaves to make the frivolous little accessories of dress and the airy house and party gowns which women are privileged to wear. Everyone of them is available for the serving apron and for the morning cap.

There is a saving in buying enough material to cut several aprons, and they may be made of short lengths or pieces or remnants, because the body of the apron is often cut in panels that are set together with narrow val lace. Short lengths of embroidery serve for edgings, because they are put on without fullness. A pocket, decked out with a small bow or rosette, is an embellishment and comes in handy for the lace-bordered handkerchief.

Since it is so much the vogue for the daughters of the house, little and big, or for the young hostess, to serve the guest at tea or luncheon, the serving apron is sure to be appreciated by her who is remembered with one at Christmas time. The pretty aprons shown here cost only a quarter each.

JULIA BOTTOMLEY.

Wide Skirt Has Arrived.

"The wide skirt has arrived," says a fashion authority. "It started with the short, flaring minaret tunic. From there it lengthened and expanded into the long, full Russian overskirt. Here it ruled supreme for some time, but at last the final drop came, and suddenly, too, and its end is the three and a half yard round-the-bottom skirt. The circular skirt hanging in quaint godet ruffles is a rival of the new plaited skirt, and Paris favors both as smart autumn styles. The long coat which flares even more than the skirt beneath is the suit coat of the hour, while the basque which clings to the figure has taken the place of the baggy kimono blouse. It has brought with it the high collar and the higher ruche, which flares. It is interesting to note that we are to flare both at the neck and at the feet this winter."

Fur Capes and Ruffs.

Fur trimmings are a strong feature of women's dress this season and therefore it is to be expected that fur should prove a big item in the women's neckwear field, according to the Dry Goods Economist. Cape collars of fur finished with standing ruffles are a feature, as also are maline ruffs with a fur band in the back. Some of the more elaborate novelties designed as foundations for evening dresses show trimmings of fur, combined with smart opalescent spangles and beads.

And blue velvet—even crimson velvet is not more regal looking than rich and sumptuous velvet of king's blue.

Ostrich at Hands and Throat.

One of the alluring trimmings of the new season in ostrich, and one of the most alluring ways of using it is at the hands and throat of a silk or satin frock. One is old gold chamoise of soft color and texture has brown ostrich feathers outlining the round neck and finishing the very long sleeves.

WITH GINGER FLAVOR

MANY APPETIZING DESSERTS AT COMMAND.

Condiment is Also Recommended for Its Health-Giving Properties—Should Have More Definite Place in the Larder.

Preserved or canned ginger gives a most interesting flavor to many desserts and really deserves a more definite place in the larder. For it can be kept always on hand and therein possesses a great advantage over many other fruit flavors.

Dates freed from their pits and stuffed with silvers of preserved ginger, then rolled in granulated sugar, are a delicious sweetmeat.

Ginger Bavarian cream is a dessert with an almost elusive flavor. To make it chop half a cupful of preserved ginger into small bits and mix it with half a cupful of sirup. Then add half a package of gelatin, which has been soaked and dissolved in a cupful of water. Whip a pint of cream stiff and add it to the other ingredients. If necessary add chill. Serve with whipped cream, garnished with bits of preserved ginger.

Chopped preserved ginger can be added to rice pudding before it is baked to give it an unusual flavor.

For a baked custard ginger sauce is delicious. Make it by simmering a cupful of sirup to which a quarter of a cupful of chopped preserved ginger has been added. Serve hot.

Ginger custard sauce is made by simmering the milk from which the custard is to be made with some chopped ginger in it for 15 minutes. Then strain and proceed with the custard sauce in the usual way.

For ginger water ice boil a quart of water and a pound and a quarter of granulated sugar together for five minutes with the rind from four lemons and one orange. Cool and add the juice of the lemons and orange, strain and freeze. Pound four ounces of preserved ginger to a paste and cut two ounces into shreds and add to the ice when it is hard. Pack for a couple of hours.

Ginger ice cream is made in this way: Pound six ounces of preserved ginger to a paste and add slowly two tablespoonsful of lemon juice. Mix a pint of cream with half a pound of granulated sugar and add slowly to the ginger mixture. Press through a fine wire sieve and freeze.

Oriental Eggs.

The Chinese are great eaters of eggs, which they take hard boiled. These are to be had in all the roadside places for refreshment. While the Chinese have an expression, "eggs of a hundred years," it is not to be understood that their eggs are always a century old, though one may be able to procure those that are of many years' standing.

The Chinese evince a preference for the egg of the duck or of the goose. These are placed with aromatic herbs in slaked lime for a varying period, the minimum being, it is said, five or six weeks. Under the influence of time the yolk liquefies and takes on a dark green color, and the white coagulates and becomes green.

How to Clean White Feathers.

White feathers of any description can be cleaned at home to look like new at a small cost. Take gasoline and plaster of paris and mix the two together to the consistency of whipped cream. Dip the feathers in this mixture, squeezing and pressing them; then hang in the open air to dry thoroughly, and until the gasoline evaporates. Be careful not to handle until thoroughly dry; then shake well, and the result will be a beautiful clean and fluffy feather. White wings may also be successfully treated in this manner. The gasoline must never be used in a room where there is a light or fire.

To Make Pot Pie.

This can be made with veal alone, chicken or any nice meat. It can also be made similar to the Irish stew with left-over meat and adding a little fresh meat. Meat can be used alone or with a flavoring of vegetables. Cut up small and simmer, as the Irish stew is made, then put in a deep baking dish and cover with a biscuit crust or a mashed potato crust rolled out with flour. Bake a rich brown in moderate oven. Serve in the baking dish. Veal stew, which is made by cutting a pound or two of veal into six pieces, makes a good pie.

Breakfast Pie.

An appetizing and substantial left-over breakfast can be made in the following way: Grease a baking dish and cover the bottom well with hot mashed potatoes and add a layer of the meat chopped fine or ground and rather highly seasoned. Top off with a thin layer of the mashed potatoes. If there was gravy with the meat this may be poured over the pie; otherwise moisten it with water in which a little butter has been dissolved. Set in the oven and bake until brown.

Serve With Turkey.

Rice. Celery. Chestnuts. Boiled onions. Sweet potatoes. Cranberry sauce. Oysters in the stuffing. Oyster plant is good, too. Apple butter is sometimes used with it.

Cold salad gives the requisite bite when cranberries are missing.

Pecan Cookies.

Prepare enough pecans to make one pint of meat and grind them into flour in the food chopper. Cream one cupful of sugar with two tablespoonsful of butter, add three eggs, two tablespoonsful of milk, a pinch of salt and the ground nuts. Use barely enough flour to make a dough. It must not be too stiff nor too thin, just a good rolling dough. Cut into cakes and bake a light brown.

THE KITCHEN CABINET

There is nothing so wretched or foolish as to anticipate misfortunes. What madness it is in your expecting evil before it arrives.

Fire tries gold, misery tries brave men.

PEANUTS AS FOOD.

Peanuts are the cheapest and most commonly used of all nuts, yet because perhaps of their cheapness they are undervalued. The following are some ways of serving them: Peanut butter can be made at home.

Fresh shelled roasted nuts put through a grinder and mixed with butter and salt to suit the taste. If the butter is fresh and the peanut mixture is put in jars it will keep some time and be good.

Sweet Peanut Sandwiches.—Take half a cupful of grated maple sugar or brown sugar, one-fourth of a cupful of chopped peanuts and a tablespoonful of rich milk. Mix well and spread on buttered graham bread or crackers.

Peanut brittle is a favorite candy with the children. Melt two cupfuls of sugar in a frying pan, stir until brown, then pour over a pan of shelled peanuts.

Nut Pudding.—Mix a cupful of chopped nuts with two cupfuls of bread crumbs, add two eggs mixed with a pint of milk. Season with salt and pepper and bake until firm and brown. Serve as a vegetable.

Scalloped Tomatoes With Nuts.—Mix half a cupful of finely-chopped nuts with two cupfuls of bread crumbs and two tablespoonsful of melted butter. Put a layer in the bottom of the baking dish, then add a cupful of tomatoes, another layer of crumbs, another cup of tomatoes and over the top the rest of the nut and crumb mixture. Bake in a quick oven until brown, and serve hot.

Potatoes With Nuts.—Mix together one cupful of chopped nuts and two cupfuls of bread crumbs, and put in a greased pan. Alternate layers of cold sliced potatoes and this mixture, finishing with the crumb mixture, pour over a cupful and a half of milk, well seasoned with salt and pepper. Bake slowly one hour.

Peanut soup, peanut bread and peanut cookies are more of the tasty dishes which one may prepare. Peanuts served with lettuce with French dressing and a bit of chopped onion makes a most satisfying salad.

Tell me what you eat and I will tell you what you are.—Brillat Savarin.

To abstain that we may enjoy, is the epicureanism of reason.—Rousseau.

CHRISTMAS DISHES.

There is any number of dainty dishes which will add much to the Christmas dinner when nicely prepared.

Giblet Sauce.—Cook the giblets until tender, and when cool chop them. Add a cupful of the liquor in which they were cooked, a teaspoonful of kitchen bouquet, salt and pepper. Add the gravy from the turkey and thicken with flour. Cook until smooth and serve unstrained.

Sweet Potato Croquettes.—Peel and boil in salted water until tender seven large sweet potatoes and mash while warm, season with cream, add a beaten egg and whip until light, and when cold mold into small croquettes and fry in deep fat. Garnish with parsley.

Escalloped Turnips.—Take five or six white turnips, according to the number to be served. Parboil the turnips until tender, drain, cut in cubes and put in a buttered baking dish in which a layer of buttered crumbs has been placed. Cover with a white sauce, and sprinkle with bread crumbs and grated cheese, then brown in the oven.

Chestnut Dressing.—Boil a quart of shelled chestnuts in salted water until tender, while warm mash to a paste, adding a teaspoonful of salt, a dash of paprika and half the quantity of bread crumbs, two tablespoonsful of melted butter and a teaspoonful of poultry dressing. Blend the ingredients thoroughly and if a moist dressing is desired add a cupful of boiling milk.

Custard and Spinach.—Boil a quart of spinach in salted water until tender and press dry, setting aside until cold. Beat two eggs, add a 'scoopful of salt, and gradually a pint of hot milk, stirring well. Add the finely-chopped spinach, and cook in hot water until firm. Cut in cubes when cold and serve as a garnish with clear soup.

Nellie Maxwell.

No Hurry in Japan.

It will save you much waste of energy and loss of comfort, and if you would enjoy travel in Japan you will readily learn the art of "resignation" to your fate, and you will oftentimes have many good opportunities of studying Japanese life in its natural pictorial setting. Don't get annoyed, either, if nearly every casual Japanese acquaintance you meet asks you a lot of personal questions. To ask personal questions is the Japanese way of showing interest in your welfare.—Philadelphia North American.

Their Days of Comfort.

We have come to the belief that the happiest ones in the world are those who, having experienced wealth and the intolerable bother of keeping to a certain standard of fashion and high living, lose their money and are then able thoroughly to enjoy the ease and comfort of poverty and privation.

Uncle Eben.

"De man dat tries to put on airs," said Uncle Eben, "throws himself entirely on de mercy of folks dat is too polite to laugh."

TRAINED HORSE A NUISANCE

British Officer's Experience Shows That It Is Not Always Wise to Teach One Trick.

It is not always wise to teach a horse to play tricks, as this story, told by Gen. Sir Robert Baden-Powell in Pearson's Magazine, proves.

John Leech's inimitable circus horse that insisted on sitting down with his rider whenever he heard a band play, is the prototype of a horse of mine, which, in a weak moment, I had taught to rear up and "salam" whenever I leaned forward to make a bow.

It was all very pretty when I was out riding and met any lady of my acquaintance, but it became an infernal nuisance when I was out pig sticking. I would lean forward to meet the rush of a charging boar with my spear—up would go the silly beast on end, just at the moment when his safety depended on my taking a true and deadly aim with my spear point. The consequence was that his hind legs showed many scars from boar's tusks, and he was lucky that he did not end his career with his belly ripped open.

I had, too, at one time, a fine, but somewhat nervous charger. One day, on a parade, my mount suddenly gave way with me, and quietly lay down. I thought for the moment he was ill, but, on rousing him, he immediately sprang to his feet again, quite fit and well. A week or two later, when riding with a friend, we stopped for a moment to admire the view, when down he went again. It was evident to me that he had been trained to lie down at a given signal, but I never could discover for the life of me what that signal was.

HOW RESINOL CURED ITCHING SKIN TORMENT

Baltimore, Md., May 23, 1914. "My limbs from knee to ankle were completely covered with eczema for a year. It commenced with several small water pimples, which burst when I scratched them, until they developed into sores, and oozed a yellowish fluid. I hated to go in company, it itched and burned so badly. I had no rest at night. I tried a good many remedies for eczema, both liquid and salve, but they did me no good, only made the skin more rough and scaly. I learned of Resinol ointment and Resinol soap and tried them, and was relieved of the severe itching and burning AT ONCE, and after a month's steady use was completely cured." (Signed) T. S. Lewis, 1821 Summit St. Resinol soap and Resinol ointment are sold by all druggists.—Adv.

Historic Clontarf.

Clontarf, where the collision between the national volunteers and the soldiers took place, is one of the most historic spots in Ireland. It was there, on Good Friday, April 23, 1914, Brian Boru and the men of Munster, Connaught and Meath fought the Danes. Brian was killed in the tent; Sigurd Earl of Orkney and Cathness, perished also; and 11,000 Irishmen and 13,000 Danes are said to have fallen. Victory remained with the Irish, but the Danes reoccupied Dublin. In modern times O'Connell's monster meetings for repeal were to have culminated at Clontarf. But the meeting was prohibited by the government, and O'Connell was put upon his trial for conspiracy and convicted, though the verdict was eventually reversed by the house of lords.—London Chronicle.

A Knockout.

Senator Smith of South Carolina, who was recently re-elected, tells this story of a little argument in the court room between a rising young attorney and an elderly physician. The attorney was prosecuting a damage suit, and the physician's testimony being detrimental to his cause, he was trying to show that the doctor was inexperienced.

He asked several satirical questions. The physician answered patiently. Finally he tried a final shot.

"You've sent a good many of your patients to heaven, haven't you, doctor?" he asked.

"Well, I presume they went there," replied the physician, "unless they had formed too close an association with lawyers."

Lady Uses Tetterine for Eczema.

Edgar Springs, Mo., July 15, 1908. "The Eczema on my face usually appears in the spring and your salve always helps it. I use no other preparation but Tetterine and find it superior to any on the market." Respectfully, Elsie M. Judvine.

Tetterine cures Eczema, Tetter, Itching Piles, Ring Worm and every form of Scalp and Skin Disease. Tetterine 50c; mail direct from The Shuptrine Co., Savannah, Ga.

With every mail order for Tetterine we give a box of Shuptrine's 30c Liver Pills free. Adv.

Side-Stepping.

"Whenever you make speeches, the candidate for whom you are talking gets defeated," said the man who is given to reproachful utterance.

"Well," replied the orator, "if I thought I could rely on winning the votes do you think I'd go on speaking for other people than myself?"

COLDS & LaGRIPPE

5 or 6 doses 666 will break any case of Chills & Fever, Colds & LaGrippe; it acts on the liver better than Calomel and does not gripe or sicken. Price 25c.—Adv.

The Old Retort.

"Dearie, I've long had something on my mind."

"I wish you wouldn't brag so, Fredrick."—Detroit Free Press.