

WHO'S WHO - and WHEREFORE

MINISTER TO GREECE



George Fred Williams of Boston has been selected by President Wilson for minister to Greece. Mr. Williams considers his selection by President Wilson as minister to Greece as a recognition of those "who have been followers of true democracy" rather than a personal tribute. He expressed pleasure at the possibility of residence in Greece, as he has long been a student of Athenian democracy and believes the diplomatic mission will present an opportunity for him to extend his studies.

Mr. Williams has for years been known in Massachusetts and in many other states as an unusually able public speaker. He was born in Dedham July 10, 1852. He was graduated from Dartmouth college with the class of 1874, after which he taught school and was a reporter until he entered Boston university law school, from which he was graduated in 1875. Early in his career he became interested in political affairs. He was a Republican, but joined the independent movement following the nomination of James G. Blaine for the presidency in 1884. He energetically supported Cleveland, as he has long been a student of Athenian democracy and believes the diplomatic mission will present an opportunity for him to extend his studies.

CHARLES THE LISTENER

Charles Francis Murphy, erstwhile Tammany boss, was one of the "sights" of New York but seldom seen. And seldom heard as well, for the matter of that. If his people were to know him they would be surprised to find him so silent, or Charles the Listener. For of all leaders in political organization life he talked the least and listened the most.



He was willing, often eager, to receive suggestions. And he was not the least particular from whom they came. But he never commented on them. He packed them away in the recesses of an active brain and they were there when he wanted to use them. He learned this lesson from Richard Croker, so his intimates say. Croker was a successful leader until he began to talk. "The instant the old man opened his mouth his influence and prestige began to wane," recalled a seared and seasoned Tammanyite who should know. Murphy also combined the policy of silence with the equally important policy of having few intimates. There probably were not more than half a dozen men with whom he really was friendly—men with whom he put aside his professional reserve and talked freely. These were the men who, it is said, shaped his thoughts for him, smoothed off the rough edges of his speech when he had something to say, or helped in the preparation of statements for the public. In this particular he was the best counseled boss Tammany ever had.

He has been decisively beaten twice during his leadership, which began in 1903. His first defeat came when he tried to elect William F. Sheehan to the United States senate to succeed Chauncey M. Depew. The other defeat was more decisive, and occurred only recently.

SALVATION ARMY'S "STATESMAN"



Gen. Bramwell Booth, who set foot on American soil for the first time a short time ago, is regarded as the "constructive statesman" of the Salvation Army. While his father, the late Gen. William Booth, is popularly credited with having originated many of the "material" schemes of the Army, the truth is that his son stepped into shoes of a majority of the plans for the uplift of people.

One of these is the life insurance company which the army operates in connection with its work in London. Some persons criticized the project, asserting that it was a purely commercial enterprise, having no more right to ask for popular support than any other life insurance company in Great Britain. But in the establishment of the department, Bramwell Booth saw an opportunity to strike a blow at British tradition, which excludes from the so-called refined employments persons who are not "to the manner born."

In London especially it is most difficult for the son of a laborer or an artisan to rise to the position of an attorney or a bookkeeper in the office of an insurance company; and the man who reaches the cashier's desk at bank without the backing of an influential family must work a social miracle. Scores of men who had been literally picked out of the gutters of Whitechapel and Bethnal Green, washed, fed, clothed, and physically and morally reconstructed, showed such natural ability and aptitude that Bramwell Booth tried to open avenues for the use and development of their possibilities. For this purpose he established a life insurance office and a bank, manned, controlled, and governed by Salvation Army men and women of the humblest origin.

MAKING A BETTER POSTAL SERVICE

Among the many improvements in the postal service since the inauguration of the new administration probably none will be more beneficial to the country generally than those coming under the banner of the fourth assistant postmaster general, Hon. James B. Blakelee of Pennsylvania. Besides his sunny and genial disposition coupled with those sterner qualities which are the attributes of what, in the slang of the day, is termed a "live wire," the bureau over which the new officer presides has under it three important divisions: the great division of rural mails with its army of nearly 100,000 men; the important division of supplies and equipment which handles the postal service and produces the rural delivery and star route mail; and the division of mail delivery, which handles the postal service and produces the rural delivery and star route mail.



From time immemorial the oyster has been a favorite item in the menu of the human race. The famous "kitchen middens" of primitive times prove by their vast heaps of shells that the oyster was a prehistoric article of diet. And all through the history of man the oyster has been a staple of food. The Romans when they were masters of the world were themselves mastered by the oyster, their indulgence in it being one of the

amusing chapters in gastronomic history. And in the modern world the oyster holds a lofty place. It has a position all its own; it can be eaten raw, or it can be cooked in many ways, and the lovers of good eating never seem to tire of it. —Lee's Weekly.

Motto Adjusted.

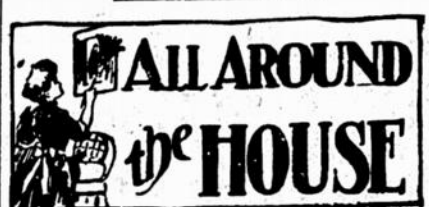
Here's a motto for a New York lobster palace: "Wine, Woman and Sing Sing."

WAYS OF PREPARING SAGO

Dessert That All Children Like May Be Served With or Without the Apples.

With Apples.—Wash thoroughly one cup of sago, put in a double boiler with one quart of cold water. Cook over slow fire until clear. Have prepared and cored whole enough apples to stand closely in bottom of pudding dish. Their size will regulate number; and fill apples where cores were cut out with white sugar. Can flavor as desired. A few whole cloves stuck in apples are nice, but lemon or orange peel, cut very fine, is nice also. Use first one flavoring, then another. As soon as sago is clear pour it over the apples and bake in quick oven until the apples are done. Serve with rich cream.

Without Apples.—Prepare sago as before, using a little less water. When clear pour into pudding dish, and pour on top a custard made of three eggs and pint of rich milk. Bake slowly until custards is set. This is best served cold. Makes an excellent dessert.



Dry sponge cake smothered in custard makes a delicious dish. Coconut matting should be well scrubbed with hot water and soap. Tops of old shoes, cut into shape and covered, make excellent iron holders.

Clean flat iron, brass and nickel ornaments with rotten stone and sweet oil and polish with a chamomile skin. When boiling cabbage try placing a small vessel of vinegar on the back of the stove. The odor of the cabbage will not be so unpleasant. Use of disinfectants to use in the cellar is quicklime. It may be placed in dishes, in bins or cupboards or scattered loose in dark, damp corners.

A cut or wound should be thoroughly cleaned from dirt, bits of glass, stone, etc., by washing it with clean water, in which a tablespoonful of salt has been dissolved to every pint of water. It is claimed that woody house plants that grow in bark can be strengthened and made to flourish like the proverbial bay tree if given iron-water, soaked from rusted iron and poured into the soil.

If a cork is too large for a bottle in which you wish to lay it on its side and with a little board or ruler roll it under all the pressure you can put on it. It will be elongated to fit in a very few minutes.

German Potted Kloesens.—Mash cold boiled potatoes with potato ricer, one slab of butter, one egg, one tablespoonful of salt; blend together with a knife into a dough, form into balls the size of a large plum; boil moderately in salt water for two hours. Next to this is corn which is ideal in regard to ripening and curing seed corn. The average germination of the corn secured then was 76.4 per cent. It ranged from 93 per cent. for kiln dried corn to 38 per cent. for corn taken from cribs.

The following summer the section suffered a severe drought—with an early frost. Much of the crib corn mildewed. The effect on subsequent germination was very marked, the average for the next spring being only 55.5 per cent. The lowest germination, 1 1/2 per cent., was that of corn standing in the shock during the winter. Corn cured in well ventilated garrets or rooms made a good average, and corn dried germinated 90 per cent. A study of the records of many tests shows that seed corn dried with artificial heat in well ventilated rooms during the first two or three weeks after picking, gave the highest germination—an average of 91.8 per cent. for the two years. Next to this is corn cured in furnace rooms with open windows where the heat was applied immediately after bringing the corn from the field. Well ventilated rooms

Hamburg Eggs.—Cream two tablespoonfuls of soft bread crumbs, one tablespoonful of butter and a little minced parsley seasoning with salt, pepper and celery salt. Work all to a smooth paste, and with it line small individual patty tins that have been brushed with melted butter; break an egg carefully into each, and after dusting lightly with salt, cover with a mixture of melted butter and bread crumbs, cook for six minutes in hot oven. Serve in the pans.

Raisin Brown Bread.—Three cups of yellow corn meal, one and one-half cups of Graham flour, one and one-half cups of white flour, one cup N. O. molasses, one heaping teaspoon soda dissolved in one-half cup hot water, one teaspoon salt, enough sour milk to make a soft batter. Mix flour and salt, then molasses with soda. Stir until foamy, then add milk and one and one-half cups raisins. Fill mold half full and steam three hours.

Cheese Fonder.—Buy a portion pound of grated cheese, eggs, milk and a fresh loaf of bread. Melt one tablespoonful of butter in the chafing dish, and add to it one cup of milk, then stir in a cup of fresh bread crumbs and the grated cheese. Add seasoning of pepper and salt, and cook until smooth. Next put in two beaten eggs and cook three minutes longer. This is served upon crackers or toasted bread.

Raisin Pie—Without Eggs.—Two cups raisins, one-half teaspoon cinnamon, one-half tablespoon butter, one-half cup sugar, tablespoon flour, and pinch salt. Cover raisins with boiling water, add cinnamon and cook twenty minutes. Mix sugar, salt and flour and sprinkle one-half on lower pie crust, add raisins and sprinkle with other one-half of sugar, etc. Add few dots of butter and upper crust and bake.

Lobster Chowder.—One quart of milk, three lobsters, two crackers powdered, one-third of a cup of butter. Stir the crackers, butter and the soft part of the lobster into the boiling milk, then season with pepper and salt; cook about three minutes. Then chop the remainder of the lobster and add to it, cooking the whole three minutes more.

Roast Beef Warm.—Fry half a minced onion in a table spoonful of butter, then add a small can of tomatoes, mashing any lumps until the whole is smooth. Season with pepper, salt and sugar. Allow this to become very hot, then lay in slices of cold beef and heat through.

To Remove Ink Blots.—Ink blots can be easily removed from books by covering them with salt and rubbing gently with the fingers.

Cream Cheese Salad.—Molten one Neufchatel cheese with a little milk. Form into small egg shapes and serve in nests of lettuce leaves with a French dressing made of four tablespoonfuls of oil, two tablespoonfuls of vinegar, one-half teaspoonful of salt and one-quarter teaspoonful of pepper.

Butter Economy.—Take half butter and half cream beat together and spread on bread. This makes it very good and also saves on the butter bill.

MOST PROFITABLE OF GARDEN CROPS



A Fine Example of Headed Lettuce. The Value of Lettuce for the Table Depends Upon Its Being Fresh. The Plant is Healthy and Hardy, and Will Withstand Considerable Frost Without Injury. It Has Few Enemies and the Requisites for Its Culture Are Few and Easily Understood.

SEED MUST BE DRIED

Interesting and Instructive Data Regarding Storage.

Corn Treated With Artificial Heat in Well Ventilated Rooms Gave Highest Percentage of Germination in Experiment.

Some data regarding storage, germination and resulting stand of several farmers corn scattered widely over the central section of the country may prove helpful to our readers. The fall of the beginning of the tests was ideal in regard to ripening and curing seed corn. The average germination of the corn secured then was 76.4 per cent. It ranged from 93 per cent. for kiln dried corn to 38 per cent. for corn taken from cribs.

The following summer the section suffered a severe drought—with an early frost. Much of the crib corn mildewed. The effect on subsequent germination was very marked, the average for the next spring being only 55.5 per cent. The lowest germination, 1 1/2 per cent., was that of corn standing in the shock during the winter. Corn cured in well ventilated garrets or rooms made a good average, and corn dried germinated 90 per cent. A study of the records of many tests shows that seed corn dried with artificial heat in well ventilated rooms during the first two or three weeks after picking, gave the highest germination—an average of 91.8 per cent. for the two years. Next to this is corn cured in furnace rooms with open windows where the heat was applied immediately after bringing the corn from the field. Well ventilated rooms

pure-bred stallions to replace the grades, mongrels and scrubs too often used at present. He urges that grade horses replace scrubs in farm teams. The organization of community associations will greatly facilitate the promotion of horse-breeding, and the encouragement of the industry may be furthered by prizes at county fairs for pure-bred stallions, mares and colts.

The evil effects which result from the use of unusual sires and dams, and the transmission of hereditary diseases is especially emphasized. It should be easily possible to increase the value of Wisconsin horses at least \$10 per head during the next five years, the author points out, by the use of sound stallions and mares, and this would mean an addition of at least \$7,000,000 to the total value of horse stock of the state.

AXLE GREASE SAVES MONEY

Wheels of All Farm Vehicles Should Be Carefully Examined to Avoid Unnecessary Wearing.

When you hear the wheels of a wagon or any kind of farm machinery squeaking, be sure the squeaks come from the axle grease, because the axles are being cut to pieces. There is a great difference in axle grease and the only way to know which has the best adhesive qualities is by actual test. Cheap grease is generally inferior.

As grease that quickly wears off increases the friction, this pulls the flesh off the team and flesh costs money. The wheels of all vehicles and machinery should be carefully examined often. It will not do to be caught with dry wheels when away from home or in the midst of a busy day in the harvest field.

Scabies in Cattle.—The requirement relative to dips for scabies in cattle have been that the tobacco dip should contain not less than five hundredths of one per cent. of nicotine and two per cent. flowers of sulphur. Recently this order has been amended, permitting the use of the tobacco dip prepared from tobacco and suitable tobacco products, provided it contains not less than seven hundredths of one per cent. of nicotine. The tobacco dip of the new strength need not contain the sulphur.

Corn Feed Poultry.—The heavy feeding of corn to poultry, especially where there is an absence of good, hard, sharp grit, will bring on bad cases of indigestion, which in many ways resembles cholera. About 92 cases out of a hundred of reported cholera victims are cases of indigestion. The end is the same, but the latter disease is not contagious.

New Breed of Dairy Cattle.—A new breed of dairy cattle known as the Illawarra breed has been developed in New South Wales. It was obtained by crossing shorthorns, longhorns, Devons and Ayrshires. This new breed of cattle has become a favorite for dairymen in the Illawarra district, New South Wales, though it is hardly known in America.

Will Keep Hens.—A well-kept flock of hens means a steady income—enough to keep you in spending money while you are waiting for your crops to grow. That one thing is enough to recommend poultry keeping as a suitable "side line" for the boy farmer.

Eradicating Vermin.—It is no easy job to get rid of a million mites and lice in your poultry houses, but it is much easier to destroy a few thousand. Do not let them get the start of you.

ONLY FLAKY PASTRY

NOTHING ELSE IS FIT FOR HOUSEHOLD TABLE.

Care in Making Pies is Well Repaid in the Enjoyment of the Delicious—Suggestions That May Be of Value.

Judgment and taste is good in choosing pie for dessert, providing it is the kind of pie which is made from a pure vegetable fat, and good material is put between this vegetable fat and pastry. Every woman who does her cooking should know how to make nice flaky pastry. She can make enough for two or three days and keep it in the refrigerator ready for use at any time.

Pies are not the only desserts which can be made from pastry, and if good, plain paste is once accomplished, then it is only a step higher in making puff paste, which delights any housekeeper when she succeeds in making it light and flaky. It may be used in patty shells, lady locks and turnovers. The plain paste makes dainty tarts, turnovers, meat patties, fish patties and cases for apple tart pies, lemon and many other pies of like nature.

Cranberry Pie.—Materials—Cranberries, one cup; seeded raisins, half cup; sugar, three-quarters cup; egg, one; flour, one tablespoonful; lemon juice, one tablespoonful. Directions—Cut the cranberries and raisins in halves before measuring; mix well with all the remaining ingredients and bake between two crusts for a pie or turnovers. They may also be baked in patty pans with fancy twisted strips of the pastry over the top.

Orange Filling for Pies and Tarts.—Materials—Sugar, one cup; orange juice, half cup; flour, three table spoonfuls; lemon juice, one table spoonful; butter, one table spoonful; orange, one; eggs, two; pastry (plain). Directions—Cover a good, plain pie pan or patty pan with a good, plain paste, and prick it well with a fork. Bake a delicate brown. Put the sugar and flour, well mixed, into the double boiler. All the grated rind of the orange, lemon and orange juice, the egg whites, beaten stiff, over the fire until it begins to thicken and stir occasionally in the double boiler while it cooks about 15 minutes. Add the butter and cool a little. Fill the baked pastry and cover with a meringue made from the whites of two eggs, beaten stiff, and two table spoonfuls of powdered sugar added, and beat again. Flavor with one table spoonful of vanilla, and bake in a slow oven until the meringue is well puffed and a bright brown. But if it is the most satisfactory that money affords. This is proved by its

profitable specimen. Dr. Alexander Urges Home Production of Stallions to Replace Scrubs, Mongrels and Grades. The principles to be followed by farmers in improving their horse stock are: The use of sound, pure-bred stallions in farm teams. The selection of mares, the feeding and care of the mare and foal and the working of the stallions regularly. Dr. Alexander of the Wisconsin experiment station, further urges the home production of

The Handsome Husband. In Germany the view is gaining ground that good looking men are the cause of most unhappy marriages, and a "League Against Beauty" has actually been started there for the purpose of preventing women from taking to themselves handsome husbands. The founder of this strange league is a woman who is herself very pretty, but she says that she has made careful investigations and out of 18 cases of unhappy marriages 12 were caused by the fact that the husbands were really handsome. The league has already a fairly large number of members, all of whom are pledged only to choose ugly men for their life partners. That there is something in this idea, curious as it may seem, is evident by the fact that the white and pretty women seem unconsciously to choose husbands who are devoid of real handsomeness.

Delectated Fruits. We have passed in a single generation from the era of dried apples to the era of delectated fruits. Both the language and the menu are richer for the change. Soldiers and sailors, campers and explorers have now a longer and more wholesome ration list; and those of us who stay at home can in the dead of winter enjoy a number of agreeable fruits and vegetables that our fathers knew only during a brief season of the year. The latest addition to the list is the cantaloup. A California grower has discovered that cantaloups can be successfully dried, and so preserved indefinitely, not only without loss of flavor, but with improvement. The next thing may be dried watermelon, with the hint on the package, "Just add cold water and serve."—Youth's Companion.

Tongue Sandwiches. Tongue sandwiches can be made in many varieties. This is one good sort: Chop cold boiled tongue fine, add to it a little chopped onion and parsley, and spread it between buttered slices of whole wheat bread. Another filling is made with cold boiled tongue that has been pounded to a paste and mixed with a little currant jelly. Still another tongue sandwich is made by putting slices of cold boiled tongue, garnished with crisp leaves of watercress, between thin slices of buttered white bread.

Barley Meal Scones. Mix well together two pounds of barley meal, a small teaspoon of baking soda, three-quarters of a teaspoon of cream of tartar and one-half teaspoon of salt. Add enough butter-milk to make a nice soft dough. Sprinkle a little meal on the baking board and roll out the dough to a quarter of an inch thick. Cut into three and bake on a moderately hot griddle.

Rice Omelet. One cup of boiled rice, four eggs, a dash of salt, pepper, mustard. Beat all well together and pour into a hot buttered skillet or shallow baking pan. Cover and cook on the stove ten minutes, or bake 15 minutes in hot oven.

Stove Polish. When polishing the stoves wet the polish with vinegar and see how much easier and better you can make it shine.

Country Succotash. One pound country pork (mixed), half onion tender, then add two quarts lima beans, boil one-half hour, add four ears of corn cut off the cob, one cup of milk (boil ten minutes), remove the pork, add one large table spoon of butter.

Sweet Potato Croquettes. One beaten egg, one tablespoonful cream, a little salt, beaten with cold boiled sweet potatoes, shape into balls, dip in beaten egg, then in crumbs; fry to a golden brown.

SHOULDN'T TAKE HIM LONG

Mark Twain's Occupation, According to Little Daughter, Would Have Been Brief.

Mark Twain, about the time that he was working hard upon one of the earlier books that brought him fame, sailed for a tour of Europe with his family. He kept up his writing on shipboard and only left it at intervals for brief "vacations."

One day an approaching storm drove him inside the cabin and he went back to work, leaving word with his daughter, then a very little girl, to explain his absence. "If they ask for me," he said to her, "say that I won't be long—I am only going to write an anecdote." A little later the time was accosted by a passenger. "Where was your father gone?" was the inquiry. "He won't be long," lisped the child. "He said he is only going to ride a nanny-goat."

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