

HARD FOR THE HOUSEWIFE.

It's hard enough to keep house if in perfect health, but a woman weak, tired and suffering with an aching back has a heavy burden. Any woman in this condition should suspect kidney trouble, especially if the kidney action seems disordered. Doan's Kidney Pills have cured thousands. It is the best recommended special kidney remedy.

Mrs. John Robinson, 908 Burney St., Modesto, Cal., says: "My back was so lame and sore I was practically helpless. My feet and ankles swelled, puffy spots appeared beneath my eyes and I became so dizzy I had to grasp something to keep from falling. Relief quickly followed the use of Doan's Kidney Pills and it was not long before I was enjoying good health." "When Your Back is Lame, Remember the Name—DOAN'S," 50c., all stores. Foster-Milburn Co., Buffalo, N. Y.

Some men are bashful when it comes to meeting their obligations.

Garfield Tea promotes and ensures health. Try it to be convinced. Druggists keep it.

And some people never forgive as long as their memories are in working order.

Literal Obedience.
"How is it I have such big telegram bills?"
"You told me, sir, to use dispatch in that correspondence, so I wired all the letters."

No Frosts There.
Foote Lighte—it is said that the southern tip of Florida is the only portion of the United States which never has experienced frost.

Miss Sue Brette—Too bad it is so far away from our traveling theatrical companies.

Flattered Him.
A little girl four years old wanted a nickel one day and thought the best way to get it was to say something nice to papa. So climbing upon his lap she said sweetly:

"Papa, I love you better than the devil."

Just to Accommodate.
Hungry Girl (one of a party of tourists who have arrived late at a country inn)—No fresh eggs? But you've got hens, haven't you?

Inkeeper's Wife—Yes, but they're all asleep.

Hungry Girl—Well, but can't you wake them?—Filigende Blaetter.

When She Comes Into Her Own.
Fair Pleader—Finally I submit, your honor, that there is an unassailable reason why my client should not receive the only sentence dictated by the evidence. You have but to cast your eye upon my client to see that one of her—er—ah—full figure would be unmistakably humiliated by being forced to wear prison stripes!

Her Honor—Ha! 'Tis true! Prisoner discharged.—Puck.

Going Further Back.
A man who had suddenly become very rich went to live in New York and began to spend money with a lavish hand. He decided that his name needed advertising, so he visited a genealogist.

"I suppose," he said, "if I pay you enough you can trace my family back to Adam."

"My dear sir," replied the genealogist, "if you're willing to put up the money we can prove by evolution that your family existed before Adam."—Lippincott's Magazine.

OUTDOOR LIFE.
Will Not Offset the Ill Effects of Coffee and Tea When One Cannot Digest Them.

A farmer says:
"For ten years or more I suffered from dyspepsia and stomach trouble, caused by the use of coffee (Tea contains caffeine, the same drug found in coffee), until I got so bad I had to give up coffee entirely and almost give up eating. There were times when I could eat only boiled milk and bread; and when I went to the field to work I had to take some bread and butter along to give me strength.

"I doctored steady and took almost everything I could get for my stomach in the way of medicine, but if I got any better it only lasted a little while. I was almost a walking skeleton.

"One day I read an ad for Postum and told my wife I would try it, and as to the following facts I will make affidavit before any judge:

"I quit coffee entirely and used Postum in its place. I have regained my health entirely and can eat anything that is cooked to eat. I have increased in weight until now I weigh more than I ever did. I have not taken any medicine for my stomach since I began using Postum.

"My family would stick to coffee at first, but they saw the effects it had on me and when they were feeling bad they began to use Postum, one at a time, until now we all use Postum." Name given by Postum Co., Battle Creek, Mich.

Ten days' trial of Postum in place of coffee proves the truth, an easy and pleasant way.

Read the little book, "The Road to Wellville," in pkgs. "There's a reason."

Never read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.

PAPER BAG COOKING

WONDER-WORKING SYSTEM PERFECTED BY M. SOYER, WORLD'S GREATEST LIVING CHEF

THE BACHELOR'S BLESSING.

By Nicholas Soyer, Chef of Brooks' Club, London.

He came in with a most gloomy expression, and sat down close, too close, to my desk, where I was up to my eyes in "paper bag" correspondence, and in no mood for confidences.

"Whatever is the matter?" I queried, crossly, divided between curiosity and a desire to get on with my work without interruption.

"Baxter has gone," he said, mournfully. Baxter is his housekeeper, and, according to him, one of the greatest treasures that ever fell to the lot of a bachelor. "Only for a day or two," he went on. "But I've got"—and he named a very eminent lawyer indeed—"coming to supper." And he sighed deeply.

"Take him to a restaurant," I replied unfeelingly.

"He won't go to restaurants," said Baxter's master with bitterness. "Says they upset his digestion, gastric trouble, and all that. He can only eat white foods, and must have a fruit salad at every meal. Talk of fads!"

"Cook the supper yourself," I suggested. "You've got an electric stove, you know."

"Cook it myself! Oh, come, you might show a little feeling and interest when you see me in such a fix."

"Paper-bag it," I went on calmly, holding one up for inspection.

His face lit up. "Do you think I could? I've never cooked since my schoolboy camping days."

"Now, look here," I said severely. "If I give you the paper bags and tell you what to do, will you go away and do it and let me get on with my work?"

He gave me a most unforerisic wink. "You bet! What a lark!" I proceeded to give him the following menu:

Filleted Soles, fines herbes
Sweetbreads au naturel
Green Peas
Roast Fowl Savory Crumbs
New Potatoes Salad
Asparagus
Fruit Salad
Coffee

I gave him full instructions, and late that night he rang me up on the telephone.

"Was it a success?" I asked, although I knew the answer beforehand.

"A success? I should just think so. The old boy was delighted. Helped himself twice to everything, and asked who my cook was! I'm thinking of giving a little supper party next week; I suppose you could let me have one or two more recipes, eh?"

So for the convenience of bachelors generally, I give the following recipes:

Filleted Soles Fines Herbes—Take four or six fillets of sole, dust lightly with salt and white pepper, and sprinkle also lightly with finely minced parsley, chopped mushrooms and a very little minced shallot. Add the tiniest possible squeeze of strained lemon juice. Put a bit of butter on each fillet and slip them gently into a well greased bag, add quarter of a glass of sherry. Bake in a moderately hot oven for 15 to 18 minutes. Cut open the bag very carefully with a pair of clean scissors, and slip the fish and the sauce which will have formed during the cooking on to a very hot dish. Send to table at once.

Sweetbreads au Naturel—Take four sweetbreads; parboil them. Take off the skins. Grease a bag thickly. Dust each sweetbread with salt and pepper very lightly, and pour over each sweetbread a tablespoonful of cream. Slip the sweetbreads into the greased bag, cook in an only moderately hot oven slowly for 40 minutes. Open bag. Slip out gently on to hot dish. Surround with border of green peas and serve.

Green Peas—utter a bag well. Put in the peas, a pint to the four sweetbreads, three or four leaves of mint, a teaspoonful of powdered sugar and salt to taste, a sprinkling of flour, and a small tumbler of water, or, better still, if to hand, good white veal or chicken stock. Place bag on broiler or gas broiler. Cook gently for 60 minutes.

Fowl—Savory Crumbs. Wash the fowl out well inside with plenty of cold water. Dry well, put the liver and a small shallot inside the bird. Have ready a large tablespoonful of white breadcrumbs. Add to them a lump of butter the size of a big walnut, pepper and salt to taste, a teaspoonful of finely minced chives, and a teaspoonful of well washed and minced tarragon. Mix all together and put into the bag with the bird. Cook gently for 65 minutes. Open bag. Slip bird and crumbs out gently on to a hot dish and send to table with new potatoes and salad.

Note that the asparagus, which forms a course by itself, is cooked in the same way as the green peas.

For the salads, the only things not cooked in the bag, wash well and dry a head of lettuce. Tear—do not cut—into pieces of a suitable size. Rub a bowl with a split clove of garlic, put in the salad. Add pepper and salt to taste, and oil and vinegar in the proportion of two tablespoonfuls of oil to one of vinegar. Mix thoroughly, and just before serving add a small orange freed from skin, pith and seeds, and cut into small squares.

HINT FROM SOYER.

Saline de Cannelon: Take a cold roast duck and join it neatly. Place the carcass, giblets, bones, etc., in a clean enameled iron stewpan, add to them a couple of sage leaves or a little powdered sage, a large onion stuck with a clove, a pinch of powdered sweet herbs and half a pint of stock. Bring to the boil, skim carefully, then draw the pan to the side of the fire and simmer very slowly until the goodness is fairly extracted. Then strain through a hair sieve into a clean saucepan, place on the fire and reduce about one-third. Add salt and pepper to taste, the peel from half a dozen French clives and half a glass of port. Meanwhile, grease a bag thickly, place in it the joints of the duck and cook for ten minutes. Remove the bag from the oven and pour the gravy in. Close the bag, and make very hot for ten minutes. Then dish up on a hot salmi dish and serve garnished with fried croutons and accompanied by chipped or straw potatoes. Any kind of game may be rechauffed after this recipe.

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Improves Meats of all Sorts

By Martha McCulloch Williams.

Is savory meat—no matter what sort—one of your gastronomic delights? Cook it in the paper bag, and it will be a greater delight than ever.

Suppose you want an approach to barbecued lamb—as near an approach as the gas range or the coal one permits. Get a rack, not too big, fat and tender, and have the rib ends cut very short and all the angles of the backbone carefully removed. Wash it quickly, wipe dry with a damp cloth, rub all over with soft butter, pop in a paper bag, very well greased, and cook in a hot oven ten minutes, then in a moderate one fifty minutes longer. Take up and open the bag, but only a little way on top. Then pour carefully into it a sauce made thus: Boll soft in a little water half a dozen pods of cayenne pepper, mash in the liquor, remove strings, add half a cup of butter, half a cup of very strong vinegar, half a teaspoonful of salt, a dash of Worcester sauce and a saltspoon of ground black pepper. Cook together for five minutes, stirring constantly. Dip by small spoonfuls over the meat in the bag, putting on about half. Set the bag back in the oven after cutting away a square on top. Turn the heat on full and cook for five minutes longer. Take up the meat on a hot platter, pour the bag gravy over it, and serve what remains of the pepper mixture in a separate boat. The meat roasted thus without seasoning is tender and juicy and ready to take flavors from the gravy and the sauce.

Serve with it potatoes—both sorts—baked in their jackets, using very little water in the bags with them so they shall be mealy. Too much water makes white potatoes waxy or heavy, and gives to sweet potatoes a pale flavor not desirable. The secret of paper bag cooking, as of all other cooking, is learning the difference between enough and either too much or too little. Serve also with the meat either turnips cooked in a bag or carrots or spinach.

(Copyright, 1911, by the Associated Literary Press.)

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AIMED AT GEN. WOOD

Army Bill Clause Would Oust Him as Chief of Staff.

RESULT OF LONG FRICTION

Fellow Officers Now Generally Admit Excellent Qualities of Former Surgeon—Pershing May Be Superintendent of Academy.

BY GEORGE CLINTON.

Washington.—If congress has its way Major General Leonard Wood will cease to be chief of the general staff of the United States army on March 4 next. This story of the possibility or probability of General Wood being deprived of the chieftainship of the general staff is curiously interesting, and it involves troubles in the army, resentments in other places, and even possibly a desire "to get even personally."

Today General Wood is the ranking officer on the active list of the American army. For years in the war department there was friction between the adjutant general's department, of which General Ainsworth was the head, and some of the other departments. The matter was brought to a crisis when General Ainsworth was suspended temporarily from command in order presumably that an investigation of the troubles might be made. Then General Ainsworth asked to be placed on the retired list and this was done and it was thought that further trouble was to be avoided.

Many of the members of congress sided with General Ainsworth and they seemed to think that General Wood was in a way responsible for the bringing of matters to a head and the forcing of the retirement of the adjutant general. So it was that at the last moment, while the committee of the two houses was considering the army bill, a provision was inserted by one of the house members that no man, after March 4 next, should be chief of the general staff who had not served ten years in the line of the army. This would knock out General Wood because he was a staff officer for a long time as a surgeon with the medical corps. The senate conferees agreed with the house conferees and the matter is now up to the senate and house for sanction. It seems probable that President Taft would prefer to veto this proposition, but if he does he will have to veto the whole army appropriation bill of which it is a part, and this he cannot well do.

General Wood's Career.

It was General Wood who was colonel of the Roosevelt Rough Riders, Mr. Roosevelt himself being the lieutenant colonel, at the outset of the Spanish war. Later, General Wood was made a brigadier general by President McKinley, and later still he was promoted to a major generalship by President Roosevelt, and now he is the ranking officer of the army. For years the army resented what they called the "intrusion" of General Wood into the line, ranking as he did officers who had seen long service in command of regiments, but the feeling against him in the army largely has passed and army officers today say he is a most efficient officer. The attempt of congress to prevent his continuing in the position which he now holds as chief of staff has aroused many animosities and it is probable that this one time surgeon will be looked upon by some people as a martyr to inimical legislation.

It is said that Brig. Gen. John J. Pershing is likely to be named as superintendent of the United States military academy to succeed Major Thomas H. Barry, who may take the post of command at New York made vacant by the death of Gen. Frederick Dent Grant. Like General Wood, General Pershing has had a phenomenal rise in the army. Eight or nine years ago when he was a captain of cavalry circumstances gave him command of troops enough to make a brigade formation. He happened to be the senior officer in the field, and although he was only a captain, this gave him the command of a considerable body of troops.

Pershing in the Philippines.

At that time certain savage inhabitants of the Philippines were defying the American troops and committing depredations in what was called the Lake Lanao region of the Philippines. Pershing took his brigade into the field against them and did excellent service, putting down the uprising and later pacifying the natives. In one of his messages to congress Mr. Roosevelt, who was then president, lamented the fact that the law prevented the president from promoting an officer for good service from one grade to another. He mentioned Pershing by name.

When there was a vacancy in the rank of brigadier general, Mr. Roosevelt promoted Captain Pershing to fill the place, a promotion which jumped over the heads of four or five hundred senior officers. President Roosevelt did this same thing in another case when he promoted Capt. Albert L. Mills from the rank of a captain to that of brigadier general.

Diplomats Going to Conventions.

In a recent article the intention of a large part of Washington to "move on" the national conventions was told about and something was given of the personnel of the "movers." Added to them should be certainly fifty or sixty members of the foreign legations now on service for their governments at the capital of the United States. Never before in

the history of this country, it is said, has there been such interest on the part of foreigners in a presidential campaign as is the case this year.

The members of the national committee of each party have been asked to set aside seats for several foreign ambassadors and ministers and for many of the subordinates of the embassies and legations. It is known that foreign governments take a great interest in American political affairs and while the thing is not done publicly, they are kept informed by their representatives in this country of the various impending political changes and of the probable chances of the candidates, coupled probably with statements as to just what changes in the administration are likely to mean in connection with treaty matters or with the attitude of this government toward foreign governments generally.

A bill has just passed the senate of the United States appropriating \$15,000,000 to be used by the government for the purchase of all the land lying on the south side of Pennsylvania avenue between the treasury building and the capitol. The bill was introduced by Senator Heyburn and it went through the senate quickly. What its fate in the house will be at this session no one can tell yet, but eventually probably it will pass.

The government owns already a large part of the land lying between Pennsylvania avenue and the Potomac river, but there is a big section of it bordering on the avenue and extending to the park in which the agricultural buildings are situated, which is given over to business, stores, markets, small hotels and lumber yards. It is for this section that Mr. Heyburn's bill provides the money for purchase.

Aviators of Signal Corps.

The signal corps of the army is studying and practicing aviation daily and in dead earnest. The corps has not been given as much money by congress for the purpose of perfecting its men in the art of flying as was wished for, and not nearly enough, perhaps, to keep this country in equipment abreast of other great countries of the world, but with their small appropriation the signal corps men are doing all that they can, and even if they have not all the necessary machinery they intend apparently to be ready to use it when they do get it.

Out on a reaching meadow near Hyattsville, Md., every afternoon officers and enlisted men of the signal service go soaring skyward in their biplanes. They not only fly, but they engage in the practice of trying to drop missiles so that they will hit the mark, and in addition to this they drop weighted envelopes, supposedly containing messages. In war time these envelopes would be dropped from aloft into outlying posts of an army which could not readily be reached by the couriers of the commanding general.

Scores of visitors go to the aviation ground every day from the city of Washington. Everybody remembers that it was an American officer who sacrificed his life as a volunteer for the service in the first attempted trial of a biplane under government auspices with two passengers in the machine. It seems almost incredible to some people that the officers and enlisted men of the signal corps should go to their flying work daily in the face of the record of the year's casualties, and do it with such perfect nonchalance, seemingly giving no more thought to a flight way up into the clouds than they would give to a foot drill on the parade ground.

Testing a New Machine.

On the aviation field hangars have been built in which to house the biplanes, of which there are several, two different models being represented. When a visit was paid to the field an officer and an enlisted man were seated in an absolutely new machine, and were going to test it for the first time. They took a running start over the meadow and then went up, neither one of them knowing definitely whether or not the machine was to develop some weak spot which might make flying fatal. They made a time test of it, staying aloft two hours, most of the time being from 600 to 1,000 feet above the heads of the spectators.

A detachment of enlisted men took a piece of white canvas 20 feet square out to the center of the meadow and there spread it on the ground, the white of the canvas doubtless showing forth from aloft distinctly from the surrounding green. The biplane circled on the field, which is a huge one, then gradually narrowed the circle and then rather a sharp turn was made and the aviators passed directly over the white canvas, dropping a weight which landed within two or three feet of the target.

It must be said that the machine in which the soldiers were riding was traveling at the rate of nearly 60 miles an hour when the weight was dropped. It may seem that it would be easy to drop something from aloft on a marked space, but when moving at a rapid rate it is much more difficult to gauge the target properly than it is to hit a flying mark with a rifle ball, and every sportsman knows that this is something of a job.

Of course the white canvas which was spread on the grass was in reality intended only as the bull's eye of a target, for if one takes into consideration the space covered by a battleship, or by the ordinary land fortification, it will be seen at once that a missile dropped from the clouds striking only a few feet away from the canvas would have done the "damage duty" to any ship or fortification which it was intended to hit. The missile in time of war, of course, would be a dynamite bomb or something else equally as deadly.

3/4 OF THE PEOPLE

Suffer from HEADACHES, BILIOUSNESS, CONSTIPATION, DIZZINESS, COLDS, ETC. BOND'S LIVER PILLS CURE all of these and they keep you cured. Take one small pill at bed time and wake up well. All druggists sell them, or send to us. If you have never tried this unsurpassed remedy, send to us for a free sample. Bond's Pharmacy Co., Little Rock, Ark.

The wagon wheel usually has that tired feeling, but it never complains.

Garfield Tea the International Remedy for all irregularities of stomach, liver and kidneys is composed entirely of pure herbs.

The Proper Course.
"Is there a powder trust?"
"I don't know, but if there is, somebody should go gunning for it."

The Last Word in Defense.

The angry mother returns home from a shopping tour down town to find that Tommy has broken into the jam closet, teased his little sister till she cried, smashed a window pane with his top, tied a tin can on the tail of the dog next door, and then wound up further depredations by tracking the parlor carpet with his muddy boots. "You young villain, I'm going to whip you till you can't sit down." (Grabs hold of him.) "Now what have you got to say for yourself?" Tommy: "Ow, say, ma, 'tis looks like a frame-up."



That's the kind—Libby's—There isn't another sliced dried beef like it. Good? It's the inside cut of the finest beef sliced to wafer thinness.

Libby's Sliced Dried Beef

stands supreme. The tasty dishes one can make with it are almost numberless. Let's see! There's creamed dried beef, and—but just try it. Then you'll know!

Always Insist on Libby's

Don't accept "justasgood." From relish to roast, from condiment to conserve, the quality of Libby's Ready-to-Serve Foods is always superior. And they don't cost one whit more than the ordinary kinds.

Put up in sterilized glass or tin containers

At Every Grocer

Libby, McNeill & Libby

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Give us a trial. We are experts. Our prices are reasonable. Write for them JUNGKIND PHOTO SUPPLY CO., Little Rock, Ark.

Agents Wanted

For fast selling household specialties. You can make big money in your leisure hours. Big profits on goods that sell at sight. Write quick for catalogue and particulars. H. B. POLLOCK SALES CO., 215 West 2nd Street, Little Rock, Ark.

MR. FARMER SAVE YOUR WASTE, MAKE MONEY

and cut your cost of living in half, by using a "NATIONAL" HOME CANNING BOILER.

Did your wife ever have trouble putting up vegetables and meats? She did because water cannot be heated in open retorts higher than 212 degrees—evaporation then begins, germs which cause fermentation are not killed at this heat, no matter how long it is boiled. Steam under pressure gets results. Buy a "National", used by U.S. Government for Tomato Club Work. All sizes, \$15 and up. Write for illustrated catalog and detailed information. Patronize southern effort and keep your money at home. For Louisiana, National Canner Co., Alexandria, La.

DIXIE CANNER COMPANY

LITTLE ROCK ARKANSAS

Agents wanted in each section

W. N. U., Little Rock, No. 25-1912.