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**IF YOUR CHILD IS CROSS,
FEVERISH, CONSTIPATED**
Look Mother! If tongue is coated,
cleanse little bowels with "Calif-
ornia Syrup of Figs."

Mothers can rest easy after giving
"California Syrup of Figs," because in
a few hours all the clogged-up waste,
sour bile and fermenting food gently
moves out of the bowels, and you have
a well, playful child again.

Sick children needn't be coaxed to
take this harmless "fruit laxative."
Millions of mothers keep it handy be-
cause they know its action on the
stomach, liver and bowels is prompt
and sure.

Ask your druggist for a 50-cent bot-
tle of "California Syrup of Figs,"
which contains directions for babies,
children of all ages and for grown-ups.

Did as He Was Ordered.
A new boy had gone on board a
West India ship, upon which a painter
had also been employed to paint the
ship's side. The painter was at work
upon a staging suspended under the
ship's stern.
The captain, who had just got into
a boat alongside, called out to the
new boy, who stood leaning over the
rail, "Let go the painter!"
Everybody should know that a
boat's painter is the rope which makes
it fast, but this boy did not know it.
He ran aft and let go the ropes by
which the painter's staging was held.
Meantime the captain was wearing
with waiting to be cast off.
"You rascal!" he called. "Why don't
you let go the painter?"
"He's gone, sir," said the boy brisk-
ly. "He's gone—pots, brushes and
all!"—London Standard.

**Putnam Fadeless Dyes color in
cold water.**

Plausible.
"The trouble with this tooth," said
the dentist, probing it with a long,
slender instrument, "is that the nerve
is dying."
"It seems to me, doctor," groaned
the victim, "you ought to treat the
dying with a little more respect."

Midnight Son.
"There's nothing new under the
sun," said the ready-made philosopher.
"No," replied the patron of cafes
and musical comedies, "nor under the
electric lights, either, for that matter."
—Baltimore American.

**\$10,000,000 A Year
Wasted On Trusses**

**How 60 Days Trial Protects You
Against Throwing Money Away**



**Away With
Worthless
Makeshifts**

Ninety-nine out of every hundred dollars
spent for elastic and spring trusses
about as well as thrown away.
Close to ten million dollars a year—in this
country alone—is practically wasted on such
contraptions.
And all simply because nine sufferers out of
ten trust to a mere try-on or hasty examination
instead of first making a thorough test.

A Mere Try-on Is a Snare
You can't possibly tell anything about a
truss or anything else for rupture merely by
trying it on.
A truss or so-called "appliance" may seem
slight at first and afterward prove utterly
worthless.

The only way in the world you can make
sure of exactly what you're getting is by
making a thorough sixty-day test without hav-
ing to risk any money.

**The Only Thing Good Enough
To Stand a 60-Day Test**
There is only one thing of any kind for
rupture that you can get on sixty-days trial—
only one thing good enough to stand such
a long and thorough test—
That is our guaranteed rupture holder.
Also give us your name and address—
make it to your measure—and let us try it
sixty days.

We'll practically lead it to you that long—
won't asking you to risk a penny.
If it bothers you in any way, no matter
how hard you work or strain—if it doesn't
give you every claim we make—then you can
send it back and it won't cost you a single cent.

Made on New Principle
This guaranteed rupture holder—the fa-
mous Clute Automatic Massaging Truss—is
so utterly different from everything else for
rupture that it has received eighteen separate
patents. It is far more than just a truss.
Made on an absolutely new principle.
Unlike everything else, it is self-regulating,
self-adjusting—instantly and automatically—

SHORT CHANGE GRAFT.

An "Honest" Industry That Does Big
Business in New York.
"One form of honest graft a hotel
keeper has to fight the hardest in this
town is 'accidental short changing,'" said
the manager of a very popular
hotel near the Grand Central depot
famous for its oyster bar.

"The same sort of 'honest graft' ob-
tains at almost every cash changing
place in the city where there is a net-
ting on the cashier's desk to protect
the cash and a lower bar of wood to
hold up the netting or glass screen.
This bar of wood or metal runs across
the hand hole for change. The cash-
iers have figured out the angle of vi-
sion of all men, short and tall, and
the distance they stand from the desk
to receive their change.

"Say a dollar is changed to take out
30 cents. The 'accidental short
change' artist will push forward the
70 cents in coin, but his hand will
halt one dime that is hidden from the
angle of vision of the man getting
change by the line of the bar over
the cash hand hole. If the man is in
a hurry or absentminded he grabs the
change he sees and rushes off without
one dime. Always, stop, stoop and
look if in doubt.

"And you would be surprised to
know how much money is left on
cashiers' counters, box offices, sub-
way ticket booths and other places.
I'll wager \$100,000 is short changed
annually in New York. They never
call you back."—New York World.

**END STOMACH TROUBLE,
GASES OR DYSPEPSIA**

"Pape's Diapiesin" makes Sick, Sour,
Gassy Stomachs surely feel fine
in five minutes.

If what you just ate is souring on
your stomach or lies like a lump of
lead, refusing to digest, or you belch
gas, and eructate sour, undigested
food, or have a feeling of dizziness,
heartburn, fullness, nausea, bad taste
in mouth and stomach-headache, you
can get blessed relief in five minutes.
Put an end to stomach trouble forever
by getting a large fifty-cent case of
Pape's Diapiesin from any drug store.
You realize in five minutes how need-
less it is to suffer from indigestion,
dyspepsia or any stomach disorder.
It's the quickest, surest stomach doc-
tor in the world. It's wonderful.

In the Pocket.
A tramp approached an old gentle-
man who was reclining in a comfort-
able arm-chair on the porch.
"Please help a poor cripple, sir," he
whined.

The old gentleman slowly thrust
his hand into his pocket as he gazed
with anxious concern at the ill-gazed
creature standing before him.
"Bless me, why, of course," he said,
as he handed him a coin. "How are
you crippled, my poor fellow?"
"Pocketing the money quickly the
tramp replied: "Financially crippled,
sir."—Manchester Union.

Mothers will find Mrs. Winslow's Soothing
Syrup the best remedy to use for their children
during the teething period.

Peanut Candy—Put 2 cups of sugar
into a smooth frying pan and stir with
the bowl of a spoon till melted, keep-
ing the spoon flat. As soon as the
sugar is all melted, remove from the
fire and stir in 1 cup of chopped pep-
nuts. When it begins to stiffen, pour
upon the bottom of an inverted pan
and shape with knives, and cut into small
squares.—Oregon Agricultural College.

Divinity Creams—Add 1 1/2 cups sug-
ar and 1/2 cup of corn syrup to 1/2
cup of water, and boil to the "Hard
Crack" stage—until the portion tested
is hard and brittle. Pour in this heat
white of 1 egg, and beat, adding 1/2
teaspoonful vanilla as it thickens, un-
til stiff. Mold in a box lined with
oiled paper, and cut in slices when
cold.—Oregon Agricultural College.

TO HAVE SUCCESS WITH CAKE

Little Things That the Cook Must
Remember While in Course
of Preparation.

1. When preparing your cake tin,
always grease it first, and then line
it with paper. Some people grease the
paper, but this is a mistake. Others
grease the tin and put no paper, but
this is equally bad, for it nearly al-
ways causes the cake to burn.

2. Beginners sometimes slip into
the error of thinking that a cake will
not rise unless it is put into a very
fiery oven. This is quite wrong, for
the fierce heat only hardens the out-
side, and makes it impossible for the
inside to swell properly.

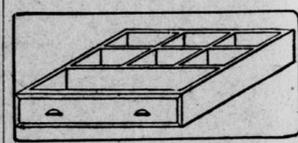
3. In order to test the heat of the
oven, put in a piece of white kitchen
paper and let it stay for a couple of
minutes. If the paper is only warmed,
and not colored at all, the oven is too
cool for the average of cakes; there
should be just heat enough to make
the paper curl up a little and go slight-
ly brown at the edges, but not enough
to scorch it or make it smoke.

CODFISH AND RICE TOGETHER

New Method of Preparing Meal That
Is Such a Universal
Favorite.

Prepare the rice by covering a quar-
ter cupful with two cups cold water.
Put over the fire, stirring occasionally
while heating to prevent sticking.
Boil five minutes, drain on a sieve and
rinse with cold water. This makes
the rice beautifully white and clear,
with the grains separate. Return to
the fire in a double boiler, add one and
a quarter cups milk, and one cup salt
codfish, previously soaked over night.
Cook until the rice is nearly done and
the milk absorbed. Put in a baking
dish, adding one-half cup white
sauce. Sprinkle with bread crumbs,
add bits of butter, and bake about 20
twenty minutes, or until brown on top
and well heated through. Make the
white sauce thus: Melt in a saucepan
one tablespoon butter, add one table-
spoon flour; mix to smooth paste, add
gradually half cup milk.

TIDY BUREAU DRAWER



A tidy top drawer is not an im-
possibility, in spite of the fact that all
the little odds and ends of one's toil-
ette are kept there to be easily got
at. But they are generally in a ra-
ther stirred-up condition. To achieve
neatness, one woman took some very
thin boards and concerted her top
drawers, by their use, into compart-
ments to suit the various articles she
keeps in them, thus doing away with
many covered boxes and holders for
gloves and handkerchiefs. The illus-
tration shows a drawer divided thus
into compartments. If nice smooth
wood is not to be had for the purpose,
cardboard boxes, without covers, and
fastened into place by thumb-tacks,
or even pins, will insure the wished
for tidiness and convenience in select-
ing the articles wanted.

Curried Eggs.

Fry a little sliced onion in a table-
spoonful of butter. Stir into this a
tablespoonful of flour and one tea-
spoonful of curry powder, or the latter
in quantity to taste. When well blend-
ed, pour in one cup of hot water in
which a bouillon cube has been dis-
solved (these cost five cents for two)
and stir until the sauce is smooth and
thick. Next lay in four hard-boiled
eggs cut into quarters or slices. Season
with pepper and salt. When the
eggs are heated through, the dish is
ready to serve.

Incidentally, any of the above dishes
are nice as an after-theater lunch.
Delicatessen stores are open very
late, you know.

Cornmeal Gems.

Two cups cornmeal, one cup flour,
one cup cold milk, three eggs, two
teaspoons melted butter, one teaspoon
salt, two teaspoons baking powder.
Put the cornmeal into bowl, add boil-
ing milk in which the butter has been
melted, and beat well; add the cold
milk and well-beaten eggs and salt;
mix well together. Sift the baking
powder and flour, add slowly and mix
lightly. Have gem pans very hot and
well greased. This amount makes
two dozen.

Cocoanut Cake.

Here is a cocoanut cake sent to the
column some time ago by "October,"
which we like very much, and I hope
some one will try it and report: One
cup sugar, two cups flour, one-half
cup milk, one cup cocoa soaked in a
little milk, two eggs, two teaspoons
melted butter, one teaspoon cream
tartar, one-half teaspoon soda, one
teaspoon vanilla extract. Bake in a
moderate oven.

Sour Milk Pie.

One cup of thick sour milk, one
cup of raisins chopped fine, one cup
of sugar, one-half cup of butter, one
egg, one cracker rolled fine, one tea-
spoon cinnamon, one-half clove. Put
on stove to thicken. Makes two pies.

Buttered Beets.

Boil beets the same as usual. When
done, peel and chop up with a knife,
put on lots of butter, pepper and salt,
and a little sugar. Serve hot. Hope
some one will try this. They are new
and a change from sliced beets.

TAKE PLACE OF MEAT

**NOURISHING AND CHEAP MEALS
MADE OF NUTS.**

**Turkey Roast One of the Most Ap-
proved Methods of Serving Them**
—Meat Loaf Also is an Excel-
lent Recipe.

Nut Turkey Roast—Thoroughly
wash one cupful of German lentils
and soak over night. The next morn-
ing boil slowly until tender, then run
through a colander. Add one-half
cupful of chopped walnut meats, one
well-beaten egg, a quarter cupful of
minced onion and one cupful of min-
ced celery that have been browned to-
gether in a little olive oil. Add salt
and sage to season and thicken with
bread crumbs. Dip thin slices of bread
in a mixture of one egg and a cupful
of milk beaten together. Now in a
well buttered casserole or baking pan
make alternate layers of the two mix-
tures. Surround with any dressing
preferred and bake from forty to sixty
minutes in a moderate oven.

Nut Meat Loaf—One-half cupful of
chopped or ground pecans, one-half
cup of walnut meats, one cupful of
dry bread or cracker crumbs, two
eggs and one tablespoonful of melt-
ed butter. Wet the crumbs with milk,
and as the crumbs soak add more milk
if necessary. It should be a little too
thick to run. Butter well a small
bread pan. Turn in the mixture after
stirring well and cover with dots of
butter. Bake in the oven a half hour.
Cut in slices and serve hot. The next
day slices can be covered in thick-
ened and strained juice from a can of
tomatoes and fried. Served with
creamed potatoes meats a good com-
bination. All walnut meats make a
roast a trifle dry, but can be used if
pecans are too expensive.

Nut and Vegetable Roast—Take
cooked beans or peas, press through a
colander to remove the skins and
mix with an equal quantity of finely
chopped nut meats. Season to taste
and put one-half the mixture in a but-
tered baking dish. Spread over it a
dressing made in this wise: Take four
slices of zwieback and pour boiling
water over it to cover. Let stand ten
or twelve minutes, break up with a
fork and pour over it one-half cupful
of sweet cream. Season with salt, a
bit of pepper and, if liked, a touch of
sage. Cover the dressing with the re-
maining of the nut mixture, pour over
all one-half cupful of cream and bake
slowly an hour and a half in a moder-
ate oven. Serve in slices with cran-
berry sauce.—The Delinicator.

Pumpkin or Squash Pies.

In making pumpkin pies I make the
shell, first crimping the edge and
making sure the air is out from under
the crust. In the meantime I have my
squash or pumpkin cooking on the
stove, pared and diced; when I can
slice it with a straw I take it off
the stove and drain it through a col-
ander; when perfectly dry, I rub it
through colander with my hand. This
is my rule for pumpkin pies. I add
an egg for squash and leave out gin-
ger, one and one-half cups pumpkin,
one and one-fourth cups milk, cooking
spoon flour, little nutmeg, salt and
ginger, one-eighth teaspoon of cinna-
mon. I heat this all together and let
it stand perhaps twenty minutes, when
I heat it again and pour into shell.
Bake in slow oven, sometimes half a
day. My pies are dandies. Try it
and see how you get along. If your
pies boil they are spoiled. A squash
or pumpkin pie should bake at least
two hours to be really good.

Baked Apple Dumplings.

Pare and core six nice round ap-
ples. Put a piece of butter and a tea-
spoonful of sugar into each. Then
make a covering as follows: Take
four cups of flour, one teaspoonful of
salt, and four teaspoonfuls of baking
powder and stir thoroughly. Add a
piece of lard as large as a duck egg.
Moisten with milk, a pint, more or
less, according as the handling of the
dough permits. Work it quickly and
lightly. Form the dough into cup
shapes and in them place the apple,
drawing the edges together in the mid-
dle. Pierce all over with a fork and
bake in a quick oven about 20 min-
utes. Serve hot with cream and sugar.

Tongue and Egg Salad.

Cut cold tongue in thin slices, then
cut again into pieces about one inch
square; arrange a layer of tongue on
fresh lettuce leaves, and on the
tongue place a layer of hard-boiled
eggs sliced thin; then another layer
of tongue, and cover all with a good
mayonnaise. Decorate the dish with
slices of cold beets and parsley.

Meat on Toast.

Take cooked meat of any kind. Put
through the meat grinder with a little
onion. Then put in pan with a little
water and piece of butter, salt and
pepper. Heat hot and put on toasted
bread. This is a good way to use up
pieces of meat and makes a nice dish
for supper.

Poor Man's Baked Dinner.

Two pigs' knuckles, one head of cab-
bage, one large turnip, one carrot, four
large potatoes; boil knuckles two
hours, then add cabbage, turnip, car-
rot; boil half an hour, then add pota-
toes; boil half hour. Delicious.

Apples for Pies.

Apples cut in irregular pieces will
cook more quickly in a pie than if
sliced, for they do not pack closely as
slices do and so the hot air comes
more easily in contact with the fruit
and cooking is facilitated.

Hotel Washington
Washington Street, Corner of Twelfth.
CHAS. H. BOWLEY, Manager.
\$1.00, \$1.50, \$2.00 Per Day With Bath Privilege. \$1.25, \$2.00 and \$2.50 Per Day With Private Bath.
Special Rates by week or month. Bus to and from trains and boats, on take a Direct car to
Washington St. and transfer, get off at Twelfth Street. European plan, 150 outside
Fireproof Building, modern and clean in every respect. Hot and cold running water and both
telephones in every room. Single or double bedrooms. Large Parlor off Main Lobby.

Not Liberal.
Sims—While in Paris I paid five
dollars in tips alone.
Waiter (assisting him on with his
coat)—You must have lived there a
good many years, sir!

Blank Meter.
"Who is that man over there—the
one counting his fingers?"
"That's Blobbe, the poet. But he
isn't counting his fingers; he's count-
ing his feet."—Judge.

"BLOOD IS THICKER THAN WATER"
Without good red blood a man has a weak heart and poor nerves. Thinness of
the blood, or anemia, is common in young folks as well as old. Especially is it
the case with those who work in ill-ventilated factories—or those who are shut
up indoors in winter time with a coal stove burning up the oxygen or emitting
carbonic (oxide) gas. This blood, or blood which lacks the red blood corpuscles,
in anemic people may have been caused by lack of good fresh air breathed into
lungs, or by poor digestion or dyspepsia. Sometimes people suffer intense
pain over the heart which is not heart disease at all, but caused by indigestion.
Whatever the cause, there's just one remedy that you can turn to—knowing
that it has given satisfaction for over 40 years.

**DR. PIERCE'S
GOLDEN MEDICAL DISCOVERY**
is a blood cleanser and alternative that starts the liver and stomach into vigorous
action. It thus assists the body to manufacture rich red blood which feeds the
heart—nerves—brain and organs of the body. The organs work smoothly like
machinery running in oil. You feel clean, strong and strenuous instead of tired,
weak and faint. Nowadays you can obtain Dr. Pierce's Golden Medical Dis-
covery Tablets, as well as the liquid form from all medicine dealers, or tables rooms,
by mail, prepaid in \$1 or 50c size. Address R. V. Pierce, M. D., Buffalo, N. Y.

**DR. PIERCE'S GREAT 1008 PAGE ILLUSTRATED COMMON SENSE MEDICAL
ADVISER WILL BE SENT FREE, CLOTH BOUND FOR 31 ONE-CENT STAMPS.**

**10 CENT "CASCARETS"
FOR LIVER AND BOWELS**

Cure Sick Headache, Constipation,
Biliousness, Sour Stomach, Bad
Breath—Candy Cathartic.

No odds how bad your liver, stom-
ach or bowels; how much your head
aches, how miserable you are from
constipation, indigestion, biliousness
and sluggish bowels—you always get
relief with Cascarets. They immedi-
ately cleanse and regulate the stom-
ach, remove the sour, fermenting food
and foul gases; take the excess bile
from the liver and carry off the con-
stipated waste matter and poison
from the intestines and bowels. A
10-cent box from your druggist will
keep your liver and bowels clean;
stomach sweet and head clear for
months. They work while you sleep.

Modern Artificial Teeth.

Until a little more than a century
ago humanity had to rub along with-
out false teeth, of which nowadays
one firm alone sells more than 12,000,
000 a year. One of the first success-
ful makers was Glussepangelo Fonzi,
an Italian dentist, who began practice
in Paris in 1798, and, thanks to his
skillful treatment of Lucien Bona-
parte, soon made his way. After years
of experiment he discovered the sub-
stance from which artificial teeth are
made and received the gold medal of
the French Academy of Science. One
of the earliest persons fitted with
false teeth was the Empress of Russia.
After Waterloo Fonzi emigrated to
London and then to Madrid, where
Ferdinand VII rewarded him with a
yearly pension of 1000 ducats for a
set of false teeth.—London Echo.

You Can Get Allen's Foot-Ease FREE.

Write Allen S. Olmsted, Le Roy, N. Y., for a
free sample of Allen's Foot-Ease. It cures
sweating, hot swollen, aching feet. It makes
your feet feel like a cloud. A certain cure for
corns, ingrowing nails and bunions. All drug-
gists sell it. 25c. Don't accept any substitute.

The Hammer and Hammering.

Johnnie rushed into the dining
room, his voice lifted to a long, quav-
ering wail. He was giving a star-
exhibition of the art of separating him-
self from tears and trills.
"What's the matter?" asked mother.
Johnnie removed both fists from his
eyes and explained mournfully:
"Papa was out on the back porch
nailing down a plank and he had a
big hammer, an awful big hammer.
Then he missed the nail and hit his
thumb."
"Then what are you crying about?"
asked mother. "Why didn't you
laugh?"
Then Johnnie told the whole story
thus:
"I did."—Popular Magazine.

Where the Farm Hand Barked.
Sam had worked on the farm for
nine years, and until his master took
to poultry farming he was quite sat-
isfied with life.
But this poultry business was a bit
too much. He had to take the eggs as
they were laid and write the date on
them with an indelible pencil. And
worse than that, he had also to write
on the eggs the breed of the hen that
laid them.
So one day he marched up to the
farmer.
"I'm about fed up," he said, "and
I'm going to leave!"
The farmer was astonished.
"Surely, Sam," said he, "you are not
going to leave me after all these
years?"
"Yes, but I am," retorted Sam. "I've
done every kind of rotten job on this
here farm, but I'd rather starve than
go on being secretary of your old
hens."—Answers, London.

**RUPTURE
RUINS HEALTH
AND PLEASURE
DON'T NEGLECT IT**
or experiment with freak trusses
—its expensive and dangerous. No
matter how severe or long standing
your rupture, we can fit a truss to
suit—either by mail or in person;
satisfaction guaranteed. Dr. Panter's
free book tells all, send NOW
PANTER TRUSS COMPANY
509 Journal Bldg., Portland, Ore.

**OUT OF TOWN
PEOPLE**
can receive prompt treat-
ment of Non-Poisonous,
Health-building remedies from
C. GEE WO
the Chinese doctor.
Try once more if you have been doctoring with
this one and that one and have not obtained per-
manent relief. Let this great nature healer
diagnose your case and prescribe some remedy whose
action is quick, sure and safe. His prescriptions
are compounded from Root-Starts, Puds and
Barks that have been gathered from every quar-
ter of the globe. The secrets of these medicines
are not known to the outside world, but have been
handed down from father to son in the physicians'
families in China.
CONSULTATION FREE.
If you live out of town and cannot call, write for
symptom blank and circular, enclosing 4 cents in
stamp.
THE G. GEE WO CHINESE MEDICINE CO.
162 1/2 First St., Cor. Morrison
Portland, Oregon.

P. N. U. No. 1, '14.
WHEN writing to advertisers, please men-
tion this paper.

**All Blood Disorders
Quickly Driven Away**
Astonishing Results With the Greatest Blood
Purifier Ever Discovered.



Strength, Power, Accomplishment are all Typified in S. S. S.
Some blood disorders become deeply
rooted in the glands and tissues, and
the mistake is made of resorting to drastic
drugs. These only aggravate by causing
other and worse troubles. A host of peo-
ple know this to be true. They know
from painful experience.
To get right down into where the blood
is vitiated requires S. S. S., the greatest
blood purifier ever discovered.
This remarkable remedy contains one
ingredient, the active purpose of which is
to stimulate the tissues to the healthy
selection of its own essential nutriment
and the medicinal elements of this match-
less blood purifier are just as essential to
well balanced health as the nutritious
elements of the meats, grains, fats and
sugars of our daily food.
Set only this, but if from the presence
of some disturbing poison there is a local
or general interference of nutrition to
cause boils, carbuncles, abscesses and
kindred troubles, S. S. S. so directs the
local cells that this poison is rejected and
eliminated from their presence.
That, too, S. S. S. has such specific
stimulation on these local cells as to pre-
serve their mutual welfare and a proper
relative assistance to each other.
In a very brief time S. S. S. has the
reconstructive process so under control
that remarkable changes are observed. All
ruptive places heal, mysterious pains and
aches have disappeared, and from head to
foot there is a conscious sensation of re-
newed health.
From the fact that S. S. S. is purely
a botanical preparation, it is accepted by
the weakest stomach and has great tonic
influence. Not one drop of drugs or
minerals is used in its preparation. Ask
for S. S. S. and insist upon having it.
And if you desire faithful advice upon any
matter concerning the blood and skin
write to The Swift Specific Co., 205 Swift
Bldg., Atlanta, Ga. Do not allow some
sneaky clerk to larrup the atmosphere by
acquiescing over something "just as good"
as S. S. S. Beware of all counterfeits.