

Those of us who are past middle age are prone to est too much meat and in consequence deposit lime-salts in the arteries, veins and joints. We often suffer from twinges of rheomatism or tumbago, sometimes from gout, swollen hands or feet. There is no longer the alightest need of this, however, as the new prescription, "Anuric," is bound to give immediate results as it is many times more potent than lithia, in ridding the impoverished blood of its poisons by way of the kidneys. It can be ob-tained at almost any drug store, by simply asking for "Anuric" for kidneys or backache. It will overcome such conditions as rheumatism, dropsical swellings, cold extremities, scalding and burning urine and sleepleseness due to constant arising from bed at night.

Send to Dr. Pierce's Invalids' Hotel, Buffalo, N. Y., for a 10c. trial package.

Buffalo, N. Y., for a 10c, trial package.

Materia, Cal.—"I recommend Dector Pierce's
Anuric very highly. I have suffered for the last
three years with catarrh of the biadder, having
tried every remedy I heard of but without railef.
I saw Anuric advertised in the paper, and like a
frowning man grabbing at a straw I thought I
resuld try it also, which I did with great success,
as it raileved me almost immediately, before I had
taken all of the trial package, and having great
remfidence in the remedy I immediately sent to
the dring store and bought a full-size package,
can say to all suffering from any disease of
the kidneys or uris nell troubles, try this remedy
and suffer no longer. I have great faith in De,
France's remailes."—E. P. Hameley.

High Cost of Goodness.
"Now, Bertie, if you're very good I'll

give you a penny."

in afraid I can't afford to be good for less'n two cents, gran'ma-not the way prices is today."-Life.

OLD PRESCRIPTION

FOR WEAK KIDNEYS

Have you ever stopped to reason why it is that so many products that are extensively advertised, all at once drop out of sight and are soon forgotten? The reason is plain—the article did not fulfil the promises of the manufacturer. This applies more particularly to a medicine. A medicinal preparation that has real curative value almost sells itself, as like an excless chain system the remedy is recommended by those who have been benefited, to those who are in need of it. A prominent druggist says, "Take for example Dr. Kilmer's Swamp-Root, a preparation I have sold for many years and never hesitate to recommend, for in almost every case it shows excellent results, as many of my customers testify. No other kidney remedy that I know of has so large a sale."

According to sworn statements and verified testimony of thousands who have used the preparation, the success of Dr. Rilmer's Swamp-Root is due to the fact that so many people claim, it fulfills almost every wish in overcoming kidney, liver and bladder ailments, corrects uninary troubles and neutralizes the uris acid which causes rheumatism.

You may receive a sample bottle of Swamp-Root by Parcel Post, Address Dr. Kilmer's Co., Binghamton, N. Y., and enclose ten cents; also mention this paper. Large and medium size bottles for sale at all drug stores,—Adv.

Suitability.

"That girl is a high flyer." "Then she's met her match, for she's engaged to an aviator."

Grove's Tasteless chill Tonic setores vitality and energy by purifying and en leshing the blood. You can sook feel its Strengthming, levisorating Effect. Price die.

Misnomer.

"The time is ripe for disaster." "In such a case, I should call it rot-

Examine carefully every bottle of CASTORIA, that famous old remedy for infants and children, and see that it

Bears the Bignature of Cart Hitches
In Use for Over 30 Years.

Children Cry for Fletcher's Castoria

The Reason.

"There goes a crack regiment." "I suppose that is why there is much sap about its marching."

Watch Cuticura Improve Your Skin, On rising and retiring gently smear the face with Cuticura Olntment. Wash off Ointment in five minutes with Cuticura Soap and hot water. It a wonderful sometimes what Cuticura will do for poor complexions, dandruff, tching and red rough hands,-Adv.

The first phonograph was made forty cenrs ago, but its popularity is of more

When there is nothing left to fight for we may hope for universal peace.

Influenza and kindred diseases start with a cold.

Don't trifle with it. At the first shiver or sneeze, take



ard cold remetly for 20 years—in to

WAYS TO USE CEREALS.

Cereals are always associated with breakfast, although they may be eaten daily in other forms

than brenkfast food. Rice Souffle. - Take one cupful of cooked rice, one cupful of white sance and three eggs. Whip the yolks of the eggs until thick, add the white snuce and cooked

rice, then fold in the stiffly beaten whites of the eggs. Bake as an omelet. Tomato sauce or grated cheese may be added for variety.

Fruit Drop Cookies .- Take two and a half cupfuls of rolled outs, ground; one-half cupful of sugar, one quarter cupful of corn sirup, one buil tenspoonful of salt, one tablespoonful of fat, two well-beaten eggs, one-half cupful of chopped dates or raisins, one teaspoonful of vanilia. Mix as usual and drop by spoonfuls on a greased baking sheet.

Corn and Barley Salad Waters .-Take one and one-half cupfuls of barley, one cupful of cornmeal, two tablespoonfuls of f.t, two tenspoonfuls of sait, with milk or water to make a mixture to roll out very thin. Cut in shapes and bake in a hot oven. Cheese may be added by sprinkling it over the dough just before cutting out.

Cornmeal and Rice Waffles .- Mix and sift one-half cupful each of cornmeal and wheat flour, one-half teasspoonful of soda, one tenspoonful of salt and a cupful of sour milk, two eggs, a cupful of boiled rice and a tablespoonful of melted fut.

Indian Pudding .- Add three-quarters of a cupful of cornmeal to a pint of hot milk; let it cool for 20 minutes, stirring occasionally; add a half cupful of molasses, salt, two eggs and a cupful of chopped suct. Put into a baking dish; add a quart of cold milk and a half cupful of raisins. Bake for four or five hours. Stir for the first haif of the cooking occasionally and dredge with flour to make a rich brown crust with the suet. Sugar may be substituted for the moinsses if the flavor is not enjoyed.

Corn Oysters.-Take one can of corn, two eggs, two tablespoonfuls of melted butterine, one tenspoonful of baking powder and one-half cupful of flour. Senson with sait and pepper. Vry on a hot greased griddle.

The boast of heraldry, the pomp of power, And all that beauty, all that wealth

e'er gave. Await alike the inevitable hour: The paths of giory lead but to the

SCHOOL LUI

The basket lunch for child or grownup is harder to prepare than the meal



served at home as there are foods that do not carry well or must e served bot. This limits the choice and extra care must be taken to make the basket uncheon attrac

tive as well as satisfying.

By the use of waxed or paraffin paper moist foods may be carried, which formerly had to be omitted. Paper cups and small glasses are a great help, as custards, canned fruits and jellies and Jams as well as other semisolid foods may be carried.

Corn bread in times past was never served cold yet it tonsts well and is good as a sandwich bread. The filling of any sandwich should be moist enough to make it pulntable.

A common fault with most mothers is putting too much into the basket. If the child attends school where a hot soup or hot drink is served dally the luncheon will be packed with that consideration. The day is not far away when the hot dish will be a part of every school lunch.

A baked apple or pear is always a good luncheon dish. They may be baked or served uncooked.

In packing the lunch basket put the things the least likely to crush in the bottom and always have tucked in an out of the way corner a bit of candy, a cube or two of sugar or a fig or a few dates; such surprises delight the heart of a child.

Paper napkins are inexpensive and should be supplied so that the child may use one to spread over his desk

Here are a few sandwich fillings: Peanut butter mixed with a little saind dressing or milk and chopped olives. One-half cupful of dates, one-fourth cupful of nutments, ground and mixed.

moistened with salad dressing

Honey mixed with chopped pecans or any local aut. Honey with cream or cottage cheese is another good filling. One-fourth of a cupful of orange marmalade with two tablespoonfuls of

hat shall I have for dinner? What shall I have for tea? An omelet, a chop, or steak. Or a savory fricasses?

DELICIOUS HOT BREADS.

Although wheatless days in Amerion are now a thing of the past, we have learned to like many of the substitutes and many a family will

continue to use them. even with wheat flour free as usual. Potato Biscuits.-Take one cupful of mashed

one cupfut of

flour, four teaspoonfuls of baking powter, one-half tenspoorful of salt, one 'ablespoonful of butter substitute, one tablespoonful of lard and one-half cupful of milk. Mix and sift the dry ingredients. Add these to the potatoes, using a spatula. Add the fat and gradually add the milk. Toss on a floured board and roll out to one half inch in thickness. Cut in shape with a cutter and place in greased pans. Bake twelve to fifteen minutes.

trotato.

Barley and Oats Shortcake.-Take wo cupfuls of bartey flour, one and one-half cupfuls of ground outs, one tenspoonful each of sait and sugar, four tablespoonfuls of fat, a pinch of sods and four tenspoonfuls of baking powder, one cupful of water. - Mix and inke as usual.

Cornflour Shortcake,-Take two and two-thirds cupfuls of corn flour, four tenspoonfuls of baking powder, one tenspoonful of salt, one tablespoonful of sugar, six tablespoonfuls of fat and one cupful of milk or water. Mix and bake as usual,

Oatmeal Biscuits .- Take one and one-quarter cupfuls of flour, one and one-half tenspoonfuls of baking powder, two tablespoonfuls of sugar, onehalf tenspoonful of sait, six tablespoonfuls of shortening and one and one-third cupfuls of ontmeal, with two-thirds of a cupful of water. Mix, adding more water if needed to make a soft dough. Roll out thin on a floured board and cut with a biscuit cutter. Bake in a moderate oven one-half hour. Less time is taken in baking if the oatment is parched before using.

Cornment Griddle Cakes.-Take one cupful of cornment, add one cupful of scalded milk, one egg. two teaspoonfuls of baking powder, a tablespoonful each of melted shortening and molasses. Scald the meal with the milk and when cool add the other ingredients. Mix well and bake on a hot griddle.

The woman who increases the effi-ciency of her home is demonstrating the most practical kind of patriotism.

A FEW CANDIES.

The foundation for so many of the French candles is made from fondant. To prepare the fondant take four cupfuls of

granulated sugar, one and one-half cupfuls of cold water, one-fourth of a tenspoonful of cream of tartar or a tablespoon-

ful of corn sirup. Set on the back part of the range and let stand until the sugar is dissolved. Boll, washing down the sides to keep it from graining. The hand may be dipped into cold water quickly brushing down the sides of the pan, or a swab of white cloth may be used. Cook the sirup until a soft ball is made when dropped in cold water. Pour the sirup out on a marble slab or large platter lightly greased. Do not scrape out the saucepan or allow the last of the sirup to drip from the pan as any grainy portion will cause the whole to grain. Work the edges with a wooden spoon, turn toward the center, then knead until the mass is white and firm. Let stand for an hour or two then pack in bowl, cover with a cloth and let stand over night. The next day the fondant may be used, but several days' standing will improve it.

To make bon-bons, add any desired flavoring and color to a small portion of fondant, then dip in melted chocolate or tinted fondant, melted over hot water.

Chopped fruit of different kinds may he mixed with fondant dipped la chocolate or uncolored fondant and decornted with half a nutmeat. To make the chocolate creams that are very soft in the center, take it off before it makes a soft ball to handle. Then mix as before and put out on ice to freeze. Make in balls while very cold and dip, then they will have the very soft creamy centers.

Double Fudge.-Boll together sever minutes two cupfuls of sugar, one-half cupful of cream, two squares of choc olate and a tablespoonful of butter; ent and pour into a buttered tin to cool. Boil together two cupfuls of granulated sugar, half a cupful of cream and a tablespoonful of botter and cook ten minutes. Add a teasp coful of vanilla, bent and pour on top of the fudge in the pan. When cool, cut in squares.

HAD GOOD POINTS

Hot-Tempered Woman Evidently Not Altogether Bad.

Surely No High-Priced Lawyer Could Have Surpassed Pathetic Plea of Husband Which Won Her Her Liberty.

There was a negro family living in Bowling Green. Ky. The wife had a notoriously ungovernable temper. usually taking it out on her husband. who was meek and lowly. On this occasion she struck him with a skillet. inflicting a wound so painful and dangerous as to necessitate his having to be taken to the hospital for treatment. The neighbors, knowing the violent temper of the wife, and the cruel treatment she had inflicted upon her husband for such a long time. were so outraged they could endure it no longer, and procured a warrant for ber arrest on the charge of assault with a deadly weapon.

The husband sat through the trial. giving rapt attention to its every detail. The case was handed over to the jury and after very brief deliberation it brought in a verdict of guilty. The old darkey husband rose and

"Marse Jedge, I don't reckon nothing a ole nigger could say would make much diffunce, but I would lak to say n word before you send the 'old'oman to the penitenshy. She's always been a good mother to the chillun, all the neighbors will tell you that. She washes and scrubs and sews and mends for 'em. and keeps 'em clean and nice, an when they's sick she sits up with 'em at night. And, Marse Jedge, I jest want to ax you if you won't let her go by the house and see the chillun befo' you send her to the penitenshy. They's at home all alone right now, cryin' they po little hearts out and it would do 'em good, and the ole 'oman, too, if she could just go and kiss 'em good-by befo' she was put in the penitenshy."

By this time the judge and the spectators were in tears and the judge said: "Gentlemen of the jury. haven't passed sentence yet and if you want a few minutes to further consider this case, I will be gind to grant it." The jury retired and in a few minutes returned with a verdict of "not guilty."

Sailor Values Charm. The king and queen recently re-ceived at Windsor castle the Austratian, New Zealand and South African press delegates now on a visit to Great Britain. His majesty spoke warmly of the galiantry of the Dominions troops, and exchanged recollections of his empire tour of 1901. When Mr. Pirani of New Zealand mentioned the name of Maggie Papakura, the Maori guide who conducted the king round the hot springs wonderland of Rotorus, the king recalled her at once, and was interested to learn that she is now in England. The New Zealand delegates found that Princess Mary knew all shout the pre-war Maori prophecy concerning the battle-cruiser New Zesland-that she would go into action within a given number of years and would be hit but escape serious damage if her captain wore a Maori tiki e charm). The first part the prophecy came true, and so up to date has the second. The captain does not forget to wear his tiki.

Passed by Sentry.

ing in about 10:30 was duly challenged by the septry, and responded: -, officer of the camp." The The sentry tried his best to pierce the darkness, gave it up, and finally

"Look 'eah, man, yo-all ah de foth man what's done tried to make me think he's Cunnel ---. Go way wid dat

The colonel pretty warmly reaffirmed that he was Colonel manded immediate admission. The guard, unabashed, told him to step up so that he could see him. The colonel walked up to him in a rage, and you can imagine his consternation when the sentry took hold of the silver engle on his shoulder, looked up at him with a grin on his face and said "Oh, Lawsy! "Tis de ole bird, ain't it?"-The Bayonet.

"Flu" Marketing.

Marie, who was three Thanksgiv-ing, was out trying her new mask, Passing a grocery, she decided to buy some bananas. Mother, not having worn her "flu" protector, sent Marie in to make the purchase. Mother saw the grocer pulling off tons of bananas, it seemed. At length, when there was nothing left but the stalks. Marie handed the grocer her little pocketbook containing one solltary dime. "How many bananas did your little girl want?" asked the grocer as he came to the "Ten cents' worth," replied mother. "She told me she wanted a peck," said the grocer.

Cecil Rhodes' Dream Realized. der the Stralts of Gibraltar, which, in connection with the tunnel from Dover to Calais, will practically complete an all-rail connection between Cape Town and London, will more than realize the dream of Cecil Rhodes of a Cape-to-Cutro railroad. The necessary link-along the Barbary coast will be simple matters when the intervening water have been spanned. England is taking hold of the Gibraltar tunnel in a way that means the success of that gigan

Cattle Buying for Swift & Company

Swift & Company buys more than 9000 head of cattle, on an average, every market day.

Each one of them is "sized up" by

Both the packer's buyer and the commission salesman must judge what amount of meat each animal will yield, and how fine it will be, the grading of the hide, and the quantity and quality of the fat.

Both must know market conditions for live stock and meat throughout the country. The buyer must know where the different qualities, weights, and kinds of cattle can be best marketed as becf.

If the buyer pays more than the animal is worth, the packer loses money on it. If he offers less, another packer, or a shipper or feeder, gets it away from him.

If the seller accepts too little, the livestock raiser gets less than he is entitled to. If he holds out for more than it is worth, he fails to make a sale.

A variation of a few cents in the price per hundred pounds is a matter of vital importance to the packer, because it means the difference between profit and loss.

Swift & Company, U. S. A.





tching Rashes Vith Cuticura All druggiste : Scap 25, Ointment 25 & 50, Taleum 25 Sample each free of "Colleges, Best E. Sastes."

DS FOR A BONG-W is and guarantee to teem on on any subject. Broad eraid Bidg. Hen York Ch

Coughing

Back Number Old Gentleman-Jim-

mie, do the little boys and girls still take a big red apple to their teacher to make her happy.

Jimmle-Ne; we make her happy by bringing a certificate from the doctor that we've had our adenoids and tonsils removed and have been inoculated for diphtheria, scarlatina and influenza, and that we've had our teeth repaired and our eyes examined. Then if we want to make her feel real good we all get up and recite the calor

A man's reputation for wisdom deends less on what he really knows than it does on what he doesn't say.

It is far easier to form an impres sion than it is to destroy one.

MUCH YOUR LASS HERE LAIS