

The KITCHEN CABINET

Nothing so needs reforming as other people's habits.

SEASONABLE GOOD THINGS.

A novel iced-tea combination which we will like to try some of these warm summer days is this: Prepare tea in the ordinary fashion, sweeten it and let it cool. When ready to serve put a spoonful or two of lemon ice or lemon sherbet in a glass and cover with the iced tea.

Cherry Betty.—Butter a deep dish and cover the bottom with pitted cherries. Sprinkle the fruit with sugar, nutmeg and coconut with sufficient cherry juice to moisten. On top of this spread a layer of fluffy bread crumbs; repeat until the dish is full. Finish the top with the crumbs. Cover and stand in the oven one hour, then uncover and brown quickly. Serve hot with sweetened cream as a sauce.

Currant Catsup.—Take five pounds of currants, three pounds of sugar, one tablespoonful of cinnamon, one tablespoonful of allspice, one teaspoonful of black pepper, one teaspoonful of salt and half a pint of vinegar. Mash the currants and rub them through a sieve; then add the other ingredients and boil for twenty minutes. Bottle as you do any catsup. This catsup has an especially delicate flavor and is quite worth the trouble of making.

Frozen Macedone.—Drain the juice from a cupful of canned or preserved cherries. Add a cupful each of canned pears, plums and pineapple, put through the meat chopper; add the cherry juice, sweeten to taste. Add one-fourth of a cupful of water and two teaspoonfuls of lemon juice. Freeze the mixture except the cherries which are stirred in when ready to pack. Let stand several hours to ripen.

Children are the lifeblood of the state. They are better producers of energy than coal or wood; they are better than steam or electricity. So, surely, they are much more worth the study and consideration of the most eminent scientists and engineers than the wings of moths or some improvement in a differential.—Judge Ben Lindsey.

SEASONABLE GOOD THINGS.

Eggs are such nourishing food and in this season quite plentiful, so the housewife who wishes to avoid monotony will be looking for new ways of serving them.

Curried Eggs.—Cut three hard-cooked eggs in eighths, lengthwise. Melt two and one-half tablespoonfuls of butter. Add two tablespoonfuls of flour and stir until well blended, then pour on gradually, while stirring constantly, one cupful of milk. Bring to the boiling point and add one-third of a teaspoonful of salt, one-eighth of a teaspoonful of pepper, one-half teaspoonful of curry powder and the eggs. Turn into a shallow buttered dish, sprinkle with one-fourth of a cupful of grated cheese, cover with three-fourths of a cupful of buttered crumbs and bake.

Stovory Eggs.—Cook hard as many eggs as there are people to serve. Make the same number of pieces of toast; butter and place on a serving dish. Cut the eggs in halves lengthwise and take out the yolks. Put the two halves on each piece of toast. Have ready some bits of tongue which have been minced and with it cream the yolks of the eggs, adding softened butter, salt, pepper and cayenne to taste. Pile the stuffing high in each egg white, making a little mound, sprinkle with fine buttered bread crumbs and set in a quick oven to warp through and brown the crumbs. Have prepared a cupful of white sauce, or thickened canned tomatoes. When the eggs are hot turn the sauce over the eggs and serve at once.

Scotch Eggs.—Remove the shells from perfectly cooked eggs, roll in egg white then in crumbs and fry in deep fat until a golden brown. Serve on a platter of crisp green watercress.

Breakfast Eggs.—Put an egg for each person in small buttered egg shirrsers. Add a tablespoonful of cream, sprinkle with salt and white pepper and bake in a moderate oven until the eggs are set.

Vassar Eggs.—Chop fine two ounces of dried beef, add one cupful of tomatoes, one-fourth of a cupful of grated cheese, a few drops of onion juice and a pinch of cinnamon and cayenne. Melt two tablespoonfuls of butter, add the mixture, and when well heated three well-beaten eggs. Cook until the eggs are creamy, stirring constantly. Serve on squares of buttered toast.

Kellie Maxwell

Lift off Corns!

Doesn't hurt a bit and Freezone costs only a few cents.



With your fingers! You can lift off any hard corn, soft corn, or corn between the toes, and the hard skin calluses from bottom of feet.

A tiny bottle of "Freezone" costs little at any drug store; apply a few drops upon the corn or callous. Instantly it stops hurting, then shortly you lift that bothersome corn or callous right off, root and all, without one bit of pain or soreness. Truly! No humbug!—Adv.

Natural Suggestion.

"I had a touching case occur to me today." "How much were you touched for?"

FRECKLES

Now is the Time to Get Rid of These Ugly Spots.

There's no longer the slightest need of feeling ashamed of your freckles, as Othine—double strength—is guaranteed to remove these homely spots.

Simply get an ounce of Othine—double strength—from your druggist, and apply a little of it night and morning and you should soon see that even the worst freckles have begun to disappear, while the lighter ones have vanished entirely. It is seldom that more than one ounce is needed to completely clear the skin and gain a beautiful clear complexion.

Be sure to ask for the double strength Othine, as this is sold under guarantee of money back if it fails to remove freckles.

Gentlemen, Be Seated.

Perkins—"Why is the city tax rate like a good man, Ross?" Graves—"It's hard to keep it down."

ALL WRONG WAS HER LIVER

Before Taking Black-Draught, Missouri Lady Was Troubled With Constipation, Headache and Bad Taste in Mouth.

Grandin, Mo.—Mrs. Susa Brooks, of this place, writes: "Some time ago I was in a bad fix, with stomach and liver trouble. I did not feel good at any time. I was very constipated, and had headaches from this condition, and had a continual burting in my stomach, and bad taste in the mouth. Could tell my liver was all wrong."

"I had known of Black-Draught, so decided to try it myself. I began with a large dose or doses, gradually getting to smaller doses. It regulated my bowels, relieved me of the hurting in my stomach, cleaned off my liver and made me feel like a new person."

If you get up in the morning feeling as tired as you did when you went to bed—achy, coated tongue, bad taste in mouth, sallow complexion—then your liver has not done its full duty, and your system has absorbed the poisons which your liver should have taken away.

An occasional dose of Theford's Black-Draught will help this important organ to function properly.

Get a package of Theford's Black-Draught liver medicine today. Druggist sells it, or can get it for you.—Adv.

Favorite Sons.

"I understand you are mentioned as a favorite son."

"Entirely against my will," answered Senator Sorghum, "most of the favorite sons I have known have had about as much chance of growing up to be real fighters as the teachers' pets in the old days at school."

Harvest 20 to 45 Bushel to Acre Wheat in Western Canada

Think what that means to you in good hard dollars with the great demand for wheat at high prices. Many farmers in Western Canada have paid for their land from a single crop. The same success may still be yours, for you can buy on easy terms.

Farm Land at \$15 to \$30 an Acre

located near thriving towns, good markets, railways—land of a kind which grows 20 to 45 bushels of wheat to the acre. Good grazing lands at low prices convenient to your grain farm enable you to reap the profits from stock raising and dairying.

Learn the Facts About Western Canada

—low taxation (more on improvements), healthful climate, good schools, churches, pleasant social relationships, a prosperous and industrious people.

For illustrated literature, maps, description of farm opportunities in Manitoba, Saskatchewan, and Alberta, reduced railway rates, etc., write Department of Immigration, Ottawa, Can., or

F. H. HEWITT
2012 Main St., Kansas City, Mo.
Canadian Government Agent.

Tan-No-More "The Skin Beautifier."

—always—between you and the Sun.

Is a sure protection against the burning sun or blistering wind. It brings to the skin the very softness of youth. Used before going out in the evening, it assures a faultless complexion. Guarantee: Your druggist is authorized to refund your money if Tan-No-More fails to please you. Baker Laboratories, Memphis, Tenn.

Kept New Doll for "Company" Days.

Nancy, my little niece's old doll, was looking much the worse for wear, so I sent a daintily dressed dolly to take her place. A week after the presentation of the new doll I called at my sister's and found Betty playing with Nancy, her old love. On asking her what had become of the new one, she replied: "Oh, she's nice for company days, but I like Nancy for plain days."—Exchange.

Acid Stomach Makes the Body Sour

Nine Out of Ten People Suffer From It

It sends its harmful acids and gases all over the body, instead of health and strength. Day and night this ceaseless damage goes on. No matter how strong, its victim cannot long withstand the health-destroying effects of an acid stomach.

Good news for millions of sufferers. Chemists have found a sure remedy—one that takes the acid up and carries it out of the body; of course, when the cause is removed, the sufferer gets well.

Bloating, indigestion, sour, acid, gassy stomach miseries all removed. This is proven by over half a million ailing folks who have taken EATONIC with wonderful benefits. It can be obtained from a druggist, who will cheerfully refund a trifling cost if not entirely satisfied. Everyone should enjoy its benefits. Frequently the first tablet gives relief.

Liggett & Myers KING PIN PLUG TOBACCO

Known as "that good kind" Try it—and you will know why

Had a Clean Mouth.

Little Johnnie, while lunching with his aunt one evening, shocked that estimable lady by licking his spoon clean before putting it in the sugar bowl. "Johnnie," remonstrated auntie, "stop, that is a dirty thing to do!" "Oh, don't worry auntie, it's all right my mouth is just as clean as any thing. Ma washed it out with soap this morning."

The "Cream" of Phosphate Baking Powders

Dr. Price's "Cream" Baking Powder, now made with pure phosphate, provides at substantially half-price all the reliable purity, skillful blending and sure results which for sixty years have distinguished the product of the Price factory as the "Cream" of baking powders.

Dr. PRICE'S "Cream" Baking Powder

Here are the prices:

- 25c for 12 oz.
- 15c for 6 oz.
- 10c for 4 oz.

Contains no alum.

Never disturbs digestion.