

Mr. Heavyweight-Well, Willie, why do you look so studious?

Willie-I was wonderin' if you ever married sis, if I could be able to wear yer cast-off clothes.

REST AND PEACE

Fall Upon Distracted Households When Cuticura Enters.

Sleep for skin tortured babies and rest for tired, fretted mothers is found in a hot bath with Cuticura Soap and a gentle anointing with Cuticura Ointment. This treatment, in the majority of cases, affords immediate relief in the most distressing forms of itching, burning, scaly, and crusted humors, eczema, rashes, inflammations, irritations, and chafings, of infancy and childhood, permits rest and sleep to both parent and child, and points to a speedy cure, when other remedies fail. Worn-out and worried parents will find this pure, sweet and economical treatment realizes their highest expectations, and may be applied to the youngest infants as well as children of all ages. The Cuticura Remedies are sold by druggists everywhere. Send to Potter Drug & Chem. Corp., sole proprietors, Boston, Mass., for their free 32-page Cuticura Book on the care and treatment of skin and scalp of infants, children and adults.

At the First Try.

"What do you think of my dougnnuts, George?"

"Dear, you are a wonder!" "Do you think so really, darling?" "I certainly do. Scientists have been trying for years to produce artificial rubber, and here you do it the

first rattle out of the box."

TRY MURINE EYE REMEDY for Red, Weak, Weary, Watery Eyes and Granulated Evelids, Murine Doesn't Smart-Soothes Eye Pain. Druggists Sell Murine Eye Remedy, Liquid, 25c. 50c, \$1.00. Murine Eye Salve in Aseptic Tubes, 25c, \$1.00. Eye Books and Eye Advice Free by Mail. Murine Eye Remedy Co., Chicago.

No Hurry.

"What are you in such a rush"



Inner Receptacle in Box Lifts Out and Slides Fall Away-Handy for Gardener.

A device to facilitate the transplanting of flowers and bushes has been designed by a Minnesota woman. It enables the gardener-particularly the amateur gardener-to remove plants from their pots or boxes without injury either to the roots of the former or to the latter. The invention mentioned comprises a box with an inner and an outer shell. The outer shell has not bottom and merely fits around the inner receptacle to support the sides which are hinged at the bottom and would otherwise fall open. The inner shell has a bottom over at the top to engage the tops of of the farm. the sides of the outer member. The whole apparatus must be together

when the bush is planted in it. When



Box for Transplanting.

the husk has grown to a size that shade the ground. makes transplanting necesary, all that need be done is to lift the inner re- part of the season and keep down the ceptacle out of that which holds it to weeds and grass. By close planting gether and the sides fall away and an upright growth is procured, and leaves the plant, with the earth cling- as the trees become too thick they ing to its roots, ready to be installed may be thinned out and the best ones in the ground. With the old-fashion- left until they have obtained their ed flower pot the removal of a plant growth. often resulted in damage to the latter of breaking of the pot.

SPHINX DOES LITTLE HARM

TREES JFTEN SEVERE WINDS Evergreers Planted on West Side of Yards and Buildings Break Force of Wintry Blasts. VOR TO STEAKS AND CHOPS.

A double row of evergreens as a windbreak is of equal value for protection with a board fence of the same height. The general method of planting evergreens around feed yards, houses, gardens and small fruit orchards is to plant the trees in double or triple rows, so that there will be no space between the trees for the wind to find its way through. When planted on the west side of

the yards or buildings they soften the

Scotch Pine Grove.

rigors of winter and add many doland the sides are adapted to be bent lars worth of value to the appearance

> A large number have been unsuccessful in growing these trees, but with proper care and the right methods of starting the young trees it is quite easy to start an evergreen tree. The only condition of succes is that their roots must be kept moist.

> Foreign varieties, when imported, are not so sure to thrive and do as well as the native trees. When trees of small size are started they should be set in small beds convenient for watering in case of drought, and shaded with brush or cornstalks a few inches high-above the tops of the plants-covering the surface with leaves or straw or old hay-also a covering of the tops of the young plants in winter will insure their wintering in good condition.

> When they are firmly established with new and fibrous roots they are ready to be set out for good, and it will be found best to set in rows about six feet apart and from three to four feet in the row and give good care and cultivation as would be given a garden for two or three years until the trees

In all cases cultivate well the fore

Nut trees are also worthy the attention of all farmers and in many cases they will be found profitable to the grower and easy to get started. Black walnut, chestnut, hickory, and butternut trees are propagated by Large Apple-Green Caterpillar Feeds gathering the nuts in the fall before they have become dry and mixing them with a layer of dirt of a depth so that they will not freeze, and plant-The large apple-green caterpillar or ing in April in nicely prepared ground apple sphinx is easily recognized by as deep as the diameter of the nut. the seven oblique whitish or yellowish either where they are to grow or in stripes, margined with purplish red, a row in the garden-in the latter

RELISHES FOR MEAT TO WASH ECRU CURTAINS GIVE SHARP, APPETIZING FLA-

Pepper Relish in Which Cabbage Is Substituted for Tomatoes Is Particularly Fine-Two Kinds of Piccalilli. Pepper Relish .--- Pepper relish in

usually made of green peppers, greek tomatoes and celery; but cabbags may be substituted for the tomatoes. For the latter, chop fine a small head leave in any of the seeds, and a nice bunch of celery, removing all the cupful of salt, mix well, cover and of the color. let stand over night. The next morning drain in a colander, then pack in of mustard seed mixed through it. Put into a porcelain kettle three pints sugar, one tablespoonful each of whole cloves, allspice and whole pepper, a clove of garlic and one onion minced; simmer gently twenty min- as curtains do not fade all over alike. utes, to extract the virtue of the spices; drain and pour boiling hot over the vegetables. There should be enough of vinegar to cover. When cold cover the jar and keep in a cool place. A little red pepper may be added, if you like it very hot. Piccalilli.-Allow to a gallon of

sliced green tomatoes one pint grated horseradish, eleven ounces brown sugar, two tablespoonfuls each fine salt and ground mustard. Put the dows. tomatoes in a large stone crock. sprinkle the salt over them and let stand over night with a slight press on top. The tomatoes may be chopped instead of sliced if preferred. In the morning add to the tomatoes the other ingredients, and set in a warm place, the compound forming its own vinegar.

This will take several weeks. Set in a cool place. The vessel containing the pickle must have a cloth and weight on top to keep the pickle under the liquor.

Piccalilli With Cider Vinegar .--Where cider vinegar is used it is sired length so the wood can be made in this way: Chop fine one peck green tomatoes and one head cabbage. Mix with them a large cupful salt and put all into a coarse cheese-

cloth bag to drain over night. Chop six large onions and four green peppers, mix with the cabbage and tomatoes and pour over them enough hot weak Rnegar to cover, then drain again. The next morning heat the same amount of sharp cider vinegar. top should just fit the bottom of the pour over the pickle, add two table boller. The two cross bars are rivet-

Chutney Sauce .- Chop coarsely just large enough to hold the kettle velve sou

First Lay in Cold Water, Then Dess to Bath of Warm Water and Borax. First shake free from dust and, fr

possible, hang up out of doors to dislodge as much more of the dust as possible, as this will save labor when it comes to washing. Next lay in cold water until it looks dark and brown looking; then wring and pass into a bath, which you have prepared of whrm water, soap and a little bors.4. The quantity of the latter will depend upon the degree of hardness of the water. Lift the curtains up of firm, white cabbage, six large antl down in this bath and squeeze green peppers, taking care not to through the hands. Use only a good white soap and do not rub it directly on the curtains. If you do the result fibrous green outer leaves; put into will be white patches, because the a large bowl, sprinkle with a half soap will probably take out a little

When the curtains are clean rinse first in warm water and then in cold a stone jar with two tablespoonfuls If the shade has become lighter the curtains may be put through a last rinsing water, to which strong tea of vinegar, two tablespoonfuls of has been added. An objection to the tea tint is that the sun is apt to fade the color when the curtains are hung at the windows, creating ugly streaks, Boiled or raw starch may be used when the curtains are ready for the stretchers or for pinning to the line. Take care to see that all edges are perfectly straight and even.

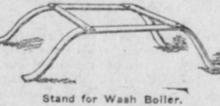
Some persons sew a pair of curtains together before washing, and unless they are very heavy it would seem to be a good plan, because then they will hang exactly the same when taken apart and placed at the win-



To make a stand for an fron wash boiler when wishing to heat water out of doors, take an old wagon tire or other similar pieces of iron and bend as shown in the accompanying illustration.

Trouble.

The legs can be made of any deplaced underneath. The square on



spoonfuls whole mustard seed, and ed or bolted. For a round kettle the when cold it should be ready for use. top of the stand should be round and



"I fell and sprained my arm and was in terrible pain. I could not use my hand or arm without intense suffering until a neighbor told me to use Sloan's Liniment. The first application gave me instant relief and I can now use my arm as well as ever."-MRS. H. B. SPRINGER, 921 Flora St., Elizabeth, N. J.

SLOAN'S

is an excellent antiseptic and germ

killer --- heals cuts, burns, wounds, and contusions, and will draw the poison from sting of poi-SLOAN'S LINIMEN sonous insects. 25c., 50c. and \$1.00 Sloan's book on horses, cattle, sheep and poultry sent free. Address Dr. Earl S. Sloan, Boston, Mass., U.S.A. Contraction of the second second

We often hear the expression, "as poor as a church mouse." But even a church mouse doesn't have to live on the collections.

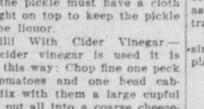
For COLDS and GRIP

Ricks' CAPUDINE is the best remedy-re-leves the aching and feverishness-cures the Cold and restores normal conditions. It's liquid-effects immediatly. 10c., 25c., and 50c. At drug stores.

Fable of Pan of Biscuits. A Vassar girl married a Kansas

farmer. Two weeks later a cyclone made the





"Promised to meet my wife at three

o'clock down at the corner." "Well, there's no hurry. It isn't four

o'clock yet."

TO DRIVE OUT MALARIA AND BUILD UP THE SYSTEM AND BUILD UP THE SYSTEM Take the Old CHILL TONIC. Take the Old Standard GROVE'S TASTELES CHILL TONIC. You know what you are takin The formula is plainly printed on every both showing it is simply Quinine and Iron in a tast less form. The Quinine drives out the maiar and the Iron builds up the system. Sold by a Gealers for 30 years. Frice 50 cents.

A business firm advertises a shirt without buttons. That's no novelty. Many a bachelor has worn them for years.



Gives one a sweet breath; clean, white, germ-free teeth—antiseptically clean mouth and throat—purifies the breath after smoking—dispels all disagreeable perspiration and body odors—much ap-preciated by dainty women. A quick remedy for sore eyes and catarrh. A little Paxtine powder dis-



solved in a glass of hot water makes a delightful antiseptic so-lution, possessing extraordinary cleansing, germicidal and healing power, and absolutely harm-less. Try a Sample. 50c. a large box at druggists or by mail. THE PAXTON TOILET CO., BOSTON, MASS.



"I have used your valuable Cascarets 1.2d I find them perfect. Couldn't do without them. I have used them for some time for indigestion and biliousness and am now completely cured. Recommend them to everyone. Once tried, you will never be without them in the family."-Edward A. Marz, Albany, N.Y.

Pleasant, Palatable, Potent, Taste Good, Do Good, Never Sicken, Weaken or Gripe, Idc, 25c, 50c. Never sold in bulk. The ged uine tablet stamped C C C. Guaranteed to cure or your money back. 929





on Leaves of Different Fruit Trees.

and the brown vertical stripe on each case they should be taken up the first side of the head. This caterpillar,



Apple Sphinx.

when full grown, is about two and one-half inches long, and bears a rather conspicuous horn similar to that of the common tobacco worm at the posterior extremity of the body. says Country Gentleman. This species feeds upon the leaves of apple, pear and ash and the wax myrtle, Myrica. It is rarely abundant enough to cause any material injury.

FLOWER BOXES IN WINDOWS

Nothing So Softens and Beautifies Stiff-Looking House-Plants Should Be Watered Daily.

(By RUTH MARSH.) Nothing so softens and beautifies a stiff-looking house-or any other kind

for that matter-as window boxes. Make a box eight inches deep and ten inches wide. Use only rich black soil to fill it. A bucket full of fertilizer worked into the soil will improve

Fill the box level full and then let it stand for a week. Then stir up the soil to loosen it and plant.

Ferns should be planted in the rear of the box. Between them place geraniums, red or pink preferred.

In the front of these plant a row of purple ageratum seed and for good measure mix in a few of candytuft.

For a front row, plant sweet alyssum. The alyssum will fall over the front of the box and form a pretty border.

Give the plants plenty of room to grow and they will make a better appearance than many in one box, stunted for lack of room.

For a large porch box, with plenty of room, a few dwarf nasturtlums may care. take the place of the sweet alyssum. Other flowers suitable for boxes are

pinks, pansies, marigolds and low growing plants. When the plants, raised from seeds.

are an inch high thin them out to about two inches apart. The box should be watered daily

is exposed to the sun all day.

of the frost. If one-half of the tap roots are pruned before setting the young trees. the lateral roots will put forth a more vigorous growth and the trees are more sure to make a good, healthy growth.

winter and buried beyond the power

It is to be hoped that trees of this kind will receive more atention in the future than they have in the past, as there are few farms that do not have fence rows or waste lands that could be made useful by planting to some variety of nut bearing trees.



The world can never have too many apples

Soil for peach growing should be a good warm, sandy loam type. Whenever, you find cross branches rubbing each other cut one of them

the battle in the keeping of fruit over winter.

broken legs.

The main reason why fruit does not keep well is because wormy and rotten fruit is stored with it.

The high-headed tree is easier cultivated, but the low-headed tree makes the fruit picking easier.

The ground dries out more quickly under a high-headed tree and more fruit is blown off by the wind.

The jar of springless wagons, or of the sleds used in some localities, has caused more damage to fruit than growers realize.

No matter how still the day, better take down your ladders at night. The wind may come up before morning

and spoil a good ladder in no time. Flowers should have a friable, very fertile soll in which to grow. They often make a brave display in rather poor soil but they appreciate good

Plenty of stable manure cultivation and judicious pruning will, almost without exception, bring back to bearing an old orchard that seems to be beyond hope.

Some of the late blooming plants, such as asters and nasturtiums, may be lifted and potted before frost and morning and evening, especially if it kept alive and blooming indoors for to make paler or boil calico to make several weeks.

ir apples after paring and securely. coring. Seed one cup of raisins and

and chop very fine. Put four cups upon it. of vinegar, two cups of brown sugar. two tablespoons each of mustard seed and salt in a preserving kettle and bring to the boiling point. Add the

Sliced Oil Pickles.

and cook untif soft. Seal in pint

jars.

Slice very thin 100 small pickles about the circumference of a quarter, and, if liked, six onions also sliced Cover with salt and let stand overnight. In the morning rinse with cold water and put in a sack to drain. Mix three quarts cider vinegar, one-half cupful each white and black mustard seed, one cupful olive oil, one heaping tablespoonful celery seed. a half teaspoonful red pepper and a half teathe cucumbers in an open jar. let stand a day or two. stirring occasionally, then seal in jars.

Grape Juice.

Use Concord grapes. Wash and bruise the grapes. Cook and strain one quart of juice, one quart of water, two cups sugar. Boil five or ten minutes. Put hot into bottles and seal. I use a double cheese cloth bag. Do not squeeze, but turn the bag often around. From two small baskets of grapes I get three pints of juice. Small bottles are better to use. though the juice will keep several days in the ice chest after being opened.

Molasses Biscuits.

One-third cupful butter, two-thirds upful of molasses, one-third cupful boiling water, one-quarter teaspoonful of salt, one teaspoonful of allspice. one tablespoontul of ginger, one-quarter teaspoonful of cinnamon, one teaspoonful of baking soda, flour. Pour boiling water over butter; add remaining ingredients, using sufficient flour to make a drop batter. Drop from a spoon on to a buttered tin. Bake in a moderate oven for 20 minutes.

Brolled Sweet Corn.

Boll the ears of corn two minutes, then drain and dry on a towel. Place on a broiler and toast over glowing coals or under gas flame until a good brown. Season with salt and send to the table in a napkin. ,

To Color Lace Pink.

Pour boiling water over red calico and add a tablespoonful of vinegar. Insert a sample of your lace and if not the right shade dilute with water a deeper pink.

The stand is a most convenient artitwo green peppers, add four medium cle in preparing meals when camping sized onlons and six green tomatoes out, as skillets and pots can be placed

Fried Rye Muffins.

Serve these muffins with some kind chopped mixture and simmer one of acid or sharply flavored jelly. Sift hour. Now add the chopped apple together three-quarters cup of rye meal, that was sifted before measuring, three-quarters cup of flour, two level teaspoons of baking powder and a saltspoon of salt. Beat one egg, add half a cup of milk and turn on to the dry materials. Drop in small spoonfuls in hot fat and fry like doughnuts. Do not make the cakes too large, as they will be liable to fry brown on the outside before the centers are heated through.

Sparerib Pie.

Take two pounds of spareribs, have them cut small, wash, and place them spoonful white pepper. Pour cold over over the fire with water enough to cover. Should be skimmed, then add one onion, salt and pepper. Cook 15 minutes, then add six potatoes sliced, more water if needed. Let cook until all is tender, thicken with a little flour. Place in a pan and cover with plain ple crust. Bake in a pan and cover with plain ple crust. Bake in quick oven.

To Cook Corn.

With a sharp knife cut the corn from the cob. Don't cut it to the cob. but about three-quarters, then scrape with the knife the one-quarter remaining on the cob into the same dish. Plenty of butter, salt and pepper. Add no water, just the liquor from the scraped corn, and moisten. Put it in double boiler and cook 20 minutes. You get the fine flavor of the corn cooked without water.

Lemon Sauce.

Boil together for five minutes onehalf of a cupful of sugar and one cupful of water, add one tablespoonful of cornstarch and cook for five minutes longer. Take from the fire, add the juice of one lemon and two tablespoonfuls of butter and stir until thoroughly blended.

Chop one tablespoon of capers very fine, rub through a sieve with a wooden spoon and mix them with a saltspoon of pepper and one ounce (or more) of cold butter. Put a layer of this butter on a dish and serve fish on it.

Apple Butter.

Apple butter made from apple pulp. -Run the apple pulp through a sieve and add sugar and spices to taste. Boil 30 minutes slowly.

It cavorted around the premises, ripping up the fences, scattering the haystacks and playing horse with the barn, but when it looked through the open window it drew back in alarm. There lay the bride's first pan of

biscults. "I ain't feelin' very strong this morning," murmured the cyclone.

And with another glance at the terrible pan it blew itself away.

Was Getting Monotonous.

A handsome woman who had been so unfortunate as to find occasion to divorce not one but several husbands was returning from Nevada. In Chicago she happened to meet her first husband, for whom, by the way, she always has entertained a real affection.

"Upon my soul, if it isn't Charlie!" exclaimed the ex-wife, cordially shaking hands with the gentleman whose name she had formerly borne. "I'm awfully glad to see you, Charlie!" Then, after a wistful expression had come to and been banished from her countenance, she added:

"Old chap, I've often wondered where you were and what you were doing. It was too bad we didn't get on better together. I hope your experience hasn't been as unpleasant as mine. I'm sick and tired of marrying strangers!"

WISE WORDS. A Physician on Food.

A physician, of Portland, Oregon, has views about food. He says:

"I have always believed that the duty of the physician does not cease with treating the sick, but that we owe it to humanity to teach them how to protect their health, especially by hygienic and dietetic laws.

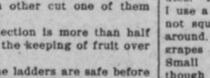
"With such a feeling as to my duty I take great pleasure in saying to the public that in my own experience and also from personal observation I have found no food equal to Grape-Nuts, and that I find there is almost no limit to the great benefits this food will bring when used in all cases of sickness and convalescence.

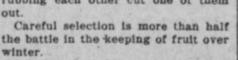
"It is my experience that no physical condition forbids the use of Grape-Nuts. To persons in health there is nothing so nourishing and acceptable to the stomach, especially at breakfast, to start the machinery of the human system on the day's work.

"In cases of indigestion I know that a complete breakfast can be made of Grape-Nuts and cream and I think it is not advisable to overload the stomach at the morning meal. I also know the great value of Grape-Nuts when the stomach is too weak to digest other food.

"This is written after an experience of more than 20 years, treating all manner of chronic and acute diseases. and the letter is written voluntarily on my part without any request for it." Read the little book, "The Road to Wellville," in pkgs. "There's a Reason."

Caper Butter.





See that the ladders are safe before using them. Unsafe rounds may mean