

MISS MARY'S CHOICE

By H. M. EGBERT

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"LIZZIE! What do you think! A letter has come from our soldier!" exclaimed little Miss Mary Penfield, almost dancing—if such a term could be applied to such a dignified person as Miss Mary was—into the living room. "Your soldier, my dear Mary!" answered her elderly sister, raising one finger reprovingly. "The Misses Penfield were quite well-to-do, and quite alone in the world. Miss Lizzie was forty, if she was a day. Miss Mary confessed to thirty-two, but even the sweetest of women may be pardoned for deducting a year or so after passing the thirtieth milestone. They were the only daughters, the only children of 'Square' Penfield of Bodminton, New England. Once the family had played a prominent part in New England's public life; but with the growth of the industrial system and the fading out of the old ways of life they had become more and more isolated. After their father's death they were more or less 'hermits,' as Miss Mary ruefully declared. All the village respected the two maiden ladies, but somehow they seemed an anachronism, a survival of other times in the bustling commercial times of the Twentieth century. Two months before Miss Mary, who subscribed to an English newspaper containing a good deal of literary matter, had seen an advertisement. It stated that one shilling, or a quarter, would purchase a pound of tobacco, a box of matches and 50 cigarettes for one soldier in the trenches in Belgium. The sender's name was to be placed upon the package. 'I'd like to send a shilling for one of the poor fellows,' said Miss Mary. 'But wouldn't it be a little—forward, my dear?' inquired prudent Miss Lizzie. 'Not in time of war, dear,' answered Miss Mary. With many searchings of heart the ladies embarked on their daring enterprise, and in due course a box went forward to the allies' trenches bearing the name of Miss Mary Penfield upon the cover. And now a letter had come. It was marked with a red sign: 'Opened Under Martial Law,' which alone sent a delightful thrill down the two ladies' backs. They opened the envelope with shaking fingers and read: 'My Dear Miss Penfield: I write to thank you very much for your delightful gift. You cannot imagine what pleasure such a thing gives us out here, and greater than the gift is the thought that there is some one who is thinking of us. I have passed your box of cigarettes all along the trenches, and if you could see our fellows puffing away under a hail of shrapnel you would find yourself amply repaid in the pleasure which you have given them. We are all blessing your name tonight, for we have not had a good smoke for ages. 'What is this signature, my dear?' inquired Miss Lizzie. 'It looks like Cop. Richard Barton.'

The two ladies examined the signature carefully. "Why, it is his rank—corporal, of course," said Miss Mary. "He must be quite a respectable man, to have been made a corporal. You know, they are very strict in the English army. A drinking man could never become a corporal." "But it is sad to think of them abandoned to the habit of tobacco," answered Miss Lizzie. "However—ought we to write back to him, my dear?" "Would—would it be proper, sister?" asked the other. "We shall never see him, and perhaps a letter would cheer him up. And then, the poor fellow may be shot."

"Oh, no!" exclaimed Miss Mary in horror. "After a long talk they decided to write Corp. Richard Barton a joint letter, to preserve the proprieties. It was a letter that might have made the irreverent laugh. It dealt with all the small talk of the village, for to the two maiden ladies Bodminton was the world in miniature. From that they passed to earnest inquiries as to the corporal's health. Then in restrained, but very fervent language, they expressed the hope that he was not given to worldly ways. The letter closed with an earnest request for his worldly and spiritual welfare. It was seven weeks before this letter reached the recipient, then lying in the base hospital recovering from a wound. He had been struck by a fragment of a shell while leading his company to the attack, and he would never lead again, because a tendon in his leg had been severed and "Corp. Richard Barton" must go limping through life thenceforward. True, the limp was not a very pronounced one, hardly visible, in fact, when the soldier walked, but it is one thing to walk across a drawing room floor and quite another to charge a line of trenches at full speed across barbed-wire entanglements, laden with one's accoutrements. A second letter reached the two ladies in due course. Miss Mary, who was romantically inclined, opened it in the presence of her sister with a thrill of delicious wickedness. Miss Lizzie, however, was inclined to think that Miss Mary had been a little indiscreet. She intended to tell her that

in her opinion the correspondence must be brought to a close. But as the ladies read it they looked at each other in dismay. "He has been wounded!" exclaimed Miss Mary, tremblingly. "The poor man! I hope it is not a serious wound!" "He says it will prevent his going back to the ranks again," Miss Mary announced, as she read farther on. "And—Oh, Lizzie, what do you think? He says that some day he may come to America for a visit, and that if he does he will take the opportunity to pay a call upon those who were so kind to him!" The letter fluttered out of her hands and she sat down in a chair breathless. "Mary!" said her sister severely, "this is what comes of carrying on a flirtation with a strange man!" "Sister!" gasped Miss Mary. "How can you say such a dreadful thing? Did you ever know me even to think of a man?" "A common soldier—just a corporal!" continued her sister, reprovingly. "You know, my dear," she went on, relenting, "the lower classes in England are not like they are here. The man may be anything. Perhaps he is a drinker!" Miss Mary rose to the occasion as she had never done before. But as the weeks went by and nothing more was heard about the corporal Miss Lizzie's fears gradually subsided. As for Miss Mary, since her outburst she had never mentioned him, and if she secretly kept a little corner of her heart as a sort of shrine to the romanticism common to many maiden ladies of—well, around thirty-two. And so the weeks slipped into months, and then— "Miss Mary, there is a gentleman in the parlor waiting to see you," explained the maid. "He says he has a card, and he thinks you will remember his name, Mr. Richard Barton."

Miss Lizzie looked at Miss Mary as the two sat together in the sewing room. "Sister," she said, "perhaps it would be better for me to see this Corporal Barton!" "And that time Miss Mary did not reply, because she was already in her bedroom brushing her hair! How desperately she brushed and how quickly she changed her frock, hearing a bass voice talking in the living room below, and dreading every minute that her sister would succeed in dismissing the visitor before she could get down. And when at last she did get down and stood before a tall, neatly dressed, soldierly man of about thirty-five, her heart beat and she felt her face suffused with foolish blushes. "My dear, let me present Captain Barton," said Miss Lizzie. "Captain Barton!" Miss Mary gasped. The captain pulled his mustache and stammered: "Well, Miss Penfield, the fact is, that when you deciphered my illegible handwriting as corporal the joke seemed too good to lose. And so I made myself a corporal in my second letter. I know it wasn't right—but it's better to make one's self a corporal when one's a captain than vice versa, isn't it? And Miss Penfield, I assure you that I am not a worldly man."

"And Captain Barton is going to stay to lunch," said Miss Lizzie. During the lunch Miss Mary plucked up courage to look at the captain, and the more she looked at him the more he came to resemble a certain idol in a little secret shrine tucked away in her heart. What was more to the point, Miss Lizzie discovered that the captain had made a very similar discovery with regard to her sister. And for once Miss Lizzie indulged in that romantic speculation that she had so discouraged in her sister. The captain was visiting America on business connected with a certain rich old property which he owned not many miles away. This left ample opportunity for subsequent visits, and before the time for his return arrived he had persuaded Miss Mary to make the trip to Europe in his company, under his name. "And Miss Lizzie must accompany us on our honeymoon," he insisted. "You see, it was pretty hard to make my decision, because I have always coupled you two together in my mind, you know."

And that delighted Miss Lizzie just as much as though she had believed it. **Banks Hold Millions of Unclaimed Money** Americans have forgotten between \$15,000,000 and \$17,000,000 that is unclaimed in banks. More than \$12,000,000 of this is in banks of the eight largest cities of the United States, according to an article in Liberty; between \$5,000,000 and \$7,000,000 in those of New York alone. "How a people can forget such an enormous sum as \$15,000,000 may seem strange, until you analyze the situation. The big cause is bad arithmetic," the article explains, "next is poor memory and next to that, death and disappearance. The proportion of this money finally claimed is less than .50 per cent, and the expense and time of attempting to locate depositors of their heirs is a source of constant trouble to the banks. Yet, what does it matter, the article asks, if a paltry \$15,000,000 is overlooked in a country that has bank deposits totaling \$48,000,000,000, of which \$40,000,000,000 is deposited in national and savings banks and trust companies?"

Skirts Are Long, Short or Medium

Fall Offerings Show Designs That Are Suited to Lady's Personality.

Skirts, it is now predicted in some quarters, are to be longer! It is not certain how much longer, nor just when the new style will be generally established. But straws blowing in the wind, observes a fashion correspondent in the New York Times, point to the models lately presented by French couturiers, by artists this side of the water, and by the word of fashionable Americans returning early from abroad that the extremely short skirt, having become "common," is now to be lengthened in order to give it "class." At intervals in the evolution of fashions there appears in one season changes that are revolutionary. Innovations that are absolutely novel. Not that there is in dress anything new under the sun, but originality of treatment which gives the impression of novelty. These illustrations, sometimes following closely one upon the other, feature after feature that gradually establish a new mode worked out by the designer. In the intervals we go along easily, more or less content with the same things until we become used to them and the styles copied and repeated to monotony—until fresh ideas re-demanded, and the modiste receives her inspiration to create anew.

Knee-Length Skirts. Occasionally the innovation creates a sensation, as when the chemise frock, Egyptian patterns and sleeveless bodices made their appearance and were done to a lingering death. Latest of all shocks and thrill-creating styles is the knee-length skirt to which the objections are many and varied. On the whole the adverse critics are entitled to attention on their claim of good taste. As a point of proportion, there is an incongruity between a large head, mature features full length, often extra length bodice and the abbreviated skirt. By tradition, and according to our standards, we associate knees with youth, short skirts, with the child face, and the scheme of this latest style is top-heavy and all out of balance. Also, it is essential that knees and ankles be comely, and the average appears not to be high. So the passing of the too short skirt would be widely welcomed, and the keenest interest is felt in the final decision among the different models presented for the season. On the whole, for all of the fine points to be considered from an artistic and sartorial viewpoint, a glance through the illustrated pages of a century and less ago—showing the extremes of fashions at different stages—the decolletee and scant attire of ladies of the empire; the astonishing coiffures, the hoopskirts, stays and sweeping trains on gowns for the street; huge panniers, bustles and the "Grecian bend," it is to say, in the vernacular, that the fashions of our time "stand up" very well in comparison.

The models of the fall fashions present a great number of really new features and establish some designs by one, there is the latest sleeve, multiplied by several, offering opportunity to every one in the different types of dress. A conspicuous change in design from the perfectly straight silhouette is the overdapping bloused bodice. With this is the swathed hip, a detail that offers unlimited flattering possibilities. Another innovation suggested in the styles of last spring is the dolman sleeve, used most frequently in coats and wraps, but also in many one-piece frocks of satin, crepe and the new soft woolsens. The gown itself is, so to speak, radically straight, but the tendency of this season toward feminine "frilliness" is shown by the tiered skirt, the attached panel which in some models is buttoned on; in insets of the material like the parts of a mosaic, flowers, godets and capebacks. In some of the most attractive models yet shown it seems surprising what may be done with a square of goods. Gathered half way along the edge of the middle it may be attached as an apron front, a classic drapey caught with an end left cascading at one side of the skirt on the knee, and drawn around the back to be caught again toward one side of the back, forming a jabot that drops in a point below the hem line of the skirt.

Woolsens Attract Attention. We know in a general way what is to be the style this fall and winter, as far as the vision of producers and creators decree. We are already familiar with the vogue of satin, moire and velvet, and there is scarcely a thrill to be got out of these, when they are already shown in both dress and millinery. The things that appeal are the woolsens, conspicuously broadcloth, in plain, novelty, lustrous and dull finish; cashmeres, and unusual velvet, named metal, speckled, reptilian and leather, high glaze, fancy and printed velvet. The reptilian patterns are illustrated in gold and silver lame, and there are in this wealth of fabrics velvet embossed on metal grounds and richly colored backgrounds. Among the beautiful weaves in woolsens from American looms are suede cloth, cashmeres, broadcloth, camel's hair, plain and plaid; fleece-faced woolsens, and many mannish mixtures and Scotch plaids. Repe and napped cloths are excellent, and flannels are to be used a lot for sports clothes. An achievement of American weavers is the new mohair. In its present version it is as different from the original alpaca as is velours from horsehair and the material that is now coming from the looms is creating a sensation among the modistes who are always eager for novelty in material. This up-to-date mohair is soft, supple, loosely woven yet firm, light, but having a substantial "body," and with a wiry quality that is almost wrinkle-proof. Also, it may be washed without shrinking, fading or stretching and "relaxing."



Model in Beige Lace and Georgette With New Cape Back.

of unusual distinction. Lines are different, tending to simplicity yet with more grace than those of the last few years in either the spring or autumn styles, and the silhouette is different, all in the direction of more artistic creations. The short skirt is emphasized because the question has been debated for months past, and the styles, both French and American, advance as many different suggestions as there are designers of dresses. Redfern, dean of the profession, who, with the consciousness of secure prestige, opened his doors early and wide, expresses his feeling in the matter of skirt-length and other details in models that are conspicuous for their style—extreme,

smart yet with a dignity that always marks his London-Paris designs. A fine sense of the order and fitness of things is evident in the latest models from this house, especially in the length of skirt, that for a youthful slim figure being short, but below the knee, and the skirt made for an older woman, or one of more avoldupols, longer. **Five Inches Off the Floor.** Madeleine Vionnet is cutting some of her skirts to within five inches off the floor. Jeanne Lanvin, who specializes in the robe de style, has been compromising somewhat with the mode of the day by lifting the wide skirt of her "period" gown. In some of the advance models in evening dress that have been received on this side, So whichever way the style sways and whatever the standard that will be formally established, that for the moment appears to be an individual choice, and skirts will be for a time both long, short and medium in length, and each be still considered fashionable. It is in the general architecture of the fall costumes that the coming styles are emphasized. Taken one

fourth of a pound of veal tongue; mix with two bunches of celery cut fine, and season to taste. Boil two cupfuls of rice, drain and mix with the meat, add a can of mushrooms chopped, one sweet pepper, two cloves of garlic and a pinch of powdered cloves. Put into a granite kettle and pour over a quart of rich chicken stock and the stock from the tongue and veal. Simmer two hours and serve hot. **Another.**—Take round steak cut into cubes, with plenty of suet, using a pound of the meat; brown in hot fat and add half as much onion and an equal bulk of celery cut fine, cover with water and simmer for two hours on the back of the stove. Serve with seasoned, hot boiled rice. **Cabbage With Oysters.**—Select a small heavy head of cabbage, cut a slice off the top and scoop out the center carefully, leaving a thin shell. Shred the portion removed and add an equal portion of crisp celery, or dress it with vinegar and salt and pepper, omitting the celery. Fill the shell with fried oysters and serve with the cabbage salad. **A Veal Bird.**—Veal birds are well known and liked but take some time to prepare. Try this one: Take a thin slice of veal from the leg; two slices if the size of the family warrants it. Spread the veal after pounding it very thin with a nicely seasoned stuffing using crumbs, onion, a bit of sage and salt pork, a cupful diced. Moisten with cream and roll up the meat, tie and place in a hot frying pan with a little fat to brown. Brown on all sides, after dredging with flour. Place in a baking pan, pour over sufficient cream to use in basting and bake until the meat is tender. Baste occasionally. **Nut Bars.**—Cream one-half cupful of shortening; add one and one-half cupfuls of sugar, then the yolk of an egg well beaten, the whites of two eggs beaten stiff and three tablespoonfuls of milk; mix well. Sift three teaspoonfuls of baking powder with three cupfuls of flour. Mix well together; divide into two parts; roll out and cut into bars. Brush with the beaten yolk of an egg and one tablespoonful of milk; sprinkle with one-half cupful of chopped almonds and bake in a moderate oven fifteen minutes.



Black Velvet and White Linen With Band Trimmings.

The Ever Ready Fruit. The banana is always in the market and can always be depended upon for every emergency. It is enjoyed when added to the breakfast food for either child or adult. The food value is increased one hundred calories for every ordinary sized banana. For fruit cocktails or as a fruit salad it is always a welcome addition to fruit combinations. Baked in butter and lemon juice the banana makes a tasty garnish to a platter of steak, or served as a fritter it will, with a good sauce, make a fine entre or dessert. **Fruit Salad.**—Mix equal quantities of bananas cut into small pieces, pineapple and oranges. Put into a glass jar and when ready to serve add the following dressing: Beat the yolks of four eggs, one-half cupful of lemon juice, three tablespoonfuls of water, two or three tablespoonfuls of honey and one teaspoonful of salt. Cook over hot water until thick, beating with an egg beater to make the dressing light and fluffy. Add the beaten whites and one cupful of whipped cream, and serve. **Banana Charlotte Russe.**—Pour a layer of lemon gelatin jelly into a wet mold. When firm line the sides of the mold with lady fingers or sweet wafers. Make a custard of the yolks of three eggs, one cupful of milk, one-half cupful of sugar and one teaspoonful of vanilla. Add one and one-half teaspoonfuls of gelatin dissolved in half a cupful of hot milk, strain, add two cupfuls of banana put through a sieve and the whites of the eggs beaten stiff, with one cupful of whipped cream. Pour into a mold and cool. Serve with a garnish of lemon jelly and sliced bananas. **Banana and Peach Compote.**—Wash two cupfuls of dried peaches, cover with cold water over night and cook the next day until tender. Rub through a sieve and sweeten to taste. Add the strained juice of an orange, the pulp of six bananas put through a sieve, with a drop of pink coloring. Serve cold. A measuring cup kept in the flour bin or box and one in the sugar is a great convenience when in a hurry.

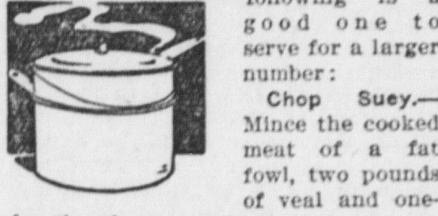
The KITCHEN CABINET

(©, 1926, Western Newspaper Union.)

Many there be who call themselves our friends; Yet, ah, if heaven sends One, only one, so mated to our soul, To make our half a whole, Rich beyond price are we.

SEASONABLE DISHES

One learns a new method of serving chop suey every few days. The following is a good one to serve for a larger number:



Chop Suey—Mince the cooked meat of a fat fowl, two pounds of veal and one-fourth of a pound of veal tongue; mix with two bunches of celery cut fine, and season to taste. Boil two cupfuls of rice, drain and mix with the meat, add a can of mushrooms chopped, one sweet pepper, two cloves of garlic and a pinch of powdered cloves. Put into a granite kettle and pour over a quart of rich chicken stock and the stock from the tongue and veal. Simmer two hours and serve hot. **Another.**—Take round steak cut into cubes, with plenty of suet, using a pound of the meat; brown in hot fat and add half as much onion and an equal bulk of celery cut fine, cover with water and simmer for two hours on the back of the stove. Serve with seasoned, hot boiled rice. **Cabbage With Oysters.**—Select a small heavy head of cabbage, cut a slice off the top and scoop out the center carefully, leaving a thin shell. Shred the portion removed and add an equal portion of crisp celery, or dress it with vinegar and salt and pepper, omitting the celery. Fill the shell with fried oysters and serve with the cabbage salad. **A Veal Bird.**—Veal birds are well known and liked but take some time to prepare. Try this one: Take a thin slice of veal from the leg; two slices if the size of the family warrants it. Spread the veal after pounding it very thin with a nicely seasoned stuffing using crumbs, onion, a bit of sage and salt pork, a cupful diced. Moisten with cream and roll up the meat, tie and place in a hot frying pan with a little fat to brown. Brown on all sides, after dredging with flour. Place in a baking pan, pour over sufficient cream to use in basting and bake until the meat is tender. Baste occasionally. **Nut Bars.**—Cream one-half cupful of shortening; add one and one-half cupfuls of sugar, then the yolk of an egg well beaten, the whites of two eggs beaten stiff and three tablespoonfuls of milk; mix well. Sift three teaspoonfuls of baking powder with three cupfuls of flour. Mix well together; divide into two parts; roll out and cut into bars. Brush with the beaten yolk of an egg and one tablespoonful of milk; sprinkle with one-half cupful of chopped almonds and bake in a moderate oven fifteen minutes.

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Testament Reading Time It required 69 hours and 20 minutes of constant reading for members of the First Methodist church at Yucalpa, Calif. to finish the Old and New Testaments, says the Pathfinder Magazine. This is 10 minutes better than last year's time. In 1925 the Seventh Day Adventists in Boston read the Bible aloud in 55 hours and 47 minutes.

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Stopping the Flow Enthusiastic Angler (resuming interrupted story)—Let me see, now—where was I? Guest (resourcefully)—You'd just finished telling me about a fish you once caught.

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Neillie Maxwell