

Twin Bed Lecture Keeps Mr. Doveleigh Awake

—By J. P. McEVoy

(Mr. Doveleigh has had to buy an entire new set of school books for the little girl. The idea of changing the text books so often is one that Mr. Doveleigh cannot understand. Neither can Mrs. Doveleigh, who seems to feel somehow it is Mr. Doveleigh's fault. "Answer me that," because why, so why not this also?)

What if the covers are off a couple of them and they have a few pages missing. That doesn't make any difference. I don't throw one of her dresses away when she loses a button. You'd be in a pretty fix if I did. Well, if you want to throw your money away, go ahead. Everybody seems to be able to get it out of you but your wife. Everybody can impose on you but me. Not that I am trying to do it to keep others from imposing on you. But you're such a spineless creature, so weak, so boobish. You are a mess, that's what you are. DID YOU HEAR ME?

The Quick and Easy Way to Make Grape Jelly

Makes Two-thirds more Jelly from Same Amount of Fruit, and Never Fails

Uses Ripe Grapes, Takes Only One Minute's Boiling, and Saves All the Flavor and Color

Grape jelly has been the pride of many housewives for years. No better conserve to serve with meats or to spread on bread is known. Certainty of jellifying and preserving the real taste and color of grapes, however, has been the problem that even experts have worried over.

A new and never-failing method has now been discovered with which any one can make the best quality quickly and very economically. With the "Certo Process," full-ripe grapes are used—not unripe grapes so necessary by the old method. The "Certo Process" retains all the rich flavor of the ripe fruit because it requires only one minute's boiling—not the 30 or more minutes required by the old method. This long boiling-down, of course, destroys juice and particularly kills the real grape taste. With the Certo, therefore, the result is a far superior fruit flavor and two-thirds more jelly from the same amount of fruit, because no juice is boiled away. It also banishes all guesswork or worry as perfect results are certain.



CERTO (Sure-Jell)

The new "Certo Process" for making grape jelly is very simple. Crush well about 3 1/2 pounds of ripe grapes and add 1/2 cup of water. Simmer in covered saucepan for 15 minutes. Put cooked fruit in jelly bag and strain out as much juice as possible. Measure 6 1/2 heaping cups (3 1/2 lbs.) sugar and then 4 cups (2 lbs.) of Certo grape jelly into large saucepan, stir and bring to a boil. At once add one bottle of Certo, stirring constantly. Stir and bring to a boil again for one minute. Remove from fire, let stand one minute, skim and pour into glasses. Makes 3 1/2 pints or 11 half-pint glasses of jelly. Ordinary bottled grape juice makes delicious grape jelly with above recipe.

Certo is a pure fruit product—contains no gelatine or preservative. It positively saves time, fruit, color and flavor of ripe fruit and guesswork with fresh or canned fruit—some who have never made before. It is highly indorsed by all cooking experts who have used it. Every woman who tries it recommends it to her friends and says she'll never be without it. And Certo jams and jellies keep as well as any ever made. Get a bottle of Certo and a recipe book from your grocer or druggist at once. For extra write Certos Sales Co., Inc., 150 East Ave., Rochester, N. Y.

Start the new—the sure, quick, economical way of making jams and jellies. You'll never return to the old "hit-or-miss" method. IMPORTANT—If your grocer does not have Certo, please telephone Miss Jacoby, Bell phone, Lombard 2123, or copy some phone, Main 1831, to learn where you can obtain Certo. See demonstration at Gimbel Brothers Pure Food Grocery Store, Chestnut St. section.

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(A deep snore from Mr. Doveleigh.) That's all the thanks I get. Trying to save my money. Trying to do something for you. And you ignore me. Worse than that, you snore at me. I won't have it. Wake up. (Louder.) Wake up, I say, do you hear me? SNORING AT ME! THE VERY IDEA.

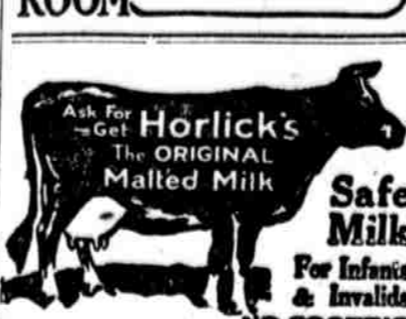
(Mr. Doveleigh wakes up, and he doesn't get back to sleep again for a long, long time. Serves him right! That's what he gets for letting the school board change the school books.)

Hugh M. Gallagher FOR MAGISTRATE

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THIS "evening" paper is printed in seven editions—those before two o'clock composing more than one-half of the total circulation. Many people buy more than one edition. Various members of the same family buy copies of the same "evening" paper. Many copies of the early editions are bought only to be thrown away. CONTRAST this with The Sunday Tribune—one Tribune to a home, all arriving at the home at the beginning of a day of leisure—of reading. If this "evening" paper reaches 7 out of 9 of the English reading people in Chicago and suburbs with 358,418 copies, then the 454,839 Sunday Tribunes (net paid city and suburban average for August) must reach MORE than ALL of the English readers of this community. THE CHICAGO SUNDAY TRIBUNE prints three times as much advertising per issue as the Chicago Daily News, and The Daily and Sunday Tribune combined print one-third of all the newspaper advertising in Chicago—confirming the statement that The Tribune is FIRST in Chicago.

How The Tribune Blankets Chicago. A page from the BOOK of FACTS. The Chicago Tribune dominates the Chicago territory. These maps of Chicago and leading suburbs tell a remarkable story of the domination of a great market by one great medium. The Sunday Tribune has 55% more circulation in Chicago and suburbs than the evening paper. On the map to the left each dot represents 400 families in the district or suburb in which it appears. On the map to the right each dot represents 500 Sunday Tribunes sold in the district or suburb in which it appears. In every sense of the word the Tribune "blankets" Chicago. These familiar with Chicago will recognize that the number of Tribune presses locally corresponds with the number of families in all the better residential sections and that considerable numbers of Tribunes are bought even in the poorer districts, inhabited largely by foreigners.

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The Iron Food Free We'll send 100 luscious raisin recipes in a free book to anyone who mails coupon below.



He needs it—"The Iron Food for Vitality"

Raisin Pie Men are quickly refreshed at night by a dessert like this 3 cups Sun-Maid Seeded Raisins 2 cups water 1/2 teaspoon salt 2 tablespoons lemon juice 1 tablespoon corn starch 1 tablespoon sugar Wash the raisins, put in saucepan with 1 cup cold water and bring slowly to a boil. Add sugar, salt and corn starch which has been mixed with 1 cup cold water. Boil 3 minutes; add lemon juice. Pour in pie tin which has been lined with crust, while hot cover; brush top with cold milk and bake in moderate oven until brown.

Stewed Raisins Serve for breakfast every morning and get your daily iron this way. Cover Sun-Maid Raisins with cold water and add a slice of lemon or orange. Place on fire; bring to a boil and allow to simmer for one hour. Sugar may be added but is not necessary, as Sun-Maid Seeded Raisins contain 75 per cent natural fruit-sugar.

All measurements for these recipes are level.



Tired Man's Dessert Digests almost immediately Revives his Vim Men are grateful for a pie like this

A TIED man's first need at night is new energy—to revive his lagging spirits and his strength. Give it to him in this luscious pie. Effective and incomparably delicious! You get almost immediate results. For this pie—note the recipe—is made with tender, juicy, meaty raisins furnishing 1500 calories of energizing nutriment per pound. Raisins are 75 per cent pure fruit-sugar (in practically predigested form) so require little digestion and therefore the energy is felt at once. Raisins are rich in food iron. The "Iron Men"—the men of healthy blood—need but a small bit of iron daily, yet that need is vital. There's no better way to impart the vitality of iron than through a luscious raisin pie. Remember these facts when you choose dessert. Give raisin pie to tired men in the interest of their pleasure and success.

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