

SPECIAL Saturday SALE

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KENNEDY'S

CUT-RATE MEDICINES

RING LEADERS FOR SATURDAY ONLY

\$1.00 Hood's Sarsaparilla 57¢

\$1.00 Bromo Seltzer 53¢

50c Caldwell's Syr. Pepsin 27¢

Saturday Sale of Talcum Powders

- Mary Garden Talcum Powder 36c
High Jinks Talcum Powder 41c
Lilas de Rigaud Talcum Powder 41c
Djer Kiss Talcum Powder 19c
Azura Talcum Powder 19c
Rogers & Gallet Talcum Powder 19c
Squibb's Talcum Powder 13c
Hudnut's Talcum Powder 17c
Williams' Talcum Powder 10c
4711 Talcum Powder 14c
Colgate's Talcum Powder 15c
Mennen's Talcum Powder 11c
Babcock's Corylopsis Talcum Powder 10c
Jess Talcum Powder 13c
Talcotelette Talcum Powder 14c
Riveri's Lehn & Fink Talcum Powder 15c
Vantine Sandalwood Talcum Powder 18c
Aubrey Sisters' Talcum Powder 17c
Hind's Chating Talcum Powder 18c

50c California Syrup Figs 28¢

Saturday Sale of Toilet Creams

- 50c size Mary Garden Cold Cream 38c
75c size Mary Garden Greasless Cream 62c
50c size Hudnut's Marvelous Cold Cream 34c
25c size Hudnut's Marvelous Cold Cream Tubes 17c
25c size Hudnut's Creme Violet Sec. 19c
50c size Hudnut's Creme Violet Sec. 39c
50c size Hudnut's Cucumber Cream 39c
25c size Pond's Vanishing Cream, jars 14c
25c size Pond's Vanishing Cream, tubes 14c
25c size Pond's Cold Cream, jars 17c
25c size French's Cucumber Cream 15c
\$1.00 size Othine Cream, for freckles 59c
50c size Stillman's Cream 27c
50c size Wilson's Cream 29c
25c size Satin Skin Cold Cream 14c
25c size Satin Skin Greasless Cream 14c
25c size Woodbury's Facial Cream 14c
50c size Kintho Cream 45c
50c size Pomelan Massage Cream 25c
25c size Pomelan Night Cream 15c
50c size Woodbury's Facial Cream 14c
25c size Daggett & Ramsdell Cold Cream 15c
50c size Stillman's Cream 27c
25c size Santol Cold Cream 14c
25c size Santol Face Cream 17c
50c size Creme Elicaya 37c
50c size Creme Elicaya Witch Hazel 37c
25c size Creme DeMeridor 12c
50c size Creme DeMeridor 29c
50c size Ingram's Milk Weed Cream 29c
\$1.00 size Ingram's Milk Weed Cream 67c
50c size Palm Olive Cream 29c
50c size Charles' Flesh Food 29c
50c size Knowlton's Massage Cream 39c
25c size Aubrey Sisters' Cold Cream 17c
25c size Aubrey Sisters' Greasless Cream 17c

50c Doan's Kidney Pills 32¢

Saturday Sale of Tooth Powders

- Sanitol Tooth Powder 13c
Kalpheno Tooth Powder 15c
Euthymol Tooth Powder 11c
Graves' Tooth Powder 15c
Sozodont Tooth Powder 15c
Listerine Tooth Powder 15c
Calder's Tooth Powder 15c
Colgate's Tooth Powder 15c
Lyon's Tooth Powder 14c
Calox Tooth Powder 14c
Pyorrhoidic Tooth Powder 63c
Brown Dentifrice Powder 17c
Vall Brothers' Tooth Powder 17c
Zhongiva Liquid 34c
Lavoris Liquid 27c
Vernas Liquid 29c
Sozodont Liquid 14c
Rubifoam Liquid 15c

\$1.00 Sal Hepatica 57¢

\$1.00 Wyeth's Sage and Sulphur 57¢

\$1.00 Pierce's Favorite Prescription 57¢

\$1.00 Wampole's Cod Liver Extract 55¢

\$1.50 Fellow's Hypophosphites 91¢

Saturday Sale of Dental Creams

- Kolynos Dental Cream 14c
Colgate's Dental Cream 29c
Pebecco Dental Cream 29c
Kalpheno Dental Cream 13c
S. S. White Dental Cream 12c
Lyon's Dental Cream 13c
Sanitol Dental Cream 13c
Pond's Extra Paste 17c
Pastourine Paste 17c
Sheffield's Paste 15c
Sozodont Paste 17c
Mennen's Paste 17c
Dentacura Paste 17c
Arnica Tooth Soap 13c

75c Green's August Flower 45¢

\$1.00 Quaker Herb Extract 67¢

\$1.00 Danderine 57¢

35c Fletcher's Castoria 19¢

Saturday Sale of Face Powders

- Mary Garden Face Powder 75c
Djer Kiss Face Powder 37c
Azura Face Powder 89c
Florayne Face Powder 89c
Hudnut's Face Powder 39c
Hudnut's Rice Powder 17c
Carmen Face Powder 29c
Lablache Face Powder 32c
Java Rice Powder 26c
Rogers & Gallet Rice Powder 20c
Rogers & Gallet Face Powder 19c
Jess Face Powder 19c
Woodbury's Face Powder 14c
Tetlow's Gossamer Face Powder 15c
Tetlow's Swallow Face Powder 9c
Sanitol Face Powder 13c
Charles' Face Powder 29c
Colgate's Charms Face Powder 25c

\$1.00 Peruna 53¢

\$1.00 Pierce's Medical Disc 57¢

\$1.00 Herpicide 57¢

75c Jads Salts 42¢

10c Cascarets 7¢

\$3.75 Horlick's Malted Milk \$2.75

\$1.00 Listerine 53¢

Remember the Place and Number

KENNEDY'S

321 Market Street

FOODS THEY BUILD OR DESTROY

AMAZING BUT RARELY SUSPECTED TRUTHS ABOUT THE THINGS YOU EAT

(Copyright, 1916, by Alfred W. McCann.)

By ALFRED W. McCANN

The Butter Makers, as It Is Proved by Their Own Organization Activities, Know the Full Truth Concerning the Abuses and Dangers of Their Industry, Notwithstanding All Their Opposition to the Efforts of Public Health Officials to Bring to an End the Perils Which, by Way of the Raw Butter Route, Are Constantly Brought into the Homes of Ignorant Men, Unsuspecting Women, and Helpless Children.

The butter makers and their official educators are alone responsible for the evils of the butter industry. The evils have been officially recognized by the butter makers themselves. At the fourteenth annual meeting of the Wisconsin Butter Makers' Association, Fond du Lac, Wis., February 2, 3, and 4, 1915, C. J. Dodge, a but-

ter maker of Windsor, Wis., in his address of welcome, said: "Wisconsin has 1,600,000 cows, producing dairy products worth \$90,000,000 annually. When we send out \$1,000 worth of butter we send but a few cents' worth of fertility from the farmer. What we bring in for butter is a mighty gift to the State. The butter makers retain and add to the fertility of the State's soil while adding to our wealth at the same time. Our problem is to entice the farmers to give us good cream." Here was a practical butter maker, of such prominence that he had been elected member of the executive committee of the Wisconsin Butter Makers' Association, calling to the attention of his fellow butter makers the marvelous wealth of the butter industry and admitting to them, notwithstanding the manner in which the State had profited by their work, that they have to entice the farmers to give them good cream, as though the farmers were not already in duty bound to give them good cream.

HOT TEA BREAKS A COLD—TRY THIS!

Get a small package of Hamburg Breast Tea, or as the German folks call it, "Hamburger Brust Thee," at any pharmacy. Take a tablespoonful of the tea, put a cup of boiling water upon it, pour through a sieve and drink a teacup full at any time. It is the most effective way to break a cold and cure grip, as it opens the pores, relieves congestion. Also loosens the bowels, thus breaking a cold at once. It is inexpensive and entirely vegetable, therefore harmless.

At the same convention Professor W. P. Roseman of the University of Wisconsin made these significant remarks: "The butter makers' special problem is to manufacture the cream that comes to the factory, perhaps regardless of its quality, but it must be embarrassing to any butter maker to recommend that barns be kept clean and well ventilated when his own creamery is not clean and well ventilated." The butter makers were beginning to break through the ice of reserve and had commenced to talk frankly to each other. Karl Jorgenson, of the Roseman Co-operative Creamery said: "Competition is the main cause for low-grade cream. In our own case we have established rules that require the cream separator to be washed after use. The stables must be white-washed twice a year. The cream cans must be free from rust and kept clean. Tainted cream will no longer be accepted at our creamery." Jorgenson's words constituted a hopeful, though mild, protest against the indecencies of the butter business, which up to this point were being handled by the convention with kid gloves. Then came V. S. Keppel of Holman, Wis. Keppel started something. He spoke out in meeting. This is what he said: "Legislation has been tried in the matter of getting clean cream for the butter maker, but has failed. It won't do. That the average quality of butter to-day is not equal to the past is evident. Each succeeding year it becomes clearly more so. Poor butter results from poor cream without fail. Good cream added to the poor cream will not make the product a good product." The butter makers knew all these things all by themselves, but they were beginning to talk about them to each other in a voice slightly louder than a whisper. It was a sign that they were getting acquainted. More was scheduled to follow, and it did. B. D. White, a butter maker at Milwaukee, then told the butter makers

that they should pasteurize their butter, and he also told them how to do it. A professor of the University of Wisconsin sat in the audience and listened to White's attempt to better the butter industry of his State, but the professor did not carry the lesson with him to the University of Wisconsin, which was then engaged in teaching the sons of the farmers to be expert bad butter makers, hopelessly disregarding the necessity of pasteurization. "I want to tell you this," said White, "making butter in the old, haphazard, indifferent, unsentimental way must cease if our creameries expect to remain in existence. The practice now in vogue of doping old, sour, stale, putrid and sometimes rotten cream will not long prevail if pasteurization becomes a law. "I am opposed to the acid neutralization of rotten cream. Many butter makers have thrown up their hands in horror when the term rotten cream has been used, and they say: 'Hush! We must not permit such terms to be used in connection with the creameries of this country.' "But let me tell you frankly that we must confront it, and the sooner all the facts become known the sooner there will be a change for the better. The creameries must return to the good old days of absolutely sweet cream or whole milk, but during the present chaotic stage the butter makers must put up a fight to bridge over this unfortunate time. "We must get cleaner and better cream, and we must pasteurize. Personally I would not consider the operation of any creamery or milk plant without pasteurization. Pasteurization destroys the germs of disease and makes the butter better. It also makes it keep better, because by the time it reaches the consumer it is not full of rotten barn flavors. "Fresh gathered cream, sweet and good, pasteurized at once, properly started and then churned makes ideal butter, and makes it safe." A Moses had risen up among the

butter makers in their own camp and had told them that the idol they were worshipping in the form of a golden calf wrought out of the unholy profits of a diseased and a dirty product would have to be smashed. His courage was superb, for he knew that the things he stood for were not only not practiced at the University of Wisconsin, but that the man rash enough to urge them upon a whole State full of misguided butter makers ran the risk of being hissed into oblivion. White talked with a bang. His audacity compelled admiration, but he had the facts with which to support his arguments. "What will it cost to pasteurize our cream for butter making? This is the first question all of you ask. It is not how necessary, nor how urgent, but what will it cost?" he repeated. The words that followed were soothing. He said: "To this question I can only say that the few creameries now pasteurizing have found that their expense of fuel at the end of the year was not perceptibly greater than previous to pasteurization. This settled the matter of the expense in a practical way. "The amount of ice consumed is the next factor, but with a good supply of water, which usually is in abundance in the State of Wisconsin, at a temperature around 50 degrees, the cream may be cooled by the use of such water to 60 or 70 degrees, or about the temperature at which it ordinarily arrives at the creamery. "During the winter time water without ice may be used exclusively, as the atmospheric conditions are such that no ice is necessary. Even in the summer with the use of the cream ripeners, which are insulated, the amount of ice used will be less than before the introduction of the cream ripener. "I have come prepared to talk to you," he continued, "The United States Department of Agriculture has conducted experiments to determine the exact cost of pasteurizing cream.

I quote from a bulletin on this subject: "The cost of pasteurizing 100 pounds of cream varies slightly in different plants. On the average the cost of pasteurizing a hundred pounds of cream in the four plants tested was 4 cents, 6 cents, 7 cents and 10 cents respectively, or from two-fifths of a mill to one mill per pound." "Even though this were doubled and then again doubled it would still be an infinitesimal amount when the benefits are taken into consideration. "We now know that pasteurized butter is better butter as far as the flavor is concerned and infinitely safer butter as far as the health of the people who eat it is concerned. "This was indeed plain speech, and for the moment it produced a profound effect upon the butter makers, who, as a result of what they knew to be the truth, drafted a resolution as follows: "Whereas practical experience has demonstrated that butter made from pasteurized cream is uniformly of higher quality and a safer product from a health standpoint, it is the sense of this convention that the dairy industry of Wisconsin would be raised to a higher plane if all the butter in

the State were made from pasteurized cream; therefore, be it "Resolved, That we believe that a law requiring pasteurization of all cream would be beneficial. "Resolved, That the use of neutralizers (soda ash, whitewash and Dominion Cleanser) for neutralizing the acidity of cream be condemned, and that we recommend the passage of a law prohibiting the same. "H. H. WHITTING, "V. S. KEPPEL, "D. S. WALLACE, "Resolution Committee."

That settled the matter. Nothing more was done about it. The butter makers knew the truth. They still know it, as we shall see.

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Bringing Up Father

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By McManus

