

# Hood's Sarsaparilla

For  
All Spring Blood Diseases  
and Ailments

Possesses medicinal merit Peculiar to Itself and has an unequalled record of cures. Take it this spring, in usual liquid form or tablets known as Sarsatabs.

## SOUR STOMACH

"I used Cascarets and feel like a new man. I have been a sufferer from dyspepsia and sour stomach for the last two years. I have been taking medicine and other drugs, but could find no relief only for a short time. I will recommend Cascarets to my friends as the only thing for indigestion and sour stomach and to keep the bowels in good condition. They are very nice to eat."

Harry Stuckley, Mauch Chunk, Pa.  
Pleasant, Palatable, Potent, Taste Good, Do Good. Never Sickens, Weakens or Grips. 10c, 25c, 50c. Never sold in bulk. The genuine tablet stamped C.C. Guaranteed to cure or your money back. 926

## Sore, Tender and Aching FEET

instantly relieved and permanently cured by

## Dr. Porter's Antiseptic Healing Oil

A soothing antiseptic discovered by an Old Railroad Surgeon. All Druggists re- fund money if it fails to cure. 25c, 50c & \$1.

Paris Medicine Co., St. Louis, Mo. Dryden, Maine.

Dear Sir: I am bathing my feet with DR. PORTER'S ANTISEPTIC HEALING OIL as I stand a greater part of the day causing large lumps of callous to form. I tell every one who suffers with any kind of skin trouble, how wonderfully DR. PORTER'S ANTISEPTIC HEALING OIL heals.

(Signed) MRS. LAURA DUNTON.

Made by

**E. W. Grover**

Maker of

## Laxative Bromo Quinine

HONDURANS ALL WANT GUNS

Insist on Having Weapons, Although Ignorant of Their Worth.

The carrying of revolvers is very common upon all occasions, and the assertion is made that fully three-fourths of the men of Honduras have revolvers of some kind or other, writes an American consul. The people who can afford them know and appreciate the quality in high grade makes, but the great bulk of the demand is for a gun costing about half what these high grade weapons sell for. At present this demand is largely filled by cheap European imitations of best American makes. Thus, one of the revolvers most frequently seen here is an outright imitation of the Smith & Wesson. It is made in Spain, and contains the words, along the top of the barrel: "This revolver will shoot Smith & Wesson cartridges." It retails for the equivalent of about \$4.

The popular demand is for a 38-caliber revolver, that can be retailed for about \$5.

They Fast.

Salmon require little or no food in fresh water, and while they will take most of the things swimming against the current and swallow or nibble at them, still they always spit or drop them out of their mouths, seemingly only making play at eating. One thing more. Any differences in sea trout come not from being of different breeds—for all sea trout are of the same class, only look different because of the water they frequent or the food they eat. And the same thing applies to brown trout. So there are only two breeds of trout.—New York Press.

## Aids Nature

The great success of Dr. Pierce's Golden Medical Discovery in curing weak stomachs, wasted bodies, weak lungs, and obstinate and lingering coughs, is based on the recognition of the fundamental truth that "Golden Medical Discovery" supplies Nature with body-building, tissue-repairing, muscle-making materials, in condensed and concentrated form. With this help Nature supplies the necessary strength to the stomach to digest food, build up the body and thereby throw off lingering obstinate coughs. The "Discovery" re-establishes the digestive and nutritive organs in sound health, purifies and enriches the blood, and nourishes the nerves—in short establishes sound vigorous health.

If your dealer offers something "just as good," it is probably better FOR HIM--it pays better. But you are thinking of the cure not the profit, so there's nothing "just as good" for you. Say so.

Dr. Pierce's Common Sense Medical Adviser, in Plain English, or, Medicine Simplified, 1008 pages, over 700 illustrations, newly revised up-to-date Edition, paper-bound, sent for 21 one-cent stamps, to cover cost of mailing only. Cloth-bound, 31 stamps. Address Dr. R. V. Pierce, Buffalo, N. Y.



## THE EPICURE'S CORNER

Tea Room Omelet.

For omelet jardiniere as it is served in an uptown tea room, have ready a tablespoonful each of minced chives, an onion and half as much minced green tops of celery. Turn the mixture into six eggs, beat until the yolks are well broken and make like any ordinary omelet. Garnish with sprigs of parsley and white tips of celery.—New York Sun.

West Indian Omelet.

Drain the pulp from a can of tomatoes, straining off as much of the liquor as possible. Shred three or four Spanish sweet peppers from a can, season with salt and paprika and heat over the fire until the mixture bubbles. Make a plain omelet, turn it on to a hot omelet platter and turn the tomato at each side.—New York Sun.

Raspberry Cream.

Soak a half box gelatine in cold water to cover for half an hour. Then stand over boiling water until dissolved. Add a half cup sugar and a pint of raspberry juice, strain, set in a pan of cracked ice and stir until thickened. Add a pint whipped cream, and mix thoroughly. Pour in a mould and set in a mixture of ice and salt to harden.—New York Telegram.

Vassar Cakes.

These little bites, which, of course, are named after the great school, are cornmeal hoecakes, served hot and eaten with strained honey, brown sugar or New Orleans molasses. But the hoe has nothing to do with them. A batter is made of cornmeal and cold water, seasoned only with salt. The batter must be so thin that it literally pours from a tablespoon, one of which is put at a time on a hot iron griddle for the cake. The usual griddle holds three or four cakes, and as soon as these cook they are thinly coated with butter and served in hot plates. The sugar, honey or molasses is put on at the table.—Detroit News.

An Egg Dish.

A delicious egg dish comes from Hungary. Have ready a cupful of rice boiled and dried and a cupful of paprika sauce. Put the rice into the centre of a large, round chop plate, flatten the top of the mound, cover it with poached eggs and turn the sauce over it. For the sauce, cream together a rounding tablespoonful each of butter and flour and add a level teaspoonful of paprika. Stir in a cupful of hot water seasoned with beef extract or veal chicken stock if it is on hand, season with salt and cook until it thickens.—New York Sun.

Squash Fritters.

One cupful flour, one-half cup sour milk, one egg, one-fourth cup sifted squash, one teaspoonful nutmeg, one-half teaspoon salt, one teaspoon soda; beat the egg well, add the sour milk, in which the soda has been dissolved; then add the nutmeg, salt and squash and last of all the flour; drop by spoonfuls on to a well greased, hot griddle, and fry a golden brown; one must not have quite as hot a fire as for the ordinary buckwheat griddle cakes, else they will be done on the outside and not in the middle, for it will take a longer time for them to cook through, the dough being of a little different consistency from the other kind.—Mrs. Clarence A. Noble, in the Boston Post.

## ROUND ABOUT THE HOUSE

Brush pie crust with cream to insure a rich, brown color.

Whip cream in a pitcher. It whips more quickly than in an open bowl, with less spatter.

Grass stains should be washed with cold soft water before the garment is put in the tub, and they will disappear.

A woman from California thinks that half a dozen raisins dropped into the breakfast coffee pot are essential.

A very good bed-warmer for the children on a cold night is a bottle filled with hot water. It will not leak and will keep hot for hours.

Always put a cauliflower in plain water, so as to draw out any insects. If salt is placed in the water it kills the insects and they are left in the vegetable.

Small side dishes, once so numerous, are now used for nothing save, perhaps, a thin apple or rhubarb sauce. Rarely more than two vegetables are served with the meat course.

Oysters for frying may be rolled in

cornmeal and no egg is needed. When the fish man sends rather small oysters, take two at a time, slightly overlapping each other, with bread or crumbs, and fry in the usual way.

Cats, they say, need grass for their physical wellbeing. As catsnip alone does not suffice, it is well for anyone who has a pet cat to plant some oats in a flower pot. They grow easily and with very little care if kept in a warm place.

When the leaves of begonias turn brown and drop off, says the Delineator, stir in well around the roots a teaspoonful of sulphur. It will restore them quickly to a luxuriant growth. Especially useful is this treatment in winter, when the plants have to be kept in the house.

Some of you have a white or cream lace and net waists of which you are getting tired. As they have the pronounced separate-waist-and-skirt appearance that is never dressy, but if you would have them dyed to exactly match some colored suit you have, it would give them a dressy look and they would seem like new to you.

Settling a Dispute.

Richard Le Gallienne, the poet, said at a dinner:

"Literary disputes are interesting if properly conducted. Too many of them, however, are suggestive of the Shakespearian dispute in Tin Can."

"Professor Bill Billus, of the Tin Can Dancing Academy, delivered a lecture in the Lone Hand saloon, and in the course of his argument recited 'The boy stood on the burning deck,' a gem, he declared, from Shakespeare's 'Othello.'"

"But an interrupter rose and strode forward."

"I am a Boston gent," said the interrupter, "and I certify that no Shakespeare never wrote that piece." "Friend," said Professor Billus, gently, "I can convince you that he done so."

"Convince away," said the Bostonian, sceptically.

"So Professor Billus led off with his right foot, and followed up the argument with a brass cuspidor, falling in the subsequent clinch, on top."

"Who writ the piece?" he shouted, as he pummeled his opponent steadily.

"Shakespeare," the Bostonian answered in smothered tones from beneath.

"Are you sure?" asked the professor.

"Dead sure," was the reply, "I seen him do it."—Washington Star.

How a Joke Bought a Horse.

Charles Mathews, the famous English actor, once indulged disastrously in his well known taste for mimicry. The ridicule on this occasion was at the expense of Mr. Tattersall during a sale of blooded stock conducted by that well-known auctioneer.

"The first lot, gentlemen," said Mr. Tattersall, "is a bay filly by Smolensko."

"The first lot, gentlemen," echoed Mr. Mathews in the same tone of voice, "is a bay filly by Smolensko."

The auctioneer looked somewhat annoyed, says the writer of "English Comedians of the Past," but proceeded:

"Well, what shall we begin with?" "Well, what shall we begin with?" replied the echo.

Still endeavoring to conceal his vexation, Mr. Tattersall inquiringly called out:

"One hundred guineas?" "One hundred guineas," echoed Mathews.

"Thank you, sir," cried Mr. Tattersall, bringing down the hammer with a bang, "the filly is yours."—Philadelphia Record.

In Daniel Boone's Day.

"Tip's tales about Daniel Boone may seem pretty 'tall' to people here in the 'efete East," writes "Missourian," old friend of Tip. "But to me, whose maternal ancestor was companion to Boone in Kentucky, and most of whose ancestors were on the frontier from 1760 on, these are sober fact. My uncle had an old Kentucky rifle, and, while during youth I was able to hold twenty-five pounds in one hand at arm's length, I was not strong enough to hold that gun steady and hit a mark the size of a silver dollar. Speaking of 'barking' squirrels, that was a common thing—after Boone showed how. Snuffing the candle was also common, and done at night by aid of fires which lighted up things until the light of the tallow candle would just show the fire light. Cutting the burnt wick just high enough to 'snuff the candle' without at the same time putting out its light was the trick."—New York Press.

Rather Touchy.

"Look here," drawled Farmer Rye-top, in the diner of the palace train, "what do you mean by bringing me a finger bowl with rose leaves in it?"

"Why, boss, dat is de latest style," assured the waiter.

"It is, eh? Well, I thought you had cut out the regulation slices of lemon because you were afraid I would mistake it for lemonade. I ain't one of them comic-page farmers, boy."—Chicago News.



Munyon's Paw Paw Pills coax the liver into activity by gentle methods. They do not scour, grip or weaken. They are a tonic to the stomach, liver and nerves; invigorate instead of weaken. They enrich the blood and enable the stomach to get all its nourishment from food that is put into it. These pills contain no calomel; they are soothing, healing and stimulating. For sale by all druggists in 25-cent and 50-cent sizes. If you need medical advice, write Munyon's Doctors. They will advise to the best of their ability absolutely free of charge. MUNYON'S, 534 and Jefferson Sts., Philadelphia, Pa.

Munyon's Cold Remedy cures a cold in one day. Price 25c. Munyon's Rheumatism Remedy cures in a few hours and cures in a few days. Price 25c.

Prince Rupert and his fellow-adventurers, with a charter granted by Charles II, were the pioneers of the now famous Hudson Bay Company.

Dr. Pierce's Pleasant Pellets first put up 40 years ago. They regulate and invigorate stomach, liver and bowels. Sugar-coated, tiny granules.

Natural Versus Laboratory Milk.

Clear cut is the explanation Dr. Louis Fischer, the eminent authority on feeding of children, gives on the worse than useless practice of pasteurizing milk for the use of infants, invalids or healthy adults. In words easily understood by the layman he shows that under the process the food value is decreased and toxins which cause disease developed. "You cannot make dirty milk clean by steaming it," says Dr. Fischer. Dr. Fischer's denunciation of pasteurizing squares with the opinion of S. T. Taylor, president of the Borden Condensed Milk Company, the pioneer among milk companies in demanding clean milk for its customers. In his opinion pasteurizing opens the doors to dirty milk produced under unsanitary conditions and puts a premium on negligence. The experience of Mr. Taylor's company plainly shows the decline of the pasteurization fad. The company formerly produced pasteurized milk. It dismantled the plant 10 years ago because its customers no longer desired milk so treated.—New York Herald.

Music By Wireless.

A recent test of wireless telephony was made to show its value for transmitting music. Several selections were sung in a transmitter at Park avenue and Fortieth street, New York, and were listened to by a group of newspaper men at the Metropolitan Tower. At times the singing was very clear, but frequently it was impossible to hear anything but a confused blur of sound.—Philadelphia Record.

Peanut cake seems to be supplanting cottonseed cake as the preferred food for Swedish cattle.

Many a  
Clever  
Housewife  
Has learned that to  
serve

## Post Toasties

Saves worry and labor, and pleases each member of the family as few other foods do.

The crisp, dainty, fluffy bits are fully cooked—ready to serve from the package with cream or good milk.

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