

## Spring Medicine



## Hood's <br> Sarsaparilla


3.
It's sometimes said patent
medicines are for the igno-
rant. The doctors foster this
idea.
"The people", we're told,
"are mostly ignont when $|$
German
Syrup"

\(\begin{array}{ll}A Throat \& \begin{array}{l}used Boschee's Ger-<br>man Syrup for some\end{array}<br>med Lung<br>severe and chronic\end{array}\) $\begin{array}{ll}\text { and Lung } & \begin{array}{l}\text { man Syrup for chome } \\ \text { severe and chronic }\end{array} \\ \text { Specialty. } & \begin{array}{ll}\text { trouble of the Throat } \\ \text { and Lungs can hard- }\end{array} \\ \text { Spe }\end{array}$ y appreciate wh ly appreciate w

ful medicine it
sensations of h and Lungs can hard-
what a truly wonder-
it is. The delicious
healing, easing clear sensations of healing, easing, clearing, strength-gathering and recover
ing are unknown joys. For German Syrup we do onot ask easy cases.
Sugar and water may smooth a throat or stopa tickling-for a while.
This is as far as the ordinary cough This is as far as the ordinary congh
medicine goes. Boschee's German
Sermp is medicine goes.
Syrup is a discovery, a great Throat
and Lung Specialty. Where for years there have been sensitiveness, pain, coughing, spitting, hemorr-
hage, voice failure, weakness, slip hage, voice failure, wea doctors and
ping down hill, where dom
medicine and advice have been swalpinglicine and advice have been swal-
mowed and followed to the gulf of
low lowed and followed to the gulf of
despair, where there is the sickening despair, whe that all is over and the
conviction the
end is inevitable, there we place
titerres. You are German Syrup. It cures. You are
a live man yet if you take it.

## DRTOBIAS VEFEILAM IINUWin UNEXCELEE:

 Limbs, Back or Chest,
Throat, Colds, Sprains, Bruises Stings of Insects, Mosquito Bites.



-VASELINS-

## Burys gamp

ffacobs in Best Truss Ever Used,
 BAGGY KNEES Sone Thitnato

##  

 fish soup appropriate for a mid-winterCinner is wholly unsuitable for spring
and summer, when a light soup shinuld
be served. Many of spring vegetables be served. Many of spring vegetables
make excellent and healthful soups. The
foilowing recipes for preparing them will be found reliable and economical:
Sorrel Soup- Put two tablespoonsful
of butter in a saucepan; set it on the fre and let melt; put in, p pint of sorr
and stir one minute; add a quartof sou
stock, with salt and pepper: boil fiv stock, with sait and pepper: boil five
minates. Beat the oy oks of two eggs

put in the tureen, pour the boiliag soun | over |
| :--- |
| cut |
| ter |
| ter | Artichoke Soup-Melt a piece of but

ter the size of an egg in a a aucepan; slic
one small turni a dozen artichokes, with a slice of bacon fire for ten minutes; ald a pint of starch
let boil together until the vegetables ar
cooked then add cooked, then add a pint of water, seaso
with a all and pepper, strain, stir in
tablespoonful of butter and the beater

 in a pan and set in the stove until brown
Jullienne Soup-Scrape and cut on carrot, peel and slice half a turnip, on
Irish potato, and put on to boil for one hour, then add a cup of shelled peas,
tablespoonful of (canned) tomatoes an rice each, boil until tender, add pieces of
stock, season with salt and pepper, and
let boil two minutes and serve. let boil two minutes and serve. bring to a boil, add half a teacup of rice
and let boil twenty minutes, strain and
return to the kettle. Beat the yolk of
two egog and add two eggs and add a tablespoonful
cream, mix in the soup and stir over the
fire for two or three minutes. Seaso With sat and pepper and serve.
Asparagus Soup-Take three large
banches of asparagus cut away the
hard, tough parts and boil tha heads until tender. $\begin{aligned} & \text { Drain; take a pint of the } \\ & \text { asparagus heads and se }\end{aligned}$ the asparagus heads and set aside, rub the
remainder through a colander and mi
with two pints of light soup stock, se with two pints of light soup stock, s
on the fire to biil; senson with salt, pe
per and a teaspoonful of sugar per and a teaspoonful of sugar. Cut the
asparagus heads in small pieces, put
the soup, he heat and serve.

BEW ARE

# Cheap $\{$ S. S. S. WILpURE. $\}$ There is 

| heap | S. S. S. WILURE. |
| :---: | :---: |
| imitations | My daughter had of chronic only one |
| should be | $\left\{\begin{array}{l}\text { Eczema, which for } \\ \text { had baffled the skill } \\ \text { five years } \\ \text { best phy }\end{array}\right.$ S. S. S. |
| d. | sicians. As she waty growing Take no |
|  | worse, I quit all otheitment and |
| They never | commenced using s.s. Before |
| ur | incrustations had neldisappeared. I continued |
| and are | using S. S. S. until sis entirely cured. I waited |
| often | before reporting the cos see if the cure was perma. nent. Being satisfledt she is freed from the an- |
|  | noying disease for all to come, 1 send you |
| nge | V. Vtan, Sandy Bottom, Va |
|  | books on blood and skiseases |







But differently their daily labor felt;

## Jaded and weary of her 'twas never done.

The other walked out nightly with her beat


DOWN WITH HICH PRICES.

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 RGEVG:

