

# Libby's Food Products

## Libby's Cooked Corned Beef

There's a marked distinction between Libby's Cooked Corned Beef and even the best that's sold in bulk.

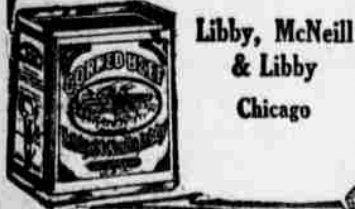
Evenly and mildly cured and scientifically cooked in Libby's Great White Kitchen, all the natural flavor of the fresh, prime beef is retained. It is pure, wholesome, delicious, and it is ready to serve at meal time. Saves work and worry in summer.

Other Libby "Healthful" Meal-Time-Hints, all ready to serve, are:

- Peerless Dried Beef
- Vienna Sausage, Veal Leaf
- Evaporated Milk
- Baked Beans, Chow Chow
- Mixed Pickles

"Purity goes hand in hand with the Libby Brand."

Insist on Libby's at your grocer's.



Libby, McNeill & Libby Chicago

We do not care a rap how long Congress stays in session, and shall fight the attempt being made to precipitate an adjournment. This is the kind of Congress we like. It does nothing. The next one might.—Richmond Times-Dispatch.

Mrs. Winslow's Soothing Syrup for Children teething, softens the gums, reduces inflammation, allays pain, cures wind colic, 25c a bottle.

### Women As Motorists.

Unusual physique is not necessary for the woman motorist. Neither sex needs extraordinary muscular development in automobiling, and almost any woman not an invalid can master its mysteries quite as well as a man, provided she has the will and the patience to acquire the know-how. Certainly in the sphere of the woman by nature is equipped to be a man a long handicap. The woman motorist is not half so likely as man is to swear and call loudly for a tow when anything goes wrong with the car. She will more probably set to work to find the trouble and remedy it quite as thoroughly as if she were cleaning out the kitchen range. Remember, nevertheless, that a high sex and slight physique are no sense disabilities to the woman who wants to do her own motoring, and though her feminine patience and intuition stand her in good stead, she must not expect to succeed by intuition alone.—Outing Magazine.

# WOMAN ESCAPES OPERATION

Was Cured by Lydia E. Pinkham's Vegetable Compound

Elwood, Ind.—"Your remedies have cured me and I have only taken six bottles of Lydia E. Pinkham's Vegetable Compound. I was sick three months and could not walk. I suffered all the time. The doctors said I could not get well without an operation, for I could hardly stand the pains in my sides, especially my right one, and down my right leg. I began to feel better when I had taken only one bottle of Compound, but kept on as I was afraid to stop too soon."—Mrs. SADDIE MULLEN, 2728 N. B. St., Elwood, Ind.

Why will women take chances with an operation or drag out a sickly, half-hearted existence, missing three-fourths of the joy of living, when they can find health in Lydia E. Pinkham's Vegetable Compound?

For thirty years it has been the standard remedy for female ills, and has cured thousands of women who have been troubled with such ailments as displacements, inflammation, ulceration, fibroid tumors, irregularities, periodic pains, backache, indigestion, and nervous prostration.

If you have the slightest doubt that Lydia E. Pinkham's Vegetable Compound will help you, write to Mrs. Pinkham at Lynn, Mass., for advice. Your letter will be absolutely confidential, and the advice free.

# The Farm

### When Hogs Gnaw.

When the hogs get to gnawing the woodwork of their pens you may be sure they need something different to gnaw from what you are feeding them. Look into it and see if you are giving them variety enough.—Farmers' Home Journal.

### Don't Be Afraid.

Don't be a cheap farmer. Do not be afraid to exercise your manhood. Nor afraid to be dubbed by some of your thoughtless neighbors "a progressive farmer," as the title contains an unintentional compliment and is well worth earning.—Farmers' Home Journal.

### Hard Milkers.

We are requested by some of our readers to re-publish the following, by Dr. David Roberts, the State Veterinarian, of Madison, Wisconsin, who is good authority on the subject. He says:

This trouble is due to an abnormal contraction of the sphincter muscles at the teat and oftentimes reduces the value of what might have otherwise been a valuable cow, as no one wishes to purchase or own what is termed as a hard milker; but if stock owners knew how easily this trouble could be overcome they would never think of disposing of a hard milker at a sacrifice, as is now being done by many.

The mere fact that a cow is a hard milker does not indicate that she is not a good milker; but owing to the fact that she is a hard milker she is oftentimes neglected at milking time by a disgusted milker, who leaves a large quantity of the milk in her udder that should have been drawn out.

Stockmen who know how to handle such cases oftentimes buy valuable cows, owing to the fact that they are hard milkers, and by the use of a teat plug and a few treatments for hard milking, cause them to become splendid, easy milkers, thereby increasing their value many more times than the cost of the treatment. A milking tube should never be used in such cases as there is too much danger of infection and the results are not as good as from the use of the teat plug.

### Staking Tomatoes.

The nicest way I have found to raise tomatoes is to tie them up to strong stakes. Drive in the stakes solidly and set the plants beside them. Keep them tied up as they grow, and keep a good part of the side shoots trimmed off. I leave four or five of the lower branches and allow them to lie on the ground. This is some work, but it pays; it gives a chance to go among the vines to hoe and water, and you can have your garden as neat in the time of ripe tomatoes as any other time in the summer. And when you want the ripe tomatoes you can see at a glance where they are, and every tired woman knows what a convenience that is. I seldom see a rotten tomato on the vines that are tied up. The stakes, however, must be strong and firmly set, for you will often see a peck of tomatoes on the vines. One day a lady friend said: "I'll never tie up tomatoes again; it don't pay, for whenever the tops get heavy over they go." When I walked into her garden, behold, she had procured a lot of elder branches to tie her carnations up to, and the largest of these she used for her tomatoes. Another friend decided to use the banana crates which were discarded, at the nearest grocery. The result was very unsatisfactory, as the tomatoes were enclosed and the pieces were so closely fitted that you could hardly get the hand between the latter to pick the tomatoes.

A good kind of early tomato is the "Matchless." Early plants are best raised in tin cans that have been melted apart; bend them in shape, set them closely together in the hot bed, fill with good soil and plant three or four seeds in each one. Thin the plants out as they grow until you have only one plant in each can.

When you want to transplant to the garden lift can and all; set in the hill prepared for the plant and carefully take off the can, fill in the soil and water and your plant will never know it was disturbed.—G. E. E., in the Indiana Farmer.

### When to Market Lambs.

Many farmers who are beginning in the sheep business have lambs coming in March and April, and it is well to consider just how to handle these lambs in order to make the greatest profit.

The ewe lambs will, for the most part, be kept over for breeding purposes. The wether lambs will all be sold within twelve months. The problem is whether to push these forward and sell them on the early market, say June, July or August, or to keep them through till Christmas, January or February, and sell them for about the same number of dollars per head that can be secured in mid-summer.

Which of these methods should be adopted will depend on the possibility of selling them in carload lots, or to sell them to men who make up carload lots.

In a community where there are a great many sheep breeders, and where it is possible for shippers to buy carloads of lambs as they do of hogs, I have no hesitation in saying that the best way is to have the lambs eat oats and corn as early as

possible, give them free access to it at all times in clean troughs, allow them the milk of their dams, and sell them at seventy to ninety pounds before weaning.

Where one is so largely engaged in the sheep business that he can handle a carload of wethers at any time, this is certainly the way to make quick and easy money.

My experience has been that by having the lambs come in March and April and pushing them forward in this way, I could get as many dollars for them in July and August as I could in January and February. In the meantime they have consumed far less grain, the risk of disease has been reduced to a minimum and money is quickly turned.

Where, however, one must depend on the local butcher for his market for lambs, it is quite as well to finish them off at about 100 pounds at nine, ten or eleven months. If anyone will compare the weights and prices of lambs on the city market, say Chicago, in July and August with the weights and prices in January and February, he will find that the lamb sells for about as many dollars in the first mentioned months as in the last.

One of the main advantages in selling early is that the risks from disease, especially the stomach worm, are reduced to the minimum.

Lambs fed generously from the first are seldom injured by these worms, even when kept on infected pastures; but when kept on infected pastures and given only the milk of their dams they are very likely to succumb to the disease along in August and September.—W. H. Underwood, in the Indiana Farmer.

### A Rhode Island Red Talk.

A friend said to the writer the other day:

"Geer, what do you know about the Rhode Island Reds, where did they come from anyhow, and where did they get the drag they have on the poultry fraternity?" Our reply to one section of his compound question was prompt:

"Rhode Island, of course, up there in Yankee land where they made the Barred Plymouth Rocks, dressed down the Leghorns, Brown, White and Black, and struck out of a piece of marble the beautiful White Wyandotte."

In general, however, his question perplexed us, for we do not know as much about the Rhode Island Reds as we should like to know. But we do know that in the matter of color it is necessary to breed very closely to the standard in order to make advancement in a fixed red color for the breed. It will not do, if one wants to raise clear red birds, to breed from fowls with white or smut in their plumage, nor from hens which in their second and third year show too much of the light creamy color. And, our observation is, that a pullet that is really a good, dark even shade of red, with no white, and no smut, will not fade to the lighter color as she advances in age, like one that is less clearly red, or one that has defects in the way of smut, etc.

In fact, in breeding Reds, we should select the pullet that shows no smut down the back in the under feathers, and which has no tendency to light blotches in the heavier feathers. One that is a good, clear red to the skin, with a glowing, clear red cast in the sunshine. This kind of a pullet will, when she gets older, still have a well defined reddish cast to her plumage, and will not run to a lighter creamy color, with darker neckhackle. And such a female, mated with a cock bird that is likewise free of smut and white, with good red undercolor and a good strong red in his surface color, will throw chickens that will take the breeding line away up, in the way of fixing a truly red breed.

In points of utility the Rhode Island Reds are all right. The hens do get broody to an aggravation sometimes if we are not looking for that characteristic; but they may be easily broken up by simply dropping them in a small bare pen with an active cockerel for a few days. They lay well, and keep it up in the cold season, too. A friend of ours who has Reds, Rocks and White Plymouth Rocks, let the two latter breeds go, because he always got more eggs from his Reds than from either of the other breeds.

The Reds are hearty, and the chicks grow fast and mature early. It's a good breed and one that will stay with us, settling down eventually along the line of utility with the Barred Plymouth Rocks, the S. C. Brown and White Leghorns, and the Wyandottes.—H. B. Geer, in the Indiana Farmer.

### Glasgow a Soberer City.

The Glasgow Chief Constable in a report issued last night comments upon the remarkable increase of sobriety in the city. Apprehensions for drunkenness totalled 14,167, a decrease of considerably over 4000. While lack of money has no doubt contributed to increased sobriety, the Chief Constable states that the growth of temperance has been a great factor. A great deal of money has been spent on amusements, which was just as available for spending in drink. Compared with two years ago the apprehensions for drunkenness showed a decrease of nearly 7000.—London Daily Mail.

The earth's fertile area is estimated at 28,269,300 square miles.

# POPULAR SCIENCE

Professor Adams, of the Mount Wilson Observatory, has been making a spectroscopic study of Halley's comet. He finds the head to be surrounded by cyanogen gas and the tail to be composed of hydrocarbons.—Scientific American.

Sir Ernest Shackleton received a gold medal from the Geographical Society of Philadelphia at a dinner given in his honor on April 22d. Among those who spoke in praise of Sir Ernest's achievements were such famous Arctic explorers as Rear Admiral George Melville and Amos S. Bonsal.—Scientific American.

Rev. George M. Zwack, S. J., secretary of the Philippine Weather Bureau, has prepared, at the request of the insular government, a paper on "The Return of Halley's Comet and Popular Apprehensions," for distribution throughout the islands, with the object of reassuring the natives, who, it is said, are already a prey to many wild rumors on this subject.—Scientific American.

In an article published in Light, Mr. Robert E. Livingston states that the first man to use gas in New York City was Mr. Samuel Legget, who lighted his house at No. 7 Cherry street with it. The people kept at a respectful distance from the house, fearing an explosion. Newport, Rhode Island and Baltimore, Md., soon followed New York.—Scientific American.

The American Philosophical Society of Philadelphia has decided to assist in the movement for an expedition for south pole exploration. The project was urged in 1909, when the following scientific societies united in an appeal to Congress: The American Academy of Arts and Sciences, American Geographical Society, California Academy of Sciences, New York Academy of Sciences, Franklin Institute, Geographical Society of Philadelphia, American Museum of Natural Sciences, Geological Society of America, Association of American Geographers, and the American Alpine Club.—Scientific American.

In a lecture delivered before the Royal Society of Naples, Professor A. Platti called attention to the discovery of Palmieri in 1881 of a characteristic line of helium in the flame spectrum obtained by heating in a flame "an amorphous, buttery substance of a yellow color which was found as a sublimate on the edge of a fumarole near the mouth of Vesuvius." This is generally accepted as the first discovery of terrestrial helium, although Nasini and Andellin in 1896, on examining the flame spectrum of a large number of volcanic incrustations, failed to recognize the presence of helium in any of the specimens they examined under the condition described by Palmieri.—Scientific American.

### ELECTRIC REVOLVING DOORS.

Motor Operated and Set in Motion by Pressing a Button.

In some buildings of a semi-public nature in which revolving doors are installed, as hotels and stores, they keep a man at the entrance to help operate the door for the greater convenience and comfort of persons entering and leaving the building. This man starts the door in motion, thus making it easier for the person entering to push the rest of the way.

But the attendant, according to his natural strength or his mood at the moment, may start the door swiftly or slowly, thus hurrying or retarding the incoming. And then on a personally operated door one man in the door, impatient, may push the door fast and bang the leaf in front of himself against the heels of the man in the compartment ahead, making him peevish. All these variations and uncertainties in the movements of the door are eliminated by operating it with an electric motor.

The electrically operated revolving door has a motor attached to the upper end of the shaft from which the leaves extend. The motor is quite out of sight above the horizontal sheathing at the top of the doorway. From the motor and also quite out of sight wiring extends to a push button set in the wall at the side of the doorway within the building, where the door attendant stands.

With a door thus equipped there is no reaching out and grabbing a leaf and pushing or pulling on it to start it. The attendant simply presses the button and so turns the current into the motor, and the motor does the rest, starting the door gently and then keeping it going with a motion that is steady and uniform.—New York Sun.

### Early Habits.

"That last speaker," said the first guest at the banquet, "was quite entertaining."

"Yes," replied the other, "and he's a self-made man, too."

"I can't say, though, that I liked his delivery. It was rather slow."

"Oh! naturally. He began life as a messenger boy."—Catholic Standard Times.

Since its establishment in 1871 to June 30, last year, the life saving service of the United States has been the means of saving property valued at \$224,934,732.

# The Fountain Head of Life Is The Stomach

A man who has a weak and impaired stomach and who does not properly digest his food will soon find that his blood has become weak and impoverished, and that his whole body is improperly and insufficiently nourished.

**Dr. PIERCE'S GOLDEN MEDICAL DISCOVERY** makes the stomach strong, promotes the flow of digestive juices, restores the lost appetite, makes assimilation perfect, invigorates the liver and purifies and enriches the blood. It is the great blood-maker, flesh-builder and restorative nerve tonic. It makes men strong in body, active in mind and cool in judgement.

This "Discovery" is a pure, glyceric extract of American medical roots, absolutely free from alcohol and all injurious, habit-forming drugs. All its ingredients are printed on its wrappers. It has no relationship with secret nostrums. Its every ingredient is endorsed by the leaders in all the schools of medicine. Don't accept a secret nostrum as a substitute for this time-proven remedy of known composition. Ask your neighbors. They must know of many cures made by it during past 40 years, right in your own neighborhood. World's Dispensary Medical Association, Dr. R. V. Pierce, Pres., Buffalo, N. Y.

### Sixteen Years of Skin Disease.

"For sixteen long years I have been suffering with a bad case of skin disease. While a child there broke out a red sore on the legs just in back of my knees. It waxed from bad to worse, and at last I saw I had a bad skin disease. I tried many widely known doctors in different cities, but to no satisfactory result. The plague bothered me more in warm weather than in winter, and being on my leg joints it made it impossible for me to walk, and I was forced to stay indoors in the warmest weather. My hopes of recovery were by this time spent. Sleepless nights and restless days made life an unbearable burden. At last I was advised to try the Cuticura Remedies [Cuticura Soap, Ointment and Pills], and I did not need more than a trial to convince me that I was on the road of success this time. I bought two sets of the Cuticura Remedies and after these were gone I was a different man entirely. I am now the happiest man that there is at least one true cure for skin diseases. Leonard A. Hawto, 11 Newrand Ave., Brooklyn, N. Y., July 30, and August 8, 1909."

### Origin of the Potato.

The cultivated potato is a native of the Chilean and Peruvian Andes, but extends in original type as far north as Colorado, where a wild form is occasionally found. Wild varieties of the potato exist in many parts all over the world, but nowhere was it cultivated before the discovery of the western continent save in North and South America. It was taken to Europe, probably from Peru to Spain, early in the sixteenth century. It seems Sir Francis Drake introduced it into England in 1586, though Sir Walter Raleigh is said to have done this the year before. It was first regarded as a curiosity, and so remained until the latter part of the eighteenth century, though the Royal Society of London in 1663 recommended it as a possible safeguard against famine among the Irish peasantry.—Chicago Journal.

### Household Helps.

It is surprising the many different appetizing ways that Corned Beef can be prepared for the family's meals. Every one likes Corned Beef and there is no more healthful or delicious dish than Libby's, carefully selected from prime beef and properly "cured."

There is some waste, to be sure, when bought at the butcher's, but in the plan here suggested you may buy the finest corned beef in the world in no more than absolutely no waste and every particle of which can be eaten.

Suppose you ask your grocer for Libby's Corned Beef. It represents all full value—no bone, no gristle—just clean, pure corned beef selected first hand from the finest beef stock—no scraps or second pieces—and corned and cooked to perfection in Libby's wonderful white enamel kitchens. A can of Libby's Corned Beef sliced and served cold with dill pickles and potato salad is a delightful meal and will be enough for four people.

Corned Beef Hash.—Take the contents of a can, chop fine, add one-fourth as much boiled or baked potatoes, a little fried onion and a small quantity of water. Cook slowly until thoroughly heated, then serve on toast with or without poached eggs.

Corned Beef Omelette.—Beat the yolks and whites of four eggs separately and add one-half of the whites to all of the yolks. Put in a hot frying pan and, when nicely browned on the bottom, sprinkle a cup of minced corned beef over it. Spread over this the remainder of the whites, put in the oven and brown on top. Then fold and serve.

Creamed Corned Beef.—Mince the contents of a can of Libby's Corned Beef. Put over this a dressing of cream gravy with the yolk of an egg beaten into it. Serve on toast.

New England Boiled Dinner.—You may have this in one-fourth of the time it usually takes. Put a can of Libby's Corned Beef in boiling water—it is already cooked—and serve in the usual manner with vegetables.

Besides the economy in the use of Libby's Corned Beef, another great advantage to the housewife in using it is that it is all cooked when bought and there is no necessity for the long, tedious and expensive boiling which is necessary with raw corned beef. The house is not filled with steam and odors and valuable time is saved. Libby's Corned Beef is ready at once for serving in any one of the many ways mentioned above, and you will find it a great convenience to try it next time. Be sure you get Libby, McNeill & Libby's Corned Beef.

Goethe's Foresight. Goethe foresaw many things. In 1827, discussing the importance of a canal across the Isthmus of Panama, he said he should be surprised if the Americans missed the chance of getting the work into their own hands, as "it is altogether essential for the United States to make the passage to the Pacific ocean, and I am convinced she will do it." It was the same poet, dramatic, critic and man of science who foretold that by the end of the nineteenth century the principal problems confronting mankind would be those growing out of the development of industry on the new scale made possible by progress in mechanics. No great man since Leonardo has had as many sides as Goethe.—Collier's.

### Insurance or Pensions?

The Massachusetts State Savings Bank Insurance League is going about its enterprise in a business-like way. It is attempting to furnish safe and good insurance at low cost, and is stimulating a discriminating knowledge of what it has for sale. Cheap, safe insurance, providing for the wage-earner's declining years, is a necessity in every industrial community. In place of the German pension system which divides the burden between the State, the employer, and the employe, and which means compulsion, and instead of the English scheme of old-age pensions borne by general taxation, which may mean charity, Massachusetts has set up a working plan by which her wage earners may provide their own old-age annuities—a characteristic American plan which means independence.—The Survey.

A committee of the New Zealand legislature has just recommended that telegrapher's cramp be added to the list of diseases for which the employer must compensate the workman who suffers it in his employ.

Mr. Bryan concedes that there are some good Republicans. Is he thinking of becoming an insurgent?—Albany Journal.

### Trial Bottle Free By Mail



If you suffer from Epilepsy, Fits, Falling Sickness, Spasms, or have children that do so, my New Discovery will relieve them, and all you are asked to do is to send for a Free Trial Bottle of Dr. May's Epileptoid Cure.

It has cured thousands where everything else failed. Guaranteed by May Medical Laboratory Under Pure Food and Drugs Act, June 30th, 1906. Guaranty No. 18971. Please write for Special Free Trial Bottle and give full and complete address. DR. W. H. MAY, 548 Pearl Street, New York!

### 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 refund money if it fails to cure. 25c, 50c & \$1.

Faris Medicine Co., St. Louis, Mo. Dryden, Mass.

Dear Sir: I am having my feet with DR. PORTER'S ANTISEPTIC HEALING OIL as I stand a greater part of the day coating large trunks and boxes. I tell every eye who enters with my kind of shoes. Write immediately DR. PORTER'S ANTISEPTIC HEALING OIL.

(Signed) MRS. LAURA DUNTON.

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**E. W. Grover**  
Maker of

**Laxative Bromo Quinine**

**W. L. DOUGLAS SHOES**  
\$5, \$4, \$3.50, \$3, \$2.50 & \$2

THE STANDARD FOR 30 YEARS.

Millions of men wear W. L. Douglas shoes because they are the lowest priced, quality considered, in the world. Made upon honor, of the best leathers, by the most skilled workmen, in all the latest fashions.

W. L. Douglas \$5.00 and \$4.00 shoes equal Custom Made shoes costing \$6.00 to \$8.00. Boys' Shoes, \$3.25 to \$2.50.

W. L. Douglas guarantees that every shoe bears his name and price on the bottom. Look for it. Take No Substitutes. Post Color System. Ask your dealer for W. L. Douglas shoes. If not for sale in your town write Mr. Douglas at 289 Broadway, New York. Show orders direct from factory delivered free. W. L. Douglas, Brockton, Mass.

### WHAT'S Your Health Worth?

You start sickness by mistreating nature and it generally shows first in the bowels and liver. A 10c box (week's treatment) of CASCARETS will help nature help you. They will do more—using them regularly as you need them—than any medicine on Earth. Get a box today; medicine on Earth. Get a box today; take a CASCARET tonight. Better in the morning. It's the result that makes millions take them.

CASCARETS are a box for a week's treatment, all druggists. Biggest seller in the world. Millions bear a month.

**Beautiful Complexion**  
Pretty, fluffy hair. Send 10 cents to cover postage and advertising. Two large sample VEGE, with a booklet and proposition to make big money. FREEBORN-HAMBER COMPANY, Creston-Ipswich, New York.

**PATENTS** Watson E. Coleman, Washington, D.C. Books free. Highest references. Best results.

P. N. U. 23, 1910.  
Epileptoid Cure. Thompson's Eye Water