

SUFFERED TWO YEARS

Finally Relieved by Taking Lydia E. Pinkham's Vegetable Compound, Says Mrs. Anderson

Rangleley, Maine. — "Lydia E. Pinkham's Vegetable Compound helped me greatly for bearing-down pains in the sides and back, headaches and tired feelings. I suffered for two years and it seemed as though I could not get my work done from one day to the next. After reading letters from others who had taken the Vegetable Compound I decided to try it and now I can do all kinds of work, sewing, washing, ironing and sweeping. I live on a farm and have five in the family so am busy most of the time. I recommend the Vegetable Compound to my friends and hope my letter will help some one to take your medicine." Mrs. WALTER E. ANDERSON, Box 270, Rangleley, Maine.

Over 200,000 women have so far replied to our question. "Have you received benefit from taking Lydia E. Pinkham's Vegetable Compound?"

86 out of every 100 of the replies say, "yes," and because the Vegetable Compound has been helping other women it should help you. For sale by druggists everywhere.

Rice Glue

The Japanese make a fine clear glue, very useful in painting white paper, by simply boiling rice in water until it is reduced to a thick, fine paste.

Of Course Not

"Mr. you walk fast, Miss Derrling?" "No, I didn't know you were following, Mr. Horne."

A single dose of Dr. Pease's "Dead Star" will relieve all cases of hemorrhoids. Price 25¢. Sold everywhere.

Many a man who has thought himself safe has been detected otherwise by a jury.

CORNS

Lift Off—No Pain!



Doesn't hurt one bit! Drop a little "Freezone" on an aching corn, instantly it corn stops hurting, then shortly you lift it right off with fingers.

Your druggist sells a tiny bottle of "Freezone" for a few cents, sufficient to remove every hard corn, soft corn, or callus between the toes, and the foot calluses, without soreness or irritation.

Important Point

"The water is fine," said he. "Let's go in." Nothing loath, she arose, and they drew near the water. "By the way," said he, pausing, "how far can you swim?" The fair maiden looked shyly downward and blushed faintly. "How far," she inquired softly, "do you like to have girls swim before you rescue them?"

Sure Relief FOR INDIGESTION

I've whittled away dyspeptic hours with crabs in marble halls. And in the lonely cottage I've experienced wretched halls. But have never found a viand that could so ally all grief and soothe ticklers of the heart like rare roastbeef.

BELL-ANS
254 AND 754 PACKAGES EVERYWHERE

It's invaluable for Rashes Burns Chafing Stings Sunburn Cuts That's why you need

Resinol

Kill All Flies! THEY SPREAD DISEASE. Kill all flies, mosquitos, house flies, and other insects. Lasts for weeks. Can't spill or get on anything. At your dealer or

PLANTER'S FLY KILLER
5 by EXPRESS, 1000 Ave. Brookline, N.Y.
Our Granite Steinbrecher Arch Support Shoe will hold your foot together, send it cooling. Archies, insoles, 1411 North Clark St., Chicago.

Your Last Name

IS IT COLFAX?

WILLIAM COLFAX, one of the earliest settlers of Weathersfield, Conn., was the ancestor of the Colfaxes in this country. He was of pure English stock, and regarded as typical of the stock that made New England colonies noted for their integrity and hardiness.

He was the grandfather of John Colfax of New London, Conn., who, by his wife, Anne Latimer, had William Colfax, known later as General Colfax, who was captain of Washington's

SOMETHING TO THINK ABOUT

By F. A. WALKER

HUMAN WEATHERCOCKS

IF YOU are given to the minute observation of humans, their nervous shiftings from glee to gloom and their uncertain flutterings from cheer to gloom, like butterflies in sunny weather, perhaps you have asked yourself what becomes of them when the storm comes and the cold north winds blow.

Turn where you may you will see these rapidly altered weathercocks fluctuating with the passing breeze, fever at rest except in a gale, and then trembling under intense excitement because they are forced temporarily to remain stationary.

They seem always to be at the turning point of some wonderful career, but never quite able to get across the line.

But nothing matters to these human weathercocks, so long as they are having a good time away from responsibility.

Heartaches of dotting fathers and tears of solicitors mothers give them no pang of remorse, no thought of the future.

They have no fear of the lean days of winter, when the years shall begin to rust the luster of their eyes and creak their proud shoulders with burdens they will be compelled to bear.

To the world and its enterprises, these weathercocks contribute nothing that endures over night, except, perhaps, the heaped-up wrecks upon the roofs of time, which serve as a warning to those who are in the race to win, resolved to leave behind them a glorious light which shall illumine the paths of others and cheer them on to noble endeavors.

(© by McClure Newspaper Syndicate)

Among the NOTABLES

RICHARD GATLING

RICHARD GATLING was inventor of the modern type of machine gun. There were guns, before that, which fired more than a single volley, but none could approach the Gatling for efficiency.

Gatling was born September 12, 1818, in North Carolina, son of a wealthy planter with an inventive sort of mind. Young Richard had such a good education that by the time he was seventeen he was intellectually fit beyond most grown men. With his father, he perfected a machine to sow cotton seed, and for many years

afterwards, while his work carried him about the country and at last to St. Louis, he kept inventing farming machines. A steam plow had great possibilities, planning and building machines almost revolutionized farming. He invented a screw propeller for steamboats, only to find Ersson had secured a patent for the same idea a few days before. He studied medicine for a time.

Then, with the outbreak of the Civil war, he turned his thoughts to military weapons and made the first machine gun. It fired some 350 shots a minute and was the marvel of all who saw it. But the ordinance department, for some unknown reason, refused

to look at it. General Butler thought enough of it to buy a dozen with his own money and use them. However, that it was some time after the war that congress consented to use the gun (perfected then to a speed of almost a thousand shots a minute). Since then it has been used all over the world. Of course, it is obsolete now.

(© by George Matthews Kincaid)

Don't put tin dishes away until you are sure they are perfectly dry. Don't forget to use the little "invaluable" which may be found at any grocery store. You can thus prolong the life of a favorite dish even after it has sprung a leak or two.

Don't wash dishes with steel knives or forks. They impart an unpleasant flavor.

Don't salt meat before cooking unless you want to draw out all the juices and flavor. Add seasoning when the meat is well cooked over.

Don't forget to put all blood-stained garments into cold water. If a drop of blood is dropped on a woman, cover it at once with dry starch. The starch will absorb the blood and when brushed out after drying the spot will be gone.

Don't blot the kitchen stove, if steel it will need only a good washing. Rub dry with a cloth after using a clean rag from a good fishwife.

Don't forget to use hot compresses of which bread on a stiff neck as soon as possible. Put a few tablespoonsful of which folded into a shallow dish and lay a folded cloth in it. Keep it hot on top of the stove. Use two, one heating while the other is being applied to the neck. A few applications will remove the congestion and relieve the pain.

Don't lay greasy spoons or utensils on the table or stove, keep a tin tray for holding all such utensils; this will save cleaning.

Don't pour boiling water over fine china or glass. It may not seem to hurt it but it is apt to drop in pieces when least expected.

Don't let food of any kind dry on the baking dishes. Turn a little water into the dish, if an egg dish, use cold water; other foods will soak best in hot water.

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