

**Libby's**  
Vienna Sausage  
and Sliced Dried Beef

Both contain less heat producing properties than heavy meats.

Try them for summer luncheons and picnic tidbits.

Libby, McNeill & Libby  
Chicago

**Boss Tweed's Old Home to Go.**  
Boss Tweed's old home at Fifth avenue and Forty-third street, New York, soon will give place to the factory office structure of the Guaranty Trust company. The house, one of the city's landmarks, covers a space of 52x123 feet and was sold by the millionaire Tammany chieftain to Richard T. Wilson some years ago for \$1,200,000. The exterior of the place has not been altered since Tweed occupied it, and the interior had seen the last of the prisoner had fled. Tweed had escaped to Forty-third street and then to the river, where his yacht was ready to sail. He reached Spain, was caught and returned to the United States.

Insist on Libby's at  
Red Cross Ball Blue does make them white. All grocers. Adv.

One of the best grades of Italian cheese is sold only after it has been seasoned for at least four years.

Always proud to show white clothes. Red Cross Ball Blue does make them white. All grocers. Adv.

"Bone" grafting is not confined to the medical fraternity.

**RICE & HUTCHINS**  
**EDUCATOR**  
**SHOE**

You'll Appreciate This Good Advice

ABOLISH your foot agony by abandoning narrow, pointed shoes which bend the foot-bones and build bunions, corns, ingrowing nails, falling arches, etc.

Then put on Educators which let the feet grow as they should, never causing foot ill.

For men, women, children. \$1.35 to \$5.50. But he sure EDUCATOR is branded on sole. You have not the genuine orthopedically made Educator made only by

Rice & Hutchins, Inc.,  
15 High St., Boston, Mass.  
Makers also of All-American and the Modern Skin Shoe and the Modern Slipper.

DEALERS: We can supply you at wholesale or retail prices. Write for our list of dealers on our floor.

R. H. Chicago, Ill.

Blucher for Men  
Blucher for Women

**FARM WORK TEAMS DESERVE EXTRA CARE**

Harvesting in Oklahoma.

The team that does the work for the farmer during the busy cropping season deserves good care. In giving his team proper attention the farmer shows a kind heart and a wise head. He thereby conserves the energy of the faithful animals which enables them to serve him a long time says a Missouri writer in Farm Progress.

The work team must have good feed. Musty hay and moldy grain they will not eat unless very hungry, and it is harmful to their digestive organs and they contain practically no nourishment. Timothy, clover or alfalfa hay should fill the manger, and it will keep the team in good shape when fed in proper quantities. Wheat and oat straw are good enough for the horse to sleep on, but very poor for him to live on. During the working season the team should seldom be turned on green grass. It is too watery, and the team that works all day and toils all night in the grass field for a ration will not do well. If one does turn on grass, the team should be provided with a liberal supply of hay just the same.

The best grain ration is one half corn, and the other half oats. The corn gives needed strength and the oats act as a laxative. There is a pinch of salt into the feed box once each day and the horses will be kept healthy. Should a horse have bad teeth his feed should be ground. All grain should be fed in good boxes, for leaky troughs waste much valuable feed.

The water for the work team should be drawn fresh from the well. The muddy, stagnant water of the pond is not fit for the work horse. It is foul and full of germs and a horse will seldom drink fearfully from any such filthy liquid. This, of course, means a reduction in the horse's flesh and strength.

Drinking troughs or tanks should be kept clean. They get foul very fast during the hot days of the summer. Take an old broom and wash them clean once or twice each week.

The horse should have a comfortable stall in which to stand and to sleep. It should be well ventilated in the summer so the horse may eat in comfort. The stall should also be cleaned of all filth every day. The horse that must stand with his hind parts elevated two or three feet above his fore quarters cannot enjoy his feed. Good straw may make a fine bedding for the horse and be converted into rich fertilizer. He will be thankful when he reclines here at night, although he may not be able to tell you about it the next morning.

Curry the team night and morning. It ridges the coat of all filth and awakens the smart, opens the pores of the skin and keeps the horse looking nice. The horse will lean up to the curry comb and show its appreciation of the grooming.

Never work harness that are a mist. A large collar may produce the swell, a tight fitting one is apt to chafe the shoulder, but a snug fitting one will give no trouble. Use a light pad and the shoulders will not become bruised. The harness should be padded if they rub the horse in any place. The work a horse must do is hard enough without the addition of suffering from galled places.

**FLAVOR FOR WINTER MENUS**

Few berries are better than the Elderberries. Use them in the Best Advantage.

Elderberries are not eaten very widely, but they possess a delightful flavor, and the housekeeper with time and alertness—on her hands will be made for several different ways for them which will furnish an unusual flavor to her winter menus.

**Grapes and Elderberry Preserve.**—To make it allow equal quantities of elderberries and grapes and use a grape with peeled, even tart, flavor, for the sweetness of the elderberry makes up for much tartness of grape. The grapes must be opened with a very sharp knife and the seeds must be removed. Allow as much sugar as the elderberries and grapes together weigh. Put the fruit in a preserving kettle and barely cover with cold water. Bring to the boiling point, skim and add a little of the sugar. Bring to the boiling point again, add another quarter of the sugar and repeat the process. Repeat until the sugar is all used and then boil until a little of the sirup jellies on a plate on the ice.

Put into it the careful not to break the grapes more than is absolutely necessary in the cooking.

**Elderberry Jelly.**—For this use half as much with green grape juice as elderberry jelly. Use a pound of sugar for each of juice and cook, skimming as the sirup simmers, until it jellies when tested on the ice.

**Elder Blossom Wine.**—Pick from the stems good blossoms to fill a quart measure. Cover with water, add one gallon of cold water and steep 24 hours. Strain and add four pounds of sugar, three sliced lemons and one cup of yeast. Set away for two weeks, then strain carefully, pour into a jug, and after several months, bottle.

**Canned Elderberries.**—One peck of firm ripe elderberries and one pint of straw vine, three pounds of brown sugar and one quart of molasses. Boil all together for five or six minutes and bottle. The elderberries should be measured after picking from the stems.

**ON MY BACK**

My back has been so sore and stiff that I can't get up in the morning. I have tried many things but nothing has helped. I have heard of Doan's Backache Kidney Pills and I have bought a box and I feel like a new man. I can get up in the morning and I can walk and I can do my work. I feel like a new man. I can get up in the morning and I can walk and I can do my work. I feel like a new man.

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**Simple Puddings the Best**

Housekeepers are coming to appreciate that what are plain and inexpensive.

The American housekeeper is learning to appreciate the value of simple puddings. She finds them much less expensive and more wholesome for the daily menu than rich creams and other elaborate desserts.

Puddings of rice and macaroni are made with eggs, the addition of eggs turns the pudding into a custard, and as a rice pudding needs no hardening, the custard becomes hardened. Rice needs slow cooking for two and a half to three hours. Adding milk is an improvement and makes the pudding more nourishing.

Skim milk is often used for puddings. It is better than cream or a good piece of butter should be put in, as when the cream has been taken from the milk it loses in fat and nourishment, though it retains much of its strengthening properties. Small quantities, such as semolina, fine sage and ground rice will cook in a much shorter time than rice—about 12 minutes will do. Large saps or tapioca takes about 20 minutes.

For custard for rice pudding, use four cupfuls of rice, pudding, one-half cupful seeded raisins if desired, one-third cupful sugar, one-half cupful milk. Mix ingredients in a baking dish and cook in a very slow oven for four or five hours. It will be necessary to stir occasionally during the cooking. Mix ingredients settling to bottom of dish. If raisins are not used some flavoring should be added.

**Poor Man's Pudding.**  
Two quarts of sweet milk, two cupfuls of rice, one cupful of sugar, butter the size of a walnut, a little salt and grated nutmeg or a section of lemon peel. Put all in a cooking pot, add the rice and cook until the rice is cooked through. A shorter way to make this pudding is to boil the rice first. The sweet can also be cooked with a covered saucepan with lemon juice if the rice is used in the pudding.

**Pineapple Peel Juice.**  
Cut the peel of the pineapple into small pieces. Weigh and take same quantity of sugar. Make a sirup of equal weight of each pound of sugar, then add pineapple or sirup. Put 15 minutes, slow, steady boiling. Let stand over night, then strain and sugar the sirup. Boil the sirup and put on ice or in a cold place. This makes a fine pudding sauce and is delicious on boiled rice.

**Orange Cake.**  
One-half cupful butter, one cupful sugar, three eggs, one-half cupful milk, one and one-half cupfuls flour, three-fourths teaspoonful baking powder. Stir butter and sugar to a cream, beat the whites of three eggs to a stiff froth and add them to the sifted flour and baking powder, with the milk, alternately to the creamed butter and sugar. Bake in two equal-sized tins.

**Stewed Peppers and Corn.**  
Remove the seeds from two large peppers and cut them in handy pieces. Cut the corn from half a dozen ears and put on to boil with the peppers till both are tender. About fifteen minutes will suffice for this. Drain off the water and add a large tablespoonful of butter and a little milk; also salt to taste. Serve immediately.

**Italian Roast.**  
Take a nice piece of veal, cut around the bone and put in a small piece of butter and salt and new allspice. Tie the veal in several places, putting in the seasoning; tie a leaf of celery on top of the veal with a small red pepper. Pour over a little olive oil and cook until tender, according to the size of the roast.

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**5 Women's Operations**

For years we have been stating in the newspapers of the country that a great many women had escaped serious operations by taking Lydia E. Pinkham's Vegetable Compound, and it is true.

We are permitted to publish in this announcement extracts from the letters of five women. All have been recently recovered, unoperated. Could any evidence be more convincing?

1. **HONOLULU, HI.**—I had pains in both sides and such a weakness I could scarcely straighten up. My back ached and I was so nervous I could not sleep, and I thought I never would be any better until I submitted to an operation, but I commenced taking Lydia E. Pinkham's Vegetable Compound and soon felt like a new woman. —Mrs. HAYWARD SWAN, Honolulu, HI.

2. **SHELBYVILLE, KY.**—I suffered from a severe female trouble. My right side hurt me dreadfully. It was finally decided that I must be operated upon. When my husband learned this he got a bottle of Lydia E. Pinkham's Vegetable Compound for me and after taking it a few days I got better and continued to improve until, I am now well. —Mrs. MOLLIE SMITH, R.R. 1, Shelbyville, KY.

3. **HANOVER, PA.**—The doctor advised a severe operation, but my husband got me a bottle of Lydia E. Pinkham's Vegetable Compound and I experienced great relief in a short time. Now I feel like a new person and can do a hard day's work and am much improved. —Mrs. ANA WILK, 363 Walnut St., Hanover, PA.

4. **DECATUR, GA.**—I was sick in bed and three of the best physicians said I would have to be taken to the hospital for an operation as I had something wrong in my left side. I refused to submit to the operation and took Lydia E. Pinkham's Vegetable Compound and it worked a miracle. I could get up and I tell others women what it has done for me. —Mrs. LUCIA A. GILBERT, 487 East William Street, Decatur, GA.

5. **CLEVELAND, OHIO.**—I was very irregular and for several years I was so pale and thin that I expected to have to undergo an operation. I had heard that Lydia E. Pinkham's Vegetable Compound would help me. I took Lydia E. Pinkham's Vegetable Compound and I became regular and free from pain. I am thankful for such a good medicine and I will always give it the highest praise. —Mrs. C. H. GRUBBIE, 1865 Constant St., Cleveland, O.

**Write to LYDIA E. PINKHAM MEDICINE CO. (CONFIDENTIAL) LYNN, MASS., for advice. Your letter will be confidential and answered by a woman and held in strict confidence.**

**Tame Description.**  
"I saw your husband at the ball game yesterday."  
"What was he doing?"  
"Why, he seemed to be an interested spectator."  
"He's a decent fellow, my husband."

**Where He Lives.**  
"The man who is always punctual in making an appointment never loses anything."  
"No, only half an hour waiting for the other fellow to show up."

**His Miss Request.**  
"My dear," he began timidly.  
"Well," she answered.  
"I have a favor to ask of you. I have a Panama hat, and when you return it please remove the veil and the hat-strings. I don't care to wear such equipment any more."  
"I will do it," she said.  
"Then your husband won't make a garden."  
"No, when it comes to spades he declares a garden."

**10c Worth of DU PONT**

Will Clear \$1.00 Worth of Land

Get rid of the stumps and grow big crops on cleared land. Now is the time to clean up your farm while products bring high prices. Blasting is quickest, cheapest and easiest with Low Price Du Pont Explosives. They work in cold weather.

Write for Free Handbook of Explosives No. 69F, and name of nearest dealer.

**DU PONT POWDER COMPANY**  
WASHINGTON DELAWARE

**When Your Dreams Come True**

When you make a purchase, do you look ahead into the future making calculation upon the advice you are to obtain measuring up to the price you are to pay? It is a disappointment to find after while that for some reason you could not realize your calculations are not to be realized.

Take no chances in buying footwear but get shoes of known reputation for quality.

**Rouge Rex Shoes**

have that reputation, a reputation founded upon the satisfactory experience of those who wear them. A reputation that we as manufacturers, are bound to maintain by putting every ounce of genuine service into our shoes.

The modern methods of tanning and finishing make possible shoes that last longer than ever before. Our shoes are made of the best quality of leather and are water proof and water proof. They have the latest styles of design.

Write for descriptive Rouge Rex book and dealer's name.

**HIRTH-KRAUSE COMPANY**  
Mills to Shoe Company and Shoe Manufacturers  
Grand Rapids MICHIGAN

**His Cruel Treatment.**  
Some time since a pretty young wife brought suit against her husband for divorce on the ground of cruelty, and when the case was called the fair petitioner was put on the witness stand.

"You say in your petition, madam," interrupted the judge at one interval, "that your husband treated you with great cruelty."

"Yes, sir," was the soft and meek rejoinder of the witness; "he was cruel to me very often."

"In what particular way?" asked the judge. "I want to hear some specific cases."

"In many ways," answered the petitioner. "One of the worst things he used to do was to say things to me on the telephone, and then hang up the receiver before I could answer back."

**How to Clean Stone Window Sills.**  
In the Woman's Home Companion a Missouri woman told us as follows how to clean stone steps or stone window sills:

"Get five cents worth of the coarsest sandpaper, and rub stone steps or stone window sills briskly until all marks are removed, then simply dust them with a duster of a rag. They will stay white much longer by using this method than scrubbing them with water. I always wear a pair of canvas gloves, as they protect the hands from any scratching."

**At least four-fifths of the damage wrought by earthquake is due to the neglect of the ordinary requirements of sound construction.**

**Health First!**

The first essential to proper care of the body is nourishment that goes directly to the upbuilding and maintenance of muscle, brain and nerve cells.

**Grape-Nuts**  
and Cream

is a powerful, self-sufficient ration. It contains all the rich nutritive elements of whole wheat and malted barley, including the mineral salts so essential to thorough nourishment, but so lacking in white bread and other common foods.

It is partly pre-digested in its making and agrees with child and adult alike—a delicious, healthful dish for any meal.

A 10 days' trial shows

**"There's a Reason" for Grape-Nuts**

Sold by Grocers everywhere.

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The smaller size tractors now being put out by manufacturers are reducing very materially the size of farm on which a tractor may be operated with profit. It is quite certain that a 16 to 25 horse power tractor developing 8 to 13 horse power on the draw-bar can now be operated profitably on a 200 to 250-acre farm.

The essential requirements of the part of the farmer who will use a tractor are: That he understand his machine thoroughly or employ skilled men to operate it; that he plan carefully the work he will be naturally engaged in which a tractor can be kept at work at least as much of the time as horses would be; that he have only a little more power in the form of tractor and horses than he would otherwise have in the form of horses alone.

In the tractor it is well to look for tractive power with the least possible weight. Heavy tractors often have a bad compacting effect on the soil. The greater the bearing surface, the greater the tractive force and the more the compacting of the soil. In general there are three types of tractor wheels: The ordinary wheel with prominent grooves; the drum type, large diameter and wide wheel with small or no grooves; and the creeping type of tread.

The reliability of the tractor can best be judged by machines of its make that have been observed in operation for some time.

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To fight weeds successfully all sources of weed seed introduction should be avoided as far as possible, and the weeds and perennial roots in the soil killed by painstaking attention. The soil must be brought to a high state of fertility and proper condition generally so as to favor the best growth of the desired crop.

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Culling the sheep flock has as much to do with the improvement as care of feeding.

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Chickens are hatched to grow. Keep them doing it.

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