

STORIES from Here and There

Trophies of the Great War in Demand



NEW YORK.—Thousands of war trophies brought from the battlefields of France for use during the Liberty loan and other drives are being distributed at the warehouse of the French mission here. The material includes guns of all kinds used by the French, British and Germans, cavalry swords, cuirasses, shells and soldier equipment.

Large demands for trophies have come from inland cities, according to Maj. Jean Malve, director of the bureau of information, Direction Generale des Services Français aux Etats Unis, now in this city.

One of the largest single collections, with the exception of that given to Washington for the National museum, was presented to the Army and Navy club of America. The trophies will be preserved in a suitable environment

to be included in the plans for the new \$3,000,000 clubhouse that is to be erected in honor of the officers killed in the war. The collection of fifty pieces include cannon, flame throwers, trench mortars, machine guns, bayonets, rifles, swords, cuirasses, wire-cutting machines, trench stoves, braziers, marmites, shells and shell baskets, and marine signal flags.

Tanks and German field pieces weighing from one ton to ten have been given to Chicago, St. Louis and other cities.

A huge German listening post has been given to Bloomfield, N. J. Montclair received a whippet tank, while the National museum at Washington was awarded a large 16-man tank. Other valuable pieces sent to Washington included an airplane, sample pieces of all the foreign artillery used during the war, uniforms and field kitchens.

The prize of the collection, a Big Bertha, was claimed by Mount Kisco, N. Y. Chattanooga has been given a German 150-millimeter gun weighing three tons.

More than 3,000 French helmets and an equal number of uniforms had been disposed of.

To various posts of the American legion field pieces have been given.

When You Feel Shaky Will Tone For Malarial Fevers and a General Tonic

Not sold by your druggist, write ARTHUR PETER & CO., LOUISVILLE, KY.

Needed "Pill" Right on the Start. Little Eleanor returned home after her first day at school. She said: "Mamma, I need a pencil and a pill. The pill is a book you write in, the teacher said."

A Gentle Hint. Wife—"Dearest, do you love me still?" Hubby—"How I could if you would only get that way!"

GREEN'S AUGUST FLOWER

A Marvelous Remedy for Indigestion. Those who suffer from nervous dyspepsia, constipation, indigestion, torpid liver, dizziness, headaches, coming up of food, wind on stomach, palpitation and other indications of disorder in the digestive tract will find Green's August Flower a most effective and efficient assistant in the restoration of nature's functions and a return to health and happiness. There could be no better testimony of the value of this remedy for these troubles than the fact that its use for the last fifty-four years has extended into many thousands of households all over the civilized world and no indication of any failure has been obtained in all that time. Very desirable as a gentle laxative. Sold everywhere.—Adv.

In order to win success a man must be in a position to grasp opportunity by the back of the neck.

USE "DIAMOND DYES"

Dye right! Don't risk your material in a poor dye. Each package of "Diamond Dyes" contains directions so simple that any woman can diamond-dye a new, rich, fadeless color into old garments, draperies, coverings, everything, whether wool, silk, linen, cotton or mixed goods.

Buy "Diamond Dyes"—no other kind—then perfect results are guaranteed. Druggist has "Diamond Dyes Color Card"—16 rich colors. Adv.

Plain, unvarnished truth is better than questionable rhetoric.

The Kitchen Cabinet

(6, 1920, Western Newspaper Union.)
Everything that is great in life is the product of slow growth. Mushrooms spring up in the night, an oak requires decades. Fads survive only for weeks, a philosophy for centuries. If you are sure you are right, don't let your family, your friends or the world swerve you from your purpose. Accept slow growth, if it must be slow, and believe that results will come.—Jordan.

FOOD FOR THE FAMILY.

The following dish is one which is a great favorite in many families.

Frizzled Beef.—Take half a pound of smoked dried beef, cut in thin shavings. Pour boiling water over it and let it stand ten minutes. Drain and heat one tablespoonful of butter in which to curl or frizzle the meat. Add one cupful of cream, poured over one beaten egg, salt if necessary, a little pepper and serve at once.

Lemon Custard Pudding.—Boil one pint of milk and pour it over one cupful of bread crumbs. Cream one tablespoonful of butter with two of sugar, add the beaten yolks of two eggs and the grated rind of a lemon. Then add the milk and crumbs slowly. Pour into a buttered pie plate and bake for half an hour. Beat the whites of the eggs to a stiff froth, add two tablespoonfuls of sugar, and a little of the lemon juice. Pile on top of the pudding, sift with sugar and brown lightly in the oven.

Chocolate Junket.—Grate unsweetened chocolate (about two tablespoonfuls) and melt over steam. Heat a pint of milk to the lukewarm stage and stir in the chocolate and three tablespoonfuls of sugar. Dissolve half a junket tablet in a tablespoonful of water and add to the milk; stir well, and add a half cupful of cream, flavor with vanilla and turn at once into sherbet cups to mold.

Mousse Marron.—Cook one-half cupful of sugar with one-fourth of a cupful of water five minutes, pour on the whites of two eggs beaten stiff. Dissolve one tablespoonful of gelatin in one and one-half tablespoonfuls of cold water, add to the first mixture and stir until cold. Add one and one-half cupfuls of preserved chestnuts and fold in one pint of whipped and flavored cream. Line a mold with vanilla ice cream and fill with the mixture. Cover, pack in salt and ice and let stand three hours.

Oh! if the berry that stains my lip could teach me woodland chat, Science would bow to my scholarship And theology doff the hat. 'Tis looking down that makes one dizzy. —Browning.

WHAT TO EAT.

Where fresh mushrooms are plentiful the following dish will be a favorite:

Green Peppers and Mushrooms.—Wipe carefully and break into small pieces fresh field mushrooms; saute in a tablespoonful of butter; there should be a cupful when cooked. Add a half cupful of cream, three tablespoonfuls of soft bread crumbs, half a cupful of chopped clams, a seasoning of salt and pepper and the beaten yolk of one egg. Fill green peppers from which the veins and seeds have been removed and which have been parboiled in salted water for ten minutes. Place in a baking pan with a little water, basting every few minutes with butter and water.

Fried Cornstarch Mush.—Scald a pint of milk; add two tablespoonfuls of cornstarch mixed to a smooth paste with a little cold milk; add one beaten egg and salt just before taking from the heat. Cook until the cornstarch taste is gone. Turn into a square tin to mold. When cold cut in slices, roll in flour and fry brown. Serve with sirup.

Angel Parfait.—Boil together until it threads, one-half cupful each of sugar and water. Pour over the beaten whites of three eggs, beat well and flavor with one teaspoonful of almond or rose water. When cold gently fold in one pint of cream, whipped, and one-half cupful each of chopped walnuts and candied cherries. Pack in ice and salt four hours.

St. Charles Bread.—Beat two eggs lightly; add alternately one pint of buttermilk and one pint of Indian meal. Melt one tablespoonful of butter and add to the mixture; dissolve a teaspoonful of soda in a small portion of the buttermilk and beat hard. Bake in a quick oven.

Orange Pie.—To one and one-half cupfuls of sweet milk add two tablespoonfuls of sugar, four tablespoonfuls of flour, the yolks of two eggs and the juice and grated rind of two oranges. Use the well-beaten whites cut and folded in at the last. Bake as a custard pie.

Apple Custard Pie.—Peel sour apples and stew until soft. Rub through a colander and allow one and one-half cupfuls for each pie. To this quantity add one-third of a cupful of butter, three well-beaten eggs and sugar to sweeten. Flavor with nutmeg or cinnamon. Bake in an under crust only.

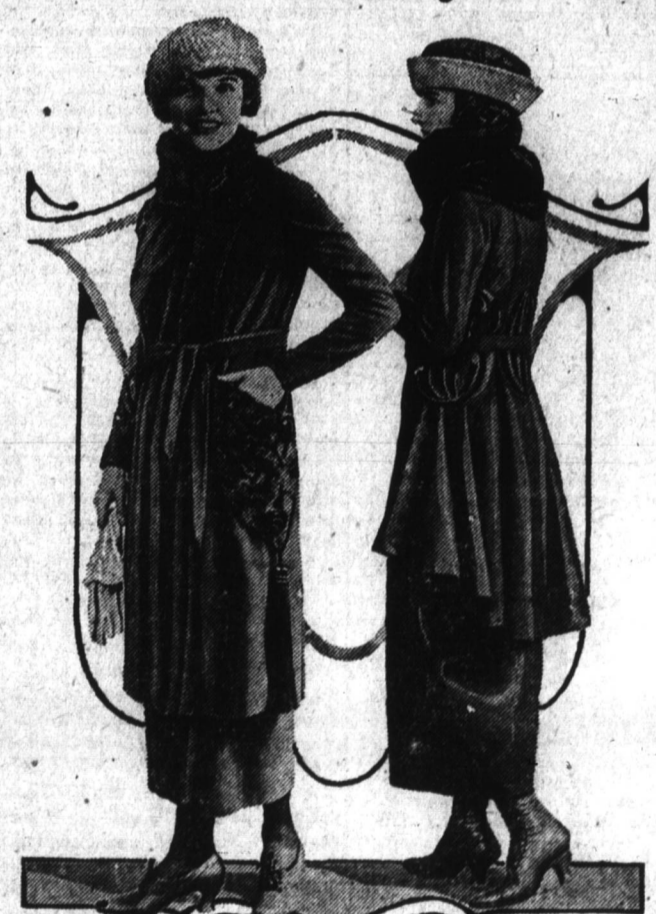
SIMPLICITY OF THE NEW COAT STYLES



EVER since the curtain rose on the drama of fall and winter fashions the discerning, practical woman has found reason to congratulate herself in the matter of coat styles. They are of a simplicity that warrants their wear everywhere and of a beauty that makes glad the heart. Some of them are nothing more than capes with sleeves added, all of them are cut in long and almost unbroken lines, except those made of fabrics that imitate furs, which follow the lines of the coats made of skins. Velours, duvety, bolvia, and similar soft and pliable cloths give grace and comfort to the coats for this winter, and high fur collars, that fit snugly, top them off with the luxury of fur. Occasionally there are cuffs of fur, and where there is no fur at all, very ample muffler collars of cloth, or crepe collars, provide the same suggestion of comfort, aided by the fact that coats are long enough to reach to the bottom of the dress skirt.

Designers who must produce variety while they preserve simplicity of line introduce ingenious cutting and unusual management of details and accessories for this purpose. An example appears in the handsome cloth coat shown in the picture, in which capacious pockets are formed by means of panels inserted under arms. These pockets are curved at the top and finished with machine stitching. The second coat is one of those woven fur garments that look so much like seal skin. Women who like the richness of fur, but have scruples against it ought to be pleased with this model, for it is hard to distinguish the fabric from the pelt. Real fur is used for the wide collar, plain cuffs, and shaped bands on the pockets, and there are many kinds that might be employed, as skunk, squirrel, fox, beaver. The coat hangs almost straight, with a slight flare toward the bottom at the back, emphasized by a band of fur placed as a border.

Two Suits Worthy of Note



THOSE who are partial to long coats and to double-breasted models will approve the handsome suit at the left of the two shown here. With the authority of a great Parisian name back of it, it can take its place among many companions, with shorter coats, secure in the knowledge of its origin and its fine style. It is made of velours in one of those new strong blue shades, and black caracul fur never found a more effective background to serve as a foil to its richness. Paganin is among those who have sponsored the long coat, and she is not alone.

In this coat there is at least a hint of the Russian inspiration. It fastens with a single large and handsome button at the left side, its collar of caracul is very wide, and its deep pointed pockets of fur are finished with two buttons and a long tassel on each. The loose, narrow belt is extended into a girde and looped over at the front, after the manner of belts generally, and the plain skirt also follows the mode attending the increased length of skirts to at least the shot tops.

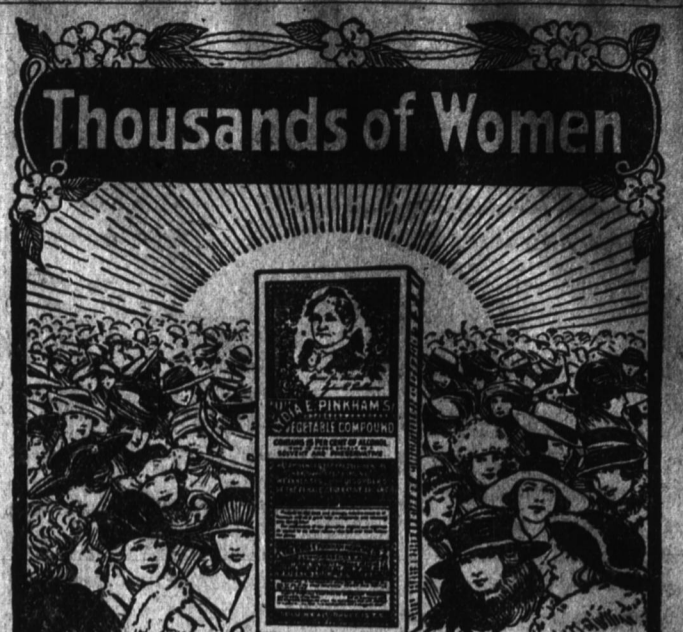
The suit at the right is as unusual as to its coat, as its companion. This coat is noteworthy because of its full, rippled skirt, which begins at the front by adopting the average length of coat, but adds both length and fullness as it progresses toward the back. Imagine it in brown chevrot with the large motifs about the waistline embroidered in silk to match, or in any other of the season's favorite colors that look well with seal skin, which is used for the wide collar.

It has a narrow belt of the material, which follows the lap-across fashion at the front. In this suit, as in the majority of others, the skirt, it almost goes without saying, is plain, a little longer and a little wider than those that preceded it in the early fall.

The bolsheviks have occupied Sevzevz—which looks as if it might be the pl belt.

Still it should take about five bolsheviks to whip one good, vigorous Polish patriot.

Julia Bottomley



Owe Their Health To

Lydia E. Pinkham's Vegetable Compound—overshadowing indeed is the success of this great medicine. Compared with it, all other medicines for women's ills seem to be experiments.

Why is it so successful? Simply because of its sterling worth. For over forty years it has had no equal. Women for two generations have depended upon it with confidence.

Thousands of Their Letters are on our files, which prove these statements to be facts, not mere boasting.

Here Are Two Sample Letters:

Mother and Daughter Helped.
Middleburg, Pa.—"I am glad to state that Lydia E. Pinkham's Vegetable Compound did me much good when I was 35 years old. I was run down with female trouble and was not able to do anything, could not walk for a year and could not work. I had treatment from a physician but did not gain. I read in the papers and books about Lydia E. Pinkham's Vegetable Compound and decided to try it. The first few bottles gave me relief and I kept on using it until I got better and was able to do my work. The Vegetable Compound also regulated my daughter when she was 15 years old. I can recommend Vegetable Compound as the best medicine I have ever used."—Mrs. W. YERGER, R. 3, Box 21, Middleburg, Pa.

Wise Is the Woman Who Insists Upon Having

Lydia E. Pinkham's Vegetable Compound

Very Much So. "This unfortunate collision sent my whole stock of eggs down the hill." "Too bad. What you might call a depreciation in rolling stock."

MOTHER!

"California Syrup of Figs" Child's Best Laxative



Accept "California" Syrup of Figs only—look for the name California on the package, then you are sure your child is having the best and most harmless physic for the little stomach, liver and bowels. Children love its fruity taste. Full directions on each bottle. You must say "California."—Adv.

Its Nature. "Just imagine that steel magnate's talking of the brotherhood of man." "That's his fine irony."

There can be no treaty with bolshevism.

World peace is more of a Utopian dream than ever.

It's a wise open-top car that knows where it is going.

Prices coming down? Wouldn't that sound good if true?

Poland is the world's alarm clock in the matter of bolshevism.

New wars for the collecting of old debts are not popular this year.

The war cloud in Europe has taken to lowering with all its old-time avidity.

Cuticura Soap

The Safety Razor—Shaving Soap

1c PENNY DOCTORS

for Following Pills and Tablets

Sample Order: Heart tonic (Dr. Gardiner); Kidney, liver (Dr. Taylor); 15 Tablets: Asthma (Dr. Hare); Neuralgia (Dr. Kerson); Nerve tonic (Dr. Westbrook); Hay Fever (Total Order 5c) (Dr. Lincoln); Catarrh (Dr. Richards); Rheumatism (Dr. Metcalf); Bronchitis (Dr. Davie); Cathartic (Dr. Hinkle); Sex tonic (Dr. LaMadrid); Irritability (Dr. Baer); Acid Stomach (Dr. Roberts); Gastric stimulant (Dr. North); Incipient tuberculosis (Dr. Curran); Emmenagogue (Dr. Hooper); Mixed orders filled; none under 50c; prepaid.

WALPOLE, WALSH & COMPANY
114 Nelson St., Detroit, Mich.

Freed From Torture

Eaton Cleared His Up-Set Stomach

"The people who have seen me suffer tortures from neuralgia brought on by an up-set stomach now see me perfectly sound and well—absolutely due to Eaton," writes R. Long. "Profit by Mr. Long's experience, keep your stomach in healthy condition, fresh and cool, and avoid the ailments that come from an acid condition. Eaton brings relief by taking up and carrying out the excess acidity and gases—does it quickly. Take an Eaton after eating and see how wonderfully it helps you. Big box costs only a trifle with your druggist's guarantee."

THICK, SWOLLEN GLANDS

that make a horse Wheeze, Roar, have Thick Wind or Choke-down, can be reduced with

ABSORBINE

also other Bunches or Swellings. No blister, no hair gone, and horse kept at work. Economical—only a few drops required at an application. \$2.50 per bottle delivered. Best \$1.00. ABSORBINE, the antiseptic liniment for man, kind, reduces Cysts, Wens, Painful, Swollen Veins and Ulcers. \$1.25 a bottle at dealers or delivered. Book "Evidence" free.

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Dr. THACHER'S LIVER AND BLOOD SYRUP

It's A Good Sign

that your liver's out of order and your blood's weak and watery, when you wake up with "an awful taste in your mouth" and "about as tired as when you went to bed." Better get busy with Dr. Thacher's Liver and Blood Syrup. It'll put your liver and bowels in good shape and brace you up all over. Finest kind of a FAMILY TONIC—in use for 68 years—On sale at your drug store.

Mr. and Mrs. J. H. Nelson, Carthage, Tex.: "We have used Dr. Thacher's Liver and Blood Syrup for many years. It has been our only doctor when sick and in a run-down condition."

THACHER MEDICINE CO.
Tenn., U. S. A.

Nellie Maxwell

(6, 1920, Western Newspaper Union.)