

## YOUR SICK CHILD IS CONSTIPATED! LOOK AT TONGUE

HURRY, MOTHER! REMOVE POISONS FROM LITTLE STOMACH, LIVER, BOWELS.

GIVE "CALIFORNIA SYRUP OF FIGS" IF CROSS, BILIOUS OR FEVERISH.



No matter what ails your child, a gentle, thorough laxative should always be the first treatment given. If your little one is out of sorts, half-sick, isn't resting, eating and acting naturally—look, Mother! see if tongue is coated. This is a sure sign that the little stomach, liver and bowels are clogged with waste. When cross, irritable, feverish, stomach sour, breath bad or has stomach-ache, diarrhea, sore throat, full of cold, give a teaspoonful of "California Syrup of Figs," and in a few hours all the constipated poison, undigested food and sour bile gently moves out of the little bowels without griping, and you have a well, playful child again.

Mothers can rest easy after giving this harmless "fruit laxative," because it never fails to cleanse the little one's liver and bowels and sweeten the stomach and they dearly love its pleasant taste. Full directions for babies, children of all ages and for grown-ups printed on each bottle. Beware of counterfeit fig syrups. Ask your druggist for a bottle of "California Syrup of Figs;" then see that it is made by the "California Fig Syrup Company."—Adv.

### IN THE PREVARICATORS' CLUB

Stories Told That Would Make Baron Munchausen or Ananias Hang Their Heads in Shame.

A Chicago packer was deriding the lack of ingenuity in England as compared with the inventive aptitude of his own countrymen.

"Why," said he, "they tell me a man down in New Orleans has invented a sausage machine. It's a big sort of tool, driven by steam. All you have to do is to drive a pig up a plank, through a hole in the machine, and five minutes later out come thousands of sausages."

"What becomes of the hide?" queried the solitary Englishman of the audience.

"The hide, sir?" retorted the Chicago man. "Oh, that falls into another slot in the machine and out come Gladstone bags, purses, or, if you like, shoes or saddles—merely a matter of turning a screw."

"Oh, is that all," said the Englishman. "We've used that machine in England for the past thirty years. What's more, we've improved on it. Sometimes we found the sausages were not up to our standard. Well, what happened—all we had to do was to put them back in the machine, reverse the engine—"

"Go on!" cried the American. "What happened?"

"Out walks the pig as fit as a fiddle."

#### Heal Baby Rashes

That itch, burn and torture. A hot Cuticura Soap bath gives instant relief when followed by a gentle application of Cuticura Ointment. For free samples address, "Cuticura, Dept. X, Boston." At druggists and by mail, Soap 25, Ointment 25 and 50.—Adv.

#### How He Got By.

"What became of Pate Pate?" asked the visitor of Crimson Gulch. "He joined the army," answered Broncho Bob. "That he was too old to fight." "He was. But he was such a fighter that nobody dast to tell him so."

#### Cynical Comment.

"Why do they prefer single men to married ones for the army?" "Because they would rather have those who don't know so much about the horrors of war."

#### Zoological Information.

"Paw, has a hypocrite got anything to do with a hippopotamus?" "Now—sonny—he's more often a hoosier trader."

Grove's Tasteless Chill Tonic destroys the malarial germs which are transmitted to the blood by the Malaria Mosquito. Price 50c.

Small ideas and big words make a painful combination.

**Your Eyes** A Wholesome, Cleansing, Refreshing and Healing Lotion—Murine for Redness, Soreness, Granulation, Itching and Burning of the Eyes or Eyelids. "7 Drops" After the Movies, Motoring or Golf will win your confidence. Ask Your Druggist for Murine when your Eyes Need Care. M-13 Murine Eye Remedy Co. Chicago

## LIVE STOCK

### FEWER HOGS DIE OF DISEASE

Annual Death Rate for Year Ending March, 1918, Reaches Lowest Mark in 35 Years.

(Prepared by the United States Department of Agriculture.)

The death rate of swine from all diseases for the year ending March, 1918, was 42.1 per 1,000, and is the lowest in 35 years, according to records kept during that period. This unprecedentedly low rate of mortality presents a great contrast with those of earlier periods, particularly with the losses of 133.8 per 1,000 in 1887, 144 per 1,000 in 1897, and 118.9 per 1,000 in 1914, years marked by severe outbreaks of hog cholera. This is even a remarkable reduction from the normal low rate of losses which has remained slightly above 50 per 1,000 when the disease was least prevalent.

The approximate number of hogs on hand January 1, 1918, was 71,374,000. The loss of 42.1 per 1,000 for the year ending March, 1918, therefore represented approximately 3,000,000 of these animals, equivalent to the consumption of pork and pork products by the entire population of the United States for 1917 for 25 days.

These recent losses should be compared with that of 7,000,000 hogs in 1914, which curtailed production to the extent of the national consumption for that year for 37 days.

The marked reduction in the losses of swine in 1918 over preceding periods, in view of the fact that 90 per cent of these losses are due to hog cholera, indicates clearly the benefit from the combined efforts of state and federal agencies in protecting the farmers against the ravages of this exceedingly fatal disease.

### GIVE YOUNG PIGS ATTENTION

Care Given at Farrowing Time Has Important Bearing on Food Supply of Nation.

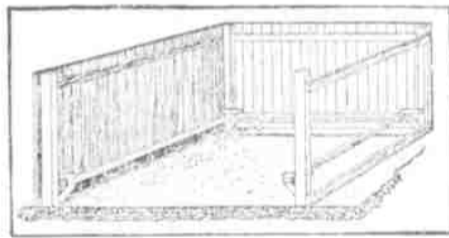
(Prepared by the United States Department of Agriculture.)

The farrowing house or pen should be comfortably warm, well ventilated, and well lighted. Above all else, it should be well bedded. Do not allow any circulation of air under the floor. Too many hog growers make the mistake of bedding too lightly. Heavy bedding naturally makes the sow comfortable and warm—conditions necessary if she is to be quiet. Use wheat or rye straw. Wild hay is good, as is millet. Do not use oat straw unless there is absolutely nothing else at hand.

Do not confine the sow in her farrowing pen more than 48 hours before farrowing time if it is possible to avoid doing so. Reduce the heavy feed to some extent, probably about half, for that length of time.

Under no circumstances should the sow have any feed whatever for 24 hours after farrowing. She must, however, have plenty of water at frequent intervals. This water must not be icy cold—that drawn directly from the well is about the right temperature. Commence after 24 hours feeding lightly, increasing the feed gradually for probably a week or ten days, when she may be gotten onto full feed, conditioned on the size of the litter and the milking qualities of the sow.

A good herdsman, for the first week at least after farrowing, will look the pigs over carefully before each feeding. If any indications of scours appear, the sow's feed should be reduced immediately or possibly cut out entirely.



Farrowing Pen With Fenders Will Save Many Little Porkers From Being Crushed.

ly. A heavy feed of rich slop given when scours begin to show up possibly may kill the entire litter. A little extra care for these few days is absolutely necessary.

When the pigs are from four or five to ten days old, be on the lookout for thumps. The best-looking fat little pig is the one to go first every time. An almost certain indication is a little roll of fat around the neck. While there is no known cure for thumps, the trouble is quite easily prevented. Plenty of exercise for the pigs is the answer. In cold, stormy weather out-of-door exercise is impossible, but if a central farrowing house with an alleyway, is used, the little fat fellows into the alley and put in about ten or fifteen minutes three or four times a day chasing them with a buggy whip, until they are pretty well tired out. If this is impossible, try one or two of the little pigs at a time in a large barrel or hoghead, placed by the farrowing pen. The pigs will hear the old sow making a fuss and in running around the barrel hunting for a corner to climb out, generally will take the exercise necessary to ward off thumps. A considerable part of the battle is won if the litter gets past the first ten days or so with a good start.

#### Best of Dairy Feed.

White clover is highly esteemed and makes the best of dairy feed.

## Our Part in Feeding the Nation

(Special Information Service, United States Department of Agriculture.)

### MAKE YOUR OWN GRAPE JUICE.



The "Makin's" for Grape Juice Hang Heavy on Many Vines.

## PATRIOTIC DRINK OF UNCLE SAM'S

It Saves Surplus Fruit, Takes No Sugar and It Is Good for Everyone.

### GRAPE JUICE IS WHOLESOME

One of the Very Best Soft Drinks for Your Family and Friends—It Will Keep Indefinitely if Not Exposed to the Air.

In the face of the sugar shortage the small grape arbor takes on a new light. Little sugar for jellies and jams will make it necessary to turn most of the surplus grapes into some other channel. The patriotic grower will look into the possibilities of home-made grape juice, which is made without sugar, and which is so wholesome used as a beverage or in desserts of one kind and another.

Only clean, sound, well ripened, but not overripe, grapes should be used. These may be crushed and pressed either by hand or in an ordinary cider mill. If a light-colored juice is desired, the crushed grapes are put in a clean, well-washed cloth sack and either hung up and twisted or grasped by two persons, one at either end, and twisted until the greater part of the juice is expressed. Then, in a double boiler or its equivalent, such as a large stone jar placed in a pan of hot water, so that the juice does not come in direct contact with the fire, the juice is gradually heated to a temperature of 180 to 200 degrees F. The temperature should never be allowed to go above 200 degrees F.

#### Heat to Steaming Point.

It is best to use a thermometer; if none is available, however, the juice may be heated until it steams, but it should not be allowed to boil. It should be poured immediately into a glass or enameled vessel and allowed to settle for 24 hours then the juice should be drained from the sediment and run through several thicknesses of clean flannel or through a cone filter made from woolen cloth or felt and fixed to a hoop of iron, so that it can be suspended wherever necessary. The juice is then poured into clean bottles, space being left at the top for the liquid to expand when heated.

A good home substitute for a commercial pasteurizer is an ordinary wash boiler with a thin board fitted over the bottom on which the filled bottles are set. Ordinary glass fruit jars serve the same purpose equally well. The boiler should be filled with water to within an inch or so of the tops of the bottles and heated until the water begins to simmer. The bottles should then be taken out and sealed or corked immediately. Only new corks that have just been soaked for about thirty minutes in warm water at a temperature of about 140 degrees F. should be used. It is well to take the further precaution of sealing the corks with paraffin or sealing wax to prevent the entrance of mold germs.

#### To Make Red Juice.

When red juice is desired, the crushed grapes should first be heated to a temperature of not more than 200 degrees F., then strained through a clean cloth or drip bag, no pressure being used, and set away to cool and settle. The remaining procedure is the same for the red as for the light-colored juice.

Many people do not even take the trouble to let the juice settle after it

is strained, simply reheating and sealing the vessels and setting them away in an upright position in a cool place where they will be undisturbed. If bottles are used, the corks should be sterilized and the necks of the bottles sealed with sealing wax. The juice settles, and when desired for use the clear liquid is poured off the sediment.

Any person familiar with the process of canning fruit can put up grape juice, for the principles involved are the same. Care should be taken not to sterilize the juice at a temperature higher than 195 degrees F., or the finished product will have a scorched taste. The bottles or jars should not be so large that when they are opened the juice will spoil before it can be used.

Unfermented grape juice, properly made and bottled, will keep indefinitely if not exposed to the atmosphere or to infection from mold germs. When a bottle is once opened, however, the contents, like canned goods generally, should be used as soon as possible. Unfermented juice may be made not only from all varieties of grapes, but also from some other fruits, such as apples, pears and cherries.

#### MUSCADINE GRAPES

At present, when food conservation and food economy are being so much emphasized, the home utilization of Muscadine grapes is particularly appropriate.

In the past, instead of being utilized the surplus fruit has been allowed to go to waste, chiefly because of a general lack of knowledge of ways to use it and because the high quality and cheapness of the products have not been realized. For directions for preparing a large number of Muscadine grape products, write to the United States department of agriculture for Farmers' Bulletin 859.

#### Without Food We Fail.

If we fail in food production, all the armies that can be assembled and all the war material that may be manufactured will be of no avail.

If we permit England, France, Italy, and Belgium to succumb, the final contest will be ours alone.

It may take years, and it will take many lives and much treasure, but without victory treasure is trash and life is bondage.

We have more resources than the central powers can command; we can endure for unnumbered years and, therefore, we will win or we will drag the German beast with us in death to the judgment bar of God.

I am sorry for the man who gets more out of the war than he puts into it, for the scorn of broken-hearted women, orphaned children, crippled soldiers and impoverished millions throughout half the earth will make him wish he had never been born.

We are fighting to prevent one nation from exploiting other nations. Meanwhile, we must see to it that one man does not exploit other men.

The primal needs of man are food, raiment and shelter; all else is luxury and indulgence. The force which produces food and raiment is agriculture, and in a true relation all the activities of commerce are its ministers or servants.

The most vital of occupations, agriculture, is the least attractive. We have reached the point now where it must be made attractive, or the government will be compelled to resort to coercion in order to insure sufficient production.—From Address by Clarence Ousley, Assistant Secretary of Agriculture.

## Trust Me! Try Dodson's Liver Tone! Calomel Harms Liver and Bowels

Read my guarantee! Liven your liver and bowels and get straightened up without taking sickening calomel. Don't lose a day's work!

There's no reason why a person should take sickening, salivating calomel when a few cents buys a large bottle of Dodson's Liver Tone—a perfect substitute for calomel.

It is a pleasant, vegetable liquid which will start your liver just as surely as calomel, but it doesn't make you sick and can not sialivate. Children and grown folks can take Dodson's Liver Tone, because it is perfectly harmless.

Calomel is a dangerous drug. It is

mercury and attacks your bones. Take a dose of nasty calomel today and you will feel weak, sick and nauseated tomorrow. Don't lose a day's work. Take a spoonful of Dodson's Liver Tone instead and you will wake up feeling great. No more biliousness, constipation, sluggishness, headache, coated tongue or sour stomach. Your druggist says if you don't find Dodson's Liver Tone acts better than horrible calomel your money is waiting for you.—Adv.

He Hadn't Thought of That. "Did ye bring home that pain of glass for the kitchen windy, Pat?" "O! did not. O! was after a twilve by fourteen, an' the only soize they had was fourteen by twilve." "Ye fool, why didn't ye get it? Ye could have put it in sideways, couldn't ye?"

Grove's Baby Bowel Medicine aids Plethora, Relieves Sour Stomach, Heartburn and Flux. It is just as effective for Adults as for Children. Perfectly Harmless.

Admiration is far more tolerant than love.

**ASTHMADOR** AVERTS-RELIEVES HAY FEVER ASTHMA Begin Treatment NOW All Druggists Guarantee

### DRIVE MALARIA OUT OF THE SYSTEM

**BABEK** for That Tired Feeling

A GOOD TONIC AND APPETIZER

### 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. Book 3 1/2 free. ABSORBINE, JR., the antiseptic liniment for mankind, reduces Cysts, Wens, Painful, Swollen Veins and Ulcers. \$1.25 a bottle at dealers or delivered. Book "Evidence" free. W. F. YOUNG, P. O. F., 310 Temple St., Springfield, Mass.



## What is a Branch House?

The Branch House is the place in the packing organization where what the packing plant does for you is put where you can use it.

Both are the natural result of growth and development in the living thing they belong to.

Swift & Company Branch Houses are located in distributing centers all over the country. They are fitted out with refrigerating equipment to keep meat cool, sweet and fresh.

Each one is in personal charge of a man who believes in what Swift & Company is doing for people and wants to help do it.

They are directed by men who have spent years learning how to get better meat cheaper to the places where it is needed.

Meat is shipped to the branch houses direct from the packing plants in Swift & Company's refrigerator cars, in such quantities that it can be disposed of while fresh and sweet.

Your meat dealer comes here to buy your meat for you—unless someone else can treat him better than we can.

So you need the branch house in order to live well; and the branch house and the packing plant need each other, in order to be useful to you.

Swift & Company, U. S. A.



**WINTERSMITH'S CHILL TONIC**

SOLD FOR 50 YEARS For MALARIA, CHILLS and FEVER Also a Fine General Strengthening Tonic. SOLD BY ALL DRUG STORES.