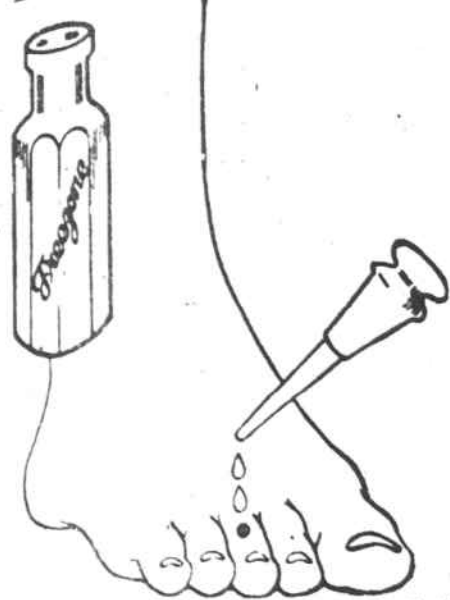


CORNS

Lift Off with Fingers



Drop a little of the remedy on an aching corn, instantly it stops hurting, then shortly it falls right off with fingers.

The remedy sells a tiny bottle of for a few cents, sufficient to cure every hard corn, soft corn, corn between the toes, and the callus which causes soreness or irritation.

NEVER SAW SUCH AN IMPROVEMENT

Says Lady Who Took Cardui After Having Become So Weak She Couldn't Stand—Had Pains All Over.

Madison, Miss.—Mrs. J. M. Hall, of this place, writes that she was "getting weaker all the time" when Cardui, the woman's tonic, was first brought to her attention. After she had taken Cardui a while, she writes that she "never did see such an improvement."

"I suffered all the time and had pains all over," says Mrs. Hall. "I was so weak I could not stand. My skin was cold and flabby. I did not have any color. I had always been a very active woman—used to outdoor exercise, walking and going where I pleased, and to get down, not able to get myself a drink, was indeed a hardship."

"Nothing seemed to help me, till I began on Cardui. The first bottle seemed to strengthen me, and I sent for the more. By the time I had taken these I was on my feet, going around, doing my work, gaining in health and strength."

"I took two more bottles, and I am well and strong. Can work my garden. I haven't had any more sickness."

Cardui acts gently and in a natural manner, helping to relieve the symptoms of many forms of female trouble, and to build up the system to health. Cardui is for sale at all druggists.

Take CARDUI THE WOMAN'S TONIC

BABIES LOVE MRS. WINSLOW'S SYRUP
The Infants' and Children's Regulator
Pleasant to give—pleasant to take. Guaranteed purely vegetable and absolutely harmless. It quickly overcomes colic, diarrhoea, flatulency and other like disorders. The open published formula appears on every label.
At All Druggists

WINTERSMITH'S CHILL TONIC
SOLD 50 YEARS
A FINE GENERAL TONIC

Tutt's Pills
SPEEDY RELIEF FOR CONSTIPATION

Their Appearance.
"Of course, Tennyson J. Daft is a fool, but he certainly does not look like one."

"No. All the poets I have ever seen resembled in the face large catfishes with too much hair and horn-rimmed glasses too big for them."—Kansas City Star.

Has Other Uses.
"My Watson has quit golf. Fine. Well, I saw him changing a tire yesterday and he still speaks the language."—New York Sun.

Sure Relief FOR INDIGESTION
BELLANS FOR INDIGESTION 25 CENTS
6 BELLANS Hot water Sure Relief
BELLANS
25¢ AND 75¢ PACKAGES EVERYWHERE

The KITCHEN CABINET

(© 1923, Western Newspaper Union.)

Frank-hearted hostess of the field and wood, Gypsy whose roof is every spreading tree, June is the pearl of our New England year.
—James Russell Lowell.

"WAYS AND MEANS"

It is necessary, for efficiency, for the cook to have an accurate sense of the amount of food to prepare for her table, without being niggardly. Appetites vary and this faculty is a most important one to cultivate. If properly planned any meal may be stretched to include a chance guest, without any one being defrauded.

There is a fallacy called economy, which consists of "using everything up"; of course that is most desirable and to be commended, but when the leftover to be used of ingredients worth three cents must be combined with foods costing five or six times that it is not economy, unless the combination is especially well-liked.

A few slices of bread to save when used with milk, for pudding, with raisins, eggs and spices if the family likes it, is worth while; if not, put those waste slices into the sour milk over night to make into the griddle cakes for breakfast. Or spread the slices with butter and sprinkle generously with chopped rhubarb which you are supposed to have in your garden, sprinkle generously with sugar and bake until the rhubarb is soft and the juices absorbed by the bread. Such a dessert is wholesome, well-liked and economical.

The ordinary ready-to-eat breakfast foods are not economical, especially in a good-sized family. For such let them buy a few pounds of wheat at the mill or from some farmer—if you are not one—soak it over night—a cupful or two—and cook on the back of the range during the day when a fire is in use. Serve with top milk; this is a hearty meal in itself and will make bone and muscle for the growing boys and girls.

Perishable foods should be served in small quantities, so that there will be no leftovers. It is impossible to avoid leftovers and they must be accepted as a necessary evil, served as appetizingly as possible; but avoid having them.

The mission of the dog—I say it with all reverence—is the same as the mission of Christianity, namely, to teach mankind that the universe is ruled by love.—Henry C. Merwin.

WHAT TO EAT

A French pancake makes a pleasant change from the ordinary griddle cake. Cook them as usual and spread with jam, roll up, sprinkle with powdered sugar and serve hot.

Filling for Raisin Pie.—Take one cupful of water, one-half cupful of sugar, one teaspoonful of butter, one-eighth of a teaspoonful of salt, one and one-half cupfuls of seedless raisins, one tablespoonful of flour mixed with a little water. Cook the raisins in the water for fifteen minutes, add the sugar and flour paste and cook six minutes longer, take from the heat and add the butter and salt. Cool slightly before putting into the baked shell.

Mock Chicken Salad.—To one cupful of diced cooked veal add one-half cupful of diced celery and the same of cooked carrots. Add a tablespoonful of gelatin to one cupful of veal stock, one-half cupful of vinegar and one-half cupful of water. Dissolve the gelatin in a little cold water before adding to the above. Put into a mold when beginning to set, add the meat and vegetables. Mix well and put on ice to cool. Serve on lettuce with mayonnaise dressing.

Baked Squash.—Wash and cut in half a good sized squash, remove the seeds and steam until tender, then remove from the shell, mash fine, season with two tablespoonfuls each of grated cheese, onion, one tablespoonful of minced parsley, one teaspoonful of salt, one-half cupful of bread crumbs and a few dashes of pepper. Mix well and pour into a well-greased baking dish. Bake for twenty minutes.

Celery Cocktail.—Take one cupful of minced celery, one tablespoonful of minced chives, three tablespoonfuls of minced green peppers, twelve olives chopped fine, salt, pepper and mayonnaise to moisten. Fill halves of green peppers with the ingredients and chill for an hour.

Bran Muffins.—Take one-fourth of a cupful of brown sugar, one-fourth of a cupful of lard, three-fourths of a cupful of milk, one tablespoonful of black molasses, one-half teaspoonful of salt, one and one-half cupfuls of bran, one cupful of flour and three teaspoonfuls of baking powder. Cream the sugar and lard and mix in the order given. Bake in tins in a quick oven. This recipe makes one dozen muffins.

The young, tender carrots will cook without scraping, the skin peeling off easily when cooked. Serve with butter, a dash of cayenne and nutmeg and a bit of lemon juice.

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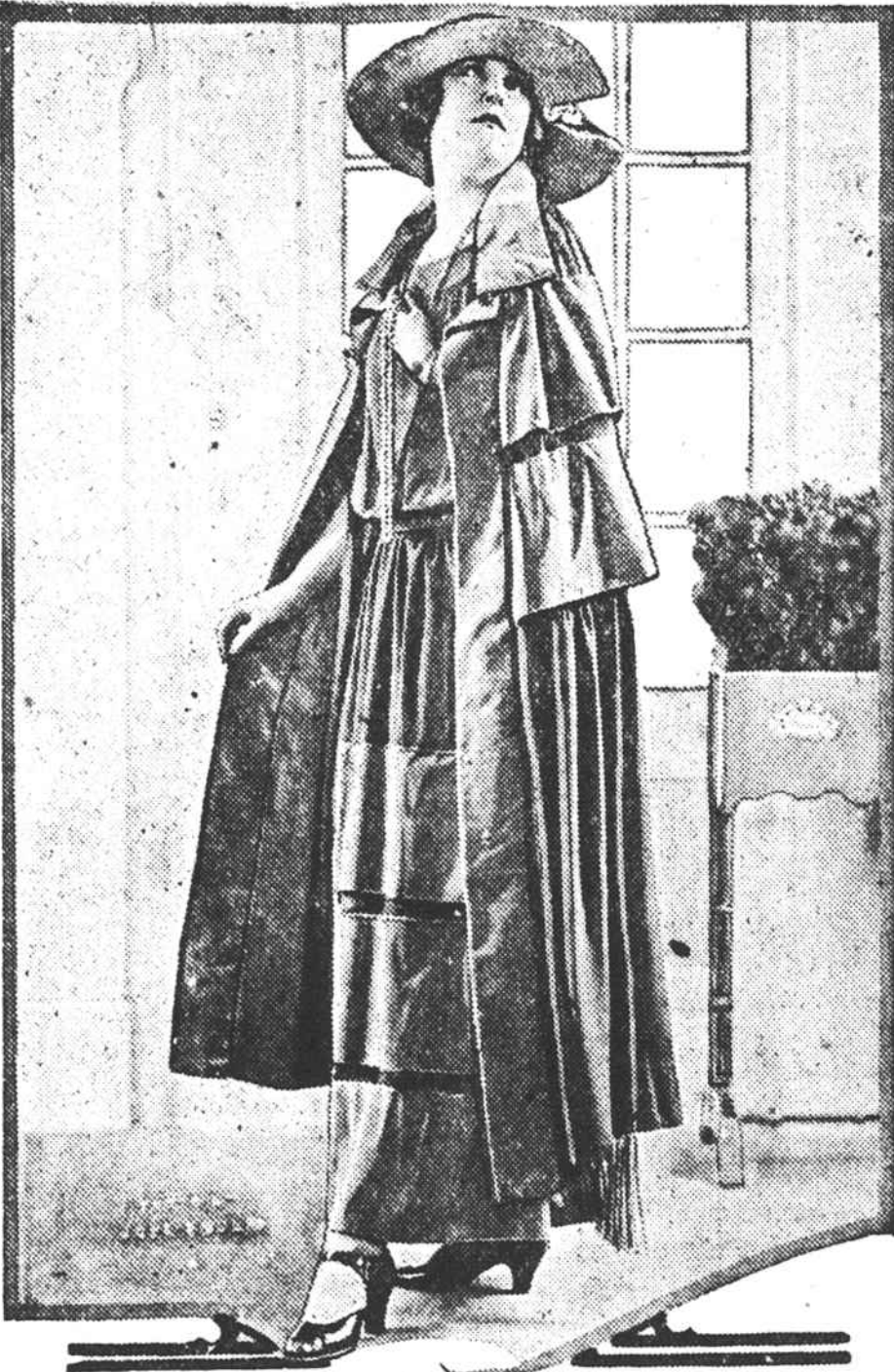
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Nellie Maxwell

Summer Capes Being Shown; Misses' Wraps for Spring

INSISTENTLY displayed in the new showings of summer wraps, are capes long and capes short, capes to match the dress and capes to harmonize with almost any costume, capes for day and capes for evening. Fashion has evidently turned to the cape as the most logical of wraps for the warmer months and it brings a refreshing note into tailored and sports garb, besides playing its usual part in dressier apparel. Cape-and-dress combinations vie with skirt-and-coat



CAPE FOR ALL-ROUND SUMMER WEAR

or skirt-and-jacquette suit, and they have the appeal of novelty as well as smart style to recommend them.

One thinks of capes as about the simplest of garments, but the ingenuity of designers has been put to the test to give them innumerable and unexpected touches. They are endlessly varied and interesting, especially those that complete tailored costumes. The liking for color contrasts and for matching up frocks and the linings of wraps to be worn with them, contribute to the fine style of the dress-and-cape costume.

A chic cape that will serve for all-round wear in summer, is shown in the illustration. It is made of a heavy,

character. Note that it is made of a rough-surfaced wool material, in a cross bar pattern (and cross bars are everywhere in evidence) achieved in the weave of the cloth or by decorative features.

If one is looking for something new and peculiar to this particular spring, it may be found in the wrap-around and side-tie models. Plain broadcloth or heavy twill, stitched in narrow tucks that form a cross bar pattern, are fastened at the side with ties, made either of the material of the coat or of wide ribbon. Some of these coats have high, turnover collars of summer furs. Sleeves are wide and occasionally a cape across the back, or



PRACTICAL COAT FOR SPRING

silk crepe in black, and lined with tulle crepe de chine. This model is cut in two sections, the lower one slightly fuller than the upper one which forms a deep yoke and is adorned with two scant ruffles of wide satin ribbon. The collar and revers extending to the bottom of the cape are faced with ribbon.

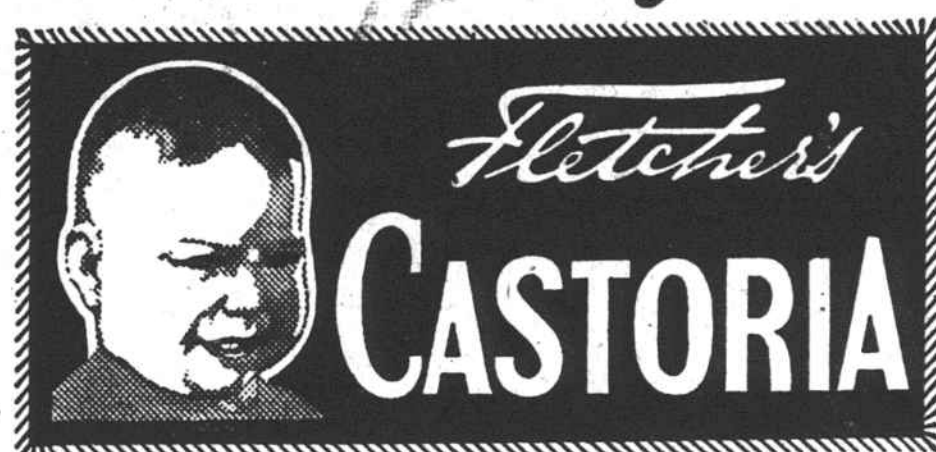
Capes are among the few outer garments that the average home dressmaker can undertake to make with success, for herself. Provided with patterns such as are furnished by pattern companies, she has only to

follow directions to make a garment that will prove something to be proud of as a wrap and as an accomplishment.

Now is the time when the outfitting of the younger girls and children, for their summer vacation, must be completed and mothers are busy replenishing their wardrobes. If the quest is for practical coats the model pictured here may be taken as a criterion. It reveals the preferences of the mode in garments of its sturdy

Julia Bottomley
(© 1923, Western Newspaper Union.)

Children Cry for



MOTHER:—Fletcher's Castoria is a pleasant, harmless Substitute for Castor Oil, Paregoric, Drops and Soothing Syrups, especially prepared for Infants 1 month old to Children all ages.

To avoid imitations, always look for the signature of *Chas. H. Fletcher*. Proven directions on each package. Physicians everywhere recommend it.

Reasonable Request.
In one of the mining regions there is a district attorney who is "there" on native oratory, but considerably lacking in education. While prosecuting a big case at one time, he finished up his argument in flowery style; and then, leaning across the rail he made this plea:

"All I asts of you, gentlemen of the jury, now that you are about to retire, is to mete out justice as she deserves to be met!"

Cuticura Soap for the Complexion.
Nothing better than Cuticura Soap daily and Ointment now and then as needed to make the complexion clear, scalp clean and hands soft and white. Add to this the fascinating, fragrant Cuticura Talcum, and you have the Cuticura Toilet Trio.—Advertisement.

Slightly Misquoted.
"Mother!" Bessie rushed breathlessly into the parlor, where mother was entertaining. "Mother! I learned such a pretty poem in school today."

"What is it, dear?" asked her mother, in spite of her embarrassment.

"Well, it goes like this: 'The Lord is my shepherd, I shall not want; He maketh me to lie down in green pastures—'"

The rest was lost in the burst of laughter that followed.

Juvenile untruths are defensive. Not till later come those that enter into plots.

YOU CAN'T CUT OUT
A Bog Spavin or Thoroughpin but you can clean them off promptly with
ABSORBINE
TRADE MARK REG. U.S. PAT. OFF.
and you work the horse same time. Does not blister or remove the hair. \$2.50 per bottle, delivered. Will tell you more if you write.
Book 4 A free.
W. F. YOUNG, Inc., 310 Temple St., Springfield, Mass.

EYES HURT?
For burning or itchy lids, and to relieve inflammation and soreness, use Mitchell's Eye Salve, according to directions. Soothing, healing.
E. H. MITCHELL, New York
141 Waverly Place

World War Medals.
A bill is to be introduced at the next session of the New York state legislature to award World War service medals to officers of draft boards. There is a feeling in the "military establishment," however, that the awarding of war decorations "has gone about as far as possible without, through making such dispositions so general, lessening their significance."

Economy is the road to wealth—and it's a hard road to travel.

Now is the time to pay close attention and see that your bakings are pure, wholesome and nutritious.

Good flour is all flour with the nutritive value of wheat. Mix it with good baking powder and you have a nutritious, wholesome, palatable baking. No ready mixed substitute will take its place.

For wholesome, nourishing food you should use straight flour and a pure baking powder—

There never was, is not, and never will be anything that will take the place of good straight baking powder and plain flour.

If you are using self-rising flour or any other kind of a substitute for good baking powder or plain flour you had better stop, and consider whether you are practicing real economy, or saving money. You are taking a chance of losing the full nutritious health-building value of a good, plain flour.

For best results use—
Calumet Baking Powder and a good plain flour.