

NATURE HOLDS UP A HAND IN WARNING

Take Cheney's for That Cold, She Means, or Something Worse May Follow

That first little shivery feeling is nature's way of telling you to beware. She holds up a warning hand and bids you take heed or you may expect to be laid low with something serious.

You're taking cold that, if neglected, may lead to more serious complications. Stop the trouble before it can do any harm.

For sixty years Cheney's Expecto-rant has been acclaimed a certain remedy for colds, bronchitis, croup, quinsy, whooping cough and other affections of the throat and chest. Thousands of people all over the South are enjoying health and happiness today because of their unshaken faith in this grand old preparation. What it has done for them it will do for you. Then stop at the drug store on your way home, or call up your druggist and order a bottle.

The importance of avoiding unnecessary exposure to inclement weather during the winter cannot be too strongly insisted on. But when this cannot be helped there is always Cheney's Expecto-rant ready to help you out of trouble.

Sold by all druggists and in smaller towns by general merchants in 30c and 60c bottles.—Advertisement.

Negative Methods.
 Old Man—Why all this profanity?
 Small Boy—I'm teaching my brother what not to say.

MOTHER! GIVE SICK CHILD "CALIFORNIA FIG SYRUP"

Harmless Laxative for a Billious, Constipated Baby or Child.

Constipated, bilious, feverish, or sick, colic Babies and Children love to take genuine "California Fig Syrup." No other laxative regulates the tender little bowels so nicely. It sweetens the stomach and starts the liver and bowels acting without griping. Contains no narcotics or soothing drugs. Say "California" to your druggist and avoid counterfeit! Insist upon genuine "California Fig Syrup" which contains directions.—Advertisement.



Unless a man understands the language of the eye he can't grasp a woman's meaning.

GIRLS! HAIR GROWS THICK AND BEAUTIFUL

35-Cent "Danderine" Does Wonders for Lifeless, Neglected Hair.

A gleamy mass of luxuriant hair full of gloss, luster and life shortly follows a genuine toning up of neglected scalps with dependable "Danderine."

Falling hair, itching scalp and the dandruff is corrected immediately. Thin, dry, wispy or fading hair is quickly invigorated, taking on new strength, color and youthful beauty. "Danderine" is delightful on the hair; a refreshing, stimulating tonic—not sticky or greasy! Any drug store.—Advertisement.

A pretty girl says that many a young man who knows where to stop doesn't know when to go.

If Worms or Tapeworm persist in your system, use the real vermifuge, Dr. Peery's "Dead Shot." Only 50 cents at your druggist or 372 Pearl St., N. Y. Adv.

Merely Misplaced.
 "Johnny, you've been fighting agaln and lost all your teeth."
 "Naw, I got 'em all in my pocket."

Mrs. J. C. Cadle



Have You a Daughter? Is She Nervous?

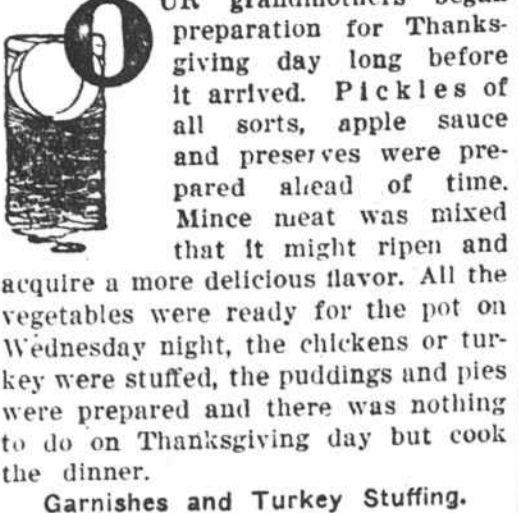
Then You Cannot Afford to Overlook One Word of This

Augusta, Ga.—"For some time my daughter was in real poor health. She suffered with her head and back and was also very nervous. After trying several remedies which did her no good, I got Dr. Pierce's Favorite Prescription, and when she had taken a few bottles she did not complain any more, but was feeling better than she had for a long time. I think the 'Favorite Prescription' is the best woman's tonic that can be had."—Mrs. J. C. Cadle, 1450 Silcox St.

A beautiful woman is always a well woman. Get this Prescription of Dr. Pierce's for your daughter, in liquid or tablets at any drug store, and see how quickly she will have sparkling eyes, a clear skin and vitality.

Write Dr. Pierce's Invalids' Hotel in Buffalo, N. Y., for free confidential medical advice.

Thanksgiving in Days of Grandmother



OUR grandmothers began preparation for Thanksgiving day long before it arrived. Pickles of all sorts, apple sauce and preserves were prepared ahead of time. Mince meat was mixed that it might ripen and acquire a more delicious flavor. All the vegetables were ready for the pot on Wednesday night, the chickens or turkey were stuffed, the puddings and pies were prepared and there was nothing to do on Thanksgiving day but cook the dinner.

Garnishes and Turkey Stuffing.
 Oysters belong to Thanksgiving, according to tradition, because friendly Indians who joined the early celebrations brought gifts of shellfish. A garnish of fried oysters is tasty and appropriate to surround the turkey, or a dish of scalloped oysters may accompany the turkey, or an oyster cocktail or oyster soup may be served before the turkey, or may be molded in a thin layer of jelly, which should be cut out with a fancy cutter so that the oyster appears in the center of a tomato or aspic jelly, and is laid on tender lettuce leaves with mayonnaise placed beside it.

A cupful of chopped peanuts blended with two cupfuls of coarse bread crumbs or cracker crumbs and seasoning is a fine stuffing for the turkey.

To prepare chestnuts for a stuffing, first gash the shell, brush the nuts over with beef drippings and put in the oven for a few minutes. When heated, shell and skin are easily removed. Cut the nuts in small pieces, then add them to an ordinary bread mixture, or they may be put through a potato ricer, seasoned and used alone.

Sausage croquettes are good for a turkey garnish. Buy one pound of sausage meat, add to it one cupful of soft bread crumbs, form into balls the size of English walnuts, dip in beaten egg, roll in bread crumbs and fry in deep hot fat.

Cranberries With Turkey.
 Left-over turkey, especially the white meat, may be cut in cubes and blended with enough warm cranberry jelly, not too sweet, to hold it in shape when cold.

The combination of cranberries and raisins, popularly known as mock cherry, is good for a pie filling or as a conserve. The proportion is half as many raisins as cranberries and both should be cut in halves.

Old-fashioned Cranberry Dumplings.
 Prepare a cranberry sauce from one quart of cranberries, one and one-half cupfuls of water and two cupfuls of sugar. Make up a biscuit dough with two cupfuls of flour, four teaspoonfuls of baking powder, one teaspoonful of salt, two tablespoonfuls of butter, one tablespoonful of sugar and three-fourths of a cupful of milk. Shape the dough into rounds and steam them for twelve minutes. Serve with the cranberry sauce, accompanied by a hard sauce made of brown sugar and butter.

Cranberry Punch.—Cook one quart of cranberries in three cupfuls of water until soft, then press through a sieve. Add two and one-half cupfuls of sugar and the juice of two lemons, and stand on ice for about four hours to chill. Serve in glasses with maraschino cherries or candied cranberries.

Menus to Choose.
 Yellow is the Thanksgiving color, just as red belongs to Christmas. A pumpkin fruit basket is effective to use as a centerpiece, and small pumpkins, or gourds, may serve as candlesticks or be shaped in basket form to be filled with nuts and raisins at each plate.

- I.
 - Oysters on the Half Shell.
 - Cream of Celery Soup.
 - Bolled Codfish with Egg Sauce.
 - Roast Turkey with Cranberry Molds.
 - Mashed White Potatoes.
 - Baked Sweet Potatoes.
 - Lettuce and Tomato Jelly Salad.
 - Toasted Wafers Spread with Cheese.
 - Pumpkin Pie.
 - Baked Indian Pudding with Cream or Scraped Maple Sugar.
 - Ice Cream, Nuts, Apples.
 - Grapes.
 - Coffee and Sweet Cider.

- II.
 - Oyster Soup with Crisped Crackers or Oysters in Ice.
 - Thin Slices of Buttered Brown or Graham Bread.
 - Roast Turkey with Stuffing.
 - Mashed White Potatoes.
 - Glazed Sweet Potatoes.
 - Mashed Turnips.
 - Cranberry Jelly.
 - Celery, Lettuce Salad.
 - Crackers, Cheese.
 - Pumpkin, Mince or Cranberry Pie.
 - Apples, Grapes, Nuts, Raisins.
 - Coffee or Sweet Cider.

- III.
 - Cream of Celery Soup.
 - Pickles.
 - Roast Turkey with Peanut or Chestnut Stuffing.
 - Mashed Potatoes.
 - Buttered Turnips.
 - Pumpkin Custard.
 - Quinces in Cider and Molasses.
 - Tomato Salad.
 - Brown Bread Sandwiches.
 - Old-fashioned Cranberry Dumplings.
 - Grandmother's Rich Pumpkin Pie.
 - Nuts, Raisins, Fruit.
 - Coffee.

Doughnuts.
 One cupful granulated sugar, a pinch of salt, two tablespoonfuls of butter, two eggs, one cupful of sweet milk, three teaspoonfuls of baking powder, flavor with vanilla. Flour enough to roll well. Roll in pulverized sugar when baked.

The Home Feast Day

NOVEMBER has come with its festival day, The sweetest home-feast of the year, When the little ones mingle in frolic and play, And share in the Thanksgiving cheer.

And let us remember that tale of the past, Of the Pilgrims who gathered their band, And offered up thanks for the corn when at last It waved o'er the famishing land.

For hunger had wasted those strong, patient men Who struggled and labored in pain, And the blessings of plenty which gladdened them then Gave courage and hope once again.

And the fame of their bravery never decays, While year after year rolls away, Since the morning that ushered in prayer and in praise The birth of our Thanksgiving Day.



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Thanksgiving — Then and Now

IN THESE days of rush and rustle, the advent of Thanksgiving serves most of all to remind us of what wondrous changes time has wrought. The Thanksgivings of our fathers and those of today are no more alike than the minuet and the fox trot, the dances that well typify the era of the present and the past. About the only thing left to us from out of the old days is the Thanksgiving turkey, and even this bird is not now held sacred and necessary for this festival.

The very mention of the word Thanksgiving brings to the mind a picture that modern conditions have turned to the wall. It is a picture of the time when life was simple in its pleasures and robust in its strength; when people were really folks; when the race and rivalry of life did not extend their office hours over the entire day. That state of things has now passed away. It has followed in the wake and the trail of the pioneers and the other figures of the American national life that was but is not.

In the old days there were tippets and mittens, things that hang in memory's closet on the same nail as the high stock, men's shirts and daguerotypes. Gone are the marvelous tippets that went round and round the neck until a person was swathed like a mummy of ancient Egypt. Gone, too, are the mittens knit at home in colors of sunset and sunrise blue, those cozy ancestors of gloves. As for the bootjack, in these days of luxury and ready-made shoes it is as unknown as any creature of the prehistoric age.

No longer does Thanksgiving bring the real mince pie, that culinary triumph of every well-regulated household, with its wonderful fruity flavor, that cunningly combined the qualities of solidity and crispness, a pie that even if dangerous to health made a danger well worth facing and putting down. Compared with the bakery-built substitute of today the mince pie of those days was a vintage pie, as far above its modern rival as a vintage wine is above the grocery wine for cooking use. Its existence was a splendid testimonial to the physical traits of the men and women of the era in which it flourished.

Even the plum pudding, that carnival of richness, is disappearing from the stage. It is giving way to ice cream, that molycoddle of digestion that invites to slow eating and deliberate enjoyment.

The Thanksgiving stage is now set with new scenes and new characters. There is the cabaret and terrapin, and football and the theater. There is the social function in place of the family festival; and in the evening hours the elaborate entertainment in the gilded ballroom, in place of the homely dance to the strains of the fiddle and the bow and the ministrations of the merry, squeaking fiddler. Truly, the coming of this holiday and its observance well measures the distance that the nation has gone from its life and its habits in the days when Thanksgiving day was young.

Observance of Thanksgiving

THE celebration of Thanksgiving day has a long and curious history, in which it is the province of a woman to play no inconspicuous part. The earliest aspect of the day takes us back to the chronicles of the Israelites, among whom there is mention throughout the Bible of days set apart for special thanksgiving unto the Lord. Later the custom was not uncommon in England before the Reformation, and was taken up and continued by the Protestants afterward.

Thus it was that at its inception there was no regularly appointed time for this celebration. Sometimes it would be observed once a year, sometimes twice, and then perhaps a year or two, would be skipped—according as reasons for thanksgiving presented themselves or not.

Among the colonists it was customary for the president to issue a proclamation recommending that the people cease from their ordinary occupations and observe a day of thanksgiving, with proper ceremony, at some specified time, but it was usually left to the governors of the various states to determine whether there should be such a day, and when.

This irregular course and unofficial-like treatment of the observance might have continued in vogue indefinitely but for the well-directed and strenuous efforts of Mrs. Sarah J. Hale, editress of Godey's Lady Book. She realized, perhaps more forcibly than others at the time, that the celebration of Thanksgiving as then observed lacked character and impressiveness, which could be remedied only by the adoption of measures bringing the people to concerted participation on this occasion. Therefore she assumed and devoted herself to the task of writing to all the governors of the different states and territories, urging upon them the propriety of a national thanksgiving and suggesting the last Thursday in November as the day for such celebration. She continued to write these letters year after year, and was finally rewarded for her efforts by all the governors, excepting two, granting her request.

However, the people's response was not enthusiastic, and during the Civil war, especially in the South, the custom lagged.

Immediately after the battle of Gettysburg Mrs. Hale wrote President Lincoln, enclosing a copy of Washington's Thanksgiving proclamation, and suggesting that he also proclaim a day of national thanksgiving. The President acted upon her suggestion and issued a proclamation "for the observance of Thursday, August 16, as a day of national thanksgiving, praise and prayer."

From that time on the celebration of the day lost its local and variable character and took on the fitting dignity of a national and stable ceremony. Lincoln's successor appointed the last Thursday in November as Thanksgiving day, and the date has continued unchanged ever since.

Thanksgiving day is a legal holiday in every state, territory and possession except Utah, where it is observed, though not on the statute books.

UNSPOKEN THANKSGIVING
 A sunny face is an unspoken Thanksgiving.

LIVE STOCK NEWS

Sheep Are Particularly Subject to Parasites

(Prepared by the United States Department of Agriculture.)

Sheep probably suffer more from parasites than do any other kind of live stock, says the United States Department of Agriculture in a publication just issued entitled "Farmers' Bulletin 1390, Parasites and Parasitic Diseases of Sheep," by Maurice C. Hall of the bureau of animal industry. Most of our losses in sheep, mutton, and wool are from animal parasites, as sheep suffer comparatively little from bacterial diseases, it is said. Lambs and young animals are most susceptible to parasites and suffer from them.

Special emphasis is placed in the bulletin upon disease prevention. It is the sheepman's business to prevent disease, and as soon as an outbreak is noticed a competent veterinarian should be called in. Act promptly, the department urges, to ascertain the trouble when sheep become unthrifty. A postmortem examination of one of the sick animals may disclose the trouble and save others. Parasitized animals usually do not have fever—they are unthrifty, and unthriftiness may go on to emaciation with a fatal termination.

Pasture rotation, use of forage crops, feeding from racks or bare floors, draining or filling swamps, and restraint of wandering dogs are measures the department recommends as being of value in parasite control. It points out emphatically that permanent pastures perpetuate parasites. Parasite eggs pass in the manure, usually. The disposal of the manure determines the fate of these eggs, whether they find their way back into the animals and hatch out or not.

Copies of the bulletin may be had without cost, as long as the supply lasts, by writing to the Department of Agriculture, Washington, D. C.

Better Lambs Campaign Is Winner in Kentucky
 Kentucky is leading the eastern sheep-producing states in a campaign to eliminate the "bucky" lamb, according to reports to the bureau of agricultural economics of the Department of Agriculture. This is the third season that the campaign has been carried on by the state extension agents and, as a result, it is estimated that more than 200,000 docked wether and ewe lambs will be marketed from Kentucky this year. The high quality of these lambs already has attracted the attention of many eastern buyers, who are going into the state and buying direct from the producers instead of waiting for the lambs to arrive at the central markets. A number of public auctions have been held, with the highest bid frequently within 50 cents per 100 pounds of the top at the leading eastern markets the same day.

Losses from docking and castration have been very small. The greatest advantage from eliminating the "bucky" lamb, according to members of the trade and marketing specialists, is in reducing the number of seconds and culls in the market receipts. It is estimated that from one-third to one-half more lambs can be handled in the future than are now sold, because of the improvement in the supply.

Potatoes Particularly Valuable for Fattening

"Potatoes are particularly valuable for fattening pigs," says Austin A. Dowell, live-stock extension specialist with the University of Minnesota. "They should be cooked, the water discarded, then mixed with grain at the rate of three parts potatoes to one part of the concentrates. Prepared in this way they may be fed liberally to fatten pigs or sows with litters. Raw potatoes may be fed in limited quantities to mature and idle brood sows. If fed to pregnant sows, they should be cooked and fed in relatively small quantities."

Mr. Dowell says that raw potatoes are often readily eaten by cattle, horses and sheep. Fed in large quantities to dairy cattle they are likely to taint the milk and produce a white saline-like butter. Another reason why potatoes should not be fed too freely, says Mr. Dowell, is because they contain a poisonous material called solanine. The sprouts carry this substance in relatively large quantities and should be removed before feeding.

Lambing Time Is Looked Upon as One of Troubles

Lambing time is looked upon by many flock owners as one of difficulty. It is a very important season for the shepherd and the degree of success through the lambing season largely determines the profit or loss from a flock. Cared for properly after they are bred, very little trouble will be experienced at lambing time.

Fall Pig Ration Giving Most Lucrative Results

One ration which has given good results in the fall pig feeding is composed of 50 pounds of corn, 50 pounds of middings and 10 pounds of tankage. Another used successfully is made up of 10 parts of corn and 1 of tankage. Fifty pounds of corn, 50 pounds of shipstuff and 10 pounds of tankage also makes a good ration, while 8 parts of corn and 1 part of soy beans may be used for a fourth.

WRIGLEYS

Take it home to the kids. Have a packet in your pocket for an ever-ready treat.

After Every Meal
 A delicious confection and an aid to the teeth, appetite, digestion.



Good to the last drop

There is something about a man's humor that tells you on sight what kind of coffee he's had for breakfast.

MAXWELL HOUSE COFFEE

CORNS



Stop their pain in one minute!

For quick lasting relief from corns, Dr. Scholl's Zino-pads stop the pain in one minute by removing the cause—friction and pressure.

Zino-pads are thin, safe, antiseptic, healing, waterproof and cannot produce infection or any bad after-effects. Three sizes—for corns, callouses and bunions. Cost but a trifle. Get a box today at your druggist's or shoe dealer's.

Dr. Scholl's Zino-pads
 Put one on - the pain is gone

YOUR BODY NEEDS STRENGTH OF IRON

THIRTY years ago physicians began to prescribe Gude's Pepto-Mangan because it provided a form of iron which was easily digested and did not affect the teeth. Now is the season when you especially need it. Your druggist has it, in both liquid and tablet form.

Free Trial Tablets To see for yourself the health-building value of Gude's Pepto-Mangan, write today for generous Trial Package of Tablets. Send no money—just name and address to M. J. Breitenbach Co., 53 Warren St., N. Y.

Gude's Pepto-Mangan Tonic and Blood Enricher

Keep Stomach and Bowels Right
 By giving baby the harmless, purely vegetable, infants' and children's laxative.

MRS. WINSLOW'S SYRUP
 brings astonishing, gratifying results in making baby's stomach and bowels move as they should at teaching time. Guaranteed free from narcotics, opiates, alcohol and all harmful ingredients. Safe and satisfactory.

At All Druggists