ALL RUN-DOWN AND NERVOUS

Says This Lady Who Had to Support Family of Four. Read Below Her Statement About Cardui.

Tallapoosa, Ga.—Mrs. Sallie Eidson, of this place, writes: "I was in very poor health, all run-down, nervous, had fainting spells, dizziness and heart fluttering. I had these symptoms usually at my . . . times. I had a very hard time, working for seven years in a hotel after my father died. I had to support our family of four. I read the Birthday Almanac and thought I would begin taking Cardui. I received good benefit from it. I am sure it will do all that it claims to do. I took three or four bottles before it began to show effects. After that I improved rapidly and gained in health and strength. I took nine bottles in all. This is the only time I have taken it. I was down to 108 pounds and I gained to 122. I felt like a new woman. I couldn't sleep before and had to be rubbed, I would get so nervous and numb. And all this was stopped by Cardui."

The true value of a medicine can be determined only by the results obtained from its actual use. The thousands of letters we have received every year for many years from grateful users of Cardui, are powerful tributes to its worth and effectiveness.

If you suffer from womanly ailments, try Cardui, the woman's tonic.—Adv.

His Clutch Slipped.

Harold, aged four, was trudging the distance of many blocks with his father to Sunday school, and the long tramp was almost too much for him. The father, glancing back, noticed the small boy's fatigue and, slackening his pace, asked:

"Am I walking too fast, son?"

"No," returned the small boy, puffing and panting breathlessly, "it's me, papa."—Christian Herald.

FRUIT LAXATIVE FOR SICK CHILD

"California Syrup of Figs" can't harm tender stomach, liver and bowels.

Every mother realizes, after giving her children "California Syrup of Figs" that this is their ideal laxative, because they love its pleasant taste and it thoroughly cleanses the tender little stomach, liver and bowels without griping.

When cross, irritable, feverish, or breath is bad, stomach sour, look at the tongue, mother! If coated, give a teaspoonful of this harmless "fruit laxative," and in a few hours all the foul, constipated waste, sour bile and undigested food passes out of the bowels, and you have a well, playful child again. When its little system is full of cold, throat sore, has stomach-ache, diarrhoea, indigestion, colic—remember, a good "inside cleaning" should always be the first treatment given.

Millions of mothers keep "California Syrup of Figs" handy; they know a teaspoonful today saves a sick child tomorrow. Ask at the store for a 50-cent bottle of "California Syrup of Figs," which has directions for babies, children of all ages and grown-ups printed on the bottle. Adv.

To Be Sure.

"A writer says the average small boy is no longer ambitious to fight Indians."

"And no wonder. Tackling adversaries who are not familiar with the use of machine guns, asphyxiating gas and hand grenades in warfare would be rather tame sport nowadays."

FOR PIMPLY FACES

Cuticura Is Best—Samples Free by Mail to Anyone Anywhere.

An easy, speedy way to remove pimples and blackheads. Smear the affected surfaces with Cuticura Ointment. Wash off in five minutes with Cuticura Soap and hot water, bathing some minutes. Repeat night and morning. No better toilet preparations exist.

Free sample each by mail with Book. Address postcard, Cuticura, Dept. L, Boston. Sold everywhere.—Adv.

To Study Vocational Education.

The third annual convention of the Vocational Educational association of the middle West will be held at the Auditorium, Chicago, January 18 to 20.

To Drive Out Malaria And Build Up The System

Take the Old Standard GROVE'S TASTELESS chill TONIC. You know what you are taking, as the formula is printed on every label, showing it is Quinine and Iron in a tasteless form. The Quinine drives out malaria, the Iron builds up the system. 50 cents.

Wanted Information.

Father—When I was a small boy I was left an orphan.

Tommy—What did you do with it?

MOTHER'S JOY SALVE

for Colds, Croup, Pneumonia and Asthma; GOOSE GREASE LINIMENT for Neuralgia, Rheumatism and Sprains. For sale by all Druggists. GOOSE GREASE COMPANY, MFR'S., Greensboro, N. C.—Adv.

Miss Mabel Blackburn has invented an overshoe for horses' feet which prevents slipping on wet streets.

The occasional use of Roman Eye Balsam at night upon retiring will prevent and relieve tired eyes, watery eyes, and eye strain. Adv.

There is a growing demand for mild cigars among London women.

The Unwritten Law

❋

By BASIL T. ANDREWS

(Copyright, by W. G. Chapman.)

"Do you believe in the unwritten law?" asked counsel of the juror.

The judge rapped his gavel upon his desk. "There is no unwritten law except the common law," he announced, "and the juror will take his law from the court, not from his conscience. The duty of the juror is to bring in a verdict upon the facts. If a man shoots another it is murder or manslaughter."

The counsel bowed, the juror sat down in the box, accepted. Only the prisoner eyed the judge and smiled cynically. Hardened as he was to his duty, the judge felt disconcerted by the prisoner's gaze.

The case was a simple one. The prisoner had shot the man who ran away with his wife. He was willing to take the woman back, and she had already created a scene in the courtroom. But the judge was a stickler for law, and everyone knew that, if he could help it, the universal sentiment in favor of the man should not permit the jury to bring in any lesser verdict than murder in the second degree.

The judge went home that night, to be greeted by his smiling wife and little girl. The judge's home life was exemplary. Nobody dreamed of the judge's past, least of all the woman who shared his home.

Until the age of twenty-five the judge's life had been anything but exemplary. He had run away from home, loafed, drunk and generally been "a good fellow." What a singular phrase! However, there had been good at the bottom, and at twenty-five somehow the judge changed. Perhaps the change had been working in him for years, subconsciously. At any rate, he threw off the old life, settled down, studied law, became a famous lawyer and was nominated to the bench amid universal approval.

It must be confessed that the judge was not greatly troubled about his past. He thought that it was the average past of a young man. He had never been in prison, he had never stolen. The thing that sometimes caused him bitter regret was an event which had happened when he was four

He Broke Off in Confusion.

and twenty—in fact it had been the reaction from this which was the determining factor in his life.

He had wronged one of his boon companions. The man's wife, who had a poor reputation, had become infatuated with the young fellow, and they had gone away together. They separated a week later. She had spoken of a divorce and asked him to marry her; but somehow the judge found that he was of finer caliber than he had thought. They separated, and he never saw the woman or her husband again. Years later, however, he heard that she had died.

It troubled him, but after all a man must live down his past and not brood over it. The judge was an exemplary husband and father. His little daughter ran to kiss him; he folded his wife in his arms.

"What will they do with that poor fellow, Symons?" asked his wife later that evening.

"If I had my way," answered the judge, "he would go to the electric chair. I don't think there is much chance of that, however. Second-degree murder, if I can swing it."

"The papers think he will be acquitted."

"That depends on whether the jury are honest men or sentimental fools."

"But, my dear, he shot the man who had run away with his wife. Surely that is not a crime that deserves severe punishment?"

"I do not think it does," answered the judge. "My function, however, is not to pass upon the abstract right or wrong of a case, but simply to administer the law. What that law may be, is laid down by the legislature. I aim to keep my court an honest one, and to fulfill the law scrupulously."

His wife said no more. She knew her husband's feelings in the matter, and, while not sympathizing, recognized his integrity.

On the next day there was another painful scene in court. The wife of the prisoner stood up at the back of the courtroom and interrupted counsel.

"I was guilty!" she cried. "He did right. Let him go, judge! Why can't you let him go?"

"Be silent, woman!" thundered the judge.

"I will not be silent. I love him. I was crazy when I did what I did. Let him go!"

An officer of the court succeeded with difficulty in silencing her. The sound of her hysterical weeping filled the courtroom. The judge scowled. The case had already attracted unenviable notoriety. The newspapers were full of it. He was receiving criticism. And he felt the injustice of it all. Nobody seemed to understand that he had placed his own sympathies aside. No one thought that he might feel for the prisoner. No one understood that his function was simply to carry out the law.

And all through that day and the next he felt the sympathies of the jury turn toward the prisoner, and he hardened his heart and resolved that their verdict should not be acquittal. All the while, too, he was conscious of the cynical look in the eyes of the prisoner.

The case ended at last, as even the greatest of cases must come to an end. Counsel for both sides had delivered their speeches. It was now his turn to speak. He was summing up. And he proceeded with grave deliberation. He expounded the circumstances of the crime. Nobody had made the suggestion that the man might not be guilty. The facts were proved. He hammered that in. He told the jury that they must find a verdict according to the facts—which were proven.

"Have a little pity!" cried the prisoner's wife, leaping to her feet with a dramatic gesture. "Are you a man? Is your heart carved out of flint?"

"Be silent!" roared the judge. "Remove that woman from the courtroom."

She struggled and shrieked all the while, and the courtroom was in an uproar. Every face that met the judge's was hard and condemning. He noticed that; for an instant there flashed through his mind the memory of his wife and little girl. How happy he was at home! Why couldn't they understand that it was just to protect such homes that the law was made?

But what was he thinking? It was in such defense that the prisoner had committed his action. The judge became confused. He stammered a little when, the court being cleared of the disturbance, he took up his charge again.

"The facts are proved," he went on. "The law wisely and rightly demands a life for a life. Only in extenuating circumstances does it permit you to bring in a lesser verdict than that of murder in the first degree. If you find that these extenuating circumstances were of the nature of ignorance of the nature of the crime, or of lack of intent to kill, you may bring in a verdict of manslaughter. If you find that there was no premeditation you may bring in one of murder in the second degree. But these circumstances do not exist. The crime, the motive are clear—"

It was odd how that shrewd, cynical gaze of the prisoner disturbed him. He broke off in confusion. And suddenly he seemed to sway in his seat. He remained with mouth open, and his face was ashen pale.

Two minutes must have elapsed before he spoke again, and in the meantime a deepening sense of uneasiness had settled about the court. The jury, who had already decided upon a verdict of manslaughter, waited in polite impatience. Some thought the judge was ill.

"The law," he went on, "is quite clear. Some say that there are deeper moral laws than human ones, which we ought to obey. Some claim that the voice of conscience is stronger than the enactments of the legislature, when these conflict. It is not for me to pass upon these statements. We are all human and fallible, gentlemen. The prisoner was gravely wronged; he took the same course of action that many men would have taken. He took the course that you and I might have taken—would have taken. I commit the case to your care, gentlemen, with the assurance that you will judge wisely and rightly."

The newspaper men in the courtroom stared at one another and wrote as fast as their pens would fly. The judge's speech was the sensation of the trial. An account of it appeared a few minutes after the verdict, in every paper, under some heading implying that the judge had at last abandoned his inflexible determination. "Judge Parkins Approves Unwritten Law" one heading ran.

His charge had been practically an instruction to the jury to acquit. It was easy enough to read between the lines of the half-hearted message. But apart from the words there was something in the judge's manner, the tone, the gesture that wrought upon all hearts.

The verdict, "Not Guilty," was returned within ten minutes after the judge's charge was finished. The prisoner left the court a free man, his wife with him, sobbing, surrounded by the eager jurymen, whom she was trying to thank. The judge slipped out by his private door and made his way homeward.

The decision of his legal life was broken. He had come to recognize a higher law than that upon the statute book. For he had recognized in the prisoner the man whom he had wronged, so many years before.

Playing Possum.

When caught, the possum will feign death, all the while looking out of the corner of an eye, watching an opportunity to escape. And from this comes the well-known expression, "playing possum." It should be said, however, if one is lucky enough to get a Kentucky dressed possum in the market, there is no danger of its escaping. It has then arrived at a period in its career when possum play has ended.

Removing Fence Posts Easily.

Fence posts of considerable size may be removed readily by hitching a chain around the post near the ground and passing it over a piece of 2 by 4 stock set at a slant against the post. A horse hitched to the chain can withdraw large posts by means of the leverage on the chain and the piece of wood.—Will Chapel, Manchester, Ia., in Popular Mechanics Magazine.

You Know the Type.

"Some men goes ahead," said Uncle Eben, "actin' as foolish as if dey had to put deir whole lives payin' freak election bets."

OBTAIN DIFFERENT RESULTS BY PRUNING

BAD PRUNING CAUSES BEARING AT EXTREMITIES OF BRANCHES.

(Prepared by the United States Department of Agriculture.)

There are several different results to be obtained by pruning fruit trees, namely:

1. To keep the tree within bounds, so that the work of spraying and of picking the fruit can be done with the greatest facility.

2. To remove dead or interfering branches.

3. To open the top of the tree to admit air and sunshine, and to reduce the struggle for existence among the branches.

4. To thin the fruit and stimulate the development of fruit buds.

5. To make the tree stocky and increase its vigor.

There are differences of opinion as to the best ways of pruning to secure the results desired, but most successful growers admit that regular pruning is desirable. Each grower in pruning his trees has in mind the securing of some definite objects, though he may not know just what the principles of pruning are. Each tree furnishes a problem in itself, but if the principles are understood these problems can be solved.

Avoid Bad Crotches.

After a tree is planted it is headed back to a single unbranched stem or a stem with several branches, depending on the size and age of the tree.

The second season several of these stubs or new branches are selected to form the scaffold limbs of the tree. Care should be taken to have these three or four spread out well along the main stem so as to avoid bad crotches later. The branches selected are headed back 10 or 12 inches. The third season two or three branches are allowed to remain on each of these scaffold limbs, and all others cut off. The branches selected this time should be located so as to balance evenly and keep open the top of the tree. The fourth season the operation is repeated on the limbs of the preceding season's growth. In all later prunings care should be used to save fruit spurs and keep the bearing wood low and well distributed throughout the tree.

In pruning, all cuts should be made close to the parent branch, leaving no stubs which might later decay back and injure the tree. All wounds of more than an inch in diameter should be painted.

The correct principle seems to be to do the least cutting possible and yet get the results desired. A great deal of the cutting done in winter may be avoided by a little judicious pinching back of buds during the summer. This pinching back prevents the growth of branches that must be removed later and permits better growth in the branches that are desired.

Thinning.

The purpose of thinning is to reduce the quantity of fruit which a tree sets to a quantity that it can mature and at the same time develop fruit buds for the next year's crop. An excessive crop usually means small and often poorly colored fruit, and the overloading frequently breaks down the limbs of the tree. The development of seeds is an exhaustive process on a tree, and the growth of seeds in small fruits is as depleting as in the case of large fruits; thus thinning relieves the tree of a severe strain. In the case of winter apples it is quite likely that annual bearing is encouraged by thinning, for it gives more opportunity for the development of fruit buds. Summer varieties of apples require several pickings, and each of these pickings may in a way be called a system of thinning. With stone fruits, especially peaches, thinning has become an established practice among most commercial growers. How much and when to thin depends on conditions. The usual time of thinning is just after the so-called June drop. The amount to thin varies with the kind of fruit and the variety. With some varieties it is not always profitable, and the extra drain on the tree by the production of seed can be overcome by fertilizing. Peaches are usually thinned to about five or six inches apart on the limbs.

Orchard Renovation.

Many orchards contain trees which, owing to old age, neglect of pruning, insects, or disease, have become unprofitable. All of these trees which are vigorous can be renovated, and their usefulness prolonged a number of years. High-headed trees with their bearing wood at the extremities of long branches are not only difficult to spray, but the work of picking the fruit is troublesome and expensive. Such trees may be headed back and the fruiting wood brought within convenient reach. Trees like peaches may be cut back to a few short arms near the trunk, and the tree allowed to form an entirely new head. With apples and pears severe heading is not to be recommended. With old trees, where the head is so high that in order to materially reduce the workable height the branches would have to be nearly all cut away, it is questionable whether the renovation is profitable.

Old trees which are vigorous and which are of varieties that are not desirable may be headed back and the tops grafted into desirable varieties. This top-working is done by budding in the case of peaches and by cleft grafting in the case of other kinds of fruit trees. The new top is formed as low down as is consistent with the vigor of the tree and the size of the branches.

Renovation.

In all renovation or rejuvenation of fruit trees there is more to be considered than just pruning and top-working. Old orchards have usually been neglected in regard to cultivation, spraying, and fertilizing, as well as pruning. After the trees have been dehended and all rubbish in the orchard cleaned up and burned, a good spraying with lime-sulphur should be given. This spray will kill any scale insects that may be in the orchard and will help to clean up the trees. Whenever the season permits, the land can be broken and clean culture given. If the orchard has been in sod for a number of years, and especially with some leguminous crop, the soil will probably contain a good deal of vegetable matter; but if not, then this material may be supplied by giving the land a good dressing of stable manure. An application of 300 pounds of acid phosphate and 150 pounds of muriate or sulphate of potash per acre, scattered around under the outer extremities of the limbs and between the rows and harrowed in, will be very beneficial to the production of good crops of fruit.

SMALL FRUITS NEED WINTER PROTECTION

Should Be Bent to Ground and Covered With Earth—Pick Warm Day for Working.

(By E. F. M'KUNE, Colorado Agricultural College, Fort Collins, Colo.)

In a climate such as ours, there is always more or less winterkilling of raspberries, blackberries, Logan berries, and blackcaps, so, in order to insure a crop for the following year, it is almost always necessary to protect the bushes in some way from the cold and drying winds. Sometimes the practice of merely tying the bushes with strong string and bending them over is enough to protect them, but this method often fails. The cheapest and best way is to cover them with soil to the depth of three to four inches. This should be done as late as possible, but before the ground is frozen.

Some time before the bushes are to be covered, the old canes should be cut, leaving a few more canes than are needed for the next year's crop. The extra canes are to be used in case any should be broken during the covering process. All the old canes should be burned immediately, to get rid of the different diseases that they may have on them.

The covering should take place on a rather warm day, as the canes will bend easier and are less apt to break. With bushes that have strong and brittle stems, it is often necessary to remove a spadeful of soil from the side of the bush toward which the canes are to be bent. Use only enough soil to cover the canes thoroughly. Straw can be used in place of the dirt, but it affords a good home for mice, and they are apt to destroy the canes by eating the bark.

The covering should be left on the canes as late in the spring as possible in order to protect them from the late spring frosts, but do not leave it too long, for it may injure the new growth. Usually the covering is removed when the buds begin to swell. When uncovering, always level the ground off well. If this is not done, after a few years the bushes will be standing on a ridge, making it hard to irrigate them.

After removing the covering, cut out all the broken canes and thin out the extra ones, leaving the desired number.

Hogs and Fruit.

Where climatic and soil conditions favor cheap and abundant pasturage and where most of the concentrates necessary may be raised on the farm or obtained at a reasonable price, hogs have proved a profitable investment with orcharding.

Big Disease Losses.

Diseases of animals cause losses of $212,000,000 a year in the United States. Much of this loss is preventable.

THE KITCHEN CABINET

My character may be my own, but my reputation belongs to any old body that enjoys gossiping more than telling the truth.

FISH DISHES.

The Norwegian people having so much coast line always have fish, yet never seem to tire of it. One of the most delicious of fish dishes is made from canned fishballs, making a white sauce and serving them hot in the sauce.

The lean varieties of fish they usually boil, such as cod, haddock, red snapper and mackerel. Cut the slices of the well-cleaned fish in diagonal slices, as the fish stays together better, and cook in slightly acidulated water a few whole black peppers and a little salt; then cover and simmer until the fish is tender.

Fish Pudding.—Cook the fish a little underdone in water with a tablespoonful of vinegar and salt and black peppers, and then drain and pound until all the fiber is broken. Now season with butter, cream and fish stock, until it is of the consistency of thin cake batter. Pour into greased molds and steam for two hours and a half. Serve with drawn butter sauce.

Cod en Casserole.—Prepare cod as for frying. Dot the bottom of the casserole with bits of butter, then place in it a layer of fish. Dust lightly with flour, salt and pepper. Dot with butter and repeat. When the fish is all used pour over it a half cupful of water or fish stock, a third of a cupful of orange juice and the juice of half a lemon. Add parsley and onion. Fit the cover tightly and bake until tender.

Baked Salmon.—Clean a four-pound salmon, and stuff with bread dressing made from a cupful of crumbs, half a cupful of finely chopped apple, parsley, onion, and salt and pepper to taste. Add fish stock and a beaten egg to moisten. Wrap in an oiled paper and place in a baking pan with water and butter. Bake in a quick oven for an hour, basting often, so that the paper is kept moist. Thicken the gravy slightly with flour and serve garnished with radishes and parsley, or lemon and parsley.

Fried Cod Roe.—Slice the roe and fry a rich brown in butter. On each slice is laid a slice of lemon and a small butter ball mixed with chopped parsley. Garnish with slices of tomato and serve cold.

We never know how much one loves till we know how much he is willing to endure and suffer for us; and it is the suffering element that measures love.—Henry Ward Beecher.

SOME COMPANY DISHES.

When entertaining a few guests, a few dishes out of the ordinary are always enjoyed.

Mashed Chops.—Boil and mash four medium-sized potatoes, beat until light, season, add the yolk of one egg and two tablespoonfuls of milk. Broil ten chops on one side for five minutes, turn and sear on the other side. Heap the potatoes on the broiled chops in tiny mounds, dip in egg, roll in crumbs and fry in deep fat. Serve with a garnish of peas.

Oyster Cocktails in Peppers.—Cut the stem ends from green peppers, remove the seeds and stand the peppers in a dish of chopped ice. Put in four tablespoonfuls of tomato catsup, two of lemon juice, a dash of tabasco, salt and pepper and five nice, fat oysters.

Anchovy Canapes.—Mash three anchovies, add a teaspoonful of onion juice, the yolk of a hard-cooked egg, a dash of pepper and a tablespoonful of olive oil. Cut rounds of brown bread, toast them quickly, spread with soft butter, and then with the anchovy mixture. Garnish with sliced, stuffed olives, and the white of the egg, put through a fruit press. Serve on a hot plate.

Cream Cheese in Green Peppers.—Cut the stem ends from two or three green peppers and fill with good seasoned cream cheese, adding cream, salt, pepper, chopped chives or onion; fill the peppers after removing the seeds and white pulp, press the mixture into the peppers firmly and allow them to stand for a few hours on ice to get firm. When ready to serve, cut in quarter-inch slices, using a sharp knife. Serve on an individual plate with a cracker for the after-dinner coffee. This may be used on lettuce with a salad dressing, making a pretty as well as a satisfying salad.

Cauliflower in Tomatoes—Peel six tomatoes, cut off the stem ends and scoop out the seeds. Fill the tomatoes with bits of cold boiled cauliflower, add French dressing, put in a tablespoonful of catsup in the middle of each; serve on lettuce leaves as a salad.

Apple Croquettes.—To one cupful of apple sauce add one-half cupful of fine cracker crumbs, a pinch of salt, sugar, cinnamon and nutmeg to taste. Stand aside for an hour and a half, then mold in balls to represent apples. Crumb and fry. Use cloves to represent stems and garnish with fresh leaves when obtainable.

Nellie Maxwell

When Fortune Smiled.

They were poor, but Dame Fortune had smiled on them.

Dame Fortune wasn't to blame, however.

They were a pair of the spooniest kind of spoony lovers, and it was impossible to keep her face straight.

Sawed-Off Sermon.

It is said that speech was given men in order that they might be able to conceal their thoughts, but in many cases it seems to have been useless.—Indianapolis Star.

Good Health Makes a Happy Home

Good health makes housework easy. Bad health takes all happiness out of it. Hosts of women drag along in daily misery, back aching, worried, "blue," tired, because they don't know what ails them.

These same troubles come with weak kidneys, and, if the kidney action is distressingly disordered, there should be no doubt that the kidneys need help.

Get a box of Doan's Kidney Pills. They have helped thousands of discouraged women.

A North Carolina Case

Mrs. W. B. Harrelson, James St., Mt. Olive, N. C., says: "I had pains in the small of my back, with headaches and dizzy spells. Other annoying symptoms of kidney trouble bothered me, too. Finally I used Doan's Kidney Pills and they cured me. I consider them a splendid kidney medicine."

Get Doan's at Any Store, 50c a Box

DOAN'S KIDNEY PILLS

FOSTER-MILBURN CO., BUFFALO, N. Y.

STOCK LICK IT—STOCK LIKE IT

For Horses, Cattle, Sheep and Hogs. Contains Copperas for Worms, Sulphur for the Blood, Saltpeter for the Kidneys, Nux Vomica, a Tonic, and Pure Dairy Salt. Used by Veterinarians 12 years. No Dosing. Drop Brick in feed-box. Ask your dealer for Blackman's or write

BLACKMAN STOCK REMEDY COMPANY
CHATTANOOGA, TENNESSEE

Make the Liver Do its Duty

Nine times in ten when the liver is right the stomach and bowels are right. CARTER'S LITTLE LIVER PILLS gently but firmly compel a lazy liver to do its duty.

Cures Constipation, Indigestion, Sick Headache, and Distress After Eating.

SMALL PILL, SMALL DOSE, SMALL PRICE.

Genuine must bear Signature

Brent Good

Conscientious Scruples.

"A man doesn't necessarily have to smoke to enjoy a smoking jacket."

"No, but a smoking jacket is like a golf suit. A man feels that he ought to have some valid excuse for wearing it."

Important to Mothers

Examine carefully every bottle of CASTORIA, that famous old remedy for infants and children, and see that it

Bears the Signature of Chas. H. Fletcher

In Use for Over 30 Years.

Children Cry for Fletcher's Castoria

The Spirit of Victory.

"Nothing can beat this," says a French journal, commenting on an article published by the Austrians in a little paper in Montenegro called the News of Cetinje. The little paper notes that on Mount Lovcen will be erected a colossal monument to recall to future generations the conquest by the Austrian armies of this Gibraltar of the Adriatic. The sketch of this work, presented to the Emperor Francis Joseph but a short time before his death by the artist, was approved by the aged ruler. It represents the Spirit of Victory. Its enormous hands are crossed upon a gigantic sword and it looks toward a horizon "beyond which now trembles the traitress Italy."

Where Dad's Down To.

"Pa, the servant girl says she will leave if we don't give her more money."

"All right, ma, I suppose we'll have to do it, but I want you to know that you'll have to stake me to carfare now and then because that leaves me with sixty a week to struggle along on."

Apt to Starve.

"A contributor to a magazine says he likes a fat wife."

"And his wife is fat?"

"So I understand."

"Well, if he tries to support her by contributing poetry to magazines she won't stay fat long."

Evasive.

"Does this automobile racing pay?"

"Well, it does manage to raise the dust."

There has been No Increase In the price of Grape-Nuts Nor Any Decrease In the Size of Package Or Quality Of the Food.