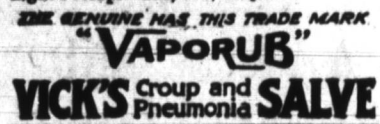


Croup Relieved in Fifteen Minutes

No need to dose delicate little stomachs with nauseous drugs or alcoholic syrups. Simply rub a little Vick's "Vap-O-Rub" Salve over the throat and chest. The vapors inhaled loosen the tough, choking phlegm and ease the difficult breathing. One application at bedtime insures a sound night's sleep. 25c, 50c, or \$1.00.



The Direct Cause. "Why do you want to get divorced?" "Because I'm married."

HOW SHE ENDED TEN YEARS OF SKIN-TORTURE

Oct. 28, 1914.—"I had eczema on my face for ten years. Little red pimples formed in a small spot on my chin and then spread all over my face. They itched and burned me awfully. I tried almost every remedy and treatment that could be used for this trouble, but nothing did me any good. I used resolin ointment and resolin soap, and was relieved in a day or two. In one month I was cured. This was six months ago and the trouble has never returned."—(Signed) Mrs. C. C. Roberts, Weatherford, Okla. Every druggist sells resolin ointment and resolin soap and doctors have prescribed the resolin treatment for more than twenty years.—Adv.

Famous Royal Artillery Band. One of the most famous bands in that of the Royal artillery. Many persons who have attained distinction in the musical world have been connected with the Royal artillery or its band. Among them was Sims Reeves, who was the son of a bandsman, and who, in his boyhood, sang in the military choir at Woolwich. It is, perhaps, not well known that the Royal artillery band is fifty years older than the Philharmonic society, having been formed in 1762. It has done much for the advancement of music in England, and has always enjoyed the advantage of having a succession of eminent musicians as bandmasters. It has always been double-handed; that is to say, the players are as proficient on stringed instruments as on wind, and can at any time assume the character of an orchestra.

Animal Diseases. Out of 57,000,000 animals inspected in the last year 533,000 were found to be infected with tuberculosis, and hog cholera and cattle tick have cost the producer anywhere from \$100,000,000 to \$150,000,000 in a single year.

Quite So. "You want employment and yet you can't do anything." "Sir, I was reared to be a lady." "That profession is slightly overcrowded just now," responded the business man grimly.

CAROLINA PEOPLE TELL OF STOMACH REMEDY

Sufferers Find Swift Relief by Use of Remarkable Treatment.

Stomach sufferers in the Southeast and, in fact, all over the country have found remarkable and efficient results from the use of Mayr's Wonderful Remedy.

Many have taken this remedy and tell today of the benefits they received. Its effects come quickly—the first dose convinces. Here is what two Carolina folks have written:

W. R. DAVENPORT, Parker, N. C.—"For years I have suffered from a disease which puzzled doctors. I heard of your remedy and one bottle gave me relief. Your full treatment has about cured me."

J. E. ERWIN, Winston-Salem, N. C.—"I am satisfied through personal use of the powers of your remedy. You have saved my life."

Mayr's Wonderful Remedy gives permanent results for stomach, liver and intestinal ailments. Eat as much and whatever you like. No more distress after eating, pressure of gas in the stomach and around the heart. Get one bottle of your druggist now and try it on an absolute guarantee—if not satisfactory money will be returned.—Adv.

JUDGE CANARIES AT CONCERT

Hundreds Trill, Quaver and Roll in Auditorium in New York for Prizes.

A committee of bird-music critics sat in judgment recently at Labor temple, in East Eighty-fourth street, in the vocal accomplishments of several hundred canaries which had been brought here from various cities under the auspices of the Central Society of Canary Breeders of America.

The birds were brought into the auditorium from a darkened room, and as soon as they saw the light they burst into song. The critics listened intently, observing each trill and quaver, and presumably in their reports will tell those in good voice, whether they sang artistically or not and what the chances are of this or that yellow bird making good if he studies hard and remembers what the critics say about him.

Prizes are to be awarded to the best singers.—New York Sun.

Satan and the Cerulean Deep. "I'm in a quandary." "What about?" "I have two invitations to dinner, and I can't decide—"

"Which one to accept?" "No, which one to refuse. One is to a home where a young lady has just come home from a piano conservatory, and the other is where a five-year-old boy knows a lot of recitations."—Farm Life.

The Prescription. "I have broken down from overwork, doctor. What cure would you recommend?" "A sinecure; three dollars, please."

INTERNATIONAL SUNDAY SCHOOL LESSON

By E. O. SELLERS, Acting Director of Sunday School Course of Moody Bible Institute, Chicago.

LESSON FOR MAY 30

BRINGS ARK TO JERUSALEM.

LESSON TEXT—II Samuel 6:12-19 and Psalm 24. (Study all of chapter 6.) GOLDEN TEXT—I was glad when they said unto me, Let us go unto the house of the Lord.—Psalm 122:1.

This event probably occurred B. C. 1042, in the twenty-second year of David's reign. It would be a good plan to assign to various pupils such subjects as: (a) What the ark was and how it came to be lost; (b) Where it had been since the days of Joshua; (c) What occurred to it while in possession of the Philistines; (d) Who was Obed-edom? (e) Uzziah? (f) Michal? (g) How Jerusalem came to be the seat of government.

I. The Ark Recovered, vv. 1-5. David realized that while God was the God of all the tribes, still there was no visible religious center; there was the consequent danger of confounding the local place of worship with that of some local Baal (god) and the possible breaking up of the national reliance upon Jehovah. Where Kirjath-jearim was is not definitely known, but perhaps it was eight or ten miles west of Jerusalem. The ark had lodged here for perhaps seventy years. David and they that were with him followed the example of the Philistines (I Sam. 6:1-18) in their mode of transferring the ark rather than to have it carried upon the shoulders of the priests (Josh. 3:3). Preceded by "David and the house of Israel," i. e., leaders of the people and all others present, they began the return journey from the house of Abinadab.

II. The Ark Retarded, vv. 6-11. They had reached one of the open places used as a threshing floor when the oxen slipped and the cart was shaken. Uzziah, one of the two into whose charge it had been placed, laid hold of the ark to keep it from falling. Why was he slain therefore? We have already suggested the reason. How to carry the ark was plainly written (Num. 4:5-12; 7:9). Neglect of God's word gets many well-meaning people into trouble, along with their friends, also. The ark was the symbol of God's presence, and men had to be taught to revere his holy name and his glorious presence (see last clause v. 2). Uzziah's sin was the sin of irreverence. He seems not to have sensed the invisible God in his visible abode. The result struck terror into the heart of David and the people, and the ark was left in the house of Obed of Edom for a period of three months. David's "improved plan" was a proved failure.

III. The Ark Restored, vv. 9-19. David, by thus abandoning the ark, seems to have resented the judgment of God, yet he must have realized that God had sufficient cause for his acts. The ark is a type of Christ, who is Immanuel, God with us. The ark contained the law of God, as Christ enshrined the will of his Father. Over the law was the blood-sprinkled mercy seat where God met his people (Ex. 25:18-22). In Christ we find our mercy seat where we meet God. Though this ark brought judgment to Obed-edom (v. 12). Even so Christ brings judgment or joy according to our treatment of him. Obed-edom so piously cared for the ark that both he and his household were richly blessed. If Christ is really in our hearts we will be blessed, and Christ abideth forever.

IV. The Psalm of Praise, Ps. 24. In the Jewish synagogue this psalm is recited at the carrying back of the book of the law to its shrine, and in the Greek church at the consecration of the church. The twenty-second psalm presents the suffering Saviour; the twenty-third presents the risen Saviour as the shepherd caring for and leading his sheep, and the twenty-fourth tells of the reigning, glorified Lord. The whole earth is Jehovah's (v. 1) and no incident better teaches the converse, viz., that he is God of the earth and not a mere tribal deity. He "founded" and "established" it, and all "the fullness," and "they that dwell therein" are his by creative and redemptive right. Since we belong to him we owe him worship and service—and a servant is one who "stands" v. 3). The conditions of fellowship with Jehovah are "clean hands and a pure heart" (v. 4), those who deal with honesty and reverence. "Vanity" and "idolatry" are frequently synonymous terms.

The first and the fourth condition relate to others, the second and the third to one's inner life (see I John 1:3, 7).

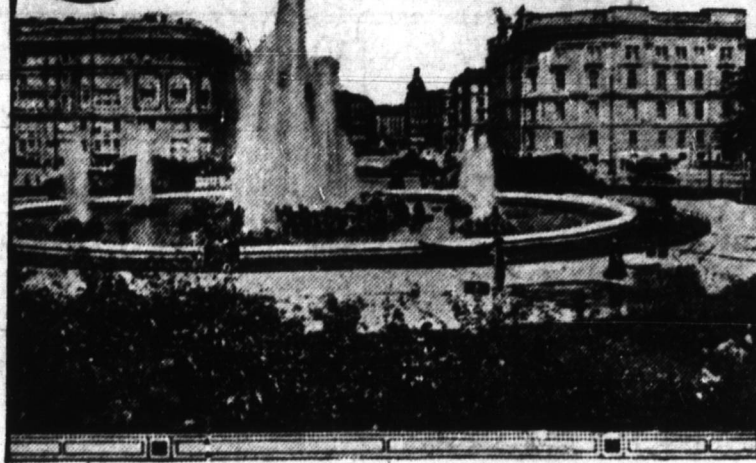
The reward of acceptable worship and service is "blessing from the Lord" (v. 5). In verse eight we find Israel's great name for God first used in the Psalms.

He is gloriously strong, this Lord of the hosts of heaven.

In I Cor. 2:8, Jesus who was crucified is called the "Lord of Glory." Even so our coming King is "strong and Mighty" and will prove himself "mighty in battle" (see Rev. 19:11-13).

When he, the King of Glory, leads captivity captive all of his followers will have a part in that triumphal entry.

TWO TEUTONIC CAPITALS



THE SCHWARZENBERGPLATZ, VIENNA.

WHEN Petrograd was a swamp and Berlin was a straggling procession of huts in the midst of a hopelessly melancholy sand waste, Vienna was an age-old defensive outwork of western civilization. Vienna was a village before the Christian era, an outpost of Roman civilization, and within its walls one of the noblest of the Roman emperors died—Marcus Aurelius, in the year 180, and the password which he gave from his deathbed was "Aequanimitas." When Europe, readjusted to renewed efforts of civilization after an infusion of Germanic blood, started again with freshened strength upon its destiny, Vienna became the guaranty of its security toward the East, says the National Geographic Society.

Vienna has its charms of age, of beautiful situation and of a delightful folk-character. It lies some two miles distant from the "Blau Danube," upon the river Wien, which gives the city its name. It is builded in two concentric circles; within, the old town, with its public buildings and private residences, still the aristocratic heart of the empire; and without, the residential and manufacturing suburbs. Where the old fortifications once stood now runs one of the most impressive boulevards to be found the world around—the Ringstrasse.

Splendor of the Ringstrasse.

In massive lengths, there stretches around this street such an array of structures as have probably never been equaled upon a single thoroughfare before. There are vistas of unsurpassed architectural splendor along this demarcation of old and new Vienna, and the solid stone and masonry piles are brought into a friendly relief by the broad avenue, handsome

plishment of careful planning than the outcome of unconscious growth. Berlin, third greatest among the war capitals and sixth among the cities of the world, is a solid city of splendid spacing, where everything is of plaster, asphalt, steel and cement, and where everything is new. Prior to the war it was the first city in Europe for revelry. Life never ceased upon its central streets. When the hurrying crowds of workers sought their places of employment in the morning, they regularly met a throng, heavy-lidded and leisurely, going home. There is a saying that the genuine Berliner never sleeps. However this may be, there are always places for him to go in this city where theaters, concert halls, cabarets, dance halls, cafes and similar places are of luxurious growth.

Seat of the imperial court and parliament, a focal point of German science, art and general culture, home of German military art, financial center of the empire, rich in manufactures, and one of Europe's greatest marts for international exchange, Berlin is a place of international significance ranking with London.

Enjoyment Under Protection.

In this city there is pleasure on every hand, and all ill chance is eliminated by the government. A man may not be robbed by cab drivers, hotel shopkeepers, or by his servants. He may not walk over railway tracks, and it is illegal for him to block the path of street traffic to his and its detriment; in other words, he is without the law when successfully exposing himself to the dangers of vehicular collision. A jealous system of laws and of police regulations are met at every turn for his protection.

Berlin has a Luna park, brought to the capital on the Spree by an Ameri-



BIRD'S-EYE VIEW OF BERLIN

can. The same lavish use of bright paints and brighter lights are found in that characterize our original Luna parks, but the shoot-the-chutes, the scenic railways and so on have been modified by the police until not even a thrill remains, much less an element of danger.

Under den Linden (Under the Lindens) is the heart of Berlin. It is one of the most impressive avenues in the world; and, only about five-eighths of a mile in length, it is one of the very widest streets to be found in any city (198 feet), and on its sides are massed two double lines of massive architecture. It is a thoroughly cosmopolitan street, upon which every tongue is spoken and where each human variation may be seen.

Berlin lies upon the languid little Spree, a dull stream in the midst of a flat, melancholy sand waste. Though very new in both its imperial and metropolitan dignities, the city is yet a place of wonderful libraries, museums, art collections and statuary.

Its streets, squares, granite buildings and parks are filled with some of the sculptor's and modeler's noblest work. For the most part, these plastic works breathe martial spirit.

FOR THOSE FOND OF ORANGES

Recipes That Will Appeal Particularly to Lovers of Healthful and Appetizing Fruit.

Oranges are so healthful they should be introduced as often as possible; try these recipes:

Orange Delight.—Soak half a box of gelatin, or one envelope of powdered gelatin, in one gill of cold water fifteen minutes, now add three gills of boiling water, stir until dissolved; put into it half a pint of granulated sugar, three gills of sour orange juice and the strained juice of one lemon, stand in cool place; harden in the refrigerator.

Place a couple of rounds of sliced orange in each individual dish, cover with the jelly, then a layer of soft custard or whipped cream as a mask. Serve ice cold with lady fingers.

Orange Icing.—Put one running-over tablespoonful of strained orange juice in a bowl, one teaspoonful of lemon juice and one teaspoonful of sherry wine or brandy, with the grated yellow rind of one small sour orange; let it stand for 20 minutes, then stir in half a teaspoonful of confectioner's sugar, then the slightly beaten yolk of one egg; stir, now add sufficient confectioner's sugar to make it the consistency to spread easily over the cake; it should not run; spread evenly, then put in a cool, dry place to stiffen.

This icing will be rich and creamy, never becoming "rocky," like so many people make. If cake is rubbed on the edge with sugar the icing seldom runs off the sides.

HINTS FOR THE ECONOMICAL

How Dressmakers' Bills May Be Saved and Garments Kept at Their Proper Freshness.

A cake of magnesite and a clothes brush are a frugal woman's best friends. After brushing a dusty gown rub both sides of any soiled spots with the magnesite, which comes in cakes for that purpose, hang it away for a day or two and then brush again. The spots will be found to have disappeared. Care taken with dainty clothing is the secret of dressing well on limited means. The late Mme. Modjeska had a wonderful collection of laces which were worn instead of being kept for show alone. They were cleaned with magnesite, liberally sprinkled through the meshes, the whole wrapped in tissue paper to remain until the chalk absorbed all the dirt.

Do you cover your own buttons? It means a saving and gives variety to a costume. It can be done by crochet stitches or by needlework as well as by bits of fancy silk, too insignificant for any other use. I have heard objections on the score that the result was not as satisfactory as professional work, but the answer to that is the injunction to do all work neat. Slipshod methods are to be condemned everywhere, although I grant that time is wasted in the inside finish of frocks. Even expensive dressmakers have taken a hint from Paris and concentrated on externals.

In Muffins.

This recipe was introduced to a certain household by a servant from Hungary. In Hungary, she explained, she used salt pork, but she found bacon better than pork.

She sifts a cupful and a half of flour with a teaspoonful of sugar and a half-teaspoonful of salt. Then she adds a beaten egg, a teaspoonful of melted butter and half a cupful of sweet milk. After beating smooth she adds half a cupful of bacon. The bacon is first fried or broiled until crisp and then chopped and measured. The muffins are baked in hot muffin pans until done and they are eaten without butter. The bits of bacon throughout the muffins give sufficient flavor of the sort butter would supply.

Auburn Molasses Cookies.

To one cupful of lard and butter mixed and melted allow two cupfuls of molasses, two teaspoonfuls of soda dissolved first in two tablespoonfuls of boiling water. Then beaten into the molasses until it foams two eggs, a pinch of salt, a tablespoonful of ginger and a teaspoonful of cinnamon. Add flour to mix very soft and let the dough stand for an hour before rolling out. Cut into cookies a quarter of an inch thick and bake in a rather hot oven until a rich brown.

Pigeon Fricassee.

Cut eight pigeons into small pieces and put in a stewpan, with one pint of water and the same of claret. Season with salt, pepper, mace and onion, a bunch of herbs, a piece of butter in flour; cover close and let stew until there is just enough for sauce; then take out the onion and herbs, beat up the yolks of three eggs, push the meat to one side and stir them into the gravy. Keep stirring until sauce is thick, then put the meat in a dish and pour over it.

Baked Oysters.

Put a round of toasted bread into a small baking cup or dish. Spread with butter and fill the cup with oysters. Season with salt, pepper and butter. Fill as many cups as required, place them in baking pan in the oven, cover with a pan and bake about ten minutes.

A Tea Hint.

If a lump of sugar is put in the teapot when making tea it will prevent its spoiling the table cover if spilled.



Under the Magnifying Glass

every flake of sweet, crisp

Post Toasties

shows a fineness of consistency obtainable only from the inner sweet-meats of selected, ripened corn. Note, also, the minute "pearly crinkles" that characterize these nutritious food bits.

If you are fond of the toast flavour for breakfast, try Post Toasties, for in this food you have not only toasty crispness, but you get that true corn flavour—found only in Toasties.

The handy, tight-sealed package brings these bits of corn to you "factory-fresh" and ready to serve with the greatest ease.

Grocers everywhere sell

Post Toasties