

IS CHILD CROSS, FEVERISH, SICK

Look, Mother! If tongue is coated, give "California Syrup of Figs."

Children love this "fruit laxative," and nothing else cleanses the tender stomach, liver and bowels so nicely. A child simply will not stop playing to empty the bowels, and the result is they become tightly clogged with waste, liver gets sluggish, stomach sour, then your putrid becomes cross, half-sick, feverish, don't eat, sleep or get naturally, breath is bad, stomach-ache or diarrhea. Listen, Mother! See if tongue is coated, then give a teaspoonful of "California Syrup of Figs," and in a few hours all the constipated waste, sour bile and undigested food passes out of the system, and you have a well child again. Millions of mothers give "California Syrup of Figs" because it is perfectly harmless; children love it, and it never fails to act on the stomach, liver and bowels.

Ask at the store for a 50-cent bottle of "California Syrup of Figs," which has full directions for babies, children of all ages and for grown-ups plainly printed on the bottle. Adv.

His Chance.
Sparke—This is a world of change, Spence—Yes; and, by the way, have you any with you?

Constipation can be cured without drugs. Nature's own remedy—selected herbs—Gardner's Tea—Adv.

Harmonized.
"There was some blunt speaking in congress the other day."
"Yes; it just matched the probe."

ACTRESS TELLS SECRET.

A well known actress gives the following recipe for gray hair: To half pint water add 1 oz. Bay Rum, a small box of Barbo Compound, and 4 oz. of glycerine. Any druggist can put this up or you can mix it at home at very little cost. Full directions for making and use come in each box of Barbo Compound. It will gradually darken streaked, faded gray hair, and make it soft and glossy. It will not color the scalp, is not sticky or greasy, and does not rub off. Adv.

Each in His Little Cot.
The scene was the clubroom, the hour advanced. Serious, gloomy, cheerful, elated were the earnest faces of the talkers by turn, as the arguments for and against came thick and fast.

And the subject under debate—"Do Fish Sleep?" That was all; but it was sufficient to keep them at it till a late hour of the night, while patiently waited their respective wives at home.

So fiercely waged the controversy that it burnt itself away. There came a lull; most of the debaters were played right out.

It was then that the "cheerful" side, who had played the listener's role, chipped in. Rising from his roomy arm-chair, where he had lain unobserved, he stretched, yawned, then spoke.

"Gentlemen, the hour is late; I, for one, must bid me to my cot. Do fish sleep? I do not know. But, if they don't I wonder why?"

Couldn't Remember.
"Before we were married," cooed Angelina, "did you not always call me your little drop of cream?"

"Well, you know," answered Harold, "cream turns sour if you keep it long enough. I was a fool when I married you."

"And didn't you tell me you had plenty of money behind you?" asked Angelina.

"That was correct. I lived in front of a bank," the wily Harold replied. "And you never take me out now," said the wee wife.

"Not since you took me in," was Harold's rejoinder. "I used to enjoy single life, but now I'm that much sadder. I don't know myself until I feel in my empty pockets; then it's easy to remember who I am."

Making Something.
"How's business, old man? Been making anything lately?"
"Yes—an assignment."

Before starting the youngsters to school give them a piping hot cup of

Instant Postum

School teachers, doctors and food experts agree on two points—that the child needs a hot drink, and that the drink shouldn't be coffee.

Postum fills the need admirably and its very extensive use among thoughtful parents, coupled with the child's fondness for this savory, nourishing food-drink, show how completely it meets the requirement.

"There's a Reason"

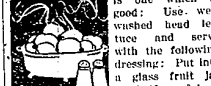
No change in price, quality, or size of package.

The KITCHEN CABINET

What though the field is lost?
All is not lost—the unconquerable will
And courage never to submit nor yield.
And what is else, not to be overcome!

DAINTY DISHES.

The Thousand Island dressing has as many ways for preparation as there are islands. Here is one which is good: Use well washed head lettuce and serve with the following dressing: Put into a glass fruit jar one-half cupful of



olive oil, the juice of one lemon, the juice of half an onion, one tablespoonful of finely chopped parsley, eight olives, stoned and sliced lengthwise; one-half teaspoonful of salt, one-fourth teaspoonful of paprika, the same amount of mustard, and one teaspoonful of Worcestershire sauce. Put on the cover and shake until smooth and thick. Chill thoroughly and shake again just before using.

Almond Cheese Salad.—Mash a ten-cent cream cheese, and add four tablespoonfuls of thick, sweet cream; when well mixed add two tablespoonfuls of chopped almonds, a few grains of salt, and a third of a cupful of whipped cream. Line small molds with the mixture and fill the centers with hard-boiled currants and cover with cheese. Let stand in ice box until thoroughly chilled and remove to small nests of crisp lettuce. Serve with French dressing to which has been added two teaspoonfuls of Worcestershire sauce.

Tamales.—Boil until tender a good fowl; strip the meat from the bones and chop fine. Chop half a pound of raisins and half a cupful of stoned olives with one small red pepper, very fine. Mix all together and stir in two cupfuls of cornmeal, wet with seedling, and a third of a cupful of onion juice and a teaspoonful of sugar. Add more water and cook over the fire 15 minutes; then add six chopped, hard-boiled eggs; lay the paste on green corn husks, wrap and tie and drop them into boiling salted water and cook until tender.

Italian Salad.—Chill celery in cold water with a cut dove of parrot, rub the salad bowl with the cut side of a lemon and of garlic and combine almost any number of vegetables, adding a sprig of chopped mint. Dress with French dressing and serve all the ingredients well mixed.

Simple Steamed Pudding.—Take a cupful each of "grated" raw potato, carrots, chopped suet, brown sugar, a pound of raisins, a cupful and a half of flour, a teaspoonful of soda, a tablespoonful of water, a teaspoonful of salt, a teaspoonful of cinnamon, a teaspoonful of nutmeg, and a teaspoonful of allspice. Mix thoroughly in the oven greased with butter, add cold pudding mold, cover and steam five hours. Serve hot with hard fruit sauce.

GOOD PINEAPPLE DISHES.

There is no fruit which lends itself so nicely to salad combinations, puddings or creams, as the pineapple.

Pineapple Ice.—Cook together for five minutes 2½ cupfuls of sugar, a quart of water; add the juice of two lemons and a few drops of vanilla. Strain and press through a cloth until all the juice is extracted. Partly freeze, then add the "whites" of two eggs and finish freezing.

For pineapple ice cream, use any recipe for ice cream and stir in finely shredded pineapple with a little vanilla. A vanilla ice cream is delicious served with a spoonful of shredded preserved pineapple, with a few chopped pecans or almonds sprinkled over each dish.

Pineapple with ordinary apple juice makes a most delicious jelly. The pineapple alone will not make a satisfactory jelly.

Pineapple Marmalade.—Pare and grate a sufficient number of ripe pineapple. Weigh the pulp and place it in a granite preserving kettle and let simmer gently for 20 minutes. Add three-quarters of a pound of sugar for each pound of the fruit, boil seven minutes and put into jars.

Hawaiian Dessert.—Soak a cupful of tapioca in a cupful of cold water over night. In the morning place in a double boiler with three cupfuls of brown sugar and enough water to cover. Add cinnamon, juice or required, and cook until the tapioca is transparent, stirring frequently. When serving, pour over the tapioca shredded pineapple, sugar and whipped cream.

Another delicious candy is prepared by making balls of the fondant and pressing a small cube in each for decoration.

Pineapple Marshmallows.—Mix equal amounts of marshmallows cut in quarters and pineapple cut in cubes; add a little pineapple juice and allow it to stand for a while in a cold place. Just before serving add this to light sweetened whipped cream, and a few chopped almonds. Serve in sherbet cups, garnished with cherries.

Neene Maxwell

Horticultural Advice

LEAF-BLISTER MITE DAMAGE

Small Animal, Invisible to Eye, Attacks Standard Varieties of Pear and Apple Trees.

Red or green blisterlike spots appearing in the spring on the foliage of the apple and pear are usually due to the leaf-blister mite. This is not an insect but a small animal, invisible to the unaided eye, which attacks standard varieties of pear and apple trees, and often inflicts serious damage.

Where trees are seriously infested the premature fall of both fruit and leaves may result. In such cases a special application of lime-sulphur wash or other spray may be necessary. Ordinarily, however, the regular orchard spraying is sufficient to control the mite. Butly infested branches of the pear trees may be cut off and burned. Care should be taken not to confuse the work of the mite with the leaf-spot disease or the results of heavy spraying.

The leaf-blister mite passes the winter beneath the bud scales. There it waits for the opening of the buds and attacks the young leaves as soon as they push out in the spring. The tiny animals bore small holes from the underside of the leaves into the interior,



Section of Pear Leaf, Showing Structure of Gall Blister Mite.

where they lay their eggs. This causes the small, blisterlike galls on the upper surface of the leaves. The spots later increase in size, sometimes to one-eighth of an inch, and on the pear tree are red and often brilliantly colored. In the case of the apple, the galls are green and often brilliant coloring and are found more along the margin of the leaf. In both cases the spots finally turn brown or black, and if the pest is abundant the leaves become ruptured and crinkled.

More than 250 varieties of apples are attacked by the mite, but by being especially severe on some well-known commercial sorts, such as the Ben Davis, the Elton, Baldwin, Rhode Island Greening and the Williams Favorite.

Where orchards are seriously infested, as has been noted in New York state, lime-sulphur washes give excellent results. They avoid the injurious effects upon fruit buds which sometimes result from the use of oil sprays. The wash should be applied thoroughly, coating the twigs and branches.

A standard solution of kerosene emulsion may also be used. The stock solution should be diluted with five parts of water for spraying purposes. On the pear the mites may be kept reduced to an important extent simply by searching out in the spring small branches bearing worst infested leaves, pruning these off and burning them, or sprays may be employed cautiously as indicated for the apple, if this is considered necessary.

Except in cases of serious infestation special spraying for the blister mite will not be necessary. As to



Leaf-Blister Mite—1, Dorsal View; 2, Ventral View.

whether or not it is advisable to spray, the orchardist will have to decide after determining as exactly as possible the amount of injury that is being done by the mites, and care should be taken not to confound with its injury that which has resulted from fungicidal or parasitic green sprays, and from leaf-spot diseases.

DESTROY APPLE-TREE BORER

Service Tree Is Favorite Food Plant of Insect and Should Be Removed From Orchard.

The round-headed apple-tree borer may be greatly reduced in numbers by destroying the common service tree when in proximity to orchards.

It has been found that the tree is a favorite food plant of the insect.

A Warning to the Public

Every firm and every individual in the United States, who is dealing in wool and woolen products—everyone who has anything to do with the making and selling of Men's Clothes, knows

This Country If Depleted of Wool

—to the extent, according to a late Government Report, that today, figured on a per capita basis, there is only 52 per cent of the wool in the United States that was available in 1910, 1911 or 1912.

Now, as we all know, every good suit of clothes has its beginning in raw wool. The cost of raw wool has advanced at least 50 per cent.

The cost of spinning the wool into yard and weaving the yarn into cloth has advanced from 25 per cent to 40 per cent.

This does not include the cost of dye-stuffs, the prices of which have gone up to an almost unbelievable figure, and in many cases cannot be supplied at any price.

Every man who has to do with the making of a suit has had his wages increased at least 20 per cent—and with good cause—for the cost of living has gone apace.

There has been a sharp advance in linings, trimmings, buttons, etc., to a point where they now cost nearly 50 per cent more than they did twelve months ago.

The advance in prices and cost of making has been sufficient to make the present.

Stock Up Now at the Old Price

We earnestly urge you to stock up now. Because Bond's styles are always in advance of those shown generally by ordinary retailers, you can SAFELY BUY THREE OR FOUR SUITS AND OVERCOATS—and still be in style when the time comes to wear them. INVEST in Bond's \$15 Clothes at once. SUPPLY YOURSELF FOR FUTURE NEEDS. You will find such an investment will pay big dividends in downright satisfaction, besides the very apparent SAVINGS IN ACTUAL CASH.

For the Present, Bond's Price Remains the Same

15

Everything else may change over night; prices may skyrocket to the highest levels—but human nature does not change as rapidly. We know it is within reason to believe that many of our patrons might expect as much for \$15 six months from now as they can get today. It is possible that we will, in a few months, be forced to raise our price to maintain our quality. We are protected for the present, but what the future holds in store for us, no one knows. This announcement, then, is made to bring home to everyone the exact situation.

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