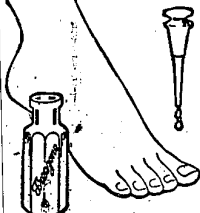


Lift off Corns!

Doesn't hurt a bit and Freezone costs only a few cents.



With your fingers! You can lift off any hard corn, soft corn, or corn between the toes, and the hard skin caluses from the bottom of feet.

A tiny bottle of "Freezone" costs little at any drug store; apply a few drops in the corn or callus. Instantly it stops hurting, then shortly you lift it! But bothersome corn or callus right off, root and all, without the bit of pain or soreness. Truly! No humbug!—Adv.

The Little Problems.

"Gee, dear!" began the worried woman.

"Yes, what?" granted George, without looking up from his newspaper.

"Would you mind helping me with a little bit of arithmetic?" she pleaded.

"No, not at all."

"Well, if we pay the new cook the wages she wants will we have enough money left to buy anything for her to cook?"—London Answers.

EAT LESS AND TAKE SALTS FOR KIDNEYS

Take a Glass of Salts if Your Back Hurts or Bladder Bothers.

The American men and women must guard constantly against kidney trouble, because we eat too much and all our food is rich. Our blood is filled with uric acid which the kidneys strive to filter out, they weaken from overwork, become sluggish, the eliminative tissues clog and the result is kidney trouble, bladder weakness and a general decline in health.

When your kidneys feel like lumps of lead; your back hurts or the urine is cloudy; feel of sediment or you are obliged to seek relief two or three times during the night; if you suffer with sleep headache or dizzy, nervous, spicid and stomach, or you have rheumatism when the weather is bad, get from your pharmacist about four ounces of Jad Salts; take a tablespoonful in a glass of water before breakfast for a few days and your kidneys will then act fine. This famous salt is made from the acid of grapes and lemon juice, combined with lithia, and has been used for generations to flush and stimulate clogged kidneys; to neutralize the acids in the urine so it no longer is a source of irritation, thus ending bladder disorders.

Jad Salts is inexpensive; cannot injure, makes a delightful effervescent lithia-water beverage, and belongs in every home, because nobody can make a mistake by having a good kidney flushing any time.—Adv.

Hit Hard.
A village minister in New England was called upon to go several miles into the country to officiate at the funeral of a farmer's wife. Arrived at the house of grief, the minister spoke the usual words of sympathy and condolence to the bereft husband:
"You have met with a great loss, brother."

"Yes," was the reply, "and it makes good the old saying that misfortunes never come singly. I lost my best horse four days ago, and now she's dead. I tell you I'm getting hit hard."—Illustrated Weekly.

"CARRY ON!"

If Constipated, Bilious or Headachy, take "Cascarets"

Feel grand! Be efficient! Don't stay sick, bilious, headachy, constipated. Remove the liver and bowel poison which is keeping your head dizzy, your tongue coated, your breath bad and your stomach sour. Why not get a small box of Cascarets and enjoy the nicest, gentlest laxative-cathartic you ever experienced? Cascarets never grip, sicken or inconvenience one like Salts, Oil, Calomel or harsh pills. Cascarets bring sunshine to cloudy minds and half-sick bodies. They work while you sleep. Adv.

Night Help.
"Good many scrups in the house these days," remarked the parliamentarian.
"What of it?"
"I was just thinking I'd better post up a little bit on prize fight rules."—Louisville Courier-Journal.

From a Business Standpoint.
Doctor Squills—My wife gave a Welsh rabbit party last night.
Doctor Pills—Was it a success?
Doctor Squills—Immense! I've had ten extra calls today.—Boston Transcript.

Latest Markets

LIVE STOCK—DETROIT

Best heavy steers, \$14@14.50; best handy weight butcher steers, \$11@12; mixed steers and heifers, \$10@11; handy light butchers, \$9@10; light butchers, \$8.75@9; best cows, \$9.50@10.50; butcher cows, \$7.50@8; cutters, \$6; canners, \$5@5.50; best heavy bulls, \$9@10; bologna bulls, \$8@8.50. Calves.

Best grades, \$12@12.25; common and mediums, \$12@12.50.

Sheep and Lambs.
Best wool lambs, \$21; fair lambs, \$18@20; light to common lambs, \$14@15; clip lambs, \$18@19; fair to good sheep, \$13@14; culls and common, \$7@8.50.

Hogs.
Mixed grades, \$15.50@17; pigs and heavy, \$15.50@16.

EAST BUFFALO.

Cattle—Prime shipping steers, \$14@14.50; best shipping steers, \$12@12.50; medium shipping steers, \$12@12.50; Canadian heavy steers, \$12@12.50; heavy butchers, \$11@11.50; \$11@12; best native yearlings, \$9 to 1,000 lbs., \$13.50@14.50; light native yearlings, good quality, \$12@12.50; best heavy steers, \$11.50@12.50; fair to good kind, \$10.50@11.50; handy steers and heifers, \$11@11.50; state heifers, \$10@11; best fat cows, \$10@11; butchering cows, \$8.50@9.50; cutters, \$8.50@9.50; butchering bulls, \$7@8; common bulls, \$6.50@7.50; best feeders, \$9 to 1,000 lbs., \$9.50@10.50; medium feeders, \$8@9; stockers, \$7.50@8; light to common, \$6.50@7.50; best milkers and springers, \$10@11.50; mediums, \$8@9.

Hogs—Heavy, \$15.75@16; mixed and yorkers, \$17.25@17.50; pigs, \$16.50.
Sheep—25c lower; top lambs, \$21.50; weathers, \$19@19.50; yearlings, \$17@18; ewes, \$14@14.50.
Calves—Top, \$18.50; fair to good, \$16.50@18.50; grassers, \$16@18.

GRAIN AND FEED.

Wheat—Cash No. 1 red, \$2.75; No. 1 mixed, \$2.60; No. 2 white, \$2.73; No. 2 red 3c and No. 3 red 6c under No. 1 red. White wheat 3c under red.

Corn—Cash No. 3, \$1.70; No. 3 yellow, \$1.75; No. 1 yellow, \$1.70; No. 5 yellow, \$1.45; No. 6 yellow, \$1.32.

Oats—Cash No. 2 white, \$1.11; No. 5 white, \$1.10; No. 4 white, \$1.09. Rye—Cash No. 2, \$2.05.

Beans—Immediate and prompt shipment, \$7.25 per cwt.
Seeds—Prime red clover, \$22; April, \$22; Alsike, \$30; Timothy, \$3.75.

Hay—No. 1 Timothy, \$32.50@34; standard, \$32.50@33; light mixed, \$32.50@33; No. 2 Timothy, \$31.50@32; No. 3 Timothy, \$27@28; No. 1 mixed, \$31.50@32; No. 1 clover, \$31.50@32; rye straw, \$12.50@13; wheat and oat straw, \$12.50@13 per ton in carlots.

Flour—Fancy spring patent, \$14.50@15.50; fancy winter patent, \$14@15; second winter patent, \$13@14; winter straight, \$11.50@12 per bbl.

Feed—Bran, \$5; standard middlings, \$4.50@5; fine middlings, \$6; coarse cornmeal, \$7; cracked corn, \$7.50; chop, \$5 per ton in 100-lb. sacks.

FARM AND GARDEN.

Potatoes—Shelled, 9c per lb.
Potatoes—\$11 per 150-lb sack.
Cabbage—Texas, 7@8c per lb.
Cauliflower—\$2.25 per case.
New Potatoes—Bermudas, \$18@28 per bbl.

Onions—Indiana, \$9.50@10 per 100-lb sack.
Sweet Potatoes—Jersey crates, \$3.25@3.50.
Dressed Hogs—Best, 22@24c; heavy, 20@22c per lb.

Celery—Branched, 90c@1.25; Florida, cases, \$1.50@1.75.
Calves (dressed)—Fancy, 25@28c; No. 2, 22@24c per lb.

Tomatoes—Six-basket carrier, re-packed, \$6.50@7.
Lettuce—Iceberg, \$6.50@7 per crate, loose, 25@30c per lb.

Strawberries—Florida, \$4.50@5 per 24-pint case.
Apples—Western, boxes, \$4.50@5; Baldwin, \$3@3.50; Greening, \$3.25@3.50; Steels Reds, \$3.50@4 per bu.

POULTRY.

Live Poultry—Spring chickens, best, 42@44c; Leghorns, 42@44c; hens, 38@40c; small hens, 40@42c; roosters, 25@27c; geese, 30@35c; ducks, 40@45c; turkeys, 44@45c per lb.

BUTTER AND EGGS.

Detroit—Butter: Fresh creamery, 64c; fresh creamery, in 1-lb. bricks, 65@65.1-2c.
Eggs—Fresh eggs, 42@43c per doz.

Cheese—Michigan flats, 20@22 1-2c; New York flats, June make, 32 1-2c; Michigan single daisies, 31c; brick, 30@30 1-2c; long horns, 31 1-2c; Wisconsin double daisies, 31 1-2c; Wisconsin (Wisps), 29c; Limburger, 34 1-2@35 1-2c for October make; domestic block Swiss, 38@40c; domestic wheel Swiss, 42@45c per lb.

New Airplane Guns Being Tested.

Washington—An Army airplane remodeled to carry eight machine guns has been sent to the Mexican border for official test. In addition to the two guns synchronized fire between the propeller blades, the plane has two fixed guns set to fire through the floor of the pilot's cockpit, two on the upper gun mount, and two to fire through the floor of the observer's cockpit.

In some planes the floor guns will be mounted to permit flexible aiming.

THAT FADED FROCK WILL DYE LIKE NEW

"Diamond Dyes" Freshen Up Old, Discarded Garments.

Don't worry about perfect results. Use "Diamond Dyes," guaranteed to give a new, rich, fadeless color to any fabric, whether it be wool, silk, linen, cotton or mixed goods—dresses, blouses, stockings, shirts, children's coats, feathers—everything!

Direction Book in package tells how to diamond dye over any color. To match any material, have dealer show you "Diamond Dye" Color Card—Adv.

Warning to Tourists.

Hugh Walpole, the English novelist, said at a tea in Philadelphia:

"I advise you, if you go to London, to engage your hotel accommodation in advance, for all the London hotels are crowded all the time."

"An American was walking the Strand the other day, when a red-nosed chap touched his arm and said:

"Could you give me a few coppers, sir, for a bed?"

"A few coppers?" said the American. "Why, man, I'll give you a couple of sovereigns. Where the deuce is it?"

"I've been looking for a bed all over this blasted town for two days."

Cuticura Soothes Itching Scalp.

On retiring gently rub spots of dandruff and itching with Cuticura ointment. Next morning shampoo with Cuticura Soap and hot water. Make them your every-day toilet preparations and have a clear skin and soft, white hands.—Adv.

In 1930.

"I want to buy a battleship," said the lady secretly to her maid.

"Well?"

"I wonder if I could get the chairman of the naval committee interested?"

"Ask her to go battleship shopping with you,"—Louisville Courier-Journal.

Had Enough.
"What's the fuss at the fountain? Cholly has been drinking there all day."

A pretty girl doesn't fully appreciate her beauty unless one is constantly reminding her of it.

Another Royal Suggestion

DOUGHNUT and CRULLERS

From the NEW ROYAL COOK BOOK

DOUGHNUTS made the doughboy happy during the war and no wonder. There is nothing more wholesome and delightful than doughnuts or crullers rightly made. Their rich, golden color and appetizing aroma will create an appetite quicker than anything else in the world.

Here are the famous doughnut and cruller recipes from the New Royal Cook Book.

Doughnuts

1 tablespoon shortening
1 cup sugar
1 teaspoon nutmeg
1 teaspoon salt
1 cup flour

1 tablespoon Royal Baking Powder

Cream shortening; add sugar and well-beaten eggs; stir in milk; add nutmeg, salt, flour and baking powder which have been sifted together and enough additional flour to make dough stiff enough to roll. Roll out on floured board to about 1/8 inch thick; cut out; Fry in deep fat hot enough to brown a piece of bread in 40 seconds. Drain on unglazed paper and sprinkle with powdered sugar.

Afternoon Tea Doughnuts
2 eggs
1/2 cup sugar
1/2 teaspoon salt
1/2 teaspoon nutmeg

1/2 cup milk
1/2 cup flour
1/2 cup Royal Baking Powder

1/2 cup sugar
1/2 teaspoon salt
1/2 teaspoon nutmeg

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ROYAL BAKING POWDER

Absolutely Pure

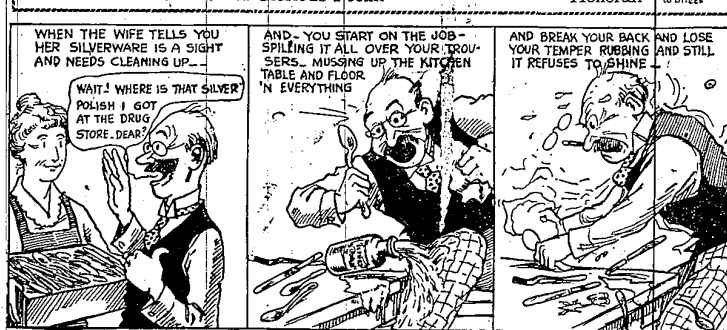
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New Royal Cook Book containing bread and scores of other delicious recipes. Write for it TODAY. ROYAL BAKING POWDER CO. 18 Fulton Street New York City

Oh! Ain't It a Grand and Glorious Feelin'

Holleran



To the Housewife—Stop Polishing!

Silver Plate—Nickel Plate

YOUR chest of silver, the plate in your dining room, the fittings in your bath room, certain kitchen utensils, and ever so many other articles about the house can all be either silver or nickel plate. Make them look like new—without polishing drudgery to you.

Energy is saved. More satisfactory results obtained when you silver or nickel plate instead of using the old time methods of polishing. The only reason that polishing is more in practice than plating is because you have not been educated to the advantages of plating.

Outside of the house there is the motor car—ever so many other things that can be plated.

Discard the can of polish—it only gives a temporary lustre despite hard work. Remember that every time

you polish an article you are wearing down the polishing surface. In other words, you are making the article old beyond recall.

We have platted thousands of articles for the household and we have yet to receive a complaint of unsatisfactory service.

We can silver, nickel, copper, or brass plate—no matter if the article is as small as a tack or as massive as a bath tub.

Look over the articles in your household or garage that need brightening up—write us about them. We will quote you prices if you will enumerate the articles—if it is an odd size, tell us approximately its dimensions.

We want you to experience that Grand and Glorious Feelin'. We know the satisfaction that we can give you will make your friends our customers.



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