

The famous **Oneda Community Par Plate Silverware** FREE with—

SKINNER'S

MACARONI or SPAGHETTI

Cook this delicious, healthful, economical food often, live better at less cost and at the same time save signature of Paul F. Skinner on each package. The signatures are valuable and will obtain you beautiful silverware absolutely free. Drop us a postal asking for free particulars and we will reply by return mail, sending you, in addition, a handsome 36-page book of recipes.

SKINNER MFG. CO.
Omaha, Neb.

BLACKS
ESTD. 1850—DETROIT
OPTICIANS
156 WOODWARD AVE.

PATENTS

NO BUREAU OF INFORMATION
Stranger Possibly Resented Fact That He Had Been Caused Some Inconvenience to Ascertain Time.

On one of the recent stormy nights a man was hissing home with his overcoat buttoned up to his neck. He was rather anxious to know what time it was, but he was too lazy to unbuckle his coat in order to get at his watch.

Just then he saw a man of well-dressed appearance coming in the distance, and remarked to himself: "I'll ask this gentleman the hour of the night, and so save myself the trouble of unbuttoning my coat."

He perceived that the stranger was buttoned up just as he was. When he came up, the man who wanted to know the time touched his hat politely and said:

"Sir, do you know what time it is?" The stranger paused, removed his right glove, unbuttoned his coat from top to bottom, unbuttoned his overcoat, and finally pulled out his watch, while the cold wind beat against his unprotected chest.

Holding up the watch so that the light would shine upon it, he scrutinized it an instant, and said:

"Yes!" Then he passed on without another word.

Dire Threat.
"No, Lena," said the mistress, "I cannot give you a recommendation. You are lazy, incompetent and given to give others the impression that you are a good servant."

"Listen here, Mrs. Yones," cried Lena, "I'm shaking her first in the lady's face. If you ain't bane giving me that recommendation, I'll bane stay here till you do."

She got it.

Ought to Work.
"Alas, I have never been kissed." "That shows lack of enterprise on your part. Your sister has a fiance, I believe."

"Yes." "Why don't you meet him occasionally in the dark hall?"—Louisville Courier-Journal.

FOOD FACTS
What M. D. Learned.

A prominent physician down in Georgia went through a food experience which he makes public:

"It was my own experience that first led me to advocate Grape-Nuts food; and I also know from having prescribed it to convalescents and other weak patients that this food is a wonderful re-builder and restorer of nerve and brain tissue, as well as muscle. It improves the digestion and patients gain, just as I did in strength and weight, very rapidly."

"I was, in such a low state that I had to give up my work entirely and go to the mountains, but two months there did not improve me; in fact I was not quite as well as when I left home. My food did not sustain me and it became plain that I must change."

"I began to use Grape-Nuts and in two weeks I could walk a mile, and in five weeks returned to my home and practice, taking up hard work again. Since that time I have felt as well and strong as I ever did in my life."

"As a physician, I wish to help all sufferers I consider it a duty to make these facts public."

Trial 10 days on Grape-Nuts when the regular food does not seem to sustain the body will work wonders.

"There's a Reason." Name given by Postum Co., Battle Creek, Mich.

Ever read the above letter? A new and superior food to those. They are genuine, true, and full of human interest.

New Party Dresses for Little Girls



Pretty dresses for little girls are made of the finest of cotton materials and occasionally chiton taffeta is figured in as available for their dressiest frocks. But the beautiful refinement of sheer white fabrics, coupled with the daintiness of lace and the elegance of handstitching makes dresses like those shown above always a happy choice.

The party frock shown on the left is made of fine white net founcing. Its lower edge is finished with small scallops and sprays of little embroidered flowers. A narrow ruffle of the edging is set on to the plain net underskirt and the full "slipover" with baby waist is worn over it. The sleeves are merely short ruffles of the edging.

A plain slip of pink chiton taffeta is worn under the net, and a pink dash of satin mesaline ribbon ends in a butterfly bow at the back. Of course a pink hair bow reminds one of a blossom, in the flared curls of its proud and happy wearer.

For the older girl a dress of white organdie is shown in which narrow val lace and hand embroidery appear to best advantage. This little frock is in two pieces, consisting of a short skirt made of two founces set on to a long plain underbodice, and a straight hanging blouse finished with hand embroidery at the bottom, which falls

over the cash. The blouse and the underbodice both fasten in the back.

The blouse is made, with a small square yoke of val insertion, edged with lace, set into a deeper yoke of the organdie, which is covered with fine tucks. The body of the blouse is filled into this yoke at the back and front and hangs in even length all round. Large uneven scallops follow the outline of the lower motifs which are embroidered at the bottom edge.

The two founces on the underbodice which form the short skirt are edged with narrow val insertion and edged in fine quality. The insertion is let into the full, three-quarter length sleeves, as shown in the picture, and they are finished with a hand made of the val insertion and edging.

This dress is worn over a slip of white organdie, with ruffle of the embroidery at the bottom. The dash of taffeta ribbon is tucked to the under-skirt and fastened with a flat bow having short ends at the back. An embroidered bow, like it color—but edged with a narrow border of black, redeems the braided hair from its plain and staid appearance. It is large enough to flaunt a happy frivolity as the keynote of the toilette.

Since the American occupation of Hawaii, the leper population has been about halved.

Diversity of Style in Bodices



Just as a suggestion, and by way of a reminder of the great diversity of styles which have been accepted during the present season, one of the straight bodices is shown above. It is made of satin, except the sleeves, which are of lace, and is worn with a skirt of net and lace. Although the skirt is made separate the effect of the frock, with this bodice, is of a one-piece garment.

There is a panel at the back of this bodice which extends almost to a straight line from the neck to a point six inches or more below the waist line. At the front a vestee, narrow at the top, widens as it extends downward and merges into a wide girdle of the satin. The girdle is also graduated in width, growing narrower as it becomes a sash, knotted, with hanging ends, at the back.

The sides of the bodice are set on to the panel at the back and the vest at the front, with a little fullness gathered into the seams. A deep collar of net is narrowed over the shoulders as it becomes a little cascade of net at

each side of the V-shaped neck in the front.

The sleeves are merely founces of lace over short foundation sleeves of net, and reach not quite to the elbow. Even thus abbreviated they provide really more sleeve than falls to the lot of evening gowns. A mere cape over the shoulder, of tulle or vials of tulle supported by shoulder straps, simply suggests sleeves in these. They are worn for no purpose other than to enhance the beauty of the arm.

Gowns designed on lines that are straight from the bust to a point below the hips are to be found among those made for afternoon as well as for evening wear. And it happens that this idea is found in garments of most distinction. For remodeling a frock of net or lace, or for providing an extra bodice by way of change, the model shown in the picture will prove its worth.

Julie Bottomley

THE KITCHEN CABINET

A stronger slow sits on the lively Or dully dre; and lucculent along The purer rivers flow; their sullen Transparent, open to the shepherd's gaze And murmurs hoarsely at the fixing frost.

COMPANY DISHES.

Here are a few good dishes good enough to serve at any time:

Grease Spaghetti.—Dice and fry a fourth of a pound of bacon; slice three onions and fry them until light brown; add one and a half cupful of chopped chicken, veal or roast pork, then a half can each of peas, tomatoes, kidney beans, mushrooms, simmer and season with salt and pepper. In the meantime cook a half pound of spaghetti, in salted water, drain and place layers of the spaghetti, then of the sauce and one of grated cheese, using half a pound of grated cheese. Bake three quarters of an hour in a hot oven.

Tomatoes With Cheese.—Stew together a can of tomatoes, four large green peppers, six onions, a tablespoonful of oil, a teaspoonful of salt and an eighth of a teaspoonful of pepper until tender. Grate a half pound of cheese. Butter a casserole, put in a layer of the tomato mixture, then add cheese and crumbs, repeating until all is used, and a cupful and a half of crumbs. Leave the crumbs on the top, well buttered, and bake half an hour in a moderate oven.

Banana and Nut Salad.—Take 12 bananas, peel and slice them and dip the slices in the beaten white of an egg; then roll them in chopped nuts and arrange on lettuce. Make a dressing by adding the rest of the egg and another whole one to a half-cupful of vinegar, a half-cupful of honey, two tablespoonfuls of butter, a quarter of a cupful of cream and a half-teaspoonful of salt. Cook until thick, cool, and pour over salad.

Crumbs Cake.—Take a cupful of crumbs, bread or lady fingers, one cupful of ground almonds, four eggs, one cupful of sugar, two tablespoonfuls of baking powder. Flavor with lemon rind. Mix crumbs, nuts and baking powder together. Beat the yolks of the eggs very light, add sugar and beat three minutes, add lemon rind, mix with crumbs and nuts, fold in the stiffly beaten whites and bake in a slow oven. Serve with sweetened whipped cream on top.

POTATO WAYS.

There are new methods of cooking and serving potatoes springing up every day so that with reading and thought one need never tire of the monotony in serving the homely, but highly appreciated vegetable.

Potato Croquettes. After a dinner when one has served mashed potato and too much is left to dispose of in breakfast cakes, croquettes will be much enjoyed. Beat the yolk of an egg until thick, add two tablespoonfuls of cream, then work in two cupfuls of mashed potato. Shape in cones in an ice cream dipper or mold as one fancies. Brush with milk and white of egg and bake in the oven. These are easier to make than the deep fried croquettes.

Potato Cakes.—Season two cupfuls of mashed potato with sufficient pepper and salt. Stir in one cupful of flour, containing a teaspoonful of baking powder. Add enough milk to make a soft dough, flour well and roll out a half inch thick. Cut into rounds with a biscuit cutter. Grease the gridle and cook until they rise and are brown on one side, then turn. When well done split open and butter white hot. Serve at once.

Potato Puffs.—Beat to the boiling point a half cupful of milk, add two tablespoonfuls of butter and six tablespoonfuls of flour, all at once after the butter is melted; stir until the mixture leaves the sides of the pan, then add two unbeaten eggs, one at a time, stirring well between each addition. Then add two cupfuls of rice potatoes, another egg unbeaten, salt and cayenne and cook two minutes, stirring constantly. Drop into deep fat and fry brown.

Baked Potatoes.—Take long potatoes, wash well and grease with a little bacon fat. This makes them bake quicker, only this, using baked to be removed, consequently it is also more economical. They are a rich appetizing brown which also makes them more valuable, appealing to the taste.

Nellie Maxwell

See the Sahara Reclaimed.
Some day the world will get out of the Sahara all the good it has to offer. Among the desert sands near Biskra, last year, the French had over eight hundred workers for the purpose of reclaiming 1,500,000 date palms. There is also chance for immense development of the date industry all along the northern edge of the desert south of Morocco. Algeria and Tunisia. Dr. R. C. Case, a conservative and authoritative writer, says that in time probably a tenth of the Sahara will be reclaimed for human usefulness.

RECIPE FOR GRAY HAIR.

To half pint of water add 1 oz. Bay Rum, a small box of Barbo Compound, and 1/4 oz. of glycerine. Apply to the hair twice a week until it becomes the desired shade. Any drug-gist can put this up or you can mix it at home at very little cost. It will gradually darken streaked, faded gray hair, and remove dandruff. It is excellent for falling hair and will make harsh hair soft and glossy. It will not color the scalp, is not sticky or greasy, and does not rub off.

He Likes Himself.

"Well, if that Watson isn't the most conceited, self-satisfied scurvy!" "Yes, I've heard you say something of that kind before. What's started you off this time?"

"He just sent a telegram of congratulations to his mother."

"Well?"

"Today's his birthday."—Everybody's Magazine.

RED, ROUGH, SORE HANDS

May Be Soothed and Healed by Use of Cuticura. Trial Free.

Nothing so soothing and healing for red, rough and irritated hands as Cuticura Soap and Cuticura Ointment. Soak hands on retiring in hot Cuticura soapsuds. Dry, and gently anoint hands with Cuticura Ointment. A one-night treatment works wonders.

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

Peculiar Reply.

Tessie—Why didn't you accept him if you hated to refuse him?
Jessie—I hadn't the heart to do it.

To keep clean and healthy take Dr. Pierce's Pleasant Pellets. They regulate liver, bowels and stomach.—Adv.

Great riches are as hard to lose as a good name—and just as easy.

HEAT FLASHES, DIZZY, NERVOUS

Mrs. Wynn Tells How Lydia E. Pinkham's Vegetable Compound Helped Her During Change of Life.

Richmond, Va.—"After taking seven bottles of Lydia E. Pinkham's

Vegetable Compound I feel like a new woman. I always had a headache during the Change of Life and was also troubled with other bad feelings common at that time—dizzy spells, nervous feelings and heat flashes. Now I am in better health

than I ever was and recommend your remedies to all my friends."—Mrs. LEOLA WYNN, 2812 E. O Street, Richmond, Va.

While Change of Life is a most critical period of a woman's existence, the annoying symptoms which accompany it may be controlled, and normal health restored by the timely use of Lydia E. Pinkham's Vegetable Compound.

Such warning symptoms are a sense of suffocation, hot flashes, headaches, backaches, dread of impending evil, timidity, sounds in the ears, palpitation of the heart, and before the eyes irregularities, constipation, variable appetite, weakness and inquietude, and dizziness.

For these abnormal conditions do not fail to take Lydia E. Pinkham's Vegetable Compound.

W. N. U., DETROIT, NO. 7-1916.

CASTORIA

For Infants and Children

Mothers Know That

Genuine Castoria

Always

Bears the

Signature

of

Dr. J. C. Williams

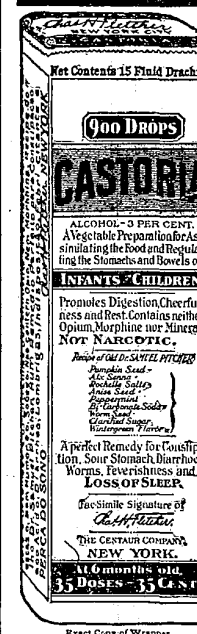
In

Use

For Over

Thirty Years

CASTORIA



Might Be Different.

"Our romance began in the most romantic way. My wife saved me from drowning. She's a magnificent swimmer, you know."

"I notice you don't go out very far now."

"No, I don't know if she would save me again."

Unkind Fate.

The "Kind Lady" You clear off or I'll get the dog at you!

The Tramp—Ah, 'ow deceptive is 'uman nature!" For two nights I've slept in your barn, eaten of your poultry, an' drunk of your cider, and now you treats me as an utter stranger.

Would He Her Part.

Re—Of course you understand, Betty, that our engagement must be kept secret?

She—Oh, yes, dear. I'll be sure and tell everybody that.

She—How I wish I were a man!

It—Do you, my?

She—Yes; don't you?

True fortune tellers, of course, tell us only what we want to hear.

Files Relieved by First Application

Dr. Pierce's Kidney and Bladder Cure

Money furnishes a house, but it takes love to furnish a home.

Dr. J. C. Williams

THE CENTRAL COMPANY, NEW YORK CITY.

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