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His identity. We met a man with the most as-toundingly lugubrious cast of counte-nance that we had ever seen. Gloom sat on his brow like a broading con-dor on her nest and an abymals ad-ness seemed devouring him. "Ah!" eadd we, "we perceive that yee have never before in all of woe's appointed ways beheld such a personi-fication of wretchedness." "No" he replied," I am not a humor-"thi. I feel as sad as I look. I am a pacifist, and belove that yreparedness will nevitably bring on wr or a wrain condition," we returned. "If you wero a humoris you might fool, and there you are a dad might fool, and there He Hed the Price. Bill McCabe's Poughteepsie team was playing the Kingston team one day years ago, in the Atlantic league, and a guy named Fogarty was umpire. In the ninth imming, with the score tied, two of McCabe's men played out, and as Bill had only one man axtra, he had to rush the blancher seats to find a man to Bill in. He draw a big hick, who said he couldn't play, but for the fun, could Bill in. There were two out at the time and the fans were ex-cited.

you are a dad-burned fool, and there is no help for you!"

04 X 4

run:" The hick turned and faced Bill and in a slow voke drawled: "No. sir. I No sir. I A nore church, in the parish of St. A nore church, in the parish of St. Paul, Southees, England, was orgi-tight here in my pocket to pay for It." Norkman, vicen of the parish, when irrestutable Evidence, "Bhe belongs to a fins old family, thops. the King Edward VII, and the theor site and?" The back of the parish of the parish the the site and the cost of the parish, when the was a naral chapitain in the Good "Oh, yes. Sho is related to a num-mention the fact."

For the benefit of designers London has established a furniture museum.

Underground supplies continually replenish Trinidad asphalt lake.

THE FARMING TON ENTERPRISE CONFECTIONS MADE AT HOUSE

Delicious Marshmaliows Require Gay a Moderate Amount of Care a Their Preparation and Serving

Their Preparation and Serving If you wish pure, delicious mesh-maliows, each two tablespoorfuls granulated selatin in ten tablespoor fuls of cold water until soft. Jur ten tablespoorfuls of sugar, and be fun-til it makes a sirup which will for thread when dropped from the sirup Remove the sirup from the first attring the software selation in Remove the sirup from the first attring the software selation in the software selation marks allows with melted, unawestened 'jeo-inte, or adjust or candie think have markhaallow mixture before co. Ing. Chooped nuts or candie think have the software selation in the software selation in the software of the software selation in the software

marshmallow mitture before cocyling. Chopped nuts or canded fruits hay be, stirred into the mitture aft; it has been removed from the first in-stead of vanilla flavoring, fruit juice may be used in place of part of the water. Marshmallows are daning, and attractive it rolled with grains for canut before being coated with gar.

HOUSEHOLD HINTS

HOUSEHOLD HINIS One tablespoonful of brown, sugar added to two tablespoonfuls of flour and three of cold water and cabled intring constantly, until creatury, makes a most excellent paste. Alakes a splendid sting, where wallhapper refuses to stick to a painted wall. Keep candles on the ios forge day before using on a birthday cake, and they will burst about and every Will a serve the start of the spon bottom of the jar and your cables will keep fresh and crisp. Dry four applied with a newtapaper is an excellent and easy way tablean insware.

inware. Warm lemons before squeezing them and twice the juice will be obtry ed.

and twice the juice will be obt2; ied. Dolly Varien Cake. It Have ready one cupit loop(7) arki-sins, one tenspoonful each clore, i.e. is and nuture, one tablespoonful mo-lasses. Stand side until needed. Beat to a crean two cupits asgars with two thirds cupit butter, add slowly one cupit arseet milk, yolds there eggs beaten light, three cupits flour, one hait teaspoontul soda, one teasfoonful cream tartar, one teaspoontul leaden or wall eartist. Add white, if two orgs beaten stift. Divide batter, it two hait add molasses and fruit mod. Table hait add molasses and fruit mod. hait add sugar, one tablespoonthits sitk, cakes together. Very nice add worth trying.

Trying. Creamed Asparagus, Fresh asparagus is plottiff and de-licious just now. Try this show that the next time you propare it. Jie hold bunch up with a soft string cont the necessary part, and coefficient cast 25 misus the soft creation of the test 25 misus the soft creation of the lice is an ever welcome one. Somothered Pork Chops. The to how or steaks in bailton of the test of the soft creation of the the the soft creation of the test of the soft creation of the test creation of the soft creatio trying.

is an ever welcome one. Bomothered Pork Chop4 Put chops or steaks in bejorm of pan, sprinkle with selt and; pepper-Put in a jare of sliced potatot, sprin-kle with flour, sait and pepper Repeat intrough the layers. Almost cover with hot water and bake 3½ or 1½ hours. Uncover the last half hour to brown the top. Yeat may be used the same way. It is very nice for supper.

Beet and Bermuda Onlon Salad. Cut hipo slices and then into strips three beet, alloe a medium sled on-lon; quirter and separate the sections. Add as much every as you have onlon, one-hif a tesspontul of capers or chopped pickles, sait and willes.pop-mer. Mix and serve with your favorite

Baked Sausage. After the sausage is curied in a firry-ing pain it should be corrected with a tin correr. Place in a moderate oree for one hour, turning once the twice. This makes it a delicate brown, and it is thoroughly cooked. Squares o toasted bread are served with it.

California Graham Mufan California Graham Mutina. Sitt together one cupful of graham four, hait a cupful of white four, two tablespoonfuls of sugar, a saltspoontul of salt and two teaspoonfuls of baking powder. Beat one egg to a froth, add to it a cupful of milk and heat into the four. Bake as usual:

Onion Salad. Scald, then brown one or wo large onions till soft; when cold like the solon, mix it with shredded hery and slied beetrot. Dress with all, vine-gar, salt and papper.

tar, sait and pepper. Cleaning Hint, Wash your best cut glassware in a woodeh böwi. Ti tessens the chances of bréakage. If you haven't such towi jiase goodsted, Triklin kowel un the bottom of the dishmil.



 2.5^{+1}

Every good New York style is represented In this mammoth stock-the largest of ita kind in all Michigan. Fashions for imen of all ages; fabrics to please all men; sizes o fit every figure.





Detected. "There's something uncanny about "this baby." "Must be its creepy ways."

cited

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of Children

ight the children.

New Post Toasties are usually served with cream and sugar, in which form the flavour is more pro-nounced and the flakes more delicious. These New Toasties do not "chaff" or crumble in the package and they don't mush down in cream—both common defects of old-fashioned "corn flakes."

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