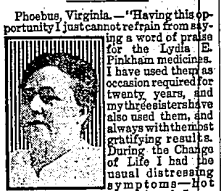


FROM PERSONAL EXPERIENCE

Mrs. Bradford Recommends Lydia E. Pinkham's Vegetable Compound



Phoebus, Virginia. "Having this opportunity I just cannot refrain from saying a word of praise for the Lydia E. Pinkham medicine. I have used it on several occasions required for twenty years, and my three children have also used them. It is always with the most gratifying results. During the winter of 1924 I had the usual distressing symptoms. I am pleased to testify to the wonderful results I obtained from the Vegetable Compound. I heartily recommend it to any woman and I will be pleased to answer any inquiries that might be sent to me through the publication of my testimonial. Mrs. H. L. BRADFORD, 109 Armistead Street, Phoebus, Virginia.

Consider carefully Mrs. Bradford's letter. Her experience ought to help you. She mentions the trials of middle age and the wonderful results she obtained from Lydia E. Pinkham's Vegetable Compound. If you are suffering from nervous troubles, irritability, or if other annoying symptoms appear and you are blue at times, you should give the Vegetable Compound a fair trial. For sale by druggists everywhere.

Sound Is Made Visible. One of the most efficient instruments for making sound visible has been perfected in the Low-Hilgert anemometer. All sound consists of waves of the atmosphere. The instrument catches these waves in a horn, diffracting resonance and at the bottom of this horn is a diaphragm of celluloid which is attached to a highly polished piece of platinum. The light reflected by the platinum and the photographic drum rotates the wave form is recorded.

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STATE NEWS IN BRIEF

Lansing—Richard Schram, of Grand Rapids, was killed when an automobile which he was riding left the road and crashed into a tree about four miles west of Williamston, on the Detroit-Lansing road.

Pontiac—Trying to cross a pond in Rochester on thin ice, Myron, 9 year old son of Charles Strauborg, was drowned on his way to school. An attempt to rescue him was balked by the breaking of the ice and only after a boat was forced through could he be taken out.

St. Clemens—Taking advantage of the first fall of snow here, two brothers, William and Jake Henry, 10 and 6 years old coasted down the South Front street hill and were drowned when their sled broke through the thin fringe of ice on the banks of the Clinton River.

Battle Creek—Jim Christ, a restaurant proprietor, was shot twice and badly wounded here, when a party of his friends, who were celebrating the anniversary of his place. As one bandit tackled the cash register Christ tackled him with a broom. The bandits fired several shots and made their escape as Christ fled.

Lansing—Herbert L. Chestnut, an Olds Motor company employee, was killed instantly when a dynamite charge with which he was blasting stumps exploded and blew his head from his body. He placed the charge and it failed to explode. He went to determine the cause and the charge let go.

MacKinnon City—Two hunters, Chester Clark and Robert Rakka, both well known residents of Rogers City, lost their lives in Lake Huron near the shores of Drummond Island when they were attempting to ferret deer they had shot on the island across to their camp near Detour on the mainland.

Grand Rapids—Dr. Perry Schurtz, 60 years old, regarded as the "father" of Grand Rapids' municipal hospital plan and one of the best known surgeons in the country is dead. He had been in ill health for several years and had been confined to his bed since March 9, when he suffered an attack of heart disease.

Moore—Earl Hudson, 25 years old of Toledo, was killed instantly in the yards of the Pere Marquette railroad here. Hudson, employed by the railroad as a switchman, was said to be standing between a switch engine and box car when a draw bar pulled out, the speed of the locomotive throwing him beneath the wheels of the freight car.

Ludington—Loss of life was narrowly averted when a big Ludington-Hart passenger bus turned over into a ditch five miles south of this city, in trying to avert hitting another automobile. The smaller car was hurled into the ditch when the bus crashed into it while the bus swung to the opposite side of the road and overturned. Passengers and both drivers escaped unhurt.

Deloit—The postoffice department has authorized the use of special envelopes for letters intended to be carried by air mail. These envelopes are to be white with three stripes of red, white and blue across the face. These envelopes are not to be issued by the department, but any person may get them printed for his own use. They must not in any case be used for the regular mails.

Moore—Charged with having made an assault with a dangerous weapon upon Henry Hobart, who was farm owner of Lambertville township, the night of August 22, Conrad Bealowski, Edward Stepaniak, Howard Kessler, Stanley Ambordick, Joe Byers, all of Toledo, and Edward Nidek, of Temperance, Mich., pleaded guilty here in the circuit court and were remanded to jail pending sentence.

Ann Arbor—An endowment of \$100,000, the largest ever bestowed upon the University of Michigan, for purposes of medical research, has been presented to the board of regents by Mrs. Christine MacDonald Simpson, widow of the late Thomas H. Simpson, Detroit manufacturer, clubman and industrial executive, who died May 8, 1923.

Flint—Benjamin Cridde, of Detroit, is alleged to have shot three persons including his divorced wife. According to the police, Cridde found his divorced wife at the home of Charles Boston. Boston and William Bailey were present when he entered and the three were commanded at the point of a pistol to stand with their faces to the wall. Cridde then is alleged to have fired three shots, wounding the three in the back and to have fled from the home.

Lansing—The sale of 1925 license plates will start December 1, according to announcement by Secretary of State Charles J. Eaton. No certain dates of time will be granted, and every motorist must be equipped by January 1 if he plans to operate his car. It was said, DeLand asserted, that it is needless to have applications for license plates sworn to by notaries who charge a fee, as notaries who will do the work free will be stationed in the 80 branches out in the state, the five in Detroit and the main office in Lansing.

The Kitchen Cabinet

(By Mrs. W. W. Newspaper Union.)
If you wish to appear agreeable in society you must consent to be taught many things which you know already.

TAPIOCA DISHES

Tapioca is a dessert which may safely be served to the children. It is especially inviting when combined with fruit. Take one cupful of sugar, one-half cupful of quick cooking tapioca, one-half teaspoonful of salt and three cupfuls of boiling water. Cook until the tapioca is transparent, then pour it into a well-greased baking dish and cover the top with peeled and quartered apples. Bake until the apples are done. Serve hot or cold with sugar and cream.

Maple Tapioca—One may use one and one-fourth cupfuls of brown sugar with a half teaspoonful of maple flavoring if the maple syrup or sugar is not at hand; add one-half teaspoonful of salt and three cupfuls of boiling water to one-half cupful of tapioca. Cook in a double boiler after the first ten minutes of cooking and serve cold with cream.

Tapioca Custard—Soak two-thirds of a cupful of tapioca one hour in cold water, drain, then add four cupfuls of scalded milk and cook in a double boiler for half an hour. Beat three eggs slightly, add one-half cupful of sugar, one teaspoonful of salt, and pour on gradually the hot milk and turn. Turn into a buttered baking dish, add one tablespoonful of butter and bake thirty minutes in a slow oven.

Tapioca Rabbit—Cut fine one cupful of rich cheese, add it to a pint of milk, one-half teaspoonful of salt, one level teaspoonful of mustard, red pepper to taste, and two level tablespoonfuls of quick-cooking tapioca. Cook until thick in a double boiler or chafing dish, and just before serving add a well-beaten egg. Serve on toast or crackers.

Peach Tapioca—Drain a can of peaches, sprinkle with powdered sugar and let stand one hour. To one cupful of tapioca, add three cupfuls of boiling water, one-half cupful of sugar and one-half teaspoonful of salt. Cook until the tapioca is transparent. The peach juice from the can may be used, adding enough water to make the three cupfuls of liquid. Line a mold with the peaches, fill in the tapioca and bake thirty minutes. Serve with cream.

When I was one-and-twenty I heard a wise man say, Give crowns and pounds and guineas, But not your heart away; Give pearls away and rubies, But keep your fancy free. But I was one-and-twenty, No use to talk to me. —A. E. Housman.

GOOD THINGS IN SEASON

A drink which will keep and may be used in hot weather can be prepared now from cranberries.

Cranberry Juice—Take five quarts of cranberries, wash them until their skins crack, then strain through a fine cloth. Make a syrup of two pounds of sugar and one quart of water, then mix all together to make four quarts. Bottle and seal and when used, fill the glass with crushed ice and pour in the juice to fill the glass.

Pineapple Cake Dessert—In an iron spider put one cupful of brown sugar and one-half cupful of butter. When melted lay in as many slices of pineapple as the spider will hold and cook gently for ten minutes, then pour over the following mixture: Cream one-fourth of a cupful of butter, add one cupful of sugar, two eggs, yolks and whites beaten separately, one and one-half cupfuls of flour, two teaspoonfuls of baking powder, one-half cupful of milk and one teaspoonful of vanilla. Cook on top of the stove for one minute, then put into a hot oven for forty minutes. Turn out on a platter, cool and serve with whipped cream.

Carrot Marmalade—Wash and scrape enough carrots when put through the meat chopper to make three cupfuls. Boil or steam until tender. Wash and peel two oranges, putting the peeling from one orange through the meat grinder and cutting the other in fine strips. Place these in water and boil until tender. To the hot carrots add four cupfuls of sugar, the juice of three lemons and orange pulp cut into bits, one cupful of water, using the water in which the orange peel was cooked. Cook all together until the syrup is thick and the fruit is clear. Three slices of pineapple may be added in place of the orange, making a different flavored marmalade.

Fruit Salad—Cut in halves and remove the seeds from Tokay grapes. Slice into small bits celery and firm jelly apple, combine equal parts and mix all together with French dressing. Arrange on leaves of lettuce, mixing a few broken leaves of lettuce lettuce with the other ingredients of the salad. Do not add the pepper to a French dressing until ready to serve it, as it has a tendency to separate the dressing.

Nellie Maxwell

ROAD BUILDING

TRAVELER'S TAX FOR POOR ROADS IS BIG

There is an oft asserted statement that paved roads pay for themselves but how and in what volume? Is the pay to be taken in better living conditions that can scarcely be measured in dollars and cents or can a real money earning value be placed on them?

The Arizona Gazette Phoenix is in an excellent position to answer that question, since Maricopa county in which that daily is located has the largest mileage of concrete roads of any single county in the world—a total of 307 miles of concrete. These roads were let in two contracts and the enterprise commanded nation-wide attention during their construction in 1922-23. This newspaper editorially quotes statements of Highway Engineer H. E. Phelps of the College of Engineering, state of Washington, in which he declares the attempt to lower taxes by an "assault upon the taxes being levied for good roads." As this authority sees it, the traveler's tax for poor roads is greater than the tax necessary to build good roads.

Red says: "If we had concrete surfaces to drive upon, we could pay a tax five or six per cent and still spend no more for tires than is required for our present road surfaces."

Mr. Phelps then calls attention to the experiments that have been made to determine the amount of gasoline that is needed on different kinds of roads, saying that these experiments show that a gallon of gasoline will haul one ton 14 miles on earth roads, 21 miles on gravel and 31 miles on concrete.

Taking the weight of an automobile as 1 1/2 tons and the price of gasoline at 30¢ per gallon, this highway engineer tells what happens to your gasoline tank as the car passes over various kinds of roads in the following manner: "When the car reaches the end of the concrete and starts down a gravel surface, the extra gasoline required costs as much as a tax of 5.2-3 cents per gallon, and when it reaches the end of the gravel and starts down the average poor earth road, an added cost of ten cents per gallon is the traveler's tax caused by the poor road."

If a similar vein, Fred R. White, chief engineer of the Iowa state highway commission, addressed the county supervisors of his state in August, 1922, telling them that highway taxes represent less than 15 per cent of total taxes and are responsible for only one-eighth of the total increase in taxes since 1910. "Whenever a cigar is lighted," he said, "the smoker proceeds to burn up the highway taxes of the average Iowa farmer for three to six days" and also "a quarter section of land taxed at \$2 an acre contributes approximately one cent per acre to the county engineering work."

Tourists Repay Canada for Cost of Good Roads

Canada has spent \$101,000 in building good roads in the last five years, according to John B. Harkin, Dominion commissioner of parks.

The Dominion has received \$118,000,000 in revenue from foreign tourist traffic in the same period," Mr. Harkin said. "Improvement of highways has been a big factor in the development of Canada's touring trade. The Dominion knows it is not spending money on roads, but merely investing it. Good roads mean general prosperity. They save farmers millions of dollars in hauling costs annually."

Good Road Hints

The annual highway expenditures are approximately \$1,000,000,000.

The famous old Roman road, Via Appia, is 2,000 years old, and is still in a marvelously good state of repair.

In the last 13 years investments in automobiles have increased about 2,700 per cent and highway expenditures have in the same time increased about 600 per cent.

It is believed that the states in co-operation with the federal authorities should work out some system whereby more of the highway appropriations may be utilized in constructing farm-to-market roads.

Good roads, canals and navigable rivers by diminishing the expense of carriage, put the remote parts of a country nearly on a level with those of the neighborhood of a town; they are, that account, the greatest of all improvements.—Adam Smith.

More and more good roads and better motor cars are making touring one of the favorite American pastimes.

It is felt that in order to increase the efficiency of motor truck transportation, federal aid will have to be extended to the farm-to-market roads.

Remains of the first recorded roads are still in existence. They were built by the Assyrian empire about 3000 B. C. and like the spokes in a wheel, radiated from Babylon to the corners of the empire.

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