TESTIMONY OF FIVE WOMEN

Proves That Lydia E. Pinkham's Vegetable Compound Is Reliable.

Reedville, Ore.—"I can truly recommend Lydia E. Pinkham's Vegetable Compound to all women who are passing through the Change of Life, as it made me a well woman after suffering three years."—Mrs. MARY HOGART, Reedville, Oregon.

New Orleans, La.—"When passing through the Change of Life I was troubled with hot flashes, weak and dizzy spells and backache. I was not fit for anything until I took Lydia E. Pinkham's Vegetable Compound which proved worth its weight in gold to me."—Mrs. GASTON BLONDEAU, 1541 Portumnia St., New Orleans.

Mishawaka, Ind.—"Women passing through the Change of Life can take nothing better than Lydia E. Pinkham's Vegetable Compound. I am recommending it to all my friends because of what it has done for me."—Mrs. CHAS. BAUER, 522 E. Marion St., Mishawaka, Ind.

Alton Station, Ky.—"For months I suffered from troubles in consequence of my age and thought I could not live. Lydia E. Pinkham's Vegetable Compound made me well and I want other suffering women to know about it."—Mrs. EMMA BAILEY, Alton Station, Ky.

Delsem, No. Dak.—"I was passing through Change of Life and felt very bad. I could not sleep and was very nervous. Lydia E. Pinkham's Vegetable Compound restored me to perfect health and I would not be without it."—Mrs. F. M. THORN, Delsem, No. Dak.

Resinol Ends Skin-troubles

RESINOL Soap and Resinol Ointment stop itching and burning instantly and quickly clear away all trace of eczema, ringworm, rash or other distressing skin-eruption.

Sample free. Dr. Dennis, Dept. 2-R, Baltimore, Md.

Resinol Soap (25c) and Resinol Ointment (50c) sold by all druggists or by mail, postage paid, on receipt of price. Sample free. Dept. 2-R, Resinol Chemical Co., Baltimore, Md.

Make the Liver Do its Duty

Nine times in ten when the liver is right the stomach and bowels are right.

CARTER'S LITTLE LIVER PILLS gently but firmly compel a lazy liver to do its duty.

Cures Constipation, Indigestion, Dyspepsia, Biliousness and Distress After Eating.

SMALL PILL, SMALL DOSE, SMALL PRICE.

Genuine must bear Signature

Brent Good

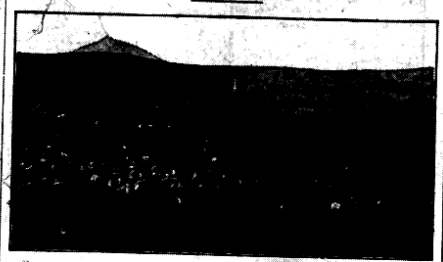
A WONDERFUL DISCOVERY.

DAIRY FLY KILLER

W. N. U., CHICAGO, NO. 25-1912.

PROFITABLE MANAGEMENT OF SMALL FLOCK OF GRADE EWES

One of Daintiest of Animals Will Live and Grow Fat Where Cow Would Starve to Death—Aim to Have Lambs Come in January or February, the Earlier the Better.



Sheep on a Western Ranch.

(By R. B. RUSHING.)

Four years ago I purchased a piece of land adjoining my farm which was, to say the least, one of the worst run-down pieces of land in the country, with noxious weeds of all kinds, the burdock being very rank.

I turned in my sheep and in a few weeks they had the burdock eaten right into the ground.

The sheep, while it is one of the daintiest of animals, will live and grow fat where a cow would starve to death. I usually make two cullings of my flock each year; one in the spring and one in the fall.

In the spring I cull out all the ewes that do not bring lambs or those that do bring them and for some cause fail to raise them, unless those ewes are of extra quality and promise well in the future.

In the fall I cull out and ship off all the old and weak ones, also fatten and ship the wether lambs during the fall and winter, thus my spring culling is light and my fall culling heavy. However, I consider both important.

I make a point to always buy the best registered rams I can find. There is nothing gained in using a "cheap ram" on a flock of grade ewes.

If you want to raise early lambs, that is, winter lambs, you must be thoroughly prepared and clearly understand the business. It means sleepless nights, nursing bottles and warm blankets. But lambs usually bring a good price in the market, which I think pays for the trouble of raising them.

I aim to have my early lambs come in January and the first of February—the earlier the better. My ewes are kept in good, thrifty condition, both before lambing and after.

Here is where many fail to have what is called "good luck" with sheep. I see many flocks after they bring their lambs, either early or late, turned out in the early spring and that is all that is thought necessary. Consequently they become thin in flesh and run down from sucking.

Thus, when the breeding season comes again, they are in no shape for service, and if they do get with lamb at all, the chances are they will bring a weak lamb. "Bad luck" follows of course.

You can plainly see that the real trouble lies in their care and handling at all times. They must be made to take plenty of exercise and not be housed until just before lambing time, except in stormy weather, then it is well to have a shed provided for them to go under during the summer storms.

When lambing time comes I watch my ewes very closely and am obliged to be with them both day and night almost continually. Of course at this time I keep them in a good, warm barn.

I fence off little pens about six feet square and put a ewe and her lambs in by themselves for two or three days until the lambs have become strong enough and sufficiently acquainted with their mother to know her and find her when turned in with a number of ewes and lambs in a large place provided for them in the barn.

Of course talking about winter lambs may seem a little out of season now, but now is the proper time to be thinking of that very thing for it will not be many months before the breeding season will be here and then if the flock is not in proper condition for breeding, the winter lamb business will prove a failure.

It is an excellent plan for every farmer to put up every fall a quantity of oats straw to help out in carrying the sheep through the winter. Wheat straw will answer the purpose but it is not as good as oats straw.

Of course straw is not an ideal feed for sheep. It contains little nutriment, but not much and a great deal of food fiber, but clean oat straw fed sparingly in connection with roots or other succulent feed helps out wonderfully.

Placed in the rack with clover hay it will be pretty well eaten up every day and it undoubtedly saves some grain.

Where a farmer has plenty of grain and little roughage oat straw will help to piece out the ration admirably.

If fed in large quantities it will almost certainly produce stomach trouble and this should always be avoided.

DESTRUCTION OF OLD FRUIT TREES

Traveling Timber Buyers Buy Them Up for Manufacture of Tool Handles—They Should be Spared.

(By J. H. HAYNES.)

There seems to be a disposition on the part of the farmers to ostracize the old standbys of years ago. It seems like a sacrilege to do so.

Some traveling timber buyers went over our country buying old apple trees for the manufacture of tool handles. Their story was that the trees were worthless for fruiting and the price they paid would replace the old trees with young stock.

The grandfather of the writer planted an orchard (seedlings) 80 years ago. He gave his children the privileges of choosing a tree and naming it.

One of the boys called his tree "Bill's Apple." This tree is still living and bearing. So is the boy who named it.

One other of these seedlings that was top-grafted with the Pound Pippin is still bearing. Enough wood was taken from these two old trees to make a gavel to be used by the presiding officer at the annual meeting of the descendant of the old pioneer.

Last August over 300 of these children and grandchildren met to commemorate the memory of the planter of these two old trees and this gavel was presented to the society.

Some four or five miles from where these trees stand is a pear orchard all seedlings planted at the same time by another pioneer named Harter. These trees are in fair condition yet, and although seedlings, the fruit is good.

Our motto is spare the old landmarks. A young tree six years old that grew from a graft from a tree 270 years old bore an apple last year so we are sure the fruit was of the same quality, appearance, etc., as the fruit that grew on the original tree in the orchard at Boston, Mass.

Grape Cuttings.

Plant grape cuttings in the spring as early as the ground can be worked.

FORAGE-PLANT SEEDS IMPORTED

Considerable Number of Lots Examined Found of Low Vitality and Inferior Quality.

The Secretary of Agriculture is calling attention to the Seed Laboratory which has examined a considerable number of lots of forage-plant seeds imported into the United States during 1911 and found that many of them consisted of seed of low vitality and high weed-seed content, said:

"The analyses of 18 seed lots of seed of alsike clover, red clover, white clover, and hairy vetch, amounting to 225,780 pounds, showed that the pure seed consisted of only 44.9, 64.2, 61.2, and 23 per cent, respectively, of the consignment, while the germination was as follows: 38.8, 37.0, 30.5, and 77 per cent, respectively. Consequently, though this seed was imported at a cost of $7.47, $7.97, $17 and $2.82 per 100 pounds, respectively, the actual cost of 100 pounds of seed that germinated was $44.36 for alsike clover, $34.66 for red clover, $111.86 for white clover, $32.29 for hairy vetch, or from two to four times the market price of seed of the very best quality.

"A special examination of seed of alsike clover and red clover imported from Canada during 1911 showed that approximately one-half was unsalable for seeding purposes in that country, the seed control act there prohibiting sale when more than a prescribed number of noxious seeds are found to the pound. This lot of seed of alsike contained less than 50 per cent of pure seed, germinating only 15 per cent, or 7½ per cent of the entire bulk. This particular lot contained approximately 125,000 weed seeds in each pound."

Lands in Cranberries.

It is claimed that Massachusetts leads the cranberry output, with an average area of about 600,000 bushels annually; New Jersey is a close second with about 350,000 bushels; and Wisconsin comes third with an average of about 150,000 bushels.

GOOD SUBSTITUTE FOR MEAT

Will Be Appreciated, as a Change, by Those Who Are Not Strict Vegetarians.

This dish calls for two cupfuls of thoroughly boiled cold barley, one cupful of finely ground roasted peanuts, one cupful of fine bread crumbs, one teaspoonful of salt and one saltspoonful of white pepper or paprika, one stick of celery, two tablespoonfuls of olive oil or three of butter, four tablespoonfuls of browned flour, one large onion, and vegetables stock or water.

Make a brown sauce of the oil, flour, and vegetable stock to thin to the consistency of thick cream sauce. Chop the onion fine and simmer it five minutes in a tablespoonful of butter, then stir in the barley, then the peanuts and bread crumbs mixed together with the salt, pepper, and celery. Add the hot brown sauce (left over gravy may be used for this). Mold into a loaf, mixing all ingredients well. Grease a roasting pan, place the loaf in it and cook in a hot oven ten minutes; then add a tablespoonful of butter melted in a cupful of hot water and baste with this every five minutes for one-half hour.

Remove to a hot platter and make a cupful of brown gravy in the pan and serve in a sauceboat. If tomatoes are in season, garnish the platter with slices dipped in seasoned flour and fried brown. Over all sprinkle the minced parsley.

Other cooked cereals or combinations of cereals may substitute the barley. A corn and rice mixture would be good.

DESSERT DISHES OF RHUBARB

Pudding, Tapioca, or Shortcake, Any One of Them Makes a Delicious Confection.

Rhubarb Pudding.—Mash half a pound of bag or pulled figs, or use dates or raisins or a mixture of all or of two of these fruits. Cover with boiling water and cook until water is nearly absorbed. Cut a pound of rhubarb in inch pieces, put a layer of the cooked dried fruit, and repeat until all is used. Add a quarter of a cup of hot water and bake in a slow oven until the rhubarb is soft. Serve cold alone or with cream.

Rhubarb Tapioca.—Soak half a cup of tapioca over night and cook until clear in a double boiler. Place in a buttered pudding dish two cups of rhubarb, cut in small pieces; one cup of sugar and a pinch of ginger. Pour the hot tapioca over this, stir in one teaspoonful of butter, cover and bake one hour. Put a meringue on it before serving, if you like, or serve it cold, with plain or whipped cream.

Rhubarb Shortcake.—Put two cups of rhubarb, cut small, with a scant cup of sugar in a double boiler and cook until rhubarb is tender and sugar dissolved. Add the juice and chopped rind of one lemon. Make a shortcake by your favorite recipe, but cut and bake it like biscuit. When done, break open, butter them and arrange on a hot dish. Put the rhubarb in between, and when serving pour the juice over them.

Successful Jelly Making.

Use good fruit which is a little under ripe.

Use the best granulated sugar.

No not make large quantities of jelly at one cooking.

Heat the sugar in the oven before adding it to the fruit juice.

If the juice must be boiled down, always do so before the sugar is added.

The jelly will be clearer and finer if the fruit is simmered gently and not stirred during cooking.

Do not allow the syrup to boil rapidly, or crystals may appear in jelly.

Always make jelly on a bright, clear day.

Wash the jelly glasses in hot water and set them on a folded cloth wrung out of hot water.

Set the jelly in a sunny window for twenty-four hours, then cover with melted paraffin and set in a dry, cool place.—Woman's World.

Antiseptic Soap.

Five pounds rendered fat; one can concentrated lye; three pints cold water, one heaping teaspoonful pulverized borax; one cup of ammonia; two ounces glycerine; two teaspoons carbolic acid. Pour can potash into the water and let stand till dissolved, stir occasionally. Add ammonia and borax. Melt fat and add, then stir till of a creamy consistency, then put in glycerine and acid. Perfume with extract of sassafras. Turn soap into granite pan to be harden. Mark off while soft. Follow directions carefully.—"Home Department," National Magazine.

Stewed Beetroot.

Bake the beetroot one hour, when cold take off the skin, cut it into slices a quarter of an inch thick, put it into a stewpan with half a pint of any stock, a saltspoon of salt, the same of pepper, one-half a grain of cayenne, a shalot chopped, two sprigs of parsley chopped; simmer three-quarters of an hour, add a wineglass of vinegar and serve.

Shrinking Cotton.

As cotton materials shrink they must either be shrunk in the piece or made a size larger and tack trussed that the garment may not shrink beyond all bearing. In shrinking anything, use boiling water until it is thoroughly saturated and then wring out and dry; sprinkle and iron on the wrong side with a hot iron until the patch is perfectly dry.

DR. PRICE'S Cream BAKING POWDER

IS ABSOLUTELY HEALTHFUL

Its active principle solely grape acid and baking soda. It makes the food more delicious and wholesome.

The low priced, low grade powders put alum or lime phosphates in the food.

Ask Your Doctor About That

True to His Trust.

"Father," asked the beautiful girl, "did you bring home that material for my new skirt?"

"Yes."

"Where is it?"

"Let me see? Wait now. Don't be impatient! I didn't forget it. I'm sure I've got it in one of my pockets, somewhere."

A better thing than tooth powder to cleanse and whiten the teeth, remove tartar and prevent decay is a preparation called Paxtine Antiseptic. At druggists, 25c a box or sent postpaid on receipt of price by The Paxton Toilet Co., Boston, Mass.

It's easier to lead some men to drink than it is to drive them away from it.

She Knew It.

Stella—This is the presidential year.

Bella—I know. The farmer we board with keeps eight bull moose that chase you every time you go out.

Even your best friends haven't time to do much worrying on your account.

Mrs. Winslow's Soothing Syrup for Children teething, softens the gums, reduces inflammation, allays pain, cures wind colic, 25c a bottle.

Brilliant baseball plays are diamond sparkles.

Garfield Tea is invaluable for all irregularities of the liver, kidneys and bowels. It is made from pure and wholesome herbs.

When a man is down and out his friends are soon up and away.

Shock for a Brother.

"John," said an eminent physician, wearily, entering his home after a hard day's work, "John, if anyone calls excuse me."

"Yes, suh," agreed John, the old family darkey.

"Just say," explained the doctor, "that the masseur is with me."

A little later the doctor's brother called—called and received the shock of his life.

"I want to see the doctor at once," said he.

"You can't do it, suh," solemnly announced the old darkey, turning up his eyes till the whites alone showed. "You can't do it, suh. The doctor, suh, am wid de Messiah."—New York Evening Sun.

Good Salt.

Aunt Sarah, cook in a Richmond family, took home a dish of macaroni from her mistress' table for the edification of her own family. When her children had been assured that it was good they proceeded to eat with great gusto. The next morning Aunt Sarah discovered two of her offspring in the yard turning over stones and soil and scratching vigorously in the earth.

"Heah, yo' chillun" called out Aunt Sarah, "what yo' all doin'?"

"We's a-huntin'," was the reply, "for some mo' of dem macaroni worms."

Its Advantages.

"I think the pillory ought to be revived as punishment for this frenzied financing."

"Why so?"

"Because it provided a fitting penalty in stocks and bonds."

Living Up to Its Name.

"How do people seem to like your new song, 'The Aeroplane?'"

"Just carried away by it."

His View.

Hewitt—This place is 1,000 feet above the sea level.

Jewett—But the sea isn't on the level; it always makes me sick.

Getting Rid of It.

Tyree—I tell you the man who takes care of his own motor car has a good deal on his hands.

Byree—Well, soap is cheap.

Seemed Like More.

The Professor—In 140 wasps' nests there are an average of 25,000 insects.

The Student—Why, professor, I disturbed just one nest one day, and I'll bet there were more than 25,000 in that one!

STRAIGHT TIP.

Grumpy Passenger—This boat seems to me to be doing a frightful lot of tippin', steward!

Steward (smiling)—Yus; that's more'n the passengers do!

"He bit the hand that fed him" said Teddy of Big Bill,
And didn't tell us if the bite had made the biter ill.
Now had Tootsies been the subject of Bill's voracious bite
He'd have come back for another with a keener appetite.

Written by WILLIAM F. HEWITT, 207 Bond St., Bridgeport, Conn.

Out of the 50 Jingles for Bitters the Thomas Co., Hartford, Conn., paid Bitter in Blue.