

The Kind You Have Alwars Bought, and which has been ars, has borne the signature of in use for over thirty has been made under his persenal supervision since its infancy. Allow no one to dereive you in this. All Counterfeits, Imitations and "Just-ar-good" are but Experiments that trifle with and endanger the health of

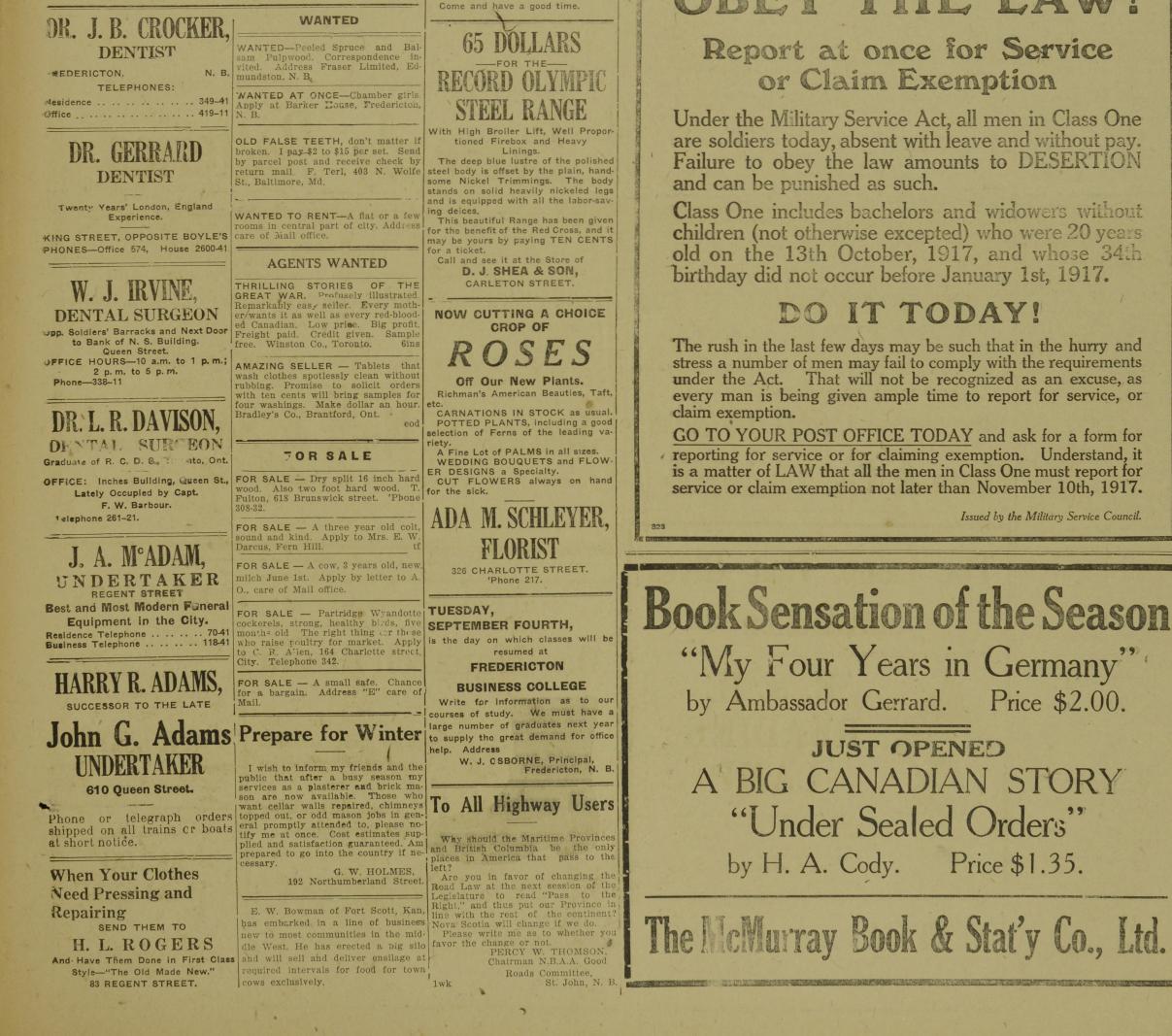
Infants and Children—Experience against Experiment. What is CASTORIA Castoria is a harmless substitute for Castor Oil, Paregoric, Drops and Soothing Syrups. It is pleasant. It contains neither Opium, Morphine nor other narcotic substance. Its age is its guarantee. For more than thirty years it has been in constant use for the relief of Constipation, Flatulency, Wind Colic and Diarrhoea; allaying Feverishness arising the assimilation of Food; giving healthy and natural sleep. The Children's Panacea—The Mother's Friend.

GENUINE CASTORIA ALWAYS Bears the Signature of

In Use For Over 30 Years The Kind You Have Always Bought THE CENTAUR COMPANY, NEW YORK CITY

ADVERTISE ON THIS PAGE OF

Each day we meet with conclusive evidence that our advertising pages are as faithfully scanned by our readers as the news columns. Necessity has compelled the people to seek all the information possible before buying.



OF INTEREST TO WOMEN

PEARS IN SALAD.

Peel long, firm pears and cut in half.

Scoop out the seeds and take out enough of the center of the fruit to make a hollow. Dice the fruit you have scooped out into tiny pieces. Make a and put on to boil in 1 cupful water, a

pieces. Fill the hollow in the centers a teaspoonful salt and a quarter teaof the pears with this. Serve on Let- spoonful of pepper. When it boils, tuce leaves with a French dressing move to back of stove and allow it to made of vinegar, oil, salt, pepper and simmer for an hour or so. Soak one highly seasoned with paprika.

Honey and Nut Bran Muffins In these days when so many of us mixture, together with four cupfuls of need something laxative in the food white stock. Let it come to a boil

ed them as a regular breakfast muf- heat and serve with toast sticks. fin. They are good without the nuts if one must be very economical. They are made as follows: One-half cup honey, 1 cup flour, 1/2 teaspoon soda,

1/4 teaspoon salt, 2 cups bran, 1 teaspoon melted butter, 1½ cups milk, ¾ cup chopped nuts. Sift flour, soda and salt and mix with bran. Add other in- Cook's Cotton Root Compound.

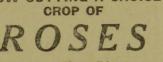
President Vail states that nearly 10,000,000,000 telephone calls are made a year over his system.

The L. A. Wilmot Mission Band Will Hold a

HALLOWEEN

In the METHODIST SCHOOLROOM THE MAIL THURSDAY, NOVEMBER 1st,

> 5.30 to 7 p.m. Meats, Chicken and Ham; Potatoes and Squash; Pies, Cake, Coffee and Tea. TICKETS 50 CENTS.



gredients and bake 25 to 30 minutes CREAM OR CARROT SOUP.

Cut 6 large carrots into small pieces paste of cream cheese and little diced piece of butter the size of an egg, half

> cupful dry bread crumbs in water and squeeze out the liquid; add to the first

line a recipe for honey and nut bran again and let cook for another hour, muffins may be welcome. They are then when ready to serve, strain, add not only very beneficial but are so more soup if too thick, or more thickpalatable that our family has adopt- ening if too thin, add more butter, re

Two cups prunes, 2 cups sugar, pints water, whites of 2 eggs, half a



A safe, reliable regulating medicine. Sold in three de-grees of strength—Noë 1, s1; No. 2, S3; No. 3, S5 per bar, Sold by all druggists, or sent prepaid on receipt of price, Free pamphlet. Address: THE COOK MEDICINE CO. simmer till tender; strain off juice and ice to 1 part salt.



are soldiers today, absent with leave and without pay. Failure to obey the law amounts to DESERTION

Class One includes bachelors and widowers without children (not otherwise excepted) who were 20 years old on the 13th October, 1917, and whose 34th

The rush in the last few days may be such that in the hurry and stress a number of men may fail to comply with the requirements under the Act. That will not be recognized as an excuse, as every man is being given ample time to report for service, or



wears it has discovered a fine, rich coffee which has none of that bitter "after taste" so common to ground coffees. That is because the bitter chaff and dust have all been removed

from Red Rose Coffee, which is crushed-not ground. It is hard to believe that there could be so much difference in coffees until you taste Red Rose Coffee.

The same price as it was three years ago.

