

SEATTLE

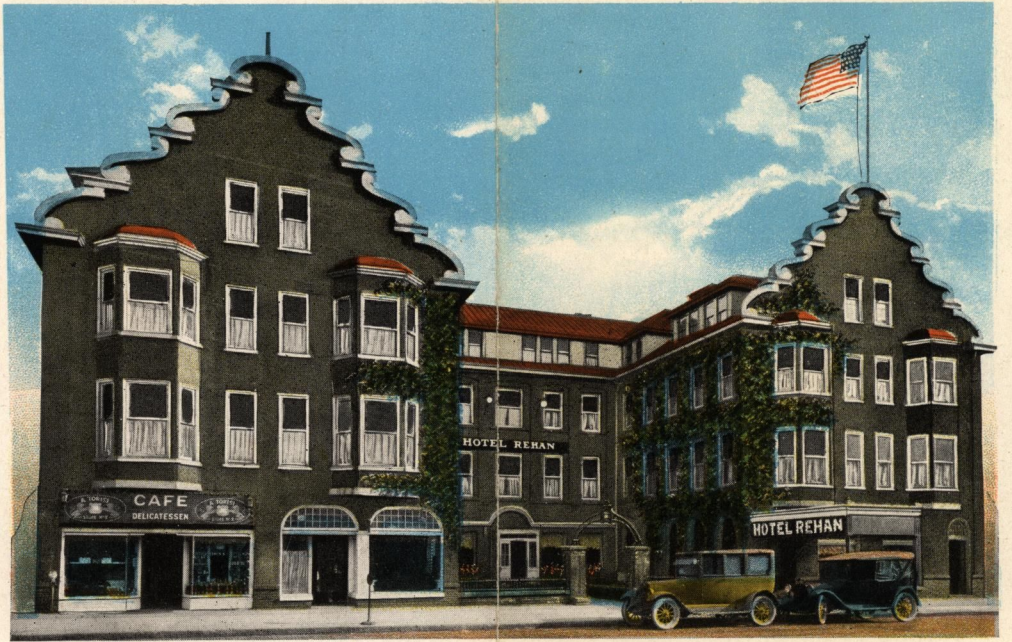
REHAN HOTEL

EIGHTH AVE. & UNION ST.

SEATTLE

REHAN HOTEL

EIGHTH AVE. & UNION ST.



THIS HOTEL IS NEAR THE CENTER OF THE
METROPOLITAN SHOPPING AND THEATRE DISTRICT
GARAGE IN CONNECTION

Stop once and you will stop forever at the
New Hotel Coeur d'Alene
SPOKANE, WASHINGTON

175 Outside
Rooms

Suites with
Private Baths

THERE probably has never been a Hotel opened in the Pacific Northwest which has equaled the success attained by the Coeur d'Alene since opening its doors on June 14, 1910—due to the fact that its furnishings are of the best, its service unsurpassed, its attendants courteous and kind

THE COEUR d'ALENE is situated in the very center of the city, at the junction of all interurban lines; making it a most convenient stopping place for the commercial man and those having business in the city

*A real nice Hotel for nice people—and our rates are so reasonable,
being from \$1.00 and upward per day (European)*

JACOB GOETZ, President
HARRY F. BAER, Sec'y-Treas.

CAFE IN CONNECTION
Our Bus Meets All Trains

J. C. CALLAHAN,
Manager



To Wish you Happiness



SEATTLE-WASHINGTON

The
REHAN HOTEL
 is located at 8th and Union near
 the center of the Metropolitan
 shopping and theatre district and
 five blocks from the post office.
 The hotel has a spacious lobby
 and large airy rooms, with modern
 conveniences.

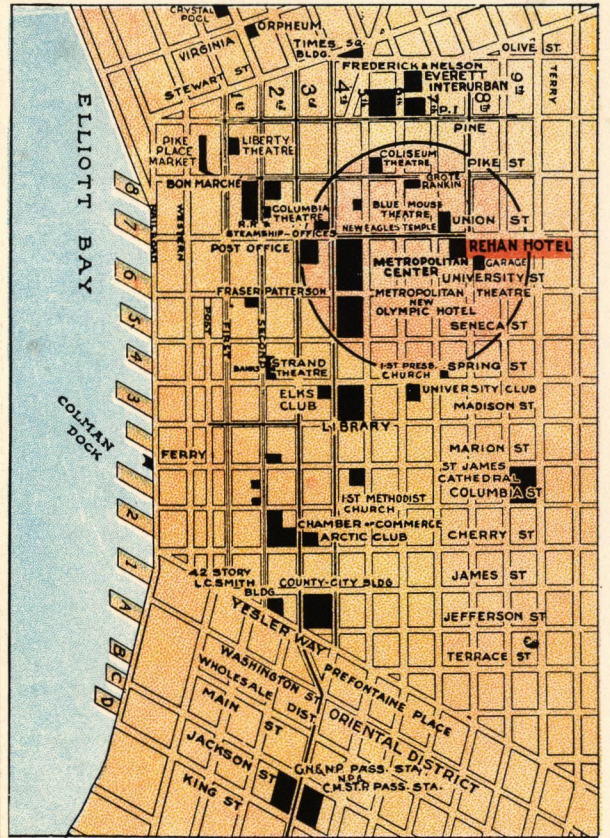


RATES

Single with detached bath \$1.00 to \$2.00
 Double " " " \$1.50 to \$2.50
 Single with private bath \$2.00 to \$2.50
 Double " " " \$2.50 to \$3.50

Attractive monthly rates
 to permanent guests.

NELLIE G. WRIGHT, Manager.



Street Car No. 16 from the Depots
 passes the door.

A Fair Equivalent.

Everyone who buys a bottle of
 Hood's Sarsaparilla receives a fair
 equivalent for the money paid. The
 popular line,

100 DOSES ONE DOLLAR,

Is not to catch the eye only, but is
 original with and true only of Hood's
 Sarsaparilla, the most popular medi-
 cine before the people. If you wish
 to prove the truth of the above, buy a
 bottle of Hood's Sarsaparilla and
 measure its contents. You will find
 it to hold 100 teaspoonfuls. Now
 read the directions, and you will find
 that the average dose for persons of
 different ages is less than a teaspoon-
 ful. A bottle of Hood's Sarsaparilla
 will average to last a month, while
 other preparations average to last
 not over two weeks. Thus strength
 and economy are peculiar to

Hood's Sarsaparilla.

This successful medicine is pre-
 pared in the most careful manner
 from Sarsaparilla, Dandelion, Mandrake,
 Dock, Pipsissewa, Juniper Berries, and
 other well-known vegetable remedies, in
 such a peculiar manner as to derive the
 full medicinal value of each. It will cure,
 when in the power of medicine, Scrofula,
 Salt Rheum, Sores, Boils, Pimples, all
 Humors, Dyspepsia, Biliousness, Sick
 Headache, Indigestion, General Debility,
 Catarrh, Rheumatism, Kidney and Liver
 complaints. It over-
 comes That Extreme
 Tired Feeling caused
 by change of climate,
 season or life, creates
 an appetite and builds
 up and strengthens the whole system.

"In Hood's Sarsaparilla I got more
 medicine, and it lasted longer than any
 similar compound I ever bought for the
 same amount of money. I can cheerfully
 recommend it to the people." W. P.
 MUSTAIN, Horse Cave, Ky.

A Fair Request.—If you decide to take
 Hood's Sarsaparilla, do not be induced
 to buy something else. Be sure to get

Hood's Sarsaparilla

Prepared only by C. I. HOOD & CO., Apothecaries, LOWELL, MASS., U. S. A.



Druggists from the very nature of their
 business are in a position to find out
 quickly whether or not there is merit in
 a medicine. No other article has won
 such praise from the druggists all over
 the country as has been accorded by
 them to Hood's Sarsaparilla.

Representative C. E. Carter, a leading
 druggist of Lowell, Mass., says: "Hood's
 Sarsaparilla is the leader with me. More
 of it is sold or asked
 for than of any of the
 numerous other blood
 purifiers. The sale
 this spring, has ex-
 ceeded by far that of
 any previous year, thus giving evidence
 that the people prefer an old friend."

"Hood's Sarsaparilla is the best selling
 proprietary medicine I have in stock,
 and I always recommend it with more
 confidence than any other." J. H.
 HANES, Columbus, Ohio.

"I have a good sale for Hood's Sarsa-
 parilla, and it gives good satisfaction."
 F. A. MILLER, Paterson, N. J.

**The Best
 Blood
 Purifier**

Is sold by all druggists.
 Price \$1; six bottles \$5.

HOOD'S BOOK OF HOME-MADE CANDIES.

A collection of accurate and reliable Recipes for making
 all kinds of Candies at home.*

*Be sure to read this page. The first
 instructions are of great importance.*

The whole difficulty of candy making
 is in understanding the boiling of sugar,
 and the effect of certain things on the
 boiled sugar. All that it is necessary to
 know about this matter will be given
 in these opening paragraphs, and the
 amateur candy maker is invited to refer
 to them when using the recipes that
 follow, all of which will turn out exactly
 right if directions are faithfully followed
 and no changes made.

Sugar, when boiled to what is called
 the "snap" or the "crack," will remain
 clear if not stirred. If, however, it is
 disturbed, either by the dipping of nuts
 into it or by stirring, it will become
 cloudy, and perhaps go back to sugar.
 For this reason vinegar or other acid is
 added to the candy, which to a large ex-
 tent prevents the clouding, and enables
 it to be handled for different purposes
 without spoiling the appearance. Here
 are three rules to remember:—Avoid
 stirring or disturbing candy that is meant
 to be clear, more than can be helped.

Never, when pouring out candy, scrape
 the saucepan over it, or allow any of the
 scrapings of the saucepan to fall into it.
 Always use a thick saucepan, iron or
 marbleized, to boil sugar.

To Boil Sugar for Clear Candy.

Put one pound of the best quality
 granulated sugar in a saucepan with
 half a pint of water; stir well before
 they boil, so that the sugar may not sink
 and burn; when dissolved, stir no more;
 when the sugar boils and fine bubbles
 appear, begin to try it in cold water;
 drop a little from the end of a fork into
 the water. If it snaps like glass between
 the teeth, it has reached what is com-
 monly called the "crack," and is ready
 to make many kinds of candy. If the

boiling is continued longer, it will reach
 the point called *caramel*, when it takes
 a yellow color, and must be at once
 drawn from the fire. Caramel is a useful
 degree; the next one, however, means
 burning, and very few seconds are enough
 to do it. Take Hood's Sarsaparilla.

At the Druggist's.

In reading over the recipes which fol-
 low, the thought will occur, Where shall
 I obtain these ingredients? Everyone
 knows where to get the common articles,
 such as molasses, sugar, nuts, and fruits,
 but we wish to say in regard to the ex-
 tracts, flavors, acids, etc., that quality is
 of the utmost importance, and they should
 be purchased of a reliable druggist. Tell
 him that you want the articles for recipes
 in Hood's Book of Home-Made Candies,
 and you will be more likely to get them
 especially adapted for your purpose.
 This hint may save you considerable
 difficulty and perhaps prevent failure in
 your candy making.

Plain Lemon Taffy.

Boil sugar as directed. When the
 crack is reached, add a large teaspoonful
 of lemon juice and a few drops of ex-
 tract of lemon. Then continue boiling
 till the syrup begins to change color.
 Have ready a tin pan well oiled with
 sweet oil. Pour out the candy, and
 before it is too cool, oil a warm chopping
 knife slightly, and mark the taffy off into
 blocks by pressing the knife downwards.
 This does not drag the candy as an ordi-
 nary knife sometimes will do.

Barley Sugar

Is made by the foregoing recipe, only
 the candy is cut into strips while warm,
 and twisted. It must be kept in an air-
 tight box or it will quickly get sticky
 and cloudy. Take Hood's Sarsaparilla.

* Written by the most eminent authority on candy making, especially for, and copyrighted
 by, C. I. HOOD & CO., Proprietors Hood's Sarsaparilla, Lowell, Mass. 1888.

FRUIT CANDIES.

These are far better when made of pure fruit juice than when only flavored with extracts. Boil a pound of sugar to the crack, add two tablespoonfuls of fruit juice, such as cherry, raspberry or currant, then boil till a bead dropped on a greased tin hardens. Drop the hot candy in buttons on the tins, and when cold put them in air-tight boxes.

Almond Rock.

Boil one pound of brown sugar to the crack. It will take much longer than white sugar. Flavor with a few drops of lemon extract; when brittle pour into it half a pound of almonds that have been made warm; stir only enough to mix. Pour out an inch deep in a greased pan.

Nougat or French-Almond Rock

Pour boiling water over half a pound of almonds and let them stand a few minutes; the skins will be found loose and can easily be removed. When they are thus "blanched," dry them on a cloth; then put them in the oven till they begin to turn yellow. They must be watched, as they quickly become too dark and flavorless. When just scorched, take from the oven; but not till the candy is ready.

Boil a pound of granulated sugar to the crack; add a teaspoonful of vinegar; then continue the boiling till the candy begins to look yellow; then add the almonds, and pour out into greased tins. The nougat should be an inch thick.

Pine-Apple Rock Candy.

Boil a pound of sugar to the crack. Take some preserved pine-apple, cut in slices, wipe very dry, and further dry for a few hours in a cool oven or over the register; stir a cup of this into the candy. Pour out into a greased pan. This candy must be eaten quickly.

Cherry Rock.

Four ounces of candied cherries; a pound of sugar boiled to the crack. When brittle, but before the candy changes color, drop the cherries, a little warmed, into it. Pour it out into a small greased tin, at least two inches deep. Peanut Candy may be made as above, using peanuts instead of other kinds.

DYSPEPSIA

Is a disease which has very small beginnings. From its very nature it does not attack a person suddenly and inflict upon him great suffering all at once. It comes on gradually, the first slight derangement of the digestive organs being caused by improper mastication of food, over eating, too high living, indigestible food, or by too much mental worry and work. The sense of fullness in the stomach after meals is one of the first symptoms. Soon the appetite is lost, or varies, and when it is good, and a large meal is taken, there is great pain and distress. Acidity of the stomach, dizziness, an "all-gone" feeling in the pit of the stomach, bad taste, coated tongue, sick headache, heartburn, irregularity of the bowels and indigestion follow. Even this is not all. In its tormenting completeness, the disease affects the nervous system. There is a great depression of spirits, despondency, fear of impending evil, desire to be alone, irritable and fretful temper, unrefreshing sleep, and bad dreams.

TO EFFECT A CURE

Of severe cases of dyspepsia requires time, and a reliable remedy like Hood's Sarsaparilla to create an appetite, tone up the stomach and other organs till they are restored to normal condition. Attention must be given to diet, and excesses must be given up. The success which Hood's Sarsaparilla has had in curing dyspepsia warrants us in urging all who suffer with this affection to give this medicine a fair trial. No other sarsaparilla or blood purifier has such a sharpening effect upon the appetite. No other preparation restores and strengthens the digestive organs like Hood's Sarsaparilla.

Completely Broken Down.

"For three years I suffered with dyspepsia, growing so bad that I was at one time completely broken down in health. I began taking Hood's Sarsaparilla on trial, and seeing that it was doing me good, continued with it. After taking six bottles I gained strength and appetite and was restored to my former health." JOHN E. RUSSELL, Clerk at Commercial Hotel, Brookville, Penn.

SICK HEADACHE.

As women are more sensitively constituted than men, they are much more liable to attacks of sick headache, and similar troubles indicating lack of harmony in the system. Oftentimes the headache arises from stomach troubles, biliousness and dyspepsia, but we frequently find persons of both sexes subject to periodic headaches for which they can ascribe no definite cause. But headache surely indicates something wrong, and whatever the cause, Hood's Sarsaparilla is a reliable remedy for headache, and for all troubles which seem to require a corrective and regulator. It cures dyspepsia, biliousness, malaria, tones the stomach, creates an appetite and gives strength to the nerves. The following is from the wife of a

Milwaukee Lawyer.

"I have been troubled for a number of years with a sick headache accompanied by vomiting spells. My system was all out of order and constipation very predominant; in addition to this I contracted in February this year a severe cold which caused a terrible cough. My husband got me all medical aid and I took medicine prescribed, but without avail. I grew so bad that in April last I had to go home to my parents. The physician at my parents' home made a thorough examination of my case, and he advised me that it required no medical aid; said all I wanted was rest and something to

PURIFY MY BLOOD.

On my return home to Milwaukee my husband concluded to have me try Hood's Sarsaparilla, and it has accomplished so much, that I am certain of a speedy restoration of perfect health. The headache has left me entirely, and my system has come to a regular working order. I think Hood's Sarsaparilla has accomplished this, and I can recommend it to persons suffering as I did as the remedy." MRS. A. J. EIMERMAN, 609 Thirteenth Street, Milwaukee, Wis.

Nervous Headache.

"Early last spring I was very much run down, had nervous headache, felt miserable and all that. I took Hood's

Sarsaparilla and was much benefited by it. I recommend it to my friends." MRS. J. M. TAYLOR, 1119 Euclid Av., Cleveland, O.

Cocoanut Taffy.

Make the candy by the foregoing recipes, either of brown or white sugar; cut a cocoanut into very thin slices, about an inch long; warm them (of course they must be quite dry); add as much of the cocoanut as the sugar will hold together; then pour it out in the form of a block. Take Hood's Sarsaparilla.

Orange Rock.

Boil one pound of sugar to the crack (see page 1), put to it a cup of candied orange peel, shredded. If you have sick headache, try Hood's Sarsaparilla.

Lemon Rock

Is made in the same way, except that the juice of half a lemon is squeezed in when the candy reaches the crack. Be sure to get only Hood's Sarsaparilla.

Ginger Rock.

Make in exactly the same way, putting a cup of candied ginger, cut up, in place of other flavoring. Hood's Sarsaparilla is strictly pure, honest and reliable.

Vanilla Cream Stick.

Boil three pounds of granulated sugar with half a pint of water; let it dissolve slowly on a cool part of the range; then add a large tablespoonful of vinegar and a teaspoonful of gum arabic dissolved in very little water. Boil till it is brittle, then remove from the fire, and flavor with vanilla, peppermint, cinnamon or whatever you wish, only remembering that all work must be quick. Rub the hands with sweet oil or butter, and pull vigorously till the candy is white; then twist or braid it, or pull it out into long thin strips, and cut it off. Hood's Sarsaparilla is peculiar to itself.

Lemon Cream Stick

Is flavored with lemon extract, and colored pale yellow with tincture saffron.

Rose Cream Stick

Is made in the same way, but flavored with rose extract, and colored with a few drops of cochineal before it cools.



Cocoanut Cream.

Grate half a pound of the white meat of cocoanut; boil half a pound of granulated sugar with the milk of the cocoanut and two tablespoonfuls of water; boil them till a little of the candy dropped in cold water makes a soft ball; then stir in the cocoanut; keep stirring till the candy begins to look white; but if you stir too long, it may crumble. Should it do this, add a gill of water and boil again. Cut the candy into any form you please. Give Hood's Sarsaparilla a fair trial.

Molasses Taffy.

Put a quart of molasses in an iron sauce pan, set it over a slow fire and boil for about half an hour, watching and stirring to prevent it boiling over. Remove a moment from the fire, if it boils too high. When the candy begins to thicken, add half a teaspoonful of dry and sifted baking soda. Try in ice water, and when brittle pour it out an inch deep on greased pans. Hood's Sarsaparilla gives health strength and energy.

Everton Taffy.

Melt two ounces of butter of the best quality and free from salt, in a thick saucepan; add a pound of brown sugar; boil the mixture over the fire till the syrup, dropped in water, cracks between the teeth. Pour in buttered tins half an inch deep and set to cool. The grated rind of a lemon is often added when the sugar is half boiled, or sometimes a little essence of ginger. A larger quantity of butter is often used, but it is not so wholesome. Hood's Sarsaparilla is pleasant to take. 100 Doses One Dollar.

Fine White Molasses Candy.

One pound of granulated sugar, one pint of golden syrup; boil till quite thick when dropped into cold water, then add one pint of Porto Rico molasses and four tablespoonfuls of vinegar; boil to the crack, remove from the fire and stir in quickly half a teaspoonful of soda, and flavor with essence of lemon, pour on to a marble slab or large platter and work till white. This makes the best white taffy. Hood's Sarsaparilla makes the weak strong. It is prepared by C. I. Hood & Co., Lowell, Mass.

THE TAINT

Of scrofulous disease, hereditary or acquired, exists in the veins of the large majority of people. Of course the scrofula varies greatly in degree, and also differs widely in its manner of manifestation. It sometimes accumulates in the glands of the neck, producing lumps or swellings; it often appears in the form of painful running sores on the neck, arms, legs or feet; develops ulcers in the eyes, ears, or nose, sometimes resulting in blindness or deafness; it is the origin of pimples, cancerous growths, or the many other manifestations usually ascribed to "humors." It is a more formidable enemy than consumption or cancer alone, for scrofula combines the worst possible features of both.

For scrofula in all its stages and combinations, Hood's Sarsaparilla has proven itself a medicine without a superior, or even an equal. When the disease has not progressed so far as to be absolutely beyond the reach of medicine, Hood's Sarsaparilla is reasonably certain to thoroughly eradicate every trace of scrofula from the system, if given a fair trial. While thus by its powerful influence upon the blood, Hood's Sarsaparilla overcomes and destroys scrofula, it also builds up the patient, gives a good appetite, promotes digestion, gives a clear skin and a sound, healthy body.

Scrofula in the Head.

"Hood's Sarsaparilla saved my little girl. She had scrofula humor very bad all through her head. Her left ear was covered with sores inside and outside, and there was one large running sore on her neck. We tried various methods of treatment without success. When she was all run down and sick abed, I gave up everything else and began giving her Hood's Sarsaparilla. It has healed all the sores, though she has taken but six or eight bottles. This was two years ago and she has been well ever since." JOHN KITSELMAN, 5 Olive Street, Grand Rapids, Mich.

In the Eyes.

"Our daughter for three years suffered from scrofula, which went to her eyes.

After spending quite a sum of money with no benefit to her, we tried Hood's Sarsaparilla. Two bottles greatly relieved and five permanently cured her." C. F. FALLER, Newton, Ill.

Worth Its Weight in Gold.

"Nearly two years ago I had a humor come out on my leg. It troubled me occasionally for a year, and then it seemed to become fixed, and caused me great suffering. In December last I had a running sore as large as a 25-cent piece, and all around my leg there were smaller sores, which had not been healed for three months. I had tried medicine for scrofula, but it had done me no good, and a physician told me I would have to have my leg cut off. I would not consent to this, and began to take Hood's Sarsaparilla. In about two weeks I noticed that the sores began to heal up, and then I could eat and sleep well, whereas before I had no appetite and did not sleep much. Improvement continued steadily; I also used Hood's Olive Ointment on the sores, and in three or four months I was entirely free from them. My general health never was as good as now. Hood's Sarsaparilla has done so much for me that I think it is worth its weight in gold." ANDREW YACKLEY, Box 448, Kalama-zoo, Mich.

In the Face and Eyes.

"Our little girl, nineteen months old, was troubled with scrofula sores. Her eyes were in a terrible condition, and her nose all covered with scab. Physicians said they could not cure her. We commenced giving her Hood's Sarsaparilla and now, after using two bottles in the past three months, her face and eyes are clear of the sores, and her appetite has returned. We feel very thankful for finding so valuable a medicine as Hood's Sarsaparilla to save our child." J. A. GREY, 453 Miner Avenue, Stockton, Cal.

It Is the Best.

"My wife has taken Hood's Sarsaparilla for a blood purifier, and regards it the best medicine for this purpose she has ever taken." ASA L. DABES, New Brunswick, N. J.

LOZENGES.

These candies when good are never very cheap, and as for this reason they are frequently adulterated, it is worth while to learn how to make them.

Peppermint Lozenges.

Soak one ounce of picked gum tragacanth for several hours in two ounces of tepid water, then when it is all quite tender wring it in a cloth; work this gum with the palm of the hand on a marble table or slab till it is very white and elastic; then gradually work in a pound and a half of confectioners' sugar, and when the paste is firm and compact, add a teaspoonful of essence of peppermint. Use this paste as you would dough, rolling it out with sugar in place of flour. When you have rolled it to the thickness of a quarter dollar (or thicker if you wish), use a tin tube or cutter the size of a cent, and stamp out the lozenges. As you do them, place them in rows on sugared baking sheets to dry, in a warm place. When the first lot are stamped out, work up the trimmings, roll them out and use them up to the last bit. It is true economy to buy Hood's Sarsaparilla. 100 Doses One Dollar.

Orange Lozenges.

Soak the gum tragacanth in two ounces of orange flower water, then use as directed for peppermint lozenges; flavor with a teaspoonful of oil of orange; color with a very little turmeric. Then proceed as for peppermints. Hood's Sarsaparilla is purely vegetable.

Ginger Lozenges.

Make by first recipe, using a teaspoonful of essence of ginger in place of the peppermint. Hood's Sarsaparilla is the people's medicine.

Lemon Lozenges.

Make the paste as for peppermints; flavor with oil of lemon and a few drops of acetic acid. Take Hood's Sarsaparilla

Rose Lozenges.

The paste for rose lozenges is made exactly as for peppermints, except that before you begin to work it you color it a bright pink with prepared cochineal, and

give the slightest possible dash of acidity with acetic acid, then flavor with strong extract of rose. Cut out the same as for peppermints. All lozenges may be made in the same way, using a very little acid when the flavoring is from fruit.

Caramelized Candies—Nuts.

These are so called because they are dipped in candy boiled to the caramel degree, and while very easy to make are perhaps the most popular of all candies. Prepare such nuts as you prefer, and have them warm before the sugar boils, because once it is ready, the greatest quickness must be used.

Peanuts

Must be quite freshly roasted, and the skins rubbed off. Grease as many pans and dishes as you think you will need to drop the nuts on. Have a cup of water with ice in it, and then make the candy. Boil two pounds of sugar with half a pint of water for five minutes, then add half a tea cup of vinegar. Let the whole boil till, when dropped in the ice water, it is perfectly brittle, then lift the pot quickly from the fire and set it on a hot brick on a table. Have the plate of warmed nuts at your left and have a well greased fork in your right hand. As soon as the candy is ready drop the nuts in with the left hand one or two at a time, never more. Turn them in the candy with the fork without stirring it. Lift each nut out singly, turn them quickly onto the greased pan. At first the candy will be apt to stiffen before you have done many, because your work will be slow. When it begins to get thick, put the candy back on the stove, let it come to the boil without stirring, and when hot again go on with the dipping. Warming the nuts prevents the candy chilling, but the dishes on which they are dropped must be quite cold or the candy will run. They are much handsomer when allowed to cool and then dipped again in candy.

Caramel Candy can generally only be warmed over once or twice. The third time it will harden or bake.

Hood's Sarsaparilla is prepared only by C. I. Hood & Co., Lowell, Mass. Sold by all druggists. 100 Doses One Dollar.

NERVOUSNESS.

Romberg says that "neuralgia is the prayer of the nerves for healthy blood." This is equally true of every form of nervous disease. If the blood is in a normal condition the nervous system receives from it the strength its functions require. Hence the all-important question of the purification of the blood again impresses itself upon us. A moment of careful thought enables us to realize why Hood's Sarsaparilla by its power to purify and vitalize the blood produces cures in a great variety of diseases to an extent hitherto unknown. Many people testify to the nerve strength it gives.

Nervous Headache.

"I have been for years a great sufferer from nervous headache of an unusually severe type. I have tried a great many remedies, but never found any relief till I began to use Hood's Sarsaparilla. Before the second bottle was gone my headaches were not so severe nor so frequent. I am just beginning the fourth bottle and have not felt so well for years. The confused dizzy feeling in the head is absolutely gone, and my general health is wonderfully improved. I write this hoping it may induce some other sufferer like myself to try this invaluable medicine." Mrs. W. S. CARTWRIGHT, Shelter Island, Suffolk Co., N. Y.

A Traveling Man's Statement.

We have received the following letter from a well known commercial traveler:

"Not being personally acquainted with you, but having used Hood's Sarsaparilla for the last eight months, I deem that a sufficient excuse for writing a line and saying that I think a great deal of Hood's Sarsaparilla. I have used others but think yours the best on the market. I use it especially for indigestion and nervousness, and have recommended it to others. I am a traveling salesman, and carry a bottle in my grip all the time. If I can contribute any to improve the health of my fellowmen, I not only consider it a pleasure but a duty to do it." C. G. SARGENT, representing A. R. Clark & Co., Wholesale Grocers, 39 Walnut Street, Cincinnati, Ohio.

Is Your Blood Pure?

There can be no healthy condition of the body unless the blood is rich in the materials necessary to repair the waste of the system. When the blood is pure, and circulation good, all the functions are equipped to do their allotted duties; but when the blood is thin or impure, some weakness will surely result, and the system become ripe for disease.

We believe Hood's Sarsaparilla is the very best medicine to take to keep the blood pure and to expel the germs of scrofula, salt rheum, and other poisons which cause so much suffering, and sooner or later undermine the general health. By its peculiar curative power, Hood's Sarsaparilla builds up the system, while it eradicates disease.

Blood Poisoning.

"About a year ago, when I lived in Berea, Ohio, I was taken with what the physician called blood poisoning, caused by coming in contact with poison ivy when in an over-heated condition, as I had been working in the hot summer sun. The trouble began with a small running sore near the small finger of my right hand, and then it spread up to the elbow, covering the whole of my arm with scab, which cracked and discharged. It had

AN INTENSE ITCHING PAIN,

and a nettle rash appeared all over the rest of my body, which caused me great agony. We tried medical skill for some time, but I could not seem to get the poison out of my blood. We had Hood's Sarsaparilla in the house, and one day my father wanted me to begin taking it. I did so, and, soon after, the itching ceased and the sores healed up. Then several boils came out, bringing the impurities to the surface. 'That's the best thing that could happen,' said my father. The boils soon disappeared and I rapidly recovered my usual health. We naturally think more highly than ever of Hood's Sarsaparilla." CHARLES O. KEPLER, Delaware, Ohio.

"Within the past two months I have been taking Hood's Sarsaparilla for my blood, and I have found it a good medicine. It has done me lots of good." F. P. STANNARD, Gunsmith, Janesville, Wis.

Caramelized Nuts (Continued).

Almonds

Require to be "blanched," that is to say, boiling water is poured over them, which loosens the skin and they readily slip out of it. They must then be dried in a cloth and afterwards over a register, or other warm place. Hood's Sarsaparilla makes the weak strong.

Walnuts

Must be cracked so that the halves remain perfect, and shaken well in a cloth, to rid them of dust.

Brazil Nuts,

Otherwise called cream nuts, may be left with the brown skin on, or pared very thinly with a sharp pen knife, then cut in three or four, according to size.

Hazel Nuts

Must be cracked, put in the oven just to get hot through, then rubbed on a coarse cloth, when nearly all the brown skin will come off. Take Hood's Sarsaparilla.

Hickory Nuts

Are difficult to break so that the meat remains whole. Yet by putting them on the point and striking the top of the nut with a hammer, the greater part of them will come out in halves.

Caramelized Fruits.

These are very nice for children. The first recipe we give is for *Orange Quarters Candied*.

Take ripe thin-skinned oranges, not too large, peel them, taking care not to make the juice run, divide them in sections, discard any of which the skin may show the least break. Lay them on a tray in a warm place for a few hours so that they may get a little dry. Then with a wooden toothpick take the seed out of the little pocket; this can be done without starting the juice. Now boil sugar to the crack (see page 1), and dip the orange quarters in. They must be quickly taken out with a greased fork, which should be gently tapped on the edge of the saucepan to get rid of superfluous candy. Then the oranges are turned off the fork onto a thickly oiled dish.

French confectioners mount each piece on a wire, and stand the end on a perforated tray or colander. This is very troublesome and apt to make the orange run. Take Hood's Sarsaparilla.

Candied Grapes.

Take the finest green Malaga grapes, rejecting every one that is spotted or discolored. Break them into bunches of two or three. Boil the candy as in last recipe, dip each grape or bunch in by the stalk, and when they are coated with the candy either hang them on a wire line, or lay them on an oiled dish. Hood's Sarsaparilla, 100 Doses One Dollar.

Cherries

Or any other fruit from which the juice does not run too easily can be caramelled in this way. Take Hood's Sarsaparilla.

Marshmallows Paste.

Soak half a pound of gum arabic in a pint of water, until soft. Add to it a pound of powdered sugar, stir all together in a double boiler, or in a sauce pan set in another, until it is thick and white. Try it in water as soon as it thickens. If it forms a firm but not hard ball, it is done. Remove from the fire. If you want what is called "inflated" marshmallow, that is to say rather spongy, beat the whites of two eggs and add them gradually to the paste, then flavor with orange flower or rose; the former is generally used. The paste may be poured out on a pan or dish covered with corn-starch, and when cool it can be cut into squares and packed away in confectioners' sugar till wanted. It will grow dry and hard in a few days. Hood's Sarsaparilla is peculiar.

Langtry Bonbons.

These fashionable candies are easily made from marshmallows paste. Cut inch square pieces. Make some cream by using the white of an egg, the same quantity of water and as much confectioners' sugar as will make a thick icing. Color part of the icing brown with melted chocolate, leaving part white. Drop the pieces of marshmallows into the white candy, lift them out when well covered

and turn them onto waxed paper to dry. If the coating does not dry quickly, stir in more sugar. Use the chocolate icing in the same way.

Almond Marshmallows.

For this the marshmallows must be in rather a soft paste and therefore should not be over-boiled. After the egg is added work into it half a pound of chopped and blanched almonds. Spread in a sheet and cut out into small strips or blocks. Take Hood's Sarsaparilla.

Does Experience Count?

There is but one answer to this question, for you say at once, It does, in every line of business. But we believe it is especially true that experience counts in the compounding and preparing of medicines. This is illustrated in the great superiority of Hood's Sarsaparilla over other preparations, as shown by the remarkable cures it has accomplished where other articles have totally failed. Hood's Sarsaparilla was not "fixed up" in a few minutes.

The head of the firm of C. I. Hood & Co. is a thoroughly competent and experienced pharmacist; he served an apprenticeship of five years with Dr. Samuel Kidder, for many years a leading pharmacist of Lowell, Mass., was then for five years prescription clerk with Theodore Metcalf & Co., Boston, and in the fourteen years following was proprietor of the leading pharmacy in Lowell, familiarly known as "Hood's" throughout that section of the state. He is also a member of the Massachusetts and American Pharmaceutical Associations, and continues actively devoted to supervising the preparation of, and managing the business connected with, Hood's Sarsaparilla.

Hence the superiority and peculiar merit of Hood's Sarsaparilla is not a mere accident, but is built upon the most substantial foundation. In its preparation there is represented all the knowledge which modern research in medical science has developed, combined with long experience, brain-work, and experiment. It is only necessary to give this medicine a fair trial to realize its great curative value.

SPRING MEDICINE.

Nearly everybody needs a good spring medicine like Hood's Sarsaparilla to expel impurities which accumulate in the blood during the winter, keep up strength as warm weather comes on, create an appetite and promote healthy digestion. Try Hood's Sarsaparilla and you will be convinced of its peculiar merits. It is the ideal spring medicine—reliable, beneficial, pleasant to take, and gives full value for the money.

Before Hot Weather.

"For a first-class spring medicine my wife and I both think very highly of Hood's Sarsaparilla. We both took it last spring. It did us a great deal of good and we felt better through the hot weather than ever before. It cured my wife of sick headache, from which she has suffered a great deal, and relieved me of a dizzy, tired feeling. I think every one ought to take something to purify the blood before the hot weather comes on, and we shall take Hood's Sarsaparilla this spring." J. H. PEARCE, Supt. Granite Railway Co., Concord, N. H.

That Tired Feeling.

"I take Hood's Sarsaparilla every year as a spring tonic, with most satisfactory results. I recommend Hood's Sarsaparilla to all who have that miserable tired feeling at this season." C. PARMELEE, 349 Bridge Street, Brooklyn, N. Y.

Supt. of Music, Cincinnati.

"I take a great pleasure in stating that I have used Hood's Sarsaparilla in my family for at least three years. I have taken it personally with great success. It has always built up my system, by giving me a good appetite, has cleared my skin, and has made me sleep. I am never without it, though I do not take more than two or three bottles of it during the time of two or three months. I have suffered from nervous prostration, and have been cured by nothing but Hood's Sarsaparilla and occasionally a few of Hood's Pills." G. F. JUNKERMANN, Supt. of Music in Public Schools, Cincinnati, O.

"Hood's Sarsaparilla gives good satisfaction. It is a wonderful blood purifier." F. A. THOMPSON & Co., Clay Center, Neb.

To Make Coloring for Candy.

Cochineal.—Powder one ounce of cochineal. Add an ounce of cream of tartar and two drachms of alum. It is best to get the druggist to put these up for you as very little too much acid gives a common magenta shade. Boil the ingredients in half a pint of water, until reduced to one half. Strain it through muslin, (add a few drops of alcohol or other liquor to prevent it spoiling if you wish to keep it), and bottle for use. A very few drops color a pound of candy.

Yellow Coloring.—Boil a quarter of an ounce of Spanish saffron in half a pint of water until it is a brownish orange, then strain through muslin and put in a small bottle. It is well to add a few drops of liquor to prevent it molding.

Caramel Coloring.—Put half a pound of granulated sugar in a small saucepan with just enough water to dissolve it. Boil it till it gets dark brown, and begins to turn black in the centre. Have ready a half pint of hot water. Turn into the burning sugar and stir till it is a brown liquid like strong coffee. Boil down till thick as molasses and then bottle. This makes all shades of light brown and when mixed with red or yellow produces lovely tones. For example: cochineal and a very little caramel make many shades of ashes of roses, according as you use more or less of either. Saffron and cochineal makes salmon and shrimp pink, and so on. Hood's Sarsaparilla overcomes that tired feeling.

Salted Almonds.

Blanch half a pound of almonds, dry them, then spread on a pan. Put a good teaspoonful of butter with them and stir them up on the range till they are all a little greasy, then put them in the oven till they are a pale yellow, not brown. They must be often looked at and stirred. When done take them out and sift a small tablespoonful of fine salt over them while very hot, shake them well. When cold gently sift the superfluous salt from them. If they are not very dry when put in the oven they will not be crisp. If you decide to take Hood's Sarsaparilla, do not be induced to buy any other.

Corn Balls.

The cheaper ones, and on account of the flavor of the molasses candy, those preferred by many, are made with molasses candy soft boiled. A sufficient quantity of fresh popped corn is put in a bowl and the molasses candy poured into it. While still warm, stir it until the corn and sugar adhere, then lift out a large spoonful and press it into a ball; do the same with the rest and put them to harden in a cool place. Hood's Sarsaparilla gives a good appetite.

Very Fine Corn Balls

Are made as follows: Dissolve an ounce of gum arabic in half a pint of water. When quite dissolved add a pound of confectioners' sugar and boil, stirring all the time till a little cooled in a saucer becomes so stiff you can hardly stir it. Flavor this candy with orange or rose or lemon—anything you like, in fact, and pour the candy over as much nicely popped corn as will make it adhere. Form this into balls and set them to harden. Take Hood's Sarsaparilla.

Maple Sugar Candies.

These may be made of the syrup or the sugar. In either case the best and clearest should be used. If the syrup is used, put it to boil just as you would molasses. Boil it fast until it begins to get thick, then add half a small teacup of vinegar to each quart of syrup. When the candy reaches the crack, pour it out. If you wish you can add cocoanut grated, or chopped walnuts, almonds, etc., and make into balls or pour it out into cakes.

Plum Pudding Candy.

Make some Everton taffy, soft boiled; that is, instead of letting it come to the crack take it up when it makes a soft ball in water. Have ready and a little warm a teacup of seeded raisins, one of citron, two of currants, the grated rind of an orange, and a lemon and four ounces of chopped almonds. Mix this all with the warm candy thoroughly, using your hands to work it. Make it into a ball, press it into an oiled bowl, and turn out when cold. Hood's Sarsaparilla makes the weak strong.

RHEUMATISM.

The fact that rheumatism is caused by a morbid condition of the blood, explains the success of Hood's Sarsaparilla in curing this disease. We have many letters telling of cures which seem really wonderful. Hood's Sarsaparilla overcomes or neutralizes the acidity of the blood, and restores the vital fluid to a healthy condition. Those who suffer the pains and aches of rheumatism should try Hood's Sarsaparilla. The following statement is from a well known citizen of Emporium, Pa., who was thought to be beyond the reach of medicine and whose sufferings aroused the deepest sympathy of his friends and neighbors.

"In the month of May, 1885, I was taken down with sciatic rheumatism in my legs and arms. It entirely prevented me from attending to my daily employment, and I was confined to my bed

ENTIRELY HELPLESS.

On the 7th of August, 1885, it went to my heart and the doctors said they they thought a change of climate would do me good. So I was removed to this place and was attended by two of the best doctors I could procure. On the 17th of August, 1885, I was just able to move around. I was reduced to a mere skeleton and my appetite was entirely gone. It was thought by all my friends that I could not possibly live. I took almost everything I could hear of, but with no good results, during that winter. One day taking up Hood's Calendar and reading about taking Hood's Sarsaparilla in

MARCH, APRIL AND MAY

I concluded to try it. I purchased one bottle, which gave me so much relief that I kept on until I had taken four bottles. From soon after March 8th, 1886, when I commenced to take the first bottle, until the present date, I have not been troubled with rheumatism, and my general health has never been better. My appetite is increasing and I am gaining in flesh. I attribute my improvement to taking Hood's Sarsaparilla and I earnestly recommend it. I consider it the grandest medicine ever put up." WILLIAM F. TAYLOR, Emporium, Cameron County, Pa.

That Little Tickling.

You have been cautioned many times to do something to get rid of that little tickling in your throat, which makes you cough once in a while and keeps you constantly clearing your throat. Your reply, "O, that's nothing," "It will get well of itself," etc., will not cure it, nor will the disease stand still; it will grow worse or better. This trouble arises from catarrh, and as catarrh is a constitutional disease the ordinary cough medicines all fail to hit the spot. What you need is a constitutional remedy like Hood's Sarsaparilla. Many people who have taken this medicine for scrofula, dyspepsia, loss of appetite, and other troubles, have been surprised that it should cure this troublesome cough. But to know the actual cause of the cough is to solve the mystery.

Probably nearly all cases of consumption could be traced back to the neglect of some such slight affection as this. The best authority on consumption, says that this disease can be controlled in its early stages, and the effect of Hood's Sarsaparilla in purifying the blood, building up the general health, and expelling the scrofulous taint which is the cause of catarrh and consumption, has restored to perfect health many persons on whom this dreaded disease seemed to have a firm hold.

Catarrh for 10 Years.

"I have been troubled with catarrh more or less for ten years, and the last two years have had a cough most of the time. In the past two or three months I have been using Hood's Sarsaparilla, and now I do not cough any. It has benefited me so much that from my own experience I cheerfully recommend it to any one afflicted with catarrh." W. O. BROWN, St. Paul, Minn.

Chronic Catarrh.

"I had the worst symptoms of chronic catarrh for two years. So troublesome was this disease that I could not smell nor taste. I found Hood's Sarsaparilla a speedy cure, and I am now free from this awful disease." J. H. SAMMIS, Bay Shore, N. Y.

Orange Balls.

Remove the pulp from two oranges. Put the peels to boil, till very tender. This will take three or four hours and the water will need changing two or three times. Remove the pith and skin from the pulp, saving the juice, and when the peels are quite tender chop them very fine. Put them with the pulp and juice into a saucepan, with a pound of sugar and the juice of half a lemon. Let this boil, stirring constantly to prevent burning. When it begins to get very stiff, stand the saucepan in another of boiling water. Try a little on a saucer; if it gets firm on ice it is sufficiently boiled, otherwise leave it an hour in the double boiler. When stiff enough to make into balls turn it out. Spread it on plates oiled and when cold take up pieces and make into balls rather larger than common marbles. Boil some sugar and water till it hairs, then dip each ball in it and drop them on to dishes covered with sifted granulated sugar. Roll them round in the sugar till they are well coated.

Gum Drops.

Half a pound of the best gum arabic, seven ounces of confectioners' sugar, and half a pint of tepid water. Dissolve the gum and strain, then add the sugar and boil till it makes a soft ball in water. Boil in a double boiler and do not stir after it is thoroughly mixed. Have a tray of corn-starch well packed down, make holes in it with a thimble or the end of a stick. Pour the gum syrup into these holes. If you have not a sharp lipped saucepan you can manage with a teaspoon. The gum drops may be flavored with lemon or rose while the syrup is warm. They must be left in the starch mould several days in a warm place, or till they can be handled. To finish them damp them a little after you have removed them from the starch, and brushed off any that may cling, and shake them up in a little granulated sugar.

Loss of Appetite.

"I took Hood's Sarsaparilla for loss of appetite and dyspepsia. It did me a great deal of good." J. W. WILLEFORD, Quincy, Ill.

FRENCH CREAM BONBONS.

There are two ways of making these candies—one with boiled, the other with unboiled, sugar. The latter is the least trouble, and for some candies answers very well. We give directions for both.

To Boil Sugar to Cream.

Put a pound of sugar and a small cup of water into a thick saucepan, stir till the sugar is moistened. Then set the saucepan over a sharp fire. Do not stir it again. When it has boiled about fifteen minutes, drop a little from the end of a spoon in ice water; if it can be taken out with the finger and made into a soft ball, it is done. Remove quickly from the fire, as the candy changes rapidly. Set the saucepan on snow or ice to chill quickly. Of course, if the candy mixes with the water, instead of remaining in form, it is not boiled quite enough. If it gets crisp in the water, then it is over-boiled, and must have a little water added, and be tried again. By a little practice you will learn the exact degree.

When the candy is cool enough to bear your hand in it, begin to beat it, at first with a spoon or pudding stick, then, as it stiffens, with the hands, working it as if it were bread dough. When it is smooth and shining it is ready for use.

Unboiled Cream Candies.

To make the cream for these you require only the white of an egg, an equal quantity of water and confectioners' sugar. Mix the water and white of egg well together, then work in enough sugar to make a firm, but not hard, paste.

With both or either of these two above described sugar pastes (boiled or unboiled) ready, a supply of flavoring and coloring, any of the following candies can be made. Take Hood's Sarsaparilla.

Creamed Walnuts No. 1.

Take as much of the unboiled cream as you think you require, flavor it with vanilla, by working in a little concentrated extract. Should the candy be sticky, work in a little confectioners' sugar. Have ready the walnut kernels in halves. Take a small piece of the cream, and use it to join two halves together, having enough cream to show well all around

between the nuts, and not look clumsy.

Pink Cream may be used for filling. It is made by working into a portion of the paste enough prepared cochineal to color; then add rose or lemon flavoring. Take Hood's Sarsaparilla.

SALT RHEUM

Or eczema, in its severer forms, causes intense suffering with its terrible itching and burning. The impurity in the blood, from which the disease arises, is corrected by Hood's Sarsaparilla, and Hood's Olive Ointment has proven excellent for local treatment. It soothes the inflamed membrane, allays the itching, and heals the broken skin. Read the following:

"When my little boy was only a few months old, eczema appeared on his face, head and neck. It also came out on his body, but not so severe as on and about his head. Blotches and pimples would come out thickly, break and discharge a thin fluid, and then scales would form.

IT ITCHED INTENSELY,

and caused the poor little fellow a great deal of suffering for nearly five years. In that time we consulted several of the leading physicians but he did not seem to get any better. Then, about a year ago, we decided to give him Hood's Sarsaparilla, and as the result of a fair trial he is now entirely well, his skin being smooth and fair as can be. We also used Hood's Olive Ointment and found it excellent as an outward application. To Hood's Sarsaparilla and Ointment we attribute wholly the improved condition of our boy." M. F. GOOKIN, firm of Gookin Bros., furniture dealers, Lowell, Mass.

Helped the First Day.

"I have been troubled with salt rheum on my leg for two years. Nothing seemed to help me, and I was growing worse, when a man told me to use Hood's Sarsaparilla and Hood's Olive Ointment. I went right to the drug store and got a bottle of the Sarsaparilla and a box of the Ointment, and it helped me a great deal the first day. When I had taken a bottle and half of the Sarsaparilla I was cured, my leg was all right, as good and fresh as ever. I hope you will print this." HENRY EITEM, Elyria, Ohio.

Worthy of Confidence.

The noble work of women who devote their lives to caring for the sick and bringing up orphan children, elicits the sympathy and admiration of everyone. What these self-sacrificing women have to say concerning Hood's Sarsaparilla must command attention and belief.

Want Nothing Better.

"For over a year we have been using that admirable preparation, Hood's Sarsaparilla, among the inmates of St. John's Home, with constantly increasing benefit and satisfaction; we want nothing better. In cases of general debility and loss of appetite we find it invaluable; also when an impure state of the blood is indicated by eruptions, etc. We shall continue to keep it among our regular supplies." SISTERS OF ST. JOSEPH, St. John's Home, Brooklyn, N. Y.

Good for the Children.

"We have used Hood's Sarsaparilla, and have found it very beneficial with regard to the health of the children, especially in preventing sore eyes, scrofulous humors, etc." SISTER MARY ANN, St. Vincent's Orphan Asylum, Boston.

Reliable and Beneficial.

"We began using Hood's Sarsaparilla in our institution some months ago, and having watched its effects, wish to say that we find it a good, reliable, and beneficial medicine for family use, and for hospitals and institutes such as ours." SISTERS OF MERCY, West Fourth Street, Cincinnati, Ohio.

Excellent Blood Purifier.

"We have found Hood's Sarsaparilla to be an excellent blood purifier. In one case in particular, where other medicines failed, it took only three bottles of Hood's Sarsaparilla to produce the desired effect." SISTER A. FRANCES, St. Anne's Asylum, St. Louis, Mo.

Remember

That every testimonial published by us regarding the use of Hood's Sarsaparilla is strictly true, as far as we know. If you write to the parties whose names we give, for further information, be sure to enclose stamp for reply.

Creamed Walnuts No. 2.

Have the nuts in halves, and a sheet or two of waxed paper laid at your right hand. Take a small saucepan, into which you can fit a large cup or small bowl. Half fill the saucepan with boiling water. Put one or two tablespoonfuls of the cream (according to the number of nuts you require) into the bowl, mash it with a fork as it warms, taking care that as it softens into cream you keep it well mixed till all is of one consistency. (If the paste were simply put into the bowl and allowed to melt without stirring, it would go back to clear syrup.)

When about like thick cream set the saucepan on a hot brick on the table in front of you. With the left hand drop one or two nuts in the cream; with a fork in the right, as quickly as you can, turn them over in the candy and lift them out *one at a time*. Turn the nuts over on to the waxed paper, taking care the under side comes uppermost. Should the candy run off the nut, it has either been made too hot in the water (and this will remedy itself as you go on) or the cream is too soft boiled—sometimes this is caused by poor sugar. If the latter is the case, stir in a very little confectioners' sugar. If it gets stiff, as it will, return the saucepan to the fire and melt again.

The cream is melted in this way for all kinds of dropped candies, or "bonbons," as they are properly called, variation being produced by flavor and color. Therefore the process will not be described again in different recipes. Add flavor and color while the melting is going on.

Vanilla Cream Walnuts are made as above, flavoring with vanilla.

Rose Cream Walnuts.—The same recipe, but the cream colored a beautiful pink and flavored with rose.

Lemon Cream Walnuts.—Same recipe, only colored with infusion of saffron and flavored with lemon extract with a speck of tartaric acid worked in.

Orange Cream Walnuts.—Same, using a drop or two more of saffron, and oil of lemon for flavor, not forgetting the acid.

Creamed Almonds.—In the same way, but almonds being so smooth, they must be dipped in the candy a second time, after having cooled.

CREAM BONBONS

Are usually made of two substances — an inner one colored and flavored quite differently from the outer. These bonbons are delicious, and afford scope for great ingenuity. The simplest are those in which almond paste forms the centre. If you cannot obtain almond paste of your druggist, order of any first-class grocer.

Orange Cream Bonbons.

Grate the rind of a thick-skinned orange, taking off only the yellow, oily surface. Mix with a piece of almond paste as large as an egg, and a half teaspoonful of lemon juice. Work these together with as much confectioners' sugar as will make a firm, dry paste. Break off little pieces and roll them into balls the size of small marbles. The grated peel from one orange makes quite a number, as the flavor is strong. When they are done put them on plates sprinkled with confectioners' sugar for an hour or two to dry.

You can in the meantime make other centres; and do the outer work all at once.

When they are a little firm, prepare some cream as directed for walnuts (on page 12). Either have the cream white or color with saffron, to which you may add one drop of caramel (or burnt sugar, see page 1), which gives intensity to the tint. Flavor the cream with oil of orange very slightly, or the inside flavor may suffice. Drop each of the little balls into the cream. Treat them just the same as the walnuts, giving two coats of the cream if they are not smooth and shining.

Lemon Dropped Creams are made the same way, coloring very pale yellow.

Raspberry Cream Drops.

Mix a dessertspoonful of raspberry jam, or half one of raspberry juice, with as much almond paste as it will flavor well, working in confectioners' sugar, just as you would flour for dough. This will now be a dull greyish pink paste of exquisite flavor. Make this into balls as in preceding recipes. Prepare some cream; either have it white or color it a pale pink, and flavor with one, or at most, two, drops of essence of almond. Then drop into the cream as in preceding recipes.

It is not necessary to give more recipes for centres of which almond paste forms

the base, for you will see that preserved pineapple, cherry, quince, etc., chopped fine, will produce delicious varieties.

MALARIA

Is caused by an earth-born poison, but the germ is not, as many suppose, confined in its origin to low, marshy land; it may spring from any decaying vegetable matter. The germs may be carried by the air long distances; hence it is often difficult to account for the appearance of the disease. These germs breathed into the lungs, enter the blood, and unless the vital fluid is kept in pure condition by the use of a good medicine like Hood's Sarsaparilla, the unfortunate victim is soon overpowered. Even in the more advanced cases, when the terrible fever prevails, Hood's Sarsaparilla may be taken with great benefit.

No More Quinine.

"I have been cured of malaria by Hood's Sarsaparilla. I had the disease very bad, with fever, chills, vomiting and heart trouble. I was up one day and down the next, and was so weakened that I could not walk far from the house. I took Hood's Sarsaparilla with perfect results; it gave me strength so that I am able to do all my housework, and walk all about the neighborhood. No more quinine for me, when Hood's Sarsaparilla is so good a medicine." LUCINDA CARTER, Framingham, Mass.

Break-Bone Fever,

Or, more properly, dengue fever, is the result of malarial poisons working in the blood. Recovery from this terrible disease is hastened by the use of Hood's Sarsaparilla, which eradicates every trace of malarial poison from the system.

"My daughter Pearl was taken down with dengue fever two years ago, since which time she had never seen a well day, and all my friends thought I would lose her. I had almost given up hope until she began to take Hood's Sarsaparilla about four months ago. She has taken four bottles, and has gained fifteen pounds in weight in that time. I thank Hood's Sarsaparilla for giving her back to me restored to health and strength." JULIA A. KING, Sherman, Texas

In Declining Years

The blood becomes thin and impure and fails to furnish that nourishment and strength to the system necessary to perfect health. Hence that complaint so common among elderly people, general debility, a tired worn-out feeling, and a yearning for the activity and strength of former years. The machinery of the body has become worn, and should be lubricated by some good medicine. One which will restore permanent vigor is better than a stimulant giving only temporary strength. Hood's Sarsaparilla is peculiarly adapted to meet the requirements of such cases. It renovates and enriches the blood, gives healthy and regular action to the digestive organs, creates an appetite — and in fact, its beneficent and curative influences extend through the whole system. Thousands of elderly people have been benefited by Hood's Sarsaparilla.

Like Young People.

"My wife and myself were both generally run down. Hood's Sarsaparilla brought us out of that tired feeling, and made us feel like young people again. It has done more for us than all other medicines together." RICHARD HAWK-HURST, Amityville, Long Island, N. Y.

In His 80th Year.

"About seven years ago I was troubled with a cancerous sore on my nose which grew to be very troublesome and offensive. I had been using quite a number of remedies and not receiving any benefit. I saw an advertisement of Hood's Sarsaparilla and concluded to try a bottle, and after using two bottles the sore disappeared and healed up entirely. I have been cured for two years with no appearance of its returning. I am now in my eightieth year and enjoying good health. I feel it my duty to recommend Hood's Sarsaparilla." JOSIAH HARVEY, Delmont, Westmoreland Co., Pa.

The above statement is fully confirmed by Zimmerman & Son, Druggists, of Delmont, who say: "We advised Mr. Harvey to send it, as others similarly afflicted might see it and by using Hood's Sarsaparilla be cured."

Cocoanut Cream Bonbons.

Grate some cocoanut fine. Mix it with as much of the boiled cream as will bind it into a paste, flavor with lemon or vanilla, make into small balls, part of which drop into white cream. The other part may be dipped into cream mixed with chocolate. To do this melt a piece of unsweetened chocolate in a cup with a teaspoonful of water. Mix this with enough cream to sweeten it, and use it for coating the rest of the cocoanut balls. Be sure to get Hood's Sarsaparilla.

Chocolate Creams.

Prepare the chocolate coating as in last recipe. Make little balls of plain cream (the unboiled will answer), flavored with vanilla, and drop them into the chocolate. These are the most difficult bonbons to manage, as the chocolate stiffens very quickly and must be warmed over again with a few drops of water. Hood's Sarsaparilla creates a good appetite.

Chocolate Langtry Bonbons

Are made by recipe for "Langtry Bonbons" on page 8, only the flavoring is vanilla instead of orange flower, and chocolate is melted with the cream as for chocolate creams.

Cream Candies in Bars.

These are as delicious as any other French candies, and mixed with bonbons look very pretty. They are rapidly made and serve to use up the frag ends of the creams left from bonbons, which must be carefully kept for the purpose in the following way: After dipping each kind of bonbon there will always be some candy left that cannot be used. It will only melt twice or thrice in the boiling water, after that it hardens instead of going to cream. At this stage fresh candy should be taken for melting, and the other worked between the hands till it is smooth and firm. Perhaps it will only be as large as a billiard ball, but each flavor and color must be kept separate.

Empty spool boxes make good moulds, although cardboard cases an inch wide and high, and three or four inches long, are better. Line these with waxed paper. Into them press a piece of cream

candy. If it does not fill the case make the upper surface quite level, and then press in a piece of another color, taking care that the colors go well and that the flavors agree,—for instance a pink layer on white, or yellow and chocolate, etc.

Chopped fruits may be worked into some of the candy, or grated cocoanut, chopped almonds or walnuts. If the candy is dry, and crumbles, moisten the palm of your hand with water. The least moisture is enough. For chocolate that is too stiff use a little butter. When the bars are firm take them out and cut on a board with a warm sharp knife into cubes.

Why Not Try It.

You may have heard and read of Hood's Sarsaparilla many times without ever having given it a trial, and yet you may be in great need of just such a medicine as this. If your blood is impure, if you have that tired feeling, have lost your appetite, if you have dyspepsia, sick headache, trouble with the liver and kidneys, or rheumatism, or catarrh, why don't you try Hood's Sarsaparilla?

It has greatly benefited others and is reasonably certain to do you good. It is prepared only by C. I. Hood & Co., Lowell, Mass., and sold by all druggists.

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Registered trademark adopted
April 1, 1888.

The general tendency of Hood's Sarsaparilla is laxative, but in many cases it is not sufficiently so. And in response to numerous demands for some laxative preparation we have compounded Hood's Vegetable Pills, which are meeting with marked favor wherever introduced.

It is a wise custom for every family to have on hand ready for immediate use, some general family physic, and Hood's Vegetable Pills are perfectly adapted and are being widely used for this purpose.

Invigorate the Liver

Being prepared in the light of modern medical science, Hood's Pills are a purely vegetable combination, and contain no calomel, mercury or mineral substance of any kind. They may be implicitly relied upon as strictly pure, harmless and beneficial.

Hood's Pills are a mild, efficient cathartic, and do not purge, pain or gripe. They act promptly upon that all-important organ, the liver, rousing it from torpidity, and invigorating it to the performance of its natural functions. Thus they cure all derangements of the liver and bowels, and remove obstructions

Regulate the Bowels

from the alimentary canal. To be more specific, Hood's Pills cure constipation, costiveness, biliousness, sour stomach, headache, jaundice, etc. A cold may be promptly broken up by the prompt use of Hood's Pills, and a fever may be prevented by their timely use.

As a Dinner Pill they will be found all that can be desired. They stimulate the

stomach, and by assisting digestion prevent the nausea and distress which so frequently occur after eating or drinking too heavily. One or two Pills immediately after dinner are usually sufficient to secure the desired result.

Sold by druggists or sent by mail on receipt of price, 25 cents; five boxes \$1.

Hood's Tooth Powder

Is regarded by those who use it as the very best preparation of the kind before the public. It preserves, cleanses, and beautifies the teeth, and hardens the gums, giving them a bright, healthy color. It leaves a cool, refreshing sensation in the mouth, and gives to the breath a pleasing sweetness. It is put up in large bottles, at a low price, every bottle having a neat, patent metallic cap, which avoids waste, keeps the Powder from losing its fragrance, and makes it very convenient to use while traveling. Price 25 cents; mammoth size, 50 cents.

Hood's Olive Ointment

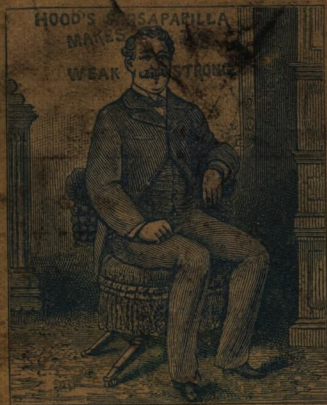
Possesses superior healing and soothing properties. It is a positive cure for cuts, burns, flesh wounds, inflammations, sprains, chilblains, salt rheum, chapped lips and hands, hard or soft corns, frost bites, sore nipples, and all cutaneous diseases and eruptions. It contains no injurious ingredients, and is perfectly safe to use at all times. It relieves the intense itching which accompanies salt rheum, tetter, etc., and is often a great aid in healing scrofulous sores or ulcers when the patient is taking Hood's Sarsaparilla.

Hood's Olive Ointment cures by absorption; it soothes the inflamed membrane; it allays inflammation; it draws out soreness; it quiets pain. It is sold by all druggists, or will be sent by mail. Price 25 cts., five boxes \$1; large size \$1, six for \$5.

PREPARED BY

C. I. HOOD & CO., Proprietors Hood's Sarsaparilla,
LOWELL, MASS.

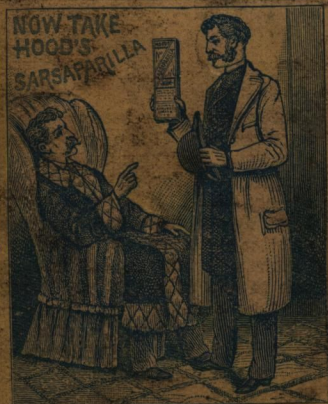
Copies of this Book May be obtained by sending 2-cent stamp to
C. I. HOOD & CO., Publishers, Lowell, Mass.



Right from a country village where
 Wholesome diet and bracing air
 Built the frame for my six feet one,
 And the muscle to handle half a ton;
 And an appetite that all could see
 Was a marvel, a positive luxury—
 With rosy cheeks and a hearty laugh,
 This, dear reader, was my photograph.



One year later I scarce was able
 To take my food at the dining table
 Of the boarding-house where beef-steak born
 Somewhere near the creature's horn,
 With soggy bread and butter stout
 Enough to move the dish about,
 Had ruined health and paved the way
 For dread dyspepsia's awful sway.



After the clouds have been most dense
 We see the rainbow as recompense,
 So I got hope from a friend who knew
 By dire experience what I'd been through,
 Who brought the promise of lasting good
 In the Sarsaparilla made by Hood.
 And whose advice was for me to look,
 First for health and next for a cook.

MORAL: To have good health, take Hood's Sarsaparilla.

To have good cooking send 2 cents in stamps for one, or 10 cents for all four
 of Hood's Cook Books to C. L. HOOD & CO., Proprietors Hood's Sarsaparilla, Lowell, Mass.



Now good advice though 't is well shaken
 Is often spilled and rarely taken;
 But where the stomach has been so tested
 And when the heart gets interested,
 With health restored, a man should take
 What's best for heart and stomach's sake
 Result—a wife who's called good looking
 And Hood's Cook Books for all her cooking

Judgment of the Storm

(Palmer-F. B. O.—Seven Reels)

(Reviewed by Frank Elliott)

"JUDGMENT of the Storm" has every quality that goes into making a fine production. To begin with there is a real story to tell and in the telling the audience is treated to a series of episodes that are filled with dramatic T. N. T.

There is more entertainment in this picture than in several productions we've seen that cost close to the million point and once seen are soon forgotten. This picture did not cost a million dollars and does not rely on elaborate settings to put it over. It has a plot that is off the beaten path, a plot which has so much "meat" that the director has been able to inject a punch in each reel big enough for the climax of several ordinary photoplays. In fact the thrilling situations come so thick and fast that one wonders what is going to be left for the climax and then we go hurling into a series of tense scenes that will drag the most jaded fans to the edge of the seats.

The best snow storm scenes since "Way Down East" are pictured here and if you think you have viewed blizzards, well, "you ain't seen nothin' yet!" Heart interest has been built into this feature from beginning to end. The action flows smoothly at all times and there are some scenes that will hold you in a vise-like grip, for instance the situation in which the boy meeting his mother for the first time in three years, believing her to have been abroad, finds her really to be the owner of a gambling den in which there has just occurred a murder and a suicide.

There are any number of similar big scenes. As for the cast it is a wonderful one. Lloyd Hughes is an ideal selection for the role of John Trevor and gives a fine characterization. Myrtle Steadman is most appealing as John's mother. Lucille Rickson, the little girl of yesteryear, is now a real leading lady and will win admirers through her work in this picture. George Hackathorne and Claire MacDowell also contribute effective roles.

THEME. A gripping drama dealing with mother love and how a son is put to the acid test when he discovers that his mother is a gambler and responsible for the death of his sweetheart's brother. How he offers himself in place of the man who is killed in his mother's gambling den and proves his real worth when he risks his life.

PRODUCTION HIGHLIGHTS. The storm scenes. The scenes attending the murder and suicide in the gambling den. The excellent cast and the work of each individual of the personnel. The rescue of the brother and twins and John's mother. The powerful climax.

DIRECTION. Del Andrews has contributed his best work to the screen in this picture. He has transplanted a wonderfully appealing scenario to the screen in a wonderfully fine manner. He has inspired his players to live their parts. He has eliminated all bunk and has planted real punches.

EXPLOITATION ANGLES. This is the Palmer Photoplay prize scenario written by the wife of a Pittsburgh factory worker and we understand that an extensive publicity barrage is to be laid down on this one, including local newspaper inserts with which exhibitors should tie up. Play up the wonderful storm scenes, the great cast and story.

DRAWING POWER. It should be enthusiastically received everywhere.

SUMMARY. An example of how good a picture can be made when there is a bang-up story to start with and a talented cast to enact the various roles. This picture is going to be talked about and if you want to give your patrons a treat book it.

THE CAST

John Trevor.....	Lloyd Hughes
Mary Heath.....	Lucille Rickson
Mrs. Norman Trevor.....	Myrtle Steadman
Bob Heath.....	George Hackathorne
Mrs. Heath.....	Claire MacDowell
Martin Freeland.....	Philo McCullough
Dave Heath.....	Bruce Gordon
The Waster.....	Casson Ferguson
The Twins.....	Fay McKenzie
	Frankie Darrow

By Ethel Stiles Middleton. Directed by Del Andrews. Scenario by Ethel Stiles Middleton. Photographed by Henry Sharp and Max Dupont.

WAR MEMORIAL OPERA HOUSE

Beginning Monday Evening, June 30, 1952
Matinees Wednesday and Saturday

Thirteenth Annual Season
SAN FRANCISCO CIVIC LIGHT OPERA ASSOCIATION
S. Laz Lansburgh, President Edwin Lester, General Director

RICHARD RODGERS and OSCAR HAMMERSTEIN 2nd
In association with LELAND HAYWARD and JOSHUA LOGAN

JANET
BLAIR

WEBB
TILTON

in the Musical Play

"SOUTH PACIFIC"

with
IRENE BORDONI
and
DAVID BURNS

Music by RICHARD RODGERS
Lyrics by OSCAR HAMMERSTEIN 2nd

Book by OSCAR HAMMERSTEIN 2nd and JOSHUA LOGAN

Adapted from JAMES A. MICHENER'S Pulitzer Prize Winning
"TALES OF THE SOUTH PACIFIC"

Book and Musical Numbers Staged by JOSHUA LOGAN

Scenery and Lighting by JO MIELZINER

ROBERT EMMETT KEANE • ALAN BAXTER • ROBERT WHITLOW

NORMA CALDERON

Costumes by
MOTLEY

Musical Director
WILL IRWIN

Orchestration by
ROBERT RUSSELL BENNETT

CAST

(in order of their appearance)

Ngana.....	MARIA MIGENES
Maria.....	JULIA MIGENES
Henry.....	ARSENIO TRINIDAD
Ensign Nellie Forbush.....	JANET BLAIR
Emile de Becque.....	WEBB TILTON
Bloody Mary.....	IRENE BORDONI
Bloody Mary's Assistant.....	JEANETTE MIGENES
Abner.....	CLIFTON GRAY
Stewpot.....	TED BENIADES
Luther Billis.....	DAVID BURNS
Professor.....	LANIER DAVIS
Lt. Joseph Cable, U.S.M.C.....	ROBERT WHITLOW
Capt. George Brackett, U.S.N.....	ROBERT EMMETT KEANE
Comdr. William Harbison, U.S.N.....	ALAN BAXTER
Yeoman Herbert Quale.....	LEN DRESSLAR
Sgt. Kenneth Johnson.....	BOB HELD
Seabee Richard West.....	CHRIS ROBINSON
Seabee Morton Wise.....	DON WORTMAN
Seaman Tom O'Brien.....	PATRICK TOLSON
Radio Operator Bob McCaffrey.....	LE ROY BUSCH
Marine Cpl. Hamilton Steeves.....	LEE NORMAN
Staff Sgt. Thomas Hassinger.....	JOHN FERRY
Pvt. Sven Larsen.....	DON SWENSON
Lt. Genevieve Marshall.....	MARY JANE WOERNER
Ensign Dinah Murphy.....	EDITH LANE
Ensign Janet MacGregor.....	GENIE BALMER
Ensign Sue Yeager.....	PRISCILLA MULLINS
Ensign Lisa Minelli.....	MILDRED SLAVIN
Ensign Connie Walewska.....	CLAIRE LAFLAMME
Ensign Pamela Whitmore.....	PAT BRAND
Ensign Bessie Noonan.....	BERNICE MASSI
Liat.....	NORMA CALDERON
Jerome.....	JOHN MIGENES
Marcell, Henry's Assistant.....	PERRY LOPEZ
Lt. Buzz Adams.....	WARREN BROWN
Liwana.....	DOROTHY FRANKLIN
Chin Yu.....	LOMA DUKE

Islanders, Sailors, Marines, Officers

SYNOPSIS OF SCENES

The action of the play takes place on two islands in the South Pacific during the recent war. There is a week's lapse of time between the two acts.

MUSICAL NUMBERS

ACT I

Dites-Moi Pourquoi.....	Ngana and Marie
A Cockeyed Optimist.....	Nellie
Twin Soliloquies.....	Nellie and Emile
Some Enchanted Evening.....	Emile
Bloody Mary Is the Girl I Love.....	Sailors, Seabees, Marines
There's Nothing Like a Dame.....	Billis, Sailors, Seabees, Marines
Bali Ha'i.....	Bloody Mary
I'm Gonna Wash That Man Right Outa My Hair.....	Nellie and Nurses
I'm In Love With a Wonderful Guy.....	Nellie and Nurses
Younger Than Springtime.....	Cable
Finale.....	Nellie and Emile

ACT II

Soft Shoe Dance.....	Nurses and Seabees
Happy Talk.....	Bloody Mary, Liat and Cable
Honey Bun.....	Nellie and Billis
You've Got to Be Taught.....	Cable
This Nearly Was Mine.....	Emile
Reprise: Some Enchanted Evening.....	Nellie
Finale.....	

(OVER)

13.20
8.55
2.175

STAFF FOR "SOUTH PACIFIC"

MORRIS JACOBS

Harold Goldberg.....Company Manager
Al Butler.....Press Representative
Lillian Leff.....Secretary
John Fearnley.....Casting Director
Tom Turner.....Stage Manager
Nick Mayo.....Assistant Stage Manager
Ross Bowman.....Assistant Stage Manager
Lawrence Weiner.....Advertising Representative
Sol Gusikoff.....Orchestra Personnel Manager
Jerry Sullivan.....Master Carpenter

GENERAL MANAGER

Joseph Gershon.....Master Electrician
Joe Bowers.....Master of Properties
Rose Wallace.....Wardrobe Mistress
Harry Schaeffer.....Wardrobe Assistant
Assistants to Mr. Rogers.....Margot Hopkins,
Trude Rittmann
Assistant to Mr. Hammerstein.....Mary Steele
Assistant to Mr. Logan.....Joe Curtis
Assistant Designer to Mr. Mielziner.....John Harvey

UNDERSTUDIES

Ensign Nellie Forbush.....Joan Coburn
Emile de Becque.....Chris Robinson
Captain Brackett.....Alan Baxter
Comdr. Harbison.....Len Dresslar
Lieut. Buzz Adams.....Lanier Davis
Radio Operator.....John Ferry
Stewpot.....John Ferry

Professor.....Don Wortman
Henry.....Perry Lopez
Bloody Mary.....Dorothy Franklin
Luther Billis.....Ted Benlades
Lieut. Joseph Cable.....Bob Held
Liat.....Loma Duke

CREDITS

Production built and painted by Studio Alliance, Inc. Costumes executed by Brooks Costume Co. Electrical equipment by Century Lighting, Inc. Curtains and velours by I. Weiss & Sons. Special props by Joe Lynn. Furniture by Newell Art Galleries. Lighting fixtures by City Knickerbocker, Inc. Sound equipment by Masque Sound Engineering. Flowers executed by Universal Flower and Decorating Co. Uniforms supplied by U. S. Marine Corps, U. S. Navy and U. S. Army. Maps and map cases by Rand McNally Co. Shoes by La Ray. Hosiery by Jessie Zimmer. Girl illustrations on men's costumes used in "Thanksgiving Follies" from Esquire calendar, 1949. Sunday comic costumes worn in "Thanksgiving Follies" printed by The New York News. Jewelry by Coro, Inc. Mr. Burns' native necklace and bracelet designed and executed by Guglielmo Cini. "Anchors Aweigh" played through courtesy of Robbins Music Corp. Makeup and perfume by Elizabeth Arden. Liggett and Myers Tobacco Co. products used. Lighters by Alfred Dunhill, Inc. Beverages by Coca Cola Bottling Co., Liebman Breweries, Inc., and Park and Tilford. Hanovia Sunlamps used. Watches by Bulova. Floral arrangements designed by Jack Kelly. KEE-ZIPPERS used on "South Pacific" costumes.

STAFF FOR S.F. CIVIC LIGHT OPERA

General Manager.....William J. Zwissig
Public Relations.....Thomas S. Earnfred
Press Representative.....Anthony Buttitta
Treasurer.....H. Decker

WAR MEMORIAL OPERA HOUSE

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SAN FRANCISCO CIVIC LIGHT OPERA

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"SONG OF NORWAY"
The International Triumph!

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CALL-BULLETIN

Removed from The Complete Works of William Shakespeare

The New York Store—Marlow Theatre

Programme



GEORGE FORD

Presents

FRITZ LEIBER

In the Plays of Wm. Shakespeare

FRIDAY EVENING, MARCH 23

For Facial Protection

*All Sorts of Toilette
Requisites*

One may rejoice in the glowing rays of a spring sun—
if one is armed against the attack. Your complexion is
safe if you use the right cream, powder, lotion. And here,
at The New York Store, you have them. Your favorite,
or some delightfully fragrant new ones. Keeping one's skin
soft and lovely, and enabling one to enjoy the outdoors with
an easy conscience. We're fully equipped—in fact, we
carry one of the largest stocks of toiletries in the state.

New York Store

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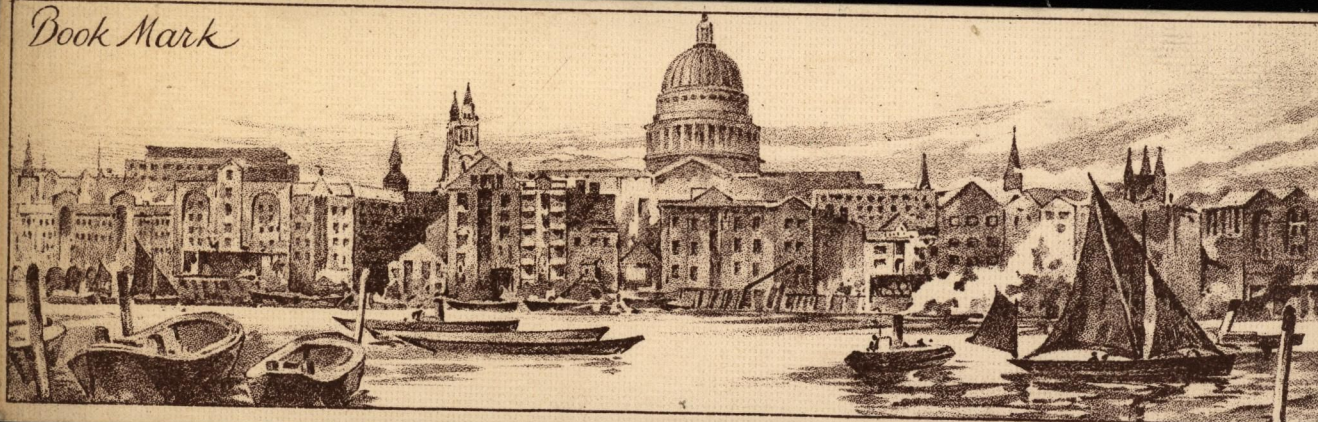


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[Removed from The Story of the Sun, by Robert S. Ball, p. 22]

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Cream of Wheat



THE DAINTY BREAKFAST DISH?

IT IS WITHOUT AN EQUAL.

The New York Store—MARLOW THEATER Program

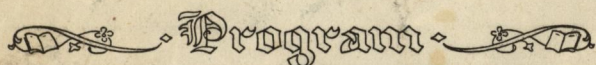
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DIRECTION
ANSONIA
AMUSE-
MENT CO.

C. W. ECKHARDT, Manager. PHONE 148

It is the earnest wish of the management to secure in every possible way the comfort and convenience of patrons of this theater. To this end all employees are instructed to contribute by rendering their services courteously and cheerfully, and the management requests, as a personal favor, that any failure on their part to do so, be reported at the office of this theater.



GEORGE FORD PRESENTS

FRITZ LEIBER

IN THE PLAYS OF WM. SHAKESPEARE

Inasmuch as Shakespeare wrote without the use of a curtain, many of his scenes are bound so closely together that any appreciable wait destroys the continuity of action. For that reason Mr. Leiber has arranged to make the intermissions between acts and scenes of a minimum duration. When the wait does not exceed half a minute the lights will be kept down in the auditorium, in order to maintain the flow of action. Where there is a change in the dramatic progress of the play the lights will be raised and the wait will be longer. However, no wait will exceed three minutes.

The Merchant of Venice

Duke of Venice	Anthony Andre
Antonio, a Merchant of Venice	John Burke
Bassanio, His Friend	Louis Leon Hall
Friends to Antonio and Bassanio—	
Salonio	Leonard Gordon
Salarino	Richard Allen
Gratiano	Philip D. Quin
Lorenzo, in Love With Jessica	Harold Winston
Shylock, a Rich Jew	Fritz Leiber
Tubal, a Jew, His Friend	Joseph Singer
Launcelot Gobbo, Servant to Shylock	Robert Strauss
Old Gobbo, Father to Launcelot	Anthony Andre
Leonard, Servant to Bassanio	Waldron Smith
Balthasar, Servant to Portia	Frederic Drake
Portia, a Rich Heiress	Olive Oliver or Virginia Bronson
Nerissa, Her Waiting Maid	Carol Kohl
Jessica, Daughter to Shylock	Alma Lind
Magnificoes of Venice, Servants, Attendants, Etc.	

ACT I. Scene 1—Street in Venice. Scene 2—Room at Belmont.
ACT II. Scene 1—Another Street in Venice. Scene 2—Same.
ACT III. Scene 1—At Belmont.
ACT IV. Court at Venice.
ACT V. Garden at Belmont.
Scenic effects by Cirkor & Robbins Studio, New York

EXECUTIVE STAFF FOR MESSRS. LEIBER AND FORD

Manager	Homer Drake
Press Representative	Harry C. Eldred
Stage Director	Allan Leiber
Stage Manager	Waldron Smith
Master Carpenter	Steve Garrett
Master Electrician	Samuel V. Bacon
Master of Properties	L. L. Smith
Wardrobe Mistress	Mrs. Grace De Young

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The New York Store—MARLOW THEATER Program

PICTURE MATINEE EVERY DAY AT 2:45
Ladies' Cash Prize Matinee Every Tuesday and Friday

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Sunday & Monday—"In The Name of The Law."
Tues. & Wednesday—Charlie Chaplin in "The Pilgrim."
Thursday, Friday & Saturday—Guy Bates Post in "Omar The Tent Maker."
Sunday & Monday—Priscilla Dean in "The Flame of Life."

Road Shows

Thursday, May 17—Elsie Ferguson in "The Wheel of Life."
Tuesday, May 29—Walker Whiteside in "The Hindoo."

COMING SUNDAY - MONDAY

*In the Name of
the Law*

A story with more concentrated smash than a Jack Dempsey knockout—

A cast with the brilliance of a glittering sunburst—

A whole, smashing upheaval of heart throbs, suspense, romance and many choice bits of humor.

To miss it would be like giving up your right to vote.

TUES. & WED.



Brothers

Owing to the unforeseen circumstances the regular Tuesday service will be conducted by the Pilgrim—Charles Chaplin—who has selected for his text "David and Goliath." To miss this is to miss the greatest, the most stupendous sermon ever delivered.

—THE MARLOW

We are the exclusive agents in Helena for the Arthur Weiss Dresses—The New York Store.

Printed Dresses with the Oriental Prints Swaying the Vogue



Right here—at The New York Store—striking—beautiful—new—is the mode that is swayed by the mood of the Orient. The mode that is the talk of all New York—colorful, vivid, printed dressed. Spring's latest and newest frocks.

All over patterns in the Paisley designs. Egyptian designs and Chinese designs. All in bright mosaic or warmly blended patterns.

Thus the old order changeth, for in ancient Egypt only the kings wore color, only the queens wore anything but white. **Today**, women of fashion feel secure in wearing prints whether a bold splash of color, or the more neutral, soft toned prints.

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