Woman's Realm ~ Social and Personal ~ Fashions ~ Literature

DAUGHTER OF EXILE

By ALEXANDER CAMPBELL

DOWN THE CLIFF EDGE

"Thanks!" nodded Shane. Already he was securing the rope about his waist. He turned to Martha.

"Don't worry. I'll be all right. Safe as houses, realy! We'll have Heinrich up in no time!"

He smiled at her reassuring. A few seconds later they were lowering him down the face of the cliff.

The first inkling which Shane had of the magnitude of the task he had undertaken came when the wind plucked him up like a giant hand and flung him, almost contemptuously, against the rocky wall. Instinctively he put out his feet to brace himself, and the jar shook his whole body. Then he was spinning madly like a top in mid-air.

He glanced up. He could see the white faces peering down at him, illumined in the light of the torches. Fortunately they had had the sense to hold the rope tight when the wind took him, or he would have plunged downwards, like a marionette on the end of a string.

Incautiously he looked down, and his stomach heaved sickeningly, while his head buzzed. The ledge on which Heinrich sprawled had seemed broad enough when seen from above. Now it looked like a narrow cats walk of rock with scarcely room enough for a man to stand. And far below it was the dark heaving mass of the sea.

He gritted his teeth, closed his eyes and held fast to the rope. He was lowered gently, inch by inch. Warned now of what the wind could do, he had his feet ready to brace himself away from the cliff face.

It seemed that an eternity passed, but it was in reality only a few minutes, before his feet touched not the wall of the cliff, but the solid plateau of the ledge. He lowered cautiously until he was on his hands and knees. The helpers above slackened the rope to give him more freedom of movement, but dared not let it go.

Shane crouched beside Heinrich and made a rough examination of the man. He was relieved to find that the giant was still breathing. His head was cut, and there was a nasty gash on his right temple. There was no doubt about the leg which was doubled under him so ominously. It was broken. Possibly the man had sustained other injuries but what they were or how serious Shane had no means of finding out. The ledge left him little room for movement.

He had taken a flask of brandy with him, provided by the professor but he decided that it would be better not to force it between Heinrich's blue lips. If the giant was revived he might topple over. It would be easier to bring him to the surface while he was still mercifully unconscious. There was nothing. Shane could do except wait until the rescuers arrived from the village.

The time passed interminably. Shane was cramped, and he began to shiver. It would not do to let himself become incapacitated. He took a sip of the brandy, and the fiery spirit warmed and heartened him.

At long last there were shouts from the cliff top. Craning his neck upward, Shane saw more lights, this time the flicker of lanterns. He sighed thankfully. The men from Carnach had arrived.

Another rope snaked down from the cliff top, and Shane reached out a hand and caught it. He gave it three tugs to let them know he had got it.

The hardest part of his task had arrived, for he had to secure Heinrich and himself so that they would be drawn up together. He would have to hold the giant to prevent him being dashed against the cliff face.

He tied the rope securely, then tried to drag Heinrich upright and get the man across his shoulder. The giant's weight was terrific, and even his bulk was a severe handicap. One slip would precipitate them both into the waiting sea.

Inch by inch Shane manoeuvred the giant's body, until at last he stood upright, his body pressed close to the clifff face, and the giant slung over his shoulder like a vast sack of potatoes. The rain beat in his face and the wind screamed past him, as though trying to tear him and his burden from the ledge.

Shane tugged hard on the rope. There was an agonizing pause. And then he felt the strain on his shoulders, and was lifted off his feet.

He had secured the ropes like the straps of a parachute about the pair of them, but he had not bargained for the strain. The ropes cut into his flesh like knives, and he thought he was going to be hauled in two.

He set his teeth on his lip until it bled. Gripping the giant's unconscious form, he put his feet against the cliff face in an effort to ease the strain.

The worst moments came when the wind tore him away from the cliff, so that he and Heinrich spun helplessly in mid-air and then dased him against the rock. The wind assumed for him the character of a demoniac personality intent on his destruction. He began to curse it in a low monotone, unconscious of what he was doing or saying.

At last light was dashed in his face. He felt hands gripping his body and drawing him inwards, away from the abyss.

But when he was safely landed on the cliff top he still clutched at his living burden.

They cut the ropes and took Heinrich's weight off him. He felt hands gripping his limp one and shaking it. Voices cried excitedly in his ears, but he did not understand a word.

Then a pair of arms went round his neck, and soft lips were pressed fiercely against his bleeding ones.

His sight cleared. Martha stood pressed against him, and there was a glorious light in her eyes.

Shane grinned weakly. "I told you," he said faintly, "that it was as safe as houses!"

Then he fainted.

CHAPTER XVII
HALFORD WISHES TO MAKE AMENDS

Shane awoke to see the black expanse of the wind-swept, star blurred sky serving as a background for the heart shaped face with its halo of golden hair which bent anxiously over him. The flickering light of the lanterns glinted on the hair and showed the trouble in the blue eyes. Shane forgot his throbbing head and the pains which tore at every muscle in his racked body. He smiled and put out a shaky hand, clasping her small cold one in it.

Then he remembered, and struggled upright.

"Heinrich! Is he all right?"

The men from the village had made a rought stretcher, and had laid the giant upon it. Heinrich was still unconscious. They looked admiringly at Shane, muttering compliments in Gaelic. Shane felt uncomfortable.

"Are you all right?" whispered Martha. There was an adoring look in her eyes.

Shane laughed. "A bit shaky—otherwise fit as a fiddle." He pressed her hand reassuringly, and turned to Professor Pelmann.

"We must get him to the house at once." He indicated the stretcher. "And what about a doctor?"

Captain Macpherson said: "The village doctor is out at a case. I asked for him. Somebody will have to go to Stornoway."

General Mitchell said swiftly: "I'll go. My car is back on the road."

He did not explain how his car came to be there at that time in the morning. Professor Pelmann gave him a sharp glance, but said nothing.

Under the captain's directions, the men from Carnach lifted up the stretcher. The whole party left the cliff top and wended its was slowly across the moor towards the House of the Birds. The lanterns flickered fitfully in the wind. Shane noted that the rain had gone.

Professor Pelmann walked beside the stretcher. Martha squeezed Shane's hand, and went to her father's side. The general tapped Shane's sleeve, and said gruffy in his ear. "A fine bit of work, young feller. I owe you an apology. I'll explain about it later. Got to get that doctor right now." He went off into the darkness before Shane could reply.

Shane became aware of Halford by his side. Halford spoke with difficulty.

To Be Continued

energy

• Energy comes from nourishment. And a lot of nourishment comes from premium Canadian wheat. Enjoy this natural body-builder in Kellogg's ALL-WHEAT. Golden, crisp flakes—flavored and toasted. Ready to serve. Made by Kellogg in London, Ontario.

BUILDS BIG MEN

THE COOK'S CORNER

RICH SOUR CREAM SCONES

2 cups sifted flour
1-4 cup sugar
2 teaspoons baking powder
1-3 teaspoon baking soda
1-2 teaspoon salt
1-3 cup shortening
1-4 cup currants
1 egg yolk
2-3 cup (above) thick sour cream

Measure sifted flour and re-sift with sugar, baking powder, soda and salt. Cut in fat quite finely; then add washed dried currants. Beat egg yolks thoroughly, add cream and mix lightly with dry ingredients to from a soft dough. Knead lightly for 10 seconds on a slightly floured board or canvas. Roll to 1-2 inch thickness; cut out in circles, quite large. Score in quarters. Brush over with egg white, dust with sugar and bake in a hot oven (400 to 425 degrees F., 15 to 20 minutes.)

PINEAPPLE AND RICE CROQUETTES

2 tablespoons butter
2 tablespoons flour
1 teaspoon salt
Few grains pepper
1-2 cup milk
1 cup cooked rice
1 cup finely diced pineapple, well drained
4 slices diced cooked bacon

Make a cream sauce of first five ingredients. Add rice, pineapple and bacon. Mix well. Chill. Form into patties, roll in cracker crumbs, then dip in beaten eggs then in crumbs again. Cook in frying pan with butter until well browned on both sides and thoroughly heated. Serve immediately with tomato catsup or chili sauce. Serves 6.

These might have diced cooked ham in them in place of the bacon Both recipes are particularly improved with plenty of catsup, as you realize most rice dishes are.

VANILLA OR LEMON SAUCE

1-2 cup sugar
1 tablespoon cornstarch
1 cup boiling water
2 tablespoons butter
1 teaspoon vanilla
Few grains salt

Mix sugar and cornstarch, add water gradually, stirring constantly; boil 5 minutes, remove from fire, add butter vanilla and salt. For lemon sauce, omit vanilla and add 1 1-2 tablespoons lemon juice and a few gratings nutmeg.

How Can I ??

(By ANNE ASHLEY)

Q. How can I prevent baby from kicking off the blanket at night, and at the same time permit freedom of movement?

A. Pin ordinary hose supporters to each corner of the attress and clamp to the blanket.

Q. How can I remove the coating of soap which sometimes forms on the inside of the electric washer?

A. Rub thoroughly, but gently, with a very fine grade of steel wool.

Q. How can I improve the looks of powdered sugar cake icings?

A. Add a few drops of lemon juice. This makes the icing very white.

Seed Germination.

An important point in planting seed, bulbs or plants is to bring them into close contact with the soil. The ground should be firmed over seeds and packed about the roots of plants.

Trees and shrubs require special care on this point. It is easy to leave among the roots of shrubs air pockets which break contact between roots and soil, and thus make it impossible for the roots to function.

Verbenas Take Eight Days to Germinate.

Plants grow by virtue of foods taken from the soil in liquid form through their roots, for which soil and roots must be in close contact. When a seed germinates it sends a sprout up and a root down simultaneously, and the root hairs begin at once to absorb from the soil the food elements which support growth. Any interference with this procedure makes trouble.

Great care should be used in watering a seed bed, not only because small seeds and seedlings may be washed out of the drills by carelessness, but excess water may cause the spread of the damping off fungus. Do not keep the soil wet; and avoid watering in frequent dribblings. But water thoroughly with precautions to prevent washing, as often as the soil shows the need of water.

Flower seeds vary greatly in time required for germination. Some of the most popular varieties, with the time required for germination under favorable conditions, are as follows: Ageratum, 5 days; alyssum, 5 days; antirrhinum (snapdragon) 20 days; aquilegia (columbine), 15 days; asters, 8 days; centaurea cyanus (bachelor's button), 5 to 15 days; calendula, 10 days; California poppy, 8 days; campanula, 8 days; Canterbury bells, 15 days, celosia, 20 days; cockscomb, 20 days; coreopsis, 20 days; cosmos, 5 days delphinium, 15 days; dianthus, 5 days; euphorbia (snow on the mountain), 20 days; forget-me-not, 15 days; foxglove, 20 days; gaillardia, 20 days; helianthus, 15 days; marigolds, 5 days; morning glory, 5 days; moon vines, 20 days; nasturtiums, 8 days; nicotiana, 20 days; pansies, 8 days; sweet peas, 15 days; salpiglossis, 5 days; scabiosa, 20 days; schizanthus, 20 days; stocks, 4 days; verbene, 8 days; zinnias, 5 days.

These periods are likely to vary greatly under outdoor conditions, but they give an idea of whether a variety is slow or fast and will help you in determining how long you may expect to wait before losing patience.

The first and sturdiest seedings that appear are not always the best for flowers. Experience teaches that the finer blossoms, particularly the most double ones, are likely to be borne by seedings which are slow in appearing and oftentimes look spindly.

Spraying and Dusting

Spraying should begin before damage appears, since it is our purpose to prevent damage. After a plant has been ruined spraying does no good.

How do we know what to expect in the way of insect injury and disease? By what we experienced last year. If we grew potatoes, we know the Colorado beetle and leaf hoppers will attack them. The striped beetle will surely infest our cucumbers. Aphids will certainly cluster around the new leaves of the bridal wreath. The phlox of the crabs, and on the new growth fungus will, without fail, turn the lower leaves of our finest phlox varieties brown if we do not act to prevent it.

At this season then, we should begin preventive measures, and equip ourselves with a contact insecticide to kill the juice drinkers, which should be sprayed on because there is no practical way of applying it in powder form. But it is better to use powder for the leaf eaters, and as a fungicide in the ornamental garden. Powder will stick on the leaves to poison the caterpillars and beetles and it will serve for combating the various forms of fungus. The beauty about powder or dust is that it is so much more easy to apply. You can snatch up the duster at a moment's notice and rush out to apply a needed dose, while the job of mixing up a spray is much more serious.

A Duster Is Inexpensive and Easy to Use

Spraying and dusting materials are sold under trade names which cannot be used in this department. But the materials most in favor are: For contact insecticides, nicotine sulphate, pyrethrum and derris. For poison, to be eaten by insects, arsenic in some form. For fungicides, sulphur. Inquiry for these three classes of materials will quickly inform you of the various trade names under which they are sold; and each preparation has instrurtions for its use which should be carefully followed.

A Morning Smile

HIS DIFFICULTY

"What is the hardest part of your work as a lecturer?" asked the man designated as toastmaster.

"As a rule," replied Mr. Peekins, "the hardest part of my work is waking the audience up after the man who introduces me has concluded his remarks."

NO COME-BACK

Jerry: I have traced my ancestry back to an Irish king.

Pat: Sure that's nisy. What chance has a dead man to defend himself?

The Housewife And Her Activities

BOOKS

Books are yours
Within whose silent chambers treasure lies
Preserved from age to age; more precious far
Than that accumulated store of gold
And orient gems, which for a day of need
The Sultan hides deep in ancestral tombs,
These hoards of truth you can unlock at will.

—Wordsworth.

SIGHT

"What do you do in these days of darkness?" someone asked an old American soldier who was blind.

"Do?" he replied, "why, I thank God that for fifty years I had the gift of sight."—From the Sight of Memory.

HELPERS

He who helps a child helps humanity with an immediateness which no other help given to human creature in any other stage of human life can possibly give again.—Phillips Brooks.

$100,000 COAT

The costliest fur coat in the world worth $100,000 was displayed recently in a New York fur store. It is composed of 95 silver skins of the albino mink, which took sixteen years to collect, for this rare breed is obtained by crossing mink and ermine.

But there are a number of coats costing $15,000 though even the richest woman never wear them for everyday use as they are liable to become the victims of expert crooks who cut out sections and sell them. One foot square will fetch $500!

Many women have a craze for fur coats, and there are people who collect them. Perhaps the queerest fur coat was that which belonged to Mrs. T.D. Blowers, of Hemel Hampstead, England. It was three-quarter length, made entirely from the skins of mice.

UMBRELLA QUEEN

Mrs. Cornwallis Orford, a rich American, owns nearly 300 umbrellas, more than anyone else in the world, but is still looking for more. She has a gallery full of umbrellas collected from all over the world for 20 years. She never uses one herself—"too much trouble to carry," she says.

A NEAT MEND

Mending a ladder in a stocking need not be the difficult job most women make it. Just run a seam on the wrong side of the stocking after putting the two edges of the ladder together, taking care to run the seam off gradually to a point at either end. This mend will hardly be noticeable on the right side.

CURTAINS

Curtains with frilly headings can be given a crepe effect by inserting a cane through the fold, gathering the curtain along it, and ironing over the gathers. This creping helps the heading to stand erect.

SUDS INITIATE NEW TOWELS

Initiate those new towels and wash cloths by giving them a thorough washing before hanging them on the bathroom rods. The chances are they have been tossed about or handled by fingers of uncertain cleanliness. No strenuous rubbing is necessary to remove the surface soil and foreign matters. All they need is a few minutes swishing about in thick, live soapsuds and thorough rinsing before they are dried and put into circulation

FOR HARDWOOD FLOORS

A weekly waxing, requiring only a few minutes, will greatly lengthen the lives of hardwood floors. It also will save work, since the wax fills the pores in the wood and keeps out dust.

THE TEA KETTLE

After you are through with the tea kettle empty out any of the water left therein. Then before filling it again rinse it out with cold clear water. This will help prevent the forming of sediment in the kettle.

JUST A RUB OR TWO

When you are cleaning the door knob and bell, just take the rag with the polish on it and rub up the kitchen spigots. They are so often forgotten and yet, when clean and shining, they give such a well-kept appearance to the kitchen.

A WORN RIBBON

When the typewriter ribbon begins to make gray and dingy-looking type, get out the machine oil and drop some of the oil through the spool holding the ribbon. Then run the ribbon through to the other spool. You will be surprised the next time you use the typewriter at the black printing, just like new ribbon.

A SMOOTH SURFACE

When making a fruit cake, it is a good idea to save a little of the plain batter to spread on the bottom of the pan and on top of the fruit batter so as to make the surface of the cake smooth and prevent the fruit from sticking to the pan and burning on top. Just keep out a little plain batter before you put in the fruit.

Modern Etiquette

(By ROBERTA LEE)

Q. When eating baked potatoes, is it all right to take the potato from the skin and mash it on the plate?

A. No; the proper way is to split the potato and then eat it directly from the skin.

Q. How soon after receiving a wedding invitation should one send a gift?

A. Any time that is convenient after the invitation is received.

Q. What does "bon voyage" mean, when written on a card, or in a letter?

A. "Good journey to you."

Household Scrapbook

(By ROBERTA LEE)

New House Dress

If a handful of salt is thrown into the water when washing the colored house dress for the first time, it will aid greatly in setting the color.

Rusty Porch Lamps

Rust can be removed from the metal porch lamps by rubbing them with fine sandpaper or steel wool. Then apply a thin coat of lubricating oil.

Sour Milk

Chocolate or spice cake, biscuits griddle cakes, and johnny cake are nicer if sour milk is used instead of sweet, with soda in proportion of one-half teaspoon (level) to one cup of sour milk.

Dorothy Dix's Letter Box

If You Are a Young Bride Help Build Your Own Nest—In it You Will be Far Happier and More Certain of Successful Marriage Than You Would Living With Your Own Family or With In-Laws

Dear Dorothy Dix—I got married about a week ago and have had nothing but trouble since. My husband and I get along perfectly together, but my family reproach me bitterly because I want my own home and refuse to live with them. They say I am not treating them right by leaving them, and that some day I will be sorry for the way I have done. When I go to see them they spend the time telling me how lonely they are without me, how ungrateful I am to have gone away, and when I get ready to leave they start to cry, and it makes me feel terrible. But I want my own home, and I know that my father and husband would never get along together. Is there any way I can make them see my point of view? We have always been such good pals that I can't bear to hurt them. Won't you please help me? A LITTLE BRIDE.

Answer:

All that I can recommend is for you to have your family's heads examined for the sillies, for they certainly must be singularly lacking in common sense to be making a tragedy out of something that should be a matter of rejoicing. They are bound to know that the greatest good fortune that can befall a girl is to marry the man she loves and set up her own home. So why all the lamentations and reproaches and weeps? It is an occasion for getting out the cymbals instead of fetching out the tear jugs.

Your father and mother married and left their parents and went about the business of life for themselves. Remind them of that little fact and ask them if they consider that they showed that they were mean, ungrateful, unappreciative children by so doing. Ask them if they think that grown-up children should never leave papa and mamma and should never have any lives of their own.

Ask them if they do not think that they are very selfish in wanting to keep you from following two normal human impulses, one of which is to be alone with your man instead of being in the bosom of your family, and the other is to build your own nest. It is nobody's idea of a honeymoon to spend it under the critical eyes of mamma and papa and little sister and little brother. Every woman remembers the pride and joy she had in fixing up her first home and being able to have just the kind of curtains and dishes she wanted instead of the kind that Mother preferred.

Your peopde are more than selfish. They are positively lacking in all sympathy and understanding when they spoil what should be the happiest time of your life by their reproaches about your leaving them.

The only advice I can give you is not to take them too seriously. They don't mean what they say. Laugh off their hysterics over your having moved a few blocks away from them. Don't let them worry you and make you unhappy. But, above all, don't give in to them and go to live with them. If you do, you will wreck your marriage. No sane in-law could get along with such unreasonable people, and when the arrangement broke up in a big family quarrel you would have trouble sure enough.

Dear Miss Dix—What chance has a girl for a happy married life if she hates both cooking and sewing and doesn't know how to do either? Home life appeals to me with the exception of these two things. How can I acquire domestic tastes? MOLLIE.

Answer:

The undomestic wife way find marriage happy enough, but it is not so pleasant for the husband. You see one of the main things that men marry for is a home, and you can't picture a happy home without a woman at the head of it who is a good cook and manager and handy with the needle.

It is all very well for a girl to be a living picture to look at, a wise-cracker who can keep him amused and entertained and an intellectual companion with whom he can discuss world trends and the latest books and plays. But all of these are as nothing if there are no buttons on the shirt that her husband is putting on in a hurry in the morning, and if she sits him down to a breakfast of dishwater coffee and leathery eggs and burnt toast, and if half he makes goes into the garbage can.

Much of the success of marriage depends on a wife making her husband comfortable, and the girl who doesn't intend to do that should give a lad a break and stay single.

Dear Dorothy Dix—I am a young man of 24, in love with a girl of 20, but she is already married and has a baby 8 months old. However, she has been separated from her husband since before the baby was born and she says that she is going to get a divorce. If she does and we get married, what are our chances of happiness? Would the baby make a difference? I am fond of children and would want one of my own. Would her feelings be stronger toward her first-born than toward mine? J. A. J.

Answer:

It takes more of a prophet than I am to tell how any marriage will turn out, but I should think that if you married this girl you would have at least a sporting chance of being happy. However, her marriage to her first husband seems to have been such a merely passing episode that before I tied up with her for keeps I would find out whether she regarded the holy estate as something you jumped into and jumped out of according to your mood, or whether she regarded it as a binding contract.

Of course, the baby is a complication because a lot of men are not fitted for stepfatherhood. They cannot help being jealous of the time and attention and affection that their wives give to a child that is not theirs. Also they resent having to support another man's child. But, fortunately, this is not always the case. Many men are big enough to love their stepchildren as if they were their very own and find great pleasure and happiness in them.

I do not think you need fear your wife's loving the child of her first marriage better than she would one of the second marriage. Generally the more a woman loves her husband, the more she loves his children. DOROTHY DIX.

Home Service

Have Good Vocabulary to Make at Hit

Secrets of Good Talk

Cecily keeps Bob fascinated on their all-day outing. Her sprightly vocabulary's the secret of her charm.

She's never inane with "yes, it's pretty country." She speaks of things that please her, uses bright, vivid words: "See that rambling white farmhouse, the pink roses clambering over the porch?"

She doesn't irritate either by punctuating her talk with "get me?" or "see what I mean?"

About slipshod errors, Cecily's even more careful. If she says "awful hot" for "awfully hot," "plenty food" for "plenty of food," she knows in an hour or two her talk will seem all blunders.

Have a good vocabulary if you'd make and keep friends. Our 32-page booklet tells how to choose right words, check errors, put personality in your talk.

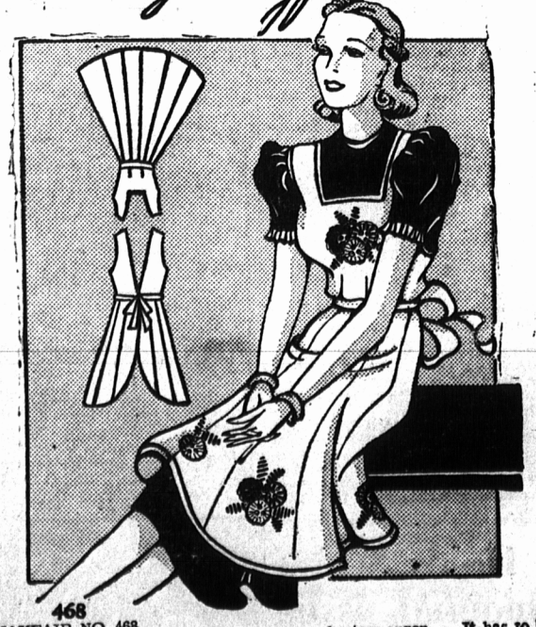
Send 20c in coins for your copy of How To Improve Your Vocabulary to the Guardian Home Service, Address. Be sure to write plainly your Name, Address, and the Name of booklet.

Street Address

Name

City

Easy-to-make Embroidered Apron by Mayfair



468

MAYFAIR NO. 468

Every woman likes to own at least one hostess apron. It has to be trim, neat, smart and decorative. It has to be flattering, too, if it is to be tied over one's best frock while one prepares a cup of tea and a sandwich for one's guests. This apron with its pretty yet conservative embroidery has been designed to answer all these requirements. The skirt has many gores, the bib fits snugly. The attractive embroidery gives just the right finish. Make it of batiste, organdy or other fine cotton. The edges are bound with contrasting bias tape.

The pattern includes transfer of the design together with cutting pattern for the apron in sizes 14, 16, 18, 20, 40 and 42, and easy-to-follow sewing instructions, stitch chart and color suggestions.

For complete pattern and instructions for all of these designs, send 20 cents in stamps or coin (coin preferred) to The Charlottetown Guardian Needlework Department.

Print your name and address plainly

Use this coupon

To The Charlottetown Guardian
Needlework Dept.

DESIGN NO. 468

Name

Street Address

City Province

FASHION GUIDES FOR THE HOME DRESSMAKER

1778

Smart Cotton Ensemble—Apron Buttons "On" and Ties At Back

You'll be so fascinated with this little cotton morning ensemble; home tasks will simply 'fly'. You'll enjoy its becoming vee neck and cool sleeves. The dainty beruffled edges apron is easy to put on and easily discarded to greet an unexpected visitor. It ties at the back, so may be adjusted to suit your waistline. The dress is smart for garden or beach wear and for local shopping. So simple and inexpensive to sew, you'll want to make another in seer-sucker strips, dotted dimity or bright solid color in linen-like cotton weave.

Style No. 1778 is designed for sizes 36, 38, 40, 42, 44, 46, 48 and 50-inches bust. Size 36 requires 3 1-8 yards of 39 inch material for dress with 2 1-8 yards of 39-inch material for apron and collar.

Send fifteen cents (15c) in stamps or coin (coin preferred) wrap coin carefully address to Charlottetown Guardian pattern

Style No. 1778 Size..... ... .

Name

Street Address

City Province

Corns Removed Without Any Pain

Quick, safe relief is almost instantaneous if you apply Putnam's Corn Extractor. Shoe's won't pinch or hurt. One single drop of Putnam's Corn Extractor stops the pain. A few applications make the corn dry up and drop off. Putnam's Corn Extractor gives satisfaction. Thousands use it with complete success. Get a 35c bottle from your druggist