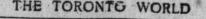
TUESDAY MORNING MARCH 29 1921



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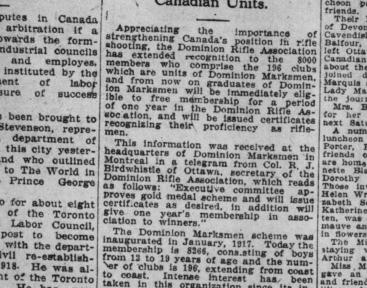
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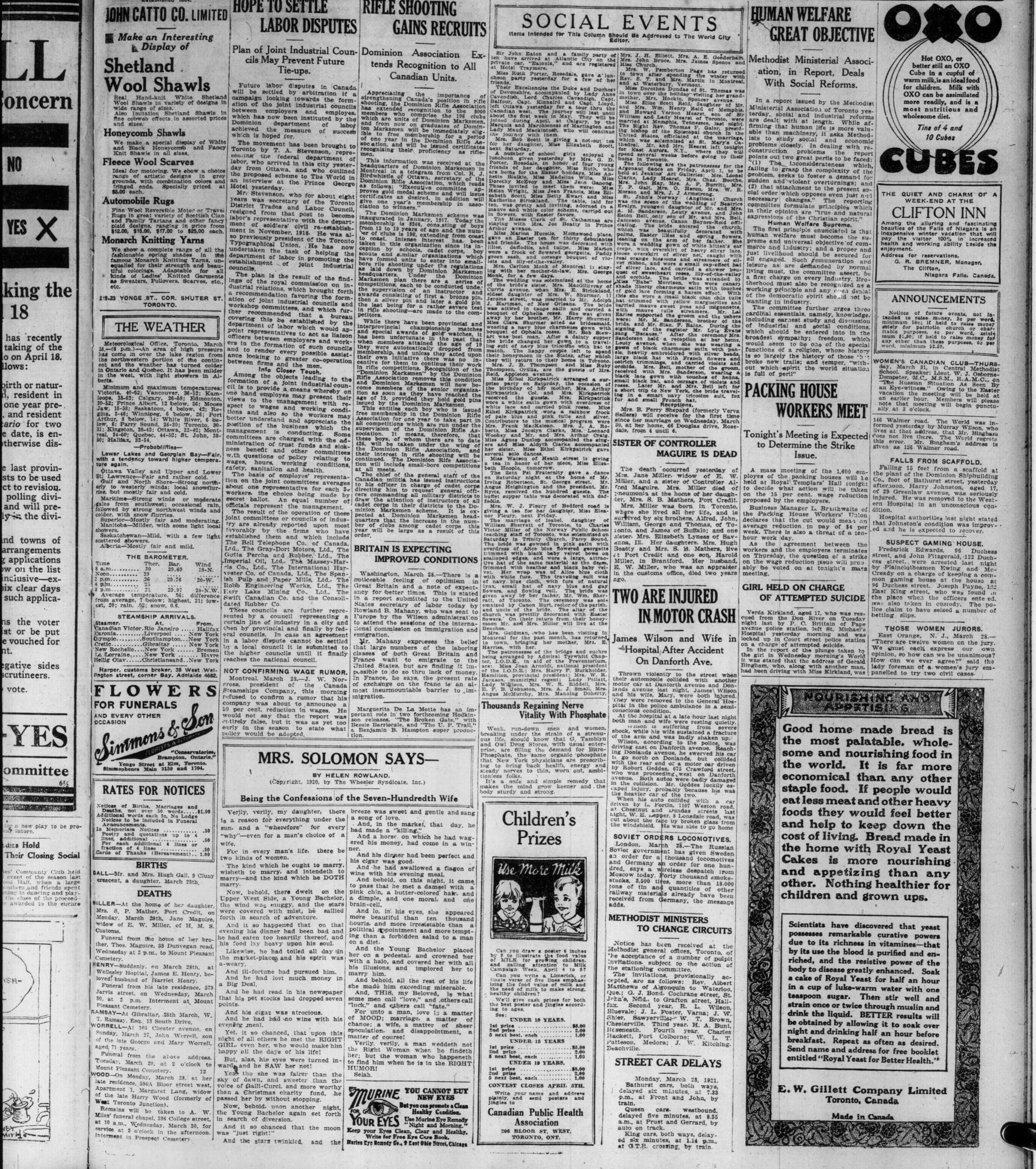
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tems Intended for This Column Should Be Addressed to The World City







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teaspoon sugar. Then stir well and strain once or twice through muslin and drink the liquid. BETTER results will