

### When Your Joints Are Stiff

and muscles sore from cold or rheumatism, when you slip and sprain a joint, strain your side or bruise yourself, Perry Davis' Painkiller will take out the soreness and fix you right in a jiffy. Always have it with you, and use it freely. **USE**

## Painkiller

### World of Missions.

#### Customs of Korean Boys.

One sees a good deal of the boys in Korea, for they play on the street. The little girls are kept inside after they are eight or nine. If they do come out they have to cover up their heads and faces with a big veil. This "veil" looks like a very big kitchen apron thrown over the head and held in front under the chin, just allowing room to peek out.

Well, these boys generally wear long red coats fastened to one side. Their clothes are tied on—sometimes buttoned, but that is a luxury. They do not know what pins are. Then the hair is always in a braid down their backs. When they marry the hair is done up on the top of the head in a queer little knot. A very tight band is worn coming over the forehead, and then—but never till then—they wear a hat. Before the hair is done up they always go bare-headed.

The boys are often married very young, but they do not put on grown up ways, so it is quite often we see these married gentlemen playing on the street. The poor little married girl has to stay at home and drudge for her mother-in-law. Then, if a man is too poor to marry, he is not allowed to put his hair up, so he is called a "boy," no matter how old he is.

Little Korean boys do not wear any clothes at all in the summer time. In the spring time they wear a waist which reaches just below the arms. It is generally pink and they are quite dressed up for the summer season. In winter they wear very wide clumsy trousers, caught in at the ankle, and straw or wooden shoes. Their clothes are so clumsy and heavy that they can scarcely walk. From being tied to some one's back when a baby, almost every Korean is bow-legged. When boys come to our church where do you think they like to sit? Why, right up in front, as near to the preacher as possible, and they are quiet and listen very attentively.

You know we sit on the floor in church in Korea. These boys very seldom have

any money for the collection, and they seem real sorry, but money is very scarce among the poorer classes, and probably they never had any of their own. One day I went with one of the missionaries into a courtyard and we had a meeting just with the boys. We had the little organ and soon the boys came in from the street, some with hair up and some with hair down. Some of them did not know what a prayer was, but when they were told, they all shut their eyes through quite a long prayer in Korean. Then we gave each a card to take home, on which was a verse written in Korean.

The boys are never rude to us. Some times they call after me on the street, saying: "Lady, where are you going?" but that is Korean custom, and quite polite. It is also Korean custom, to answer, "Yes, where are you going?" When we say that, they think we have been quite polite and nice to them.—Over Sea and Land.

### Health and Home Hints

#### Carving.

Carving is a simple operation, and yet to be an expert carver it is necessary to understand the natural construction of the various pieces to cut. Meats that are to be carved on the table should be laid on the dish without any garnishing or sauce.

The tools necessary for carving consist of a sharp-bladed knife, a two or three-pronged fork and a pair of carving scissors. These implements should only be used for carving.

#### Roast Beef—How To Carve.

Roast beef is best when carved on the table, or else on the sideboard, where each slice may be served as soon as cut. If cut beforehand it loses the best part of its juices. Have the beef brought on a hot dish. If the top be dry, cut off a little from the surface. Stick in the fork lengthwise on top of the roast, close to the edge; hold the fork firmly with the left hand, having a large, sharp knife in the right, and cut even, thin slices, leaving a small piece of fat on each one; cut close to the rib bones; gently make a cut underneath to separate the slices. Place the slices as soon as cut on hot plates with a little of the platter gravy, and serve.

#### Ham—How To Carve.

The most delicate part of ham is the kernel; this should be cut in very thin slices, leaving the fat adhere to the meat. Some prefer to cut the ham in thin slices around from the bone; others carve it in thin slices from each side. If the ham is to be handed around the table, it should be carved and reconstructed.

#### Turkey—How to Carve.

Place the fork in the breast of the turkey, one prong on each side of the breast bone. Grasp the handle of the fork in the left hand, and laying the flat of the knife parallel with and close to the neck, just above where the left wing joins the body, cut downward, catching the joint; a slight pressure severs the cartilage and a single sweep of the knife removes the wing. Next put the point of the knife into the flesh which holds the second joint to the carcass and cut downward to where the second joint's bone joins with the carcass, bend the knife over, detaching the joint from the body; clip off the drumstick at the knee joint with the shears and then divide the second joint in three or four pieces. The breast is carved in two distinct ways: the first consists of cutting the breast in crosswise slices slightly

on the bias, the second by cutting the filets lengthwise from the breast. Proceed and carve the other side of the turkey the same way. All this time the fork should be kept in the same position; then remove the oyster which lies on the side near the second joint; this part is considered the most delicate part of the turkey; then remove the oyster bones, the pope's nose, the two bones to which the wings are articulated and the breast bone. The latter is removed last of all, because the fork is never taken out of its original position until that bone is separated from the carcass; the back is cut out with the shears in three pieces. The turkey may be carved in the kitchen and reconstructed. This is done by cutting of the wings, the second joints, and the breast either length or crosswise. Lay the meat from one side of the turkey on a hot dish, place the carcass on top of the meat, then lay the remaining meat back in its original place, attach the wing, second joint and leg with small silver skewers to the body of the turkey, pour over a few spoonfuls of gravy, garnish with a few sprigs of parsley and serve. If the family is not very large, only one side of the turkey need to be carved.

New York Observer: Budgett Meakin's book on Morocco is regarded as the standard work on that country. He quotes the following confession of a Moor, and says that his Mo-riah friends endorsed this statement: "Do you want to know what our religion is? We purify ourselves with water while we contemplate adultery; we go to the mosque to pray, and as we do so we think how best to cheat our neighbors; we give alms at the door, and go back to our shop to rob; we read our Korans, and go out to commit unmentionable sins; we fast and go on pilgrimages, yet we lie and kill."

A farmer once went to hear John Wesley preach. The preacher said he would take up three topics of thought; he was talking chiefly about money.

His first head was "Get all you can." The farmer nudged his neighbor and said: "That man has got something in him; it is admirable preaching."

Wesley reached his second division, "Save all you can." The farmer became quite excited. "Was there ever anything like this?" he said.

The preacher denounced thriftlessness and waste, and the farmer rubbed his hands as he thought, "And all this have I been taught from my youth up." What with getting and with hoarding, it seemed to him that "salvation" had come to his house.

But Wesley advanced to his third head, which was "Give all you can." "Oh, dear! oh, dear!" said the farmer, "he has gone and spoiled it all."—Selected.

God never makes us feel our weakness except to lead us to seek strength from Him.

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