



Lower Prices on Ford Cars

Effective August 1st 1914 to August 1st 1915 and guaranteed against any reductions during that time. All cars fully equipped f. o. b. Detroit.

Runabout	\$440
Touring Car	490
Town Car	690

(In the United States of America only)

Buyers to Share in Profits

All retail buyers of new Ford cars from August 1st 1914 to August 1st 1915 will share in the profits of the company to the extent of \$40 to \$60 per car, on each car they buy, PROVIDED: we sell and deliver 300,000 new Ford cars during that period.

Ford Motor Company
KEELER-COURSEY Co., Alliance

20TH YEAR

AK-SAR-BEN FALL FESTIVAL

Omaha
SEPT. 30 TO OCT. 10
1914

WORLD AT HOME SHOWS

Every afternoon and evening.

Electrical Parade Evening Oct. 7. Fraternal Parade Afternoon Oct. 8.

HOME COMING WEEK OCT. 5 TO 10

PIONEERS Attend the Territorial Pioneers Re-Union, Sept. 30 to Oct. 3.

THE two distinct types of Eczema can be relieved redily by using Dry Zensal for the crusty, scaly skin and Moist Zensal for all watery eruptions. Get it from Harry F. Thiele.

Matches? Pooh! They Were Too Small to Bother About

The first phosphorus match was made in 1812.

Then, for a hundred years, man forgot about matches. He invented the telegraph, the telephone, the wireless, the turbine engine, the ocean liner, the flying machine. He gridironed the surface of the earth with railroads. But matches? Pooh! They seemed too small to bother about.

And yet, if there is one thing more than another that this country has needed, it is a better match—a match that will strike anywhere and yet be safe—a match that

won't spark or sputter, or break easily—a match that will burn evenly and is non-poisonous.

The Safe Home Match is a real safety match. It strikes anywhere. It does not spark. It does not sputter. It burns evenly. The stick is strong and sturdy. You cannot break it unless you apply very much more force than you are likely to do.

Best of all, the Safe Home Match is non-poisonous.



See a box. All grocers. Ask for them by name.

The Diamond Match Company

MEAT INSPECTION REGULATIONS

New Regulations for Federal Meat Inspection Become Effective November 1, 1914

The new meat-inspection regulations governing the slaughtering of cattle, sheep, swine and goats, and the preparation of meat food products in inspected establishments, were signed by the secretary of agriculture on July 15, 1914.

All the regulations become effective November 1, 1914, except those governing imported meats, which go into effect January 1, 1915.

The Department of Agriculture is limited by law to jurisdiction over the slaughtering and packing establishments which sell their products in interstate or foreign commerce. These establishments slaughter 60 per cent of the meat used in the United States. The slaughtering and packing establishments which sell their product wholly within the state in which the animals are slaughtered are beyond the jurisdiction of the department.

The new regulations, which occupy 87 printed pages, codify the many amendments and rulings made since the adoption of the old regulations on April 1, 1908, and also add to the requirements a number of features suggested by eight years' experience in meat inspection and conforming with recent scientific discoveries.

The more important changes made as a result of the development of veterinary science and practical experience in meat inspection, are as follows:

Diseased Animals to be Condemned

Prior to Slaughter

The new regulations provide that inspectors shall make a rigid ante-mortem inspection, and if they find clear evidence in the live animal of the existence of a disease which unfits its meat for food they shall condemn the animal and prevent its entry for slaughter into the food-preparing departments of the establishment. The animal so condemned must be slaughtered in a separate place and put at once into the denaturing tank to be turned into fertilizer or other nonedible products. This rule is more strict than the ante-mortem inspection prescribed in the old regulations.

Heretofore animals showing some evidence of disease on ante-mortem inspection were slaughtered on the same killing floors as healthy animals, and were not finally condemned until they were subjected to post-mortem examination.

Under the new rules, where the ante-mortem inspector suspects a live animal of having a disease which might render it unfit for food, but is not certain of this condition, he will, as in the past, mark the animal "U. S. Suspect," which will make its carcass subject to special post-mortem examination. The ante-mortem inspector is also authorized to detain the animal for further observation and taking of temperature in cases where that seems desirable in reaching a decision.

All animals at the time of slaughter, even though no symptoms of disease are visible on ante-mortem examination, are subject to careful post-mortem examination before the meat can be marked "U. S. Inspected and Passed" and allowed to leave the establishment.

Withdrawal of Inspection

The regulations prescribe that any inspected establishment which violates any regulation may suffer the penalty of having all inspection withdrawn. This would mean that such establishments could not ship any meat in interstate commerce or abroad. This is designed to strengthen the department's authority to compel establishments to observe sanitary conditions.

Packers to be Permitted to Sell Second-Class Sterilized Meat on Plan Somewhat Similar to that Followed by the German and Austrian Governments

In view of the present shortage and high prices of meat, and the fact that every pound of meat that is condemned necessarily adds to the cost of producing meat that is passed, the new regulations provide measures whereby the packers can sterilize and cook thoroughly certain classes of meat and sell it in cans or sealed containers, labeled plainly "Second-class Sterilized."

This sterilized cooked meat, which the packers are to be permitted to sell as "Second-class Sterilized," is the meat of portions of animals the fat of which the old regulations permitted the packers to make into edible lard and tallow. The process of rendering served to sterilize the fat and make it entirely hygienic. The new plan extends the same principle so as to utilize the lean portions of this meat which heretofore packers have not been allowed to sell for food purposes.

This action follows scientific investigations made by specialists of the department, and by independent veterinarians and physiologists, which have made it clear that large quantities of meat which are perfectly good food when thoroughly cooked have been condemned because of the presence of strictly localized cysts or lesions in animals. This meat is of the type which the German and Austrian governments have long permitted their packers to sterilize by cooking and sell at shops in a cooked condition.

This meat which, cooked, finds ready sale at a lower price than raw meat in Germany and Austria, consists of portions of the flesh of animals which have localized cysts or lesions which make the immediately affected muscle or tissue unsuitable for food, but which do not affect the remaining flesh of the animal or render it unhealthful. Portions (usually organs or glands) containing cysts or lesions are cut away and condemned. These cysts and lesions do

not come from any of the highly dangerous diseases, for any indications of which the regulations require the condemnation of the whole carcass.

Under both the old and the new regulations, in cases where the diseased condition is trivial and strictly localized, the unaffected portions of the carcass, which are free from any suspicion of disease, are passed for food and allowed to be sold in the raw state.

On the other hand, all carcasses and all parts diseased to an extent rendering them unfit for food are condemned. Between these two classes lies the class of meat which may be sterilized under the new regulations. This consists of parts of carcasses believed to be entirely healthful, but which come from carcasses affected to a somewhat greater extent than would allow the passing of these parts for food in the raw state, because these parts may contain a chance cyst which, if eaten raw, might lead to tapeworm or other diseases. These accidental cysts or lesions, even if present, are rendered entirely harmless by thorough sterilization in cooking.

While the packers of Germany and Austria for many years have widely availed themselves of this method of saving, by cooking, a huge waste of meat, it is not known how far the American packers will care to follow the practice. It is believed, however, that if it is undertaken it will make available a large quantity of cooked meat which is now wasted.

Post-Mortem Inspection

The provisions relating to the post mortem inspection of carcasses have been made clearer and more explicit, so as to make the rules under which the inspectors pass or condemn carcasses or portions of them exact and in accordance with the latest scientific knowledge. The regulations governing the carcasses of hogs suspected of hog cholera have been made much more stringent.

Safeguarding Inspection Marks

The rules and regulations governing the disposal of condemned meat and the use and integrity of the Federal marks have been redrafted to meet fully all conditions which have developed during the past six years. As a result, it is made certain that the mark "U. S. Inspected and Passed" can appear only on meat that has passed a rigid ante-mortem and post-mortem inspection at the hands of skilled veterinarians.

Raw Pork Prohibited in Certain Food Products

On account of the danger from trichinae in pork and the lack of any known method of inspection which affords an absolute safeguard, the regulations prescribe that no muscle tissue of pork shall be allowed as an ingredient of any article such as summer sausage, or similar foods, which customarily are eaten without cooking. To be included in articles, which may be eaten without home cooking, the pork must have been subjected to a temperature sufficient to destroy all live trichinae, or subjected to some other approved treatment which may hereafter be discovered.

Sanitary Regulations

The regulations governing the sanitary condition of packing establishments, the cleanliness of employees, and the care of utensils and instruments, have been redrafted into a series of definite rules. This, it is believed, makes compliance with the rules easier on the part of the packers and makes detection of violations simpler for the inspectors.

These rules are very explicit as to the provision of washing and toilet facilities for the help, as to the condition of the clothing, and as to the cleanliness of the hands of those handling the meat. The rules also explicitly prohibit the passing of meat which has been allowed to touch floors or become contaminated by contact with condemned meat or knives used in butchering diseased meat.

Imported Meat

The regulations regarding imported meats are redrafted so as to be more comprehensive and complete. Each foreign country from which meats are being shipped to the United States will be supplied with copies, as will United States consuls, so that a strict compliance with them may be had.

URIC ACID IN MEAT CLOGS THE KIDNEY

Take a glass of Salts if your Back hurt or Bladder bothers you—Drink more water.

If you must have your meat every day eat it, but flush your kidneys with salt occasionally, says a noted authority who tells us that meat forms uric acid which almost paralyzes the kidneys in their efforts to expel it from the blood. They become sluggish and weaken, then you suffer with a dull misery in the kidney region, sharp pains in the back or side, headache, dizziness, your stomach sour, tongue is coated and when the weather is bad you have rheumatic twinges. Urine gets cloudy, full of sediment, channels often get sore and irritate obliging you to seek relief two or three times during the night.

To neutralize these irritating acids, cleanse the kidneys and flush off the body's urinous waste get four ounces of Jad Salts from any pharmacy here take a tablespoonful in a glass of water before breakfast for a few days and your kidneys will then act fine. This famous salt is made from the acid grapes and lemon juice, combined with lithia, and has been used for generations to flush and stimulate sluggish kidneys also to neutralize the acids in urine so it no longer irritates, thus ending bladder weakness. Jad Salts is inexpensive, cannot injure, and makes a delightful uric acid lithia-water drink.

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