

The Alliance Herald

BURR PRINTING CO., Owners
 Entered at the postoffice at Alliance, Neb., for transmission through the mails as second class matter. Published Tuesday and Friday.

GEORGE L. BURR, JR., Editor
 EDWIN M. BURR, Business Mgr.
 Official newspaper of the City of Alliance; official newspaper of Box Butte County.

The big fight came out just as the experts and a big majority of the fans had predicted—and feared. The Frenchman, clean-cut and honorable fighter though he was, couldn't stand up against Dempsey. However, every ex-soldier in the country was united in the desire that once the fistie championship should pass to France. It wasn't that they relished the idea of America losing out—far from it. What they desired was that an unworthy representative of America should get a good beating. It was a perfectly natural feeling. Dempsey, when the war was on, enlisted for labor in the shipyards, and managed, by hook or crook, to stay there during hostilities. Carpenter was one of the first to go to the front. They tell us that the best man always wins, and this may be the exception that proves the rule.

A PROPOSED LAW

Emerson Purcell of the Custer County Chief swings a nasty pen. Broken Bow was among the dozen cities and towns in the state which entered into the competition to secure the new state reformatory in good faith, and got scant consideration from the locating board. The Broken Bow editor, who has won a few service stripes in the state legislature, takes the sarcastic method to peel the hide off a few statemen by drafting a "proposed law" which he will doubtless have nerve enough to introduce before the next session of the legislature. For fine irony and deft phrasing, this "proposed law" is an artistic bit of writing. Mr. Purcell says:

Here's a suggested bill for some enterprising legislator to introduce at the next session of the legislature. While it may not materially change the present method of establishing new state institutions, it will legalize the procedure:

H. R. No. 000

An Act Locating all new State Institutions at Lincoln, Nebraska, defining the Procedure of the same, and to remove certain state institutions from their present locations:

Be it Enacted by the People of the State of Nebraska:

Section 1. The Permanent Zone.—All new State Institutions for the establishment of which the legislature of the State of Nebraska shall make appropriations, shall be located within five miles of the capitol building at Lincoln, Nebraska, and this area shall be known as the Permanent State Institution Zone.

Section 2. Method of Locating.—The Board authorized to select the site for such institutions, after the appropriation is made, shall confer with property owners within the said Permanent Zone, designated in Section 1 herein, and shall secure opinions or suitable grounds in said Zone. It shall then be the duty of said locating board to receive proposals from other cities and towns over the state, and hold a public hearing, at the state capitol. Such parts of the state as desire to be recognized shall send large delegations and indulge in much oratory. They shall submit samples of the soil, analysis of water, affidavits of leading citizens, regarding manufacturing of brick, location of native gravel beds, crop statistics, rainfall, transportation etc., etc. Each candidate locality shall submit illustrated booklets of the principal buildings and farm scenes, and will also be required to get endorsements of other towns and testimonials from prominent statesmen and citizens of Nebraska and send them by telegraph to the said locating board. The said locating board shall not be required to visit any of the proposed sites outside of the Permanent Zone, but may eliminate a portion of said candidate towns, from time to time, in order to lend encouragement to the favored few to whom 'er up for the grand final showing.

After the various candidate towns have spent not less than ten thousand dollars in promoting their candidacies, the locating board may then be at liberty to announce that the proposed new institution will be located within the Permanent Zone, at Lincoln, Nebraska.

Section 3. Removals.—Owing to the fact that the western half of Nebraska has only two of the twenty-three major state institutions, it is hereby ordered that the State Normal at Chadron and the School of Agriculture at Curtis shall within one year from the passage of this Act be removed to the Permanent Zone at Lincoln, Nebraska, thus equalizing the number of such institutions among all the towns of the western half of Nebraska.

Films brought in before 5:00 P. M. next day at noon. Van Graven Studio.

TOO LATE TO CLASSIFY

FOR SALE—Early maturing cabbage and tomato plants—5 dozen for \$25. Phone 813-12.

WANTED TO BUY—A second-hand heater, 12 foot; first class condition; also two barges with running gears or will buy running gears without barges. Phone 813-13.

NEW FACES

By GRACE E. RILEY.

(Copyright, 1921, by McClure Newspaper Syndicate.)

"There's company coming, Linda." "I suppose, mother, you feel it in your bones?"

"It's the way that rooster's crowing. A rooster crowing in the daytime is a sure sign of company."

"Company," sniffed Linda, "probably Mary for her daily cup of tea and Ma Lindsey for liniment for her son, or perhaps David will come for your recipe for sponge cake."

"Well, ain't that company, I'd like to know?" interrupted her mother.

"Maybe you think so, but they are not company to me; I long to see a new face."

"It's not a mite of use telling you that old friends are the best. Young folks won't believe such things until experience has taught them. But what's wrong with David?"

"David! Mother, every one forces David down my throat. David's all right, but so deadly monotonous—the same yesterday, today and forever, as the quotation goes. If he would only do something unusual, just once!"

Saying which, Linda left the room. Her mother watched her, questioning. Linda's complex disposition, her vague yearnings and discontentment were incomprehensible to her mother. Alma Craig had no dark corners or shadows in her character. She demanded little of life, accepted gratefully what it offered, and warmed all with whom she came in contact with her wholesome light-heartedness.

A bell peeling loudly through the house interrupted Mrs. Craig's meditations. Hastily drying her hands on her apron and smoothing her hair, she opened the door to the handsomest young man she had ever seen.

"Mrs. Craig?" His smile was disarming. "I am Roger Colherst of Boston, Mrs. Craig, and am looking for a place to board for a few weeks. I have been told that perhaps you would take me in."

Even while her hospitable soul demanded that he be admitted, something warned her against this stranger, but she forced her voice to express the cordiality which she did not feel, as she ushered him into the living room where Linda was sewing.

"My daughter, Linda, Mr. Colherst; now, let's see, how long are you to be in Bayneville?"

"About a month, Mrs. Craig. I do hope you will put me up."

Linda, meanwhile, sat quietly listening to this surprising conversation. She, too, hoped her mother would put him up. Then she heard her saying:

"If you'll come upstairs I'll show you a room."

There followed a month crowded with happiness for Linda and with busy a day-giving for her mother. David came constantly, but always to find that Linda had gone out with Roger.

A month wore away—six weeks—and still Roger remained.

"I'm sorry, David, Linda is certainly irritated, but I do truly believe it is only irritation. Just stand by; I am sure it will come out all right. Mat's the time I've wished that rooster dead for crowing company to our house the day that Roger Colherst came."

David laughed, but his heart was heavy, for his dream was gone. It was only in the sunshine of Mrs. Craig's smile that he found a ray of comfort and encouragement. She had told him to stand by, and stand by he would.

Then one day the entire country was become agitated over the news that a bank clerk who had absconded with thousands of dollars, had been traced to this state. The day the news reached Bayneville, Roger Colherst was greatly interested, and almost enthusiastic about aiding in the search for the fugitive.

"I'll take my motor over to Clayton; there's a kick in it somewhere. Then when she's in shape, Crandall, we'll scour the whole state."

No one but David noticed that when Roger came downstairs he carried his bag. Instantly a vague suspicion which he had harbored became crystallized.

"Oh, I say, Colherst, would you mind running over to Clayton? You are attending to your business while I am attending to mine."

Only for an instant did Roger hesitate. Then, "Sure thing, Crandall," he said.

After a busy hour on David's part they started. David, knowing Clayton well, was aware that if he took Colherst to the farther end of the town, there would be no way of Colherst's car to pass out that way, unnoted.

When Roger left him, he apparently changed his mind, and instead of stopping at the garage he went back over the road to Bayneville. If he could make the fork in the road and get to Dustin, he knew a way out. He stilled to think how easily David let him get away, for he had sensed David's suspicions. At the fork, however, Colherst drove straight into a trap which David had set for him. Not only was a crowd of men there, but one was the president of his old bank. Roger Colherst's devious name failed him. He broke down, utterly, as he was driven away.

Great was the enthusiasm in Bayneville over David's cleverness, but the words most welcome to David were whispered to him by Linda, when she said:

"How proud I shall be of my husband when I am Mrs. David Crandall."

Potato Flour Is of Interest to Growers in Box Butte County

Potato growers in Box Butte county and western Nebraska will learn with interest that flour made from potatoes is rapidly becoming a staple food product in this country. According to the Literary Digest, in its issue of June 25, it costs twice as much as wheat flour, and will therefore not replace it, but combined with wheat flour in small quantities it is said to improve the flavor of bread made from the mixture and to form a better medium for the yeast used to raise it. Oscar James Vogl, who writes on the subject in The American Food Journal (New York), tells us that the manufacture of this product has now advanced until it may be termed a new American industry. The term is now restricted to a flour made from the whole potato and is no longer applied to potato starch. Previous to the war, Mr. Vogl tells us, every ounce of potato flour consumed in the United States and Canada was imported from abroad. During the twelve months preceding the war, 25,000,000 pounds was imported into the United States. When the food administration encouraged the use of substitutes, mills sprang up all over this country, manufacturing mainly potato starch or uncooked potato flour, all of which found a ready market at a good profit. He continues:

"The first real American potato-flour corporation is the result of a meeting between a western farmer and a Pittsburgh capitalist. Supported by powerful capitalists, the mill at Idaho Falls was purchased, and with proper management, national advertising, merchandising, standardization, and co-operation, the business grew to that today one corporation operates mills in Michigan, Colorado, Maine, Wisconsin and Minnesota, in addition to the one in Idaho, while farmers' co-operative plants are operating in various potato-growing sections and more are being organized.

"Using as its raw material the usually wasted No. 2 undersized round potatoes, 50,000 bushels of which are annually a loss to our farmers, this new industry is naturally of great interest and benefit to the potato-growers of America.

"The mills now contract with the farmers or buying exchanges for their No. 2 potatoes, the only provision being that these potatoes must be free from frost-bites, blight, rots, bruises, and disease.

"This gives the farmers a revenue for formerly wasted products, makes it possible for them to sort their crop and give more care to the table potatoes that ultimately reach the consumer. Every potato-growing state in the union has strict grading laws, enforced by the powerful potato-growers' associations. There is a constant tendency to raise the standard, thereby giving the consuming public better value for their money.

Reduces Cost of No. 1 Spuds.

"By helping the potato-growers find an outlet for these undesirable No. 2 tubers, the potato-flour industry indirectly helps reduce the high cost of living, for the farmers can afford to sell their choice sorted No. 1 grades at a more reasonable figure if they are sure of disposing of the 15 per cent undersized potatoes. In 1914 only 1 per cent of 410,000,000 bushels of potatoes harvested in this country were used for the manufacture of potato flour and starch, while Germany used that year 10 per cent of her 1,674,000,000 bushels of potatoes for manufacturing purposes.

"The first machine to produce a fine flour out of potatoes, Mr. Vogl goes on to tell us, were built in Germany in 1903, but not until 1907 did a real industry develop there. Today she has over thirty-five different systems in operation. The stock is handled by mechanical means from the minute it enters the mill.

How Potato Flour is Made.

He goes on: "First, the potatoes are thoroughly washed to remove all dirt and stones. Then the clean potatoes are taken to the peeler to remove the brown outer skin, but leaving the inner skin, under which the valuable mineral salts are located, intact. This peeling process is a friction device which is gently applied to prevent reducing the mineral-salt content in the finished product. Here skill and experience in handling stock count most.

"From the peeler the potatoes are taken on a conveyor into a steam cooker, where, under steam pressure, they get the same treatment as home-cooked potatoes with the packet. From here they pass into a mashing-machine which feeds them as a solid mass into a flaking device. This skilful operation again requires expert attention, for either too much heat, steam, or improper adjustment of the rollers will produce an inferior product.

Potatoes are Flaked.

"The machine consists of two large steam-heated drums which rotate rapidly against one another. The mashed potatoes are fed in between these two drums and are discharged in the form of thin white flakes. The dehydrating or drying process is herewith completed, and the white, fluffy, and appetizing flakes are then ground on rolls and bolted through silk cloth, so the finished product is of the same consistency and fineness as the very best patent flour, with which it is blended for baking purposes.

"Machines vary in size and consume according from 1,200 to 3,000 pounds of potatoes per hour. It requires on an average five pounds of cooked mashed potatoes to produce one pound of flour.

"The rich cream-colored flour is then automatically weighed and fed into paper-lined bags holding 100 pounds each. These are stored in immaculately clean and airy warehouses until they are loaded in cars and shipped to all parts of the country for distribution.

Flour is Concentrated Spud.

"Potato flour produced as here described is nothing more or less than the whole cooked potato in concentrated form. A great injustice has been done

to genuine potato flour during the war by classing it among the essential substitutes, thereby falsely placing it on par with potato starch, raw-potato flour, and mixtures of all sorts.

"Genuine potato flour carefully made as herewith described, from whole, sound potatoes, in clean mills, is of invaluable aid to the baking industry of the world. In the first place it costs twice as much as wheat flour, which it does not and can not replace if a high-quality baked product is desired. It is usually used in proportion of 2 per cent with wheat flour, and thoroughly blended, proving its worth in many ways to the bakers.

"During the process of manufacture the starches in the potato are coagulated, thereby helping yeast growth and assuring better fermentation of the dough.

"Prof. Alonzo E. Taylor recommends potatoes for bread production on account of the greater wholesomeness of the loaf, since the potato contains more vitamins and more proteins than any other vegetable.

Improved Wheat Flour.

"Another great American food authority who has spent much time experimenting with genuine potato flour in making states that pure potato flour adds to the wheat flour many of the valuable food properties which have been taken from it in its modern process of milling.

"All baking authorities agree that bread made with at least 2 per cent potato flour will keep fresh longer, will have a pleasant, nutlike taste, gives a crust of better bloom, a crumb of fine texture, besides producing better volume. Indeed, potatoes in bread have been employed in Central Europe since the middle of the eighteenth century. Irish, Scotch and French bakers, known as experts in their line, have employed this tuber not only to make yeast ferment but also to improve the quality of their baked foods.

"Last but not least, our own mothers and grandmothers made the never-to-be-forgotten bread 'that mother baked' with cooled mashed potatoes, which is now replaced by its successor, potato flour."

Nineteen hour Kodak finishing service exclusive in Alliance. Van Graven Studio.

Miss Mable Howe of Waitfield, Vt., is expected to arrive in Alliance on Wednesday morning for a two days' visit at the home of Mr. and Mrs. W. C. Mounts.

Mr. and Mrs. Helppinger left for California for a visit. They expect to be gone the rest of the summer.

Mrs. Wm. Breckner is visiting her son at Joliet, Wyo.

July 1—To Mr. and Mrs. Glen Yonkin, West Lawn, a seven-pound daughter.

July 3—To Mr. and Mrs. Henry Schmidt, West Lawn, a ten-pound son.

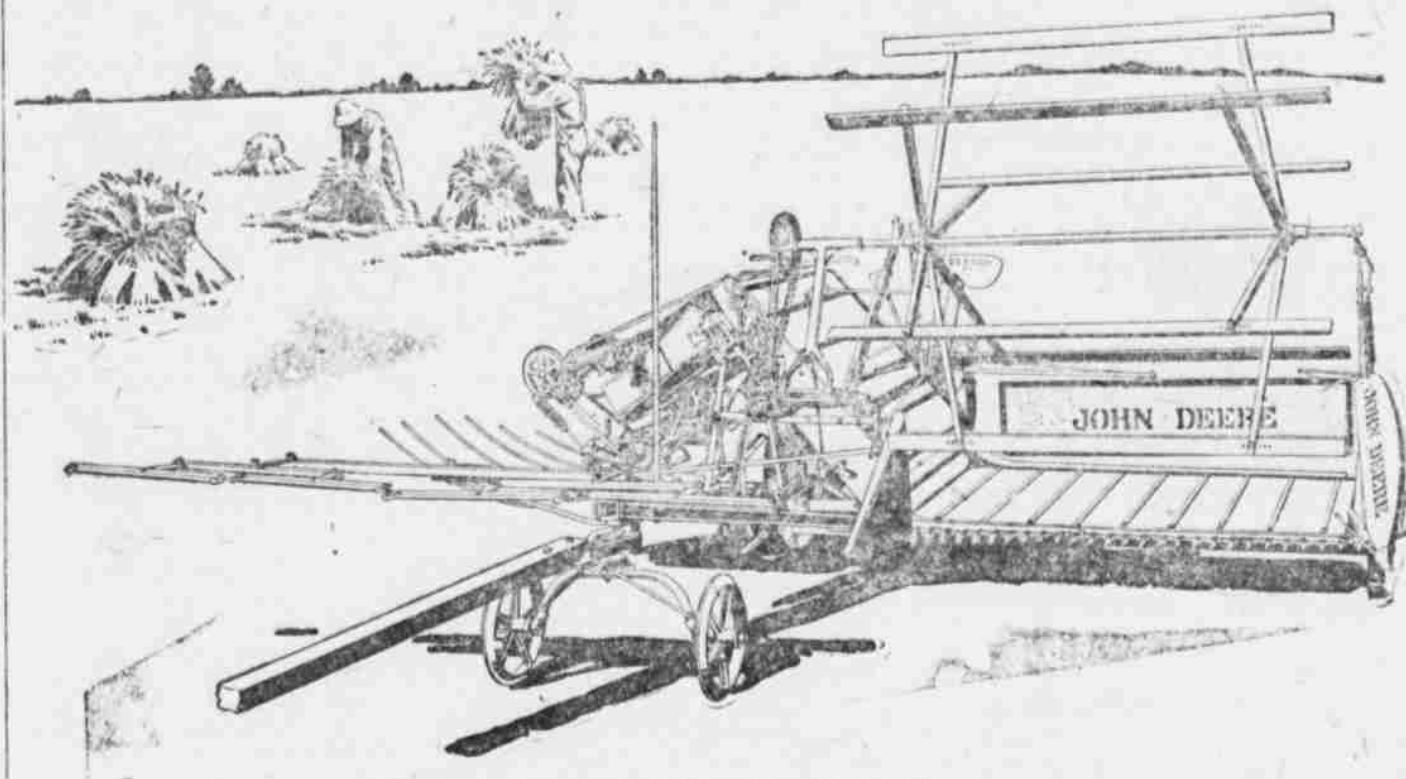
A full line of latest folders for wedding parties. Van Graven Studio.

BIRTHS

See Bauman and See Better.

That's all I do—EXAMINE EYES and MAKE GLASSES But, I do that Right.

B. G. BAUMAN, O. D. Phone for Appointment.



JOHN DEERE GRAIN BINDER

Take the main frame for example. Its strong, wide steel bars are widely overlapped and hot-riveted together. The main bearings are self-aligning—there's no twisting of the frame or binding in the bearings.

The wheels are extra high and have wide traction-giving tires. They furnish ample support for the machine and extra traction in wet fields.

The John Deere makes better bundles. Its three packers instead of two insure this. This binder handles extremely short or heavy tangled grain better than others with less clogging and less mislaid bundles.

Its bundle carrier is the easiest to operate we have ever seen—no particular effort to dump or return to position—it can be adjusted as wear develops to keep it in easy-working order.

The Quick Turn Truck is another feature you will like. It keeps the binder running straight, permits of square turns, takes off side draft from the horses, and because its axle is flexibly mounted, the wheels hold to the ground.

There is no other binder that will give you the years of satisfactory service that you can get with the John Deere—it's real economy to buy this better machine.

Be sure to come in and see it before you buy.

Farmers' Union

Ford
 THE UNIVERSAL CAR

The Ford Coupe has an especial appeal for real estate folks because of its splendid up-to-date appointments. A comfortable and dependable motor car every day of the year—shine, rain, mud or snow. Equipped with electric self-starting and lighting system and demountable rims with 3 1/2-inch tires all around it, brings its owner all those established dependable Ford merits in economy in operation and upkeep, with assured long service. Not alone for professional and business men who drive much, but as the family car for women, the Ford Coupe meets every expectation. The demand for them increases daily so we solicit immediate orders to make reasonably prompt delivery. Will you not make our shop your repair place? Genuine Ford parts and skilled mechanics.

COURSEY & MILLER
 Alliance, Nebraska