

Time Card	
McCook, Neb.	
MAIN LINE EAST-DEPART:	
No. 6..... (Central Time).....	7:15 P. M.
8..... ".....	8:30 A. M.
10..... ".....	9:30 A. M.
12..... ".....	12:30 P. M.
14..... ".....	2:30 P. M.
16..... ".....	3:30 P. M.
MAIN LINE WEST-DEPART:	
No. 1..... (Mountain Time).....	12:30 P. M.
3..... ".....	11:42 P. M.
5..... ".....	9:30 P. M.
7..... ".....	8:05 A. M.
9..... ".....	12:30 P. M.
11..... ".....	2:15 A. M.
13..... ".....	9:30 A. M.
IMPERIAL LINE	
No. 116 arrives..... (Mountain Time).....	3:45 P. M.
No. 175 departs..... ".....	6:45 A. M.

Sleeping, dining and reclining chair cars (seats free) on through trains. Tickets sold and baggage checked to any point in the United States or Canada.

For information, time tables, maps and tickets, call on or write D. F. Hostetter, Agent, McCook, Nebraska, or L. W. Wakoley, General Passenger Agent, Omaha, Nebraska.

RAILROAD NEWS ITEMS.

John Madron is laying off.

Conductor C. B. Dalton is off with tonsillitis.

Engine 371 is in the black shop for light repairs.

The 299, 1071 and 1549 went out of the shops, last week.

L. S. Vierson laid off to take a hand in the city election.

No. 1752 is being given driving rod and cylinder repairs.

C. E. McMahon and wife are visiting in Lincoln, this week.

General Sup't Throop was on the division on No. 10, Tuesday.

Fireman E. H. Grigsby is off duty and down with an attack of measles.

Two new stacks have been added to the heating and steam making plant.

John Easton was taken down to Omaha, Tuesday evening, to be operated upon for appendicitis.

Trainmaster Smart and Claim Agent Hanson went to Akron, Tuesday, to meet the Shriners' special.

Sup't Redfern, head of the Voluntary Relief Department, was at McCook division headquarters, Monday.

Engines 1950 and 2017 are both receiving extensions to the fronts of their boilers to receive the new spark-arresters.

The big Mallet compound, bound for the C. & S., got in from Hastings, Sunday, and is still here with a burst steam pipe.

Agent and Mrs. T. G. Rees of Imperial spent last evening in the city, on their way to Lincoln and Omaha, on a short visit.

Engineer and Mrs. R. E. French went down to Holdrege, last Friday evening, on account of the serious illness of his father.

Express Agent Anderson has resigned and will return to his home at Oxford. Mr. Gray is here from Kansas City to succeed him.

Conductor R. J. Moore has been assigned to the Oxford-Red Cloud run. Conductor Matteson returned to McCook, Sunday.

The case against Brakeman McCreech for alleged shooting a hobo was dismissed at Tuesday's session of the district court at Akron. No evidence.

Engineer C. M. Smith could not resist the temptation to come up and take in the B. of R. T. dance, last evening. Whose hand is C. M. holding, anyway?

The engine pulling No. 1, Monday, burned off a tank journal, which dropped down just as the stop was made at the depot here. Some Burlington luck about that.

Conductor Brooks is on the new run on 7 and 8 temporarily. Conductor Barker of Denver stands for it, but is up in Montana locating a piece of land secured in a recent drawing.

The company now has about 100 men in the local yard unloading storage coal. 19,000 tons have already been unloaded here, the largest amount ever stored in this yard, and there is more coming.

After enjoying a few "snap" runs on Barney Lewis' preserves, Engineer George Campbell, the "candy boy," had to go down to Omaha to spend some of his velvet. He returned home, Wednesday.

Too many engines trying to occupy the same piece of track at the same time was the cause of a way car being put out of commission in the Akron yard, Monday night. It was Conductor Barker's car, the 14168.

One of the famous Mallet articulated engines No. 4101 is in the round house for repairs. She is on her way to the C. and S. for a try-out. The engine weighs about 250 tons. She is the biggest and heaviest engine ever housed at McCook. Without the tender she fills the short stalls.

GREAT EVENT BY McCOOK COUNCIL.

Class of Sixty Initiated Into the Degrees of the Order of Knights of Columbus.

Last Sunday, McCook Council No. 1123, Knights of Columbus of our city, indulged in one of the events for which the local council has a reputation all over the state, the conferring of the three degrees of the order upon a class of about sixty members.

At 9:30 a. m., the knights assembled at their council chambers, and at 10:30 they were attending mass in a body at St. Patrick's church.

One o'clock found the candidates assembled at the court house, and at 1:30 the initiation ceremonies were in progress. The first and second degrees of the order were conferred by the members of McCook Council in the splendid manner of the local council. The third and final degree was conferred by the state deputy and his staff from Lincoln.

In the evening, the members of Court Granaia No. 77, Daughters of Isabella, spread a banquet for the members of the council, initiates and visitors, to the number of over two hundred, which was an event of the first magnitude, as the appended menu and list of toasts will disclose:

- MENU.**
- Fruit Cocktail
 - Pickles
 - Roast Turkey
 - French Peas in Cases
 - Perfection Salad
 - Butter
 - Brick Ice Cream
 - Olives
 - Mashed Potatoes
 - Brown Gravy
 - Cranberry Jelly
 - Cold Sliced Ham
 - Coffee
 - Assorted Cake
- TOASTS.**
- Toastmaster, Rev. Thos. L. Kelley.
 - "Christopher Columbus," Arthur F. Mullen, O'Neill, Nebr.
 - "Catholic Ireland," Judge F. Corcoran, York, Nebr.
 - "The Church a Power for Good," Francis M. Colfer, McCook, Nebr.
 - "The Objects and Aims of Our Order," Dan J. Riley, Dawson, Nebr.

CANDIDATES.

August A. Shilz, John W. Houlihan, Charlie Kennedy, Martin Kennedy, Peter O. Karthaus, Paul Karthaus, John Braun, Jr., Joseph R. Stansberry, Wilfrid A. Bagan, John A. Williams, Leo A. Paris, Wm. R. McKenna, Michael Moran, Wm. Patton, O. M. L. J. A. Hagerty, O. M. L., Peter J. Karthaus, John Weskamp, Thos. W. Carroll, Anthony M. Braun, Norbert J. McKillip, Francis J. Broz, John Malone, A. J. Roberts, L. LeBlanc, John A. Meyerle, John Dunlay, Wm. L. Sucha, M. D., J. E. Dunlay, John B. Caffrey, Edward F. Caffrey, L. E. Ford, Henry J. Schmit, R. C. Houlihan, Edward C. Delmont, Joseph L. Delmont, Alois Rubenthaler, George Pope, John B. Colgan, Edward F. Gaffney, Wm. D. McDonald, C. J. Wachtal, Xavier Morin, C. A. Paquette, O. M. L., Joseph H. Weskamp, John Carroll, John A. Castulik, Daniel P. McKillip, Edward P. Zimmer, John R. Kirchner, Sebastian Zwickl, M. A. Zwickl, O. A. LeBlanc, John L. Williams, Robert Dunlay. Alphonse Flammang, Jos. J. Morin.

BRONSON LODGE DOES THE GRAND.

The Boys of Lodge No. 487 Entertain a Fine Company, Last Night, and Show All a Glad Time.

A large and well pleased company of dancers participated in the fourth annual ball of Bronson Lodge No. 487, Brotherhood of Railroad Trainmen, in the Menard hall, last evening. The K. of P. orchestra were at the head of the musical feature of the evening, which was of their most stirring vintage. It is acknowledged to have been one of the best dances ever attempted by the trainmen.

Will Go to Wauneta.

The railroad boys' picnic will be held at Wauneta, and June is the date.

At the meeting, Monday night, W. H. Dungan was made chairman of the athletics committee, and C. E. Emerson of the refreshment committee.

It was decided that the invitation should be general. Anyone can go who has the price and is provided with provisions for the occasion.

Like last year the boys will have their picnic strictly on the water wagon again.

New driving brasses etc. on the 1742, this week.

Engineer Ben Crawley is running the switch engine at Holdrege, Vice Engineer C. Lundberg, laying off.

Calvin Nelms went down to Holdrege, last Friday, to become stenographer in the express office of that place.

Fireman S. D. Turner is back from Athens, Ill., where he was called last week, by the illness of his father.

GREAT LOVE STORIES of HISTORY

By Albert Payson Terhune

PARIS AND HELEN and THE SIEGE OF TROY

Gloriously beautiful red-haired Greek princess, Helen of Argos, was called upon, about 3,100 years ago, to choose a husband. She was the fairest woman in all Greece. Nearly every Greek king and nobleman was suitor for her hand.

Greece in those days was cut up into many small states, each with a king of its own. It needed little to set these states at war with one another. So Ulysses, wisest of all the petty monarchs, suggested that each suitor not only pledge himself to submit to Helen's choice, but vow also to defend her (and the husband she might choose) against any foe. This plan was meant to ward off war. It had just the opposite effect.

Helen's choice fell upon Menelaus, king of Sparta. The other suitors went back to their homes in anger; but kept their oath not to molest the lucky man. A short time later a royal visitor came to the court of Menelaus. This was Paris, one of the 23 sons of old King Priam of Troy. Menelaus was a rough soldier. Paris was handsome, graceful and what would now be called a "woman's man." He and Helen fell in love with each other at sight. In those days there were several ways in which a man might legally win a wife. He might ask the hand of an unmarried girl; he might marry another man's wife by challenging her husband and killing him; or he might carry off such a wife, marry her and defend her and himself against her pursuing husband. Paris chose the last named course. Fighting was not his strong point.

He kidnaped Helen and took her by sea to his father's great walled city of Troy, in northwestern Asia Minor, at the mouth of the Hellespont. He knew that the warlike Trojans could easily protect him from any Spartan army. But he did not reckon upon the oath sworn by Helen's suitors. By the terms of this oath nearly every monarch in Greece joined Menelaus in avenging the theft of the latter's wife. The combined Grecian armies, under command of Menelaus' brother Agamemnon, King of Mycenae, sailed for Asia Minor and laid siege to Troy. The debt incurred by Paris in stealing Helen was destined to be paid in the blood of thousands of innocent men.

Helen, meanwhile, had been cordially welcomed at Troy. She and Paris were married there with splendid ceremonies. They embarked on a life of Oriental luxury that delighted the frivolous girl, who had hitherto known nothing more gay than the meagre, rigorous plainness of the Spartan court. But their dream of bliss was short lived. An army of 150,000 Greeks encamped outside the Trojan walls about 1184 B. C., and laid siege to the city. The Trojans' admiration for their prince's pretty Greek bride suddenly changed to wrath. For they saw she had brought upon them a deadly war. Nevertheless, they loyally refused to give up Helen at Menelaus' demand, and prepared to defend their city against the invaders.

For ten long years the war dragged on with varying fortunes. (To while away the time between conflicts the game of checkers is said to have been invented during the siege by one Palamedes, a Greek.) Menelaus more than once urged Paris to end the useless bloodshed by coming forth and fighting him, man to man. It was far pleasanter to stay at home with his beautiful wife than face the man he had wronged. At last, urged by his elder brother, Hector, Paris consented to the duel. He and Menelaus fought in the presence of both armies, Helen looking on from the city wall. Paris was overcome and barely escaped death at the hands of his foe.

Not long afterward while hovering in the rear ranks of battle Paris was struck and slain by an arrow. His brother Deiphobus then married Helen, who does not seem to have grieved greatly over Paris' death. The Greeks, failing to carry Troy by assault, resorted to tragedy. They pretended to sail away, leaving on the seashore a huge wooden horse. The Trojans, thinking this horse an idol, bore it into the town. Withing the wooden animal several Greeks were hidden. That night they crept out and opened the gates of Troy to their returning comrades. The city was sacked and utterly destroyed by fire. The inhabitants were massacred, men, women and children alike.

Helen was rescued and carried back to Sparta by Menelaus, who freely forgave her desertion. But the other Spartans were less merciful to the woman who had brought such misfortunes to their country. When Menelaus died they drove her away. She fled to Rhodes for refuge. The queen of that island, jealous of Helen's loveliness and fame, murdered her.

Thus ended the strange career of a woman whose beauty had destroyed one nation and nearly ruined another.

Seek Trade in Turkey. Germany, Austria and Hungary have established museums in Constantinople for the display of samples of various manufactures that interest the Turks.

HERE IS HAWAIIAN DELICACY

Sweet Potato Dish That is Worthy of a Place on American Tables.

The Hawaiians make a unique sweet potato dish and call it koele palan. Mash some fresh boiled sweet potatoes, reheat them in a cocoanut cream which is given below, and serve hot.

For the cream, grate a cocoanut, heat it slowly in half pint of milk. When the boiling point is reached strain it through a bag. Squeeze the bag thoroughly to extract as much of the flavor and juice as possible, and it will be ready for use. The "cream," if preferred, need not be strained, but simply poured over the mashed potato and mixed through it. Add a large spoonful of butter and let the mixture become very hot and then serve. If the mixture is formed into cakes and fried brown in butter it will make a novel and delicious dish at luncheon or whenever croquettes are appropriate. Use the ingredients in proportions to suit the taste. The cocoanut cream just mentioned is also used by Hawaiians with bananas in a pudding and in various other dishes.

TRY THESE "BREAD BOXES"

Idea That Will Be Something of a Novelty to Many of Our Readers.

"Bread boxes" are an artistic, cheap and delicious way to serve many entrees as eggs, chestnuts or greens. They are easy to make but comparatively few women understand it.

Cut stale bread, at least two days old, in four-inch cubes, having first removed crusts.

Dip each cube into slightly beaten egg and fry in boiling lard, in a frying basket. Remove when golden brown and drain on brown paper.

Cut out a square from one side of the cube a quarter of an inch smaller than the box and dig out the crumb, leaving the sides and bottom about a half-inch thick.

Before using set the "bread boxes" in a hot oven to heat through, fill with whatever mixture is desired and add the lid or not as preferred.

Curried Apples.

A dish to serve with pork chops is made of thin slices of apples and onions fried together in butter, with a sprinkling of curry powder as seasoning. A recipe similar to that just given is a foreign one called Madras curried apples. Peel and core four sour apples. Cut them in rings. Sprinkle with a little curry powder, and fry till brown, adding as they cook a few shallots cut in thin slices. Cover the mixture and let it cook until done. Serve on a platter with boiled rice and a curry sauce.

For a curry sauce use a white sauce flavored with curry or a drawn butter or black butter sauce flavored in the same way and prepared from the drippings in the pan.

A Dainty with Tea.

A nice little dainty to serve with afternoon tea or a cup of chocolate or coffee is composed of crackers covered with sugared nuts. Any kind of thin cracker may be used, some persons preferring a slightly sweetened wafer, others liking a thin cracker or salted wafer. For the mixture stir together a cupful of confectioner's sugar, a quarter of a cupful of chopped nuts and a quarter of a cupful of cream, lastly whip in the white of an egg beaten to a stiff froth. Spread a spoonful of this mixture in center of the cracker and brown in a quick oven.

Apricot Souffle.

Put six ripe apricots into a saucepan, add a quarter-pound of sugar and a quarter of a pint of water; stir till cooked; rub through a sieve and lay aside. Blend two tablespoonfuls of flour with one heaping tablespoonful of butter in a saucepan over the fire, gradually add one gill of milk; stir till it boils, then add the apricot puree and boil again for eight minutes.

Remove the saucepan from the fire, add the yolks of three eggs one by one, then the whites of four eggs beaten up very stiffly. Pour into a buttered mold and bake in a moderate oven for 30 minutes. Serve at once.

Plain Orange Salad.

Housekeepers who are canny in other directions too often forget that a heavy salad is out of place at the dinner table. Plain orange salad served with French dressing on lettuce leaves cannot be improved upon for most persons by any admixture. Diced pineapple with orange is always delicious, and for variety peaches or pears may be added. Large, ripe alligator pears, at their best now in the fancy fruit shops, are one of the possibilities.

Orange Walnut Candy.

White one egg, juice one orange, slight grating orange rind, one cup English walnut meats, confectioner's sugar. Beat the egg slightly, add the orange juice and rind, the nut meats broken in pieces and enough sugar to stiffen. Knead, roll out and cut into small squares.

Comanche Puffs.

Into a double boiler put 1 quart of milk. When scalding hot stir in 8 tablespoonfuls of yellow corn meal, 4 of sugar and a teaspoon of salt. Cook 20 minutes and when cool stir in 4 eggs, yolks and whites beaten separately. Pour into buttered cups and bake 20 minutes.

Home-Made Cider.

Wash, wipe dry, and quarter apples. Soak through meat chopper, using the sharp knife. Place in muslin bag and press in a fruit presser.

C. L. DeGROFF & CO.

Extremely enticing is our display of lighter weight fabrics, for street or evening costumes, coats, waists, etc.

Their rich permanent brilliancy is particularly admirable and the goods bear the trade mark of the best mills and manufacturers.

The prices are exceedingly reasonable for the class of fabrics offered.

MILADI BRILLANTS, a new soft mercerized cotton cloth, very attractive and durable, plain colors only, but all shades, 27 in. wide, per yard..... **50c**

SAMONE TUSSAH is an imitation Rajah and is an elegant fabric, plain colors, conventional shades, per yard..... **50c**

ARABIAN SILK, a sheer material with a lace stripe, comes in plain colors, but in an excellent variety of shades. For an evening frock nothing could be more dainty or durable. The character of this fabric is well known and the price is only, per yard..... **50c**

FOULLARD SILK, worn more this season than ever before, and this year's patterns are beautiful beyond comparison, per yard..... **40c**

Elegant line of trimmings and all-overs to match different shades of all of the above materials at reasonable prices.

Get a Butterick Fashion Sheet FREE.

C. L. DeGROFF & CO.

Phone 22. McCook, Nebr.

ORDINANCE NO. 183.

AN ORDINANCE to Amend Section One of Ordinance No. 141 of the Revised and Compiled Ordinances of the city of McCook, Nebraska, July 17, 1908, and to Repeal said Section One of said Ordinance No. 141.

BE IT ORDAINED by the Mayor and City Council of the city of McCook, Nebraska:

Sec. 1. That Section One of Ordinance No. 141 of the Revised and Compiled Ordinances of the city of McCook, Nebraska (July 17, 1908), be amended to read as follows:

Sec. 1. The officers shall receive the following salaries and fees and no more:

- Mayor, seventy-five dollars, per annum.
- Each Councilman, fifty dollars, per annum.
- City Clerk, two hundred dollars, per annum.
- City Treasurer, one hundred and fifty dollars per annum.
- City Attorney, two hundred and fifty dollars, per annum.
- City Engineer, four dollars per day for each day's actual service, not exceeding three hundred dollars per annum.
- Chief of Police, sixty-five dollars per month.
- Night Police, fifty-five dollars per month.
- The Chief of Police shall also perform the duties of overseer of streets.

Sec. 2. That said original Section One of said Ordinance No. 141 of the Revised and Compiled Ordinances of the city of McCook, Nebraska, be and the same is hereby repealed.

Sec. 3. This ordinance shall take effect and be in force from and after its passage, approval and publication according to law.

Passed and approved April 6, 1910.

J. H. STRICKENS, Mayor.

(SEAL) ATTEST: H. W. CONOVER, City Clerk.

Surveying and Engineering.

Last town lot and farm corners re-established, town additions and stakes, irrigation laterals, sewerage disposal for country places. Municipal Engineering.

F. A. ROLAND, C. E.
Court House, McCook.

Jennings, Hughes & Co.

Plumbing, Heating and Gas Fitting

Estimates furnished free. Phone 33. Successors to Burgess & Son, basement P. O. building.

Temple Theatre

Tuesday, April 12th

The Georgia Minstrels

composed of McCook's best talent, will present an offering of spectacular

High Class Minstrelsy

in the first part, with a second part, a musical comedy entitled

"At the Ball Game"

Good Singers, Good Dancers, Good Music

Tickets at McConnell's, 50=35=25c

Benefit of McCook Dramatic Club

... Alaska Refrigerators ...

are sold in McCook by

H. P. Waite and Co.