

ESTABLISHED JUNE 19, 1871.

OMAHA, SUNDAY MORNING, JULY 23, 1899.

SINGLE COPY FIVE CENTS.

TOMORROW IS THE BEGINNING OF THE END. THE LAST WEEK OF SACRIFICE AND THE CLIMAX OF THE MOST REMARKABLE CLEARING SALE THAT EVER TOOK PLACE IN OMAHA.

Clearing Sale OF SUMMER Dress Fabrics

50c quality of black wool etamine and wool grenadine, fancy patterns in floral and other new designs, for dresses and waists, actually worth 50c, on sale at 7c yd..... 7c Yd

\$1.00 quality pure wool black nuns veiling, on sale at 15c yard..... 15c Yd

75c quality figured Mohair brilliantine for skirts, in this clearing sale at 25c yd..... 25c Yd

Special prices on black crepon for this clearing sale: \$1.50 crepons, 75c yd. \$2.00 crepons, 98c yd.

Bargains in Colored Dress Goods. 25c quality double fold, heavy corded, two toned dress goods—part wool, guaranteed worth 25c, for ladies' and children's dresses, on sale at 5c yd..... 5c Yd

\$3 and \$5 dress goods, all high cost imported novelties, many only one pattern of a kind, silk and wool and pure wool dress goods, in fancy novelties with plain goods to match— Actually worth up to \$5. Go in this Clearing Sale at yard 50c

JUST THE THING FOR SUMMER

A July Frost for Ice Dealers Among the Coming Probabilities.

IMPROVED METHODS OF ICE-MAKING

Recently Invented Machine that Will Turn out a Cake Every Minute and at a Cost of Fifty Cents a Ton.

One cake of ice every minute is the record which D. L. Holden claims for the ice machine that he has just invented. The blocks may be of any size desired, varying according to the size of the machine. A machine that will turn out a ton a day in two-pound blocks every minute and a half will probably meet the needs of the ordinary individual in the dog days. But whether large or small, the inventor claims that his machine will not fail to produce the most cooling kind of ice with the accuracy and regularity of clockwork.

Moreover, the new apparatus will manufacture its crystal product for one-third the cost of making ice by the processes now employed, and cheaper than it can be frozen on pond and river by winter weather. If the new invention does not do away with winter altogether it will, at least, assert its usefulness as an ice-maker. The inventor says that he can now make ice for 50 cents a ton in New York City or Chicago and for 40 cents in Philadelphia. In other places the price will vary according to local conditions, but it will not rise above three figures, except, perhaps, in southern cities that are distant from a coal supply. Even here it will not amount to more than 60 or 70 cents per ton.

If Mr. Holden's claims are well founded they will undoubtedly result in an important modification of the ice business which now involves a capitalization of many millions in this country. Artificial ice has already made its way into northern cities, where it is sold in competition with the natural product. But its cost price when made by the process now employed is not less than \$1.65 per ton and frequently rises to \$2.25 per ton.

Ice that is naturally produced, harvested in winter and stored in houses, costs the retail companies in the larger cities from \$1.25 to \$1.50 per ton. They sell it for \$2.50 to \$4.50 per ton. The difference between these figures represents the cost of handling and the profit of companies.

Ice at Fifty Cents a Ton. If Mr. Holden's machine can make ice for 50 cents a ton it will be seen readily that this means a great cheapening in the product. How much of the Mississippi is 200 per cent decrease in cost will accrue to the consumer will probably depend on the amount of competition that the new device meets with from the older companies.

Companies have been formed in nearly all the states east of the Mississippi to develop the new method of ice manufacture. None of these organizations are thus far identified with the big ice companies already in the field or what is known as the Ice Trust. If the new concerns put the ice made by their process upon the market it is likely that an ice war will result. It is likely that the plebeian citizen may see the price of ice melt faster than the microscopic

Everybody nowadays realizes the force and necessity of an up-to-date firm, like ours, opening each season with a brand new stock of goods, and the same urgency to sell everything before the season is over. Here we are with a houseful of summer goods that absolutely must be sold before the 1st of August, no matter how we have to price them, so we will start in tomorrow with such tremendous price cutting, that we are bound to sell everything this week.

BOSTON OMAHA STORE J.L. BRANDEIS & SONS. 161 DOUGLASS

CLEARING SALE IN— Silk Dept.

75c SILKS 19c Yard. 1,000 yards of brocaded tafeta, large and small designs, for skirts or entire suits, actually worth 75c, on front bargain square at 19c yd..... 19c Yd

Special bargain in black china silk, 27 inches wide, 75c quality, on sale at 25c..... 25c Yd

Special Reductions for This Clearing Sale.

Especially adapted for fancy waists, trimmings and entire costumes, in stripes, plaid, plain colors, and black, on sale at 49c and 59c Yd.

Guaranteed worth up to \$2.50

Special Bargains in Black Brocaded Silk.

\$2.50 quality brocaded satin duchesse, exceptionally heavy and in new designs, reduced from \$2.50, in silk dept. at.... 75c Yd

CLEARING OUT THE SHIRT WAISTS.



\$1.00 SHIRT WAISTS FOR 39c. Thousands of ladies' colored shirt waists, fine gingham madras, pique, etc., all made in the latest style with tucking that are actually worth \$1—go on second floor at—each..... 39c

\$1.50 SHIRT WAISTS for 50c. Thousands exceptionally high grade shirt waists, fine India linen shirt waists, with three rows of insertion and tucking, also colored shirt waists made of finest sheer lawn in stripes actually worth \$1.50, on sale at—each..... 50c

\$2.00 SHIRT WAISTS for 75c. All the finest shirt waists manufactured, many worth up to \$2, in madras, chevot, lawn gingham, percale, silk striped fancy goods, all go in this sale, at, each 75c

CLEARING OUT THE MILLINERY.

Regardless of what the values should be, a really remarkable sale.

\$2.00 HATS FOR 29c. \$2.50 latest rough straw hats, with sweat bands, trimmed with silk and quills, on sale at 29c

\$1.50 HATS FOR 9c. \$1.50 new style rough straw walking hats, trimmed with band of silk ribbon and quills, on sale at..... 9c

\$2.00 HATS for 10c. Thousands of dress shapes in ladies' and children's hats, white and all colors that sold up to \$2.00— in this sale at..... 10c

1,000 odds and ends in ladies' and children's hats, and trimmed sailors with sweat bands, like cut— On sale at 5c



CLEARING SALE OF LACE CURTAINS

We will sell all the lace curtains which we formerly sold as high as \$3.50 pair, and from one to three pair in each lot; we will clear them out tomorrow at \$1.50 pair..... \$1.50 Pair

\$7.50 LACE CURTAINS \$2.50. Tomorrow we will clear out all the lace curtains which we formerly sold at \$7.50. In Irish point Brussels, Nottingham, etc., all at \$2.50 pair.

All the odds and ends of lace curtains, no matter what the former price was, most of them worth \$1.00 each, we clear them out tomorrow at 25c each. 25c

\$10 Tapestry Curtains \$1.25 each. To clear out all the tapestry curtains we will sell 300 odd curtains and table covers in all kinds of silk tapestry, Derby tapestry and chenille. Most of them are worth \$3.50 each and from that up to \$10. all go tomorrow at \$1.25 each. This is the biggest bargain we have ever offered..... \$1.25 Each worth up to \$10

CLEARING SALE OF CARPETS

Clearing out all the ingrain carpet, all wool, extra super, cotton chain and union, which we sold from 35c to 75c yard; they are in lengths from 10 to 35 yards. We will clear them all out tomorrow at 25c yd

25c YARD.

Monday's Special Clearing Offerings in the Basement.

Clearing out all the very finest grade of India linen, worth 6 1/2c yard, go at..... 2 1/2c

Clearing sale of fine quality Bassinet navy blue and white dotted lawn, the most stylish wash fabric this season, worth 7 1/2c yard, go at 7c yard..... 7c

Clearing out all the navy blue and white pique, worth 25c yard, but to have a little excitement tomorrow we will sell one case at 5c yard. This is the biggest bargain offered this season..... 5c

We will clear out all the new Scotch Lawn, the 3 1/2c kind, for tomorrow only at 25c yard..... 2 1/2c

Clearing sale of 32-inch wide dark colored lace lawn. The regular price has been 35c—tomorrow only 3 1/2c yard..... 3 1/2c

Clearing out all the light and dark dress duck, which has always been 15c yard—go tomorrow at 5c yard..... 5c

To clear out all the bleached muslin tomorrow, Fruit of the Loom, Lonsdale, Dwight Anchor, Williamsville, Fitchville and all other qualities, 5c yard..... 5c

Clearing out all kinds of unbleached muslin at 3c yard..... 3 1/2c

Clearing out all the Amoskeeg Seersucker Gingham, the 15c kind, tomorrow only 6c yard..... 6 1/2c

Clearing out all the white and fancy woven pique, worth 25c, at... 8 1/2c yd

block that the leaman now deposits before his door every morning.

This new process differs from the methods of artificial ice making now in vogue, not in the materials employed, but in the manner of applying this material. The familiar ammonia system is used for the refrigeration, but the freezing process goes on in a different fashion from the one followed in machines now in use. In the present system of manufacturing ice the distilled water, which is to form the ice, is held in a square tank, about which the ammonia current, which does the freezing circulates. The water freezes therefrom from its outer portion inwardly. As ice is a poor conductor of heat a long time is required for the central portion of the tank's contents to become solid. Thus the operation of the machine is slow. In the new process, was one of the original forty-eight to sixty hours are necessary to complete the freezing process. The cost of labor, of coal for running the engines, and of other expense, makes the cost of the product comparatively high.

How It Works. The speed with which the new machine operates is the cause of its greatest saving. It works rapidly because fresh portions of the water are constantly exposed to the action of the current. Moreover, it is not necessary to put the water used through the process of distilling in order to assure purity of the ice. The process of freezing in itself purifies the water.

Without going into unnecessary technical details it may be said that Mr. Holden's ice machine consists of an apparatus for developing the ammonia and a tank to contain the water during the freezing process. Inside this tank and submerged in the water is a hollow cylinder through which the evaporating ammonia is conducted. The action of the ammonia reduces the temperature of the shell of the cylinder to 22 degrees below zero, or 64 degrees below the freezing point of water, which means that ice is frozen on the outside of the cylinder very rapidly; in fact, about one-fourth of an inch per minute. The ice is never allowed to thicken to more than one-sixteenth of an inch. Arranged on a cutter bar and working close up to the cylinder is a series of knives, which keep the ice cut off from the skin of the cylinder, working like the knives on a turning lathe. The knives are fed automatically by the cylinder through a worm gear.

The ice scrapings, when cut off, rise to the surface of the water, as they are lighter than the water itself, and are caught in a curved hood. Underneath this hood is a revolving screw conveyor, which pushes the ice scrapings out through a pipe, and from this pipe into a hydraulic press. The particles of ice are naturally moist, and when they are crushed together under the action of the hydraulic press, the moment the press is released the particles fly together, and in a second form a perfectly congealed mass, much more compact, indeed, than natural ice, since it contains no air bubbles and no half-frozen snow.

When the ice emerges from the machine it is slightly opaque, but this appearance, due to the process of readjustment among the crystals, soon passes. A perfectly transparent block is the result and this can be split in any direction since it is uniformly frozen.

Product of a Day. It is said that a plant capable of turning out 6,000 tons of ice per day, according to the new process, is soon to be installed in New York City, and that a similar company will begin operations in Philadelphia. The machinery for the first plant is now being constructed by the Neale & Levy Ship and

Engine Building company of Philadelphia.

One interesting fact about the new apparatus is that its successful operation will make it possible for consumers of ice on a large scale to become producers also. Great hotels, packing houses, breweries and other concerns that use ice by the ton will be able to make it with the new machinery more cheaply than they can buy it. They can utilize their own engines to operate the machinery and by the expenditure of a few hundred dollars can install a plant that will turn out ice exactly in the quantities they desire.

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French inventor who originated it—and brought it to this country. The machine was set up that same year in San Antonio, Tex. In 1866 Major Holden brought out the compression system of artificial ice-making the first machine following this method being built at the Novelty Iron works in New York. The first perfected machine was built by the Neale & Levy company in 1876. Since that time the manufacture of artificial ice has become a considerable industry, especially in the southern states, where natural ice is not available. To some extent the artificial product has come into use even in more northern cities like Chicago and New York and Boston. Major Holden claims that with his new apparatus he can compete success-

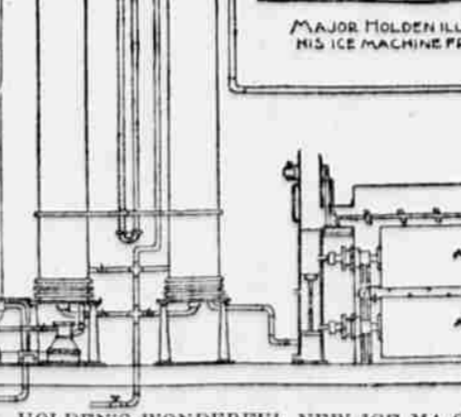
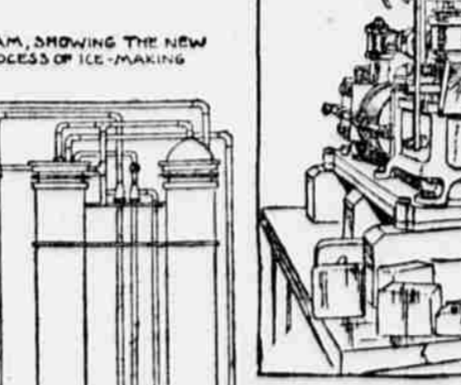
fully against winter cold as an ice producer as far north as Montreal.

SOME LATE INVENTIONS.

Tombstones of composition material are to be made under a new patent, in which the inner filling is made of cement and sand, with a middle casing of cement and an outer envelope of plaster of paris and mullilage. A handy towel holder, patented by a New Jersey man, is formed of a conical case attached to the wall by a screw, with a chain inside carrying a ball which fills the mouth of the cone and forms a wedge to hold the towel in place. Eyeglasses are made to fit the nose accurately by a new gauge, having a pair of hinged callipers, provided with pivoted plates at the end and a graduated scale for indi-

For use with a worm shaft are formed of steel spindles arranged around the periphery of the wheel, with ball-bearings for each spindle, which allow them to revolve as they come in contact with the worm.

An Oregon man has patented a gate which can be operated without leaving the carriage, consisting of a jointed beam attached to the gate and a post at the side of the road, with ropes held by pulleys to double the beam up and pull the gate open. Shoes can be easily blacked by a Delaware man's brush, having the handle hollow for the reception of water, with a thumb-controlled valve at the lower end which delivers a small quantity of the liquid to the dauber to moisten the blacking, with a polisher for finishing the work. Holes in wearing apparel can be quickly darned by the use of a western woman's device, having aligned fingers set at the



MAJOR HOLDEN'S WONDERFUL NEW ICE MACHINE.

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FRUIT BUSINESS OF OMAHA

From a Small Beginning It Has Reached Colossal Proportions.

SUPPLIES THE TRADE OF BIG TERRITORY

Sixteen Commission Firms in This City Are Now Handling an Annual Business of Fully \$1,500,000.

While Omaha business men are reaching out for new enterprises and discussing ways and means of bringing additional capital, the fruit commission men of the city have been gradually building up a business that now occupies an important place among our commercial interests. Not many years ago they were contented to supply the local demand and the wants of a comparatively limited adjacent territory. That time has passed. Enough fruit is shipped into Omaha every year to supply a dozen such cities as this, and by far the larger part of it is distributed through territory that was once tributary to other markets. The local fruit business shows a decided increase every year and it has now reached a point at which it involves an aggregate trade of fully \$1,500,000. Besides satisfying a large increase in local consumption Omaha is the distributing point for the fruit business in all western Iowa, Nebraska, part of South Dakota and Wyoming. Where two or three firms were able to do the business a few years ago there are now sixteen regular fruit commission firms, and they handle hundreds of carloads of fruit of every description every season. Moreover, their business is constantly growing. Last year gave it a material boom, and so far this season all previous records have been exceeded. Dealers assert that the maximum is still ahead, and that there is no reason why the business should not reach the \$2,000,000 mark in a few more years.

The importance of this branch of Omaha trade may be gauged by considering the fact that over 100 carloads of strawberries alone are shipped in here every season. In bulk these shipments do not compare with those of California fruits later in the season, which run up into hundreds of carloads. These are the most important items of the local business when they are in season, but the transactions in bananas, oranges, apples and a dozen other varieties of fruit also run into tremendous proportions.

Where Strawberries Come From.

The first real boom of the season comes with the strawberries which appear on the local market long before March winds have ceased to blow. The very first berries come from Florida and Louisiana by way of Chicago, but the shipments of these are not considerable and the market does not become really active until the Texas berry fields begin to pour the luscious fruit northward by the carload. From Texas the shipping point gravitates northward with the season and berries from Missouri and Arkansas follow the first shipment from the Lone Star state. When these are exhausted the trade has recourse to Colorado and toward the fields from the Hood river district supply some of the finest fruit that is received in the Omaha market.

By the time the last of the strawberries have been disposed of the California fruits are being hurried across the continent in huge refrigerated cars that put the fruit in Omaha as fresh and attractive as it was

when it left the orchards. The cherries are the first California product on the market and these are followed a few days later by the Oregon cherries.

California peaches of various varieties are received from June on to October, and apricots, plums, pears and other species keep their company through a large part of the season. August is the big month for California fruits and at that time they come into Omaha literally by the trainload. Estimates of the aggregate amount of California fruit that is received here during the summer are difficult to get with accuracy and the ideas of the various dealers differ considerably on that point. Most of them assert that 500 cars is a moderate estimate.

Melon Season in Full Swing. The melon season is now on for the time the dealers are kept busy handling the hundreds of carloads that are required to meet the demand. The famous Georgia melons are not much in evidence in this market. A few of them come in at times, but the early trade depends on Texas for its melons, as well as for its strawberries. Later Missouri sends in a vast number and when the season is a little further advanced the Iowa melon raisers will step in and flood the market with excellent fruit.

While the apple trade does not compare with that in some of the fruits just mentioned, the local dealers handle thousands of barrels during the season. These come from Missouri, Kansas, Colorado, California, Oregon and New York. Most of the raspberries and blackberries come from Arkansas and Missouri, but a large number of black raspberries are raised in the vicinity of Council Bluffs.

the trade in tropical fruits is largely of a staple character. It is another important factor in the aggregate business. Bananas are with us all the year round. They come from New Orleans, and most of them are from Central America stock. Our oranges and lemons now come almost exclusively from California. Some Messina lemons are used, but the Florida orange has become a rarity since the big frost.

In discussing the future of the Omaha fruit trade the dealers assert that the construction of the new railroad outlet to the north that has been so much projected would be the biggest thing for the trade that could come about. They say that if the Yankton line was built it would open up a vast territory to the fruit trade that we are now unable to reach, and in return hundreds of thousands of bushels of potatoes would be shipped to Omaha for distribution.

Intellectual Character.

Detroit Journal: It is well understood that great novelists have no control over the characters in their books. For instance, during fourteen chapters, now, Beryl Courtland, our heroine, has wasted away until she is nearly, if not quite, the conventional mere shadow of her former self. It has been our intention to have her take some kind of patent medicine and get well; for we need the motif. "Aber nit!" exclaims Beryl. "My notions of the mission of literature will not permit me."

Now, what are we to do? It would serve Beryl right to let her die, perhaps.

Loquacious Responsibility.

Indianapolis Journal: "The milk has a very bitter taste this morning," said the suburban resident. "Well," was the answer, "if you want good milk, you ought to be willing to help some." "I've wondered time and again why you didn't have the cow out of your front yard. All these Germans set their teeth on 'things is enough to spite any cow's milk."

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