

BOYHOOD'S MUSIC MAKERS

Trade in Mouth Organs, Jewharps, "Bones" and Accordions.

OLD STANDBYS STILL IN FAVOR

Many New Additions to the List of Musical Instruments—Where They Are Found and the Range in Prices.

The old boy who always thinks of things that used to happen when he was young and never happen now was in the mood for fault-finding, relates the New York Tribune. He had heard on the de-

generation of the music pipe and the passing of the games of whist, "prisoner's base," "snap the whip" and "follow y' master" were good samples.

The playing of a hand organ turned his thoughts in the direction of music. "What has become of the accordions, concertinas, harmoniums, jewharps and bones?" Once upon a time these were among the prized possessions of a boy, and there were few boys who did not carry a mouth organ or a jewharp or both in the same pocket with marbles, jackknives, pieces of string and other things that only boys know how to appreciate.

The purchase of the old-fashioned instruments are not all in the country, according to the testimony of a prominent dealer in musical instruments. Great quantities are sold in New York and the competition in that line is sharp.

The autoharp, Apollo harp, phonoharp and a number of other similar instruments which may be played by people who have no knowledge of music," said Carl Fischer, "have displaced the accordion to a certain extent, but that instrument is still sold extensively among the foreign population."

Where Accordions Land. A strange thing about the accordion is that it has found its way into panhandle parts to such an extent that people who wish to buy one there are often disappointed.

Substitutes for the Comb. The zobo, which is made in many styles and shapes, has taken the place of the comb as a musical instrument, and children make just as much noise and as good music on this little instrument as their fathers did on the comb.

CONCERNING ANGORA GOATS

Valuable Animals for Farmers with Brush-Ridden Land—Fleece Pays Interest on Investment.

Two years ago R. C. Johnston of Lawrence, Kan., had 200 acres of pasture land on his farm near Lawrence. Brush and weeds had killed out the biograss. It was overrun with buckbrush and sumac; to have cleared it by chopping and grubbing would have cost hundreds of dollars.

kill the brush every time by eating off the leaves and bark. Once dead, the stems grow away and fall, removing the last hindrance to the growth of grass.

"One who has ever seen the Angora goat browse can see that there is some foundation for the goat's claim to be king of the brush eaters. The Angora will eat the leaves of the most stubborn brush that grows in Kansas and when the leaves are gone he will take to the bark. The Angora goat will eat every native weed except mullein and burdock. Smartweed is an everyday food for the goat. Jimson weed is a rare treat and the blood of the Canada thistle is a delicacy for which the goat will travel a long way.

"Aside from its value in cleaning land, the Angora goat is a money maker with a four-footed Kansas. It produces a fine quality of mohair, used in the manufacture of plush and fine dress goods, which can be sold readily, at a price ranging from 30 to 40 cents a pound. The pelts undressed bring from \$1.50 to \$2.50 each, according to the weight and richness of the hair.

"The capital required to begin raising goats is small. The goats require very little attention. A herd of fifty high grade does, a good starter for an inexperienced man, can be purchased at a price anywhere from \$4.50 to \$6 a head. A good, pure bred buck costing, say \$50, should be obtained at the same time, and by breeding up—eliminating and disposing of the lower grade progeny and retaining for breeding purposes those which approach the standard of the buck—a whole herd of pure bred goats will be evolved in a few years.

On scrubby, brush infested land, which is the ideal location for the goat, the animal will provide for itself during the summer and corn fodder, straw or coarse hay, with a little grain in March and April to strengthen them for the kidding season, is all that is required for them in winter.

"The low grade goat, the result of a cross between the pure Angora and the ordinary Mexican goat, comes from Texas, the Angora goat center of the United States. The mohair sheared from this animal is not as heavy or of as fine quality as that obtained from the pure bred animal. Two and one-half to four pounds is the average yield of the high grade goat, while extra fine, pure bred goats will often shear from eight to ten pounds.

"In a bulletin concerning the Angora goat, issued by the Department of Agriculture in the following regarding the use of goats for meat:

"In building up a flock of Angoras from common goats the males must not be permitted to grow into bucks of breeding age and even among the high grades there are many inferior bucks that should be retained as such for breeding purposes. They should be castrated early. The great majority of these wethers, especially if they are of the first or second cross, do not produce sufficient mohair of good quality to warrant their retention as breeders. These should be converted into meat as soon as large enough. Those wethers and

warded in the near future with matrimonial plans of a milder government if the Kansas City court were to be as successful as expected, according to Secretary Yonma of the Japanese consulate in Chicago.

Stephen Hamilton Tautou, and Mrs. Dextra M. Tautou of Brooklyn started on their bridal trip last Tuesday, although that day will be the first anniversary of their marriage. Mr. Tautou is a telegraph operator and became acquainted with his wife, who is the daughter of Dr. F. W. Wunderlich, shortly after his arrival in this country from London three years ago.

A drama that included a good many phases of western border life was enacted at Greensburg, Ind., recently, when a party of five men, both heavily armed, went out the Michigan road to arrest a horse thief that had been reported as headed for Greensburg from Shelbyville.

Mrs. Mary Laurer, 17 years old, pretty, the idol of her husband and married less than a month ago, killed herself with carbolic acid in Chicago June 29.

Charles Laurer, the girl's husband, works as a tanner for a small salary. He put his savings into furniture installed in his little home a month ago. Last Friday, when his wife asked him for a new dress, he didn't have the money to pay for it. He wished to buy it. He wanted her to go to the picnic, but he hadn't the funds.

Maidens of Japan who succeeded in interesting young Japanese married long enough to induce them to get married will be re-

does which produces a fair quality of mohair may be retained for that purpose for a few years and then sold for anything they are not, however, so good for this purpose as the younger animals.

"There is a deep-seated prejudice against the use of goats of any kind for meat. This is founded upon ignorance rather than experience. The most ill-smelling 'billy' of the worst possible type is by no means the standard of goat meat for the whole of the goat family. As far back as Abraham's day we read of goats being used for meat (very likely Angoras), and this, too, when there were many cattle and sheep. Certain prejudices existed against them at that time.

"The flesh of the Angora is exceedingly nutritious and palatable. Shropshire lambs, which are considered as among the best kinds of meat are said not to be superior to a well fed and properly cooked kid. In the southwest these animals are as readily used for meat as sheep and the market has never been overstocked. A gentleman in Texas found a ready market for his canned Angora mutton, but was compelled to close his cannery because the supply of goats was not nearly so large as he had estimated. In the northwest the principal use of the Angora is for clearing brushy land and consequently they are not so extensively used for food. However, in nearly every locality there some have been killed for mutton and there has never been a derogatory statement concerning their quality, so far as the writer is able to learn."

PRAYERS FOR RAIN.

Started a Domestic Controversy Which Ended as Usual.

"Isn't it wonderful," said Mrs. Jenkins as she laid aside the morning paper and began pouring the coffee. "It seems that very next day it just poured."

"Well, it stands to reason," Mrs. Jenkins said, "that God didn't send them showers around there simply because the people prayed for rain. It was the fact of the weather all the time he wouldn't let it get necessary to fall down on your knees and pray for rain."

"How do you know," Mrs. Jenkins asked, "that God doesn't hear our children's prayers when they kneel down at night? And doesn't some of the people who pray for rain do so in church for other things, wouldn't they?"

"Oh, well, that's different," said Mrs. Jenkins. "I dunno whether he hears 'em or not."

"I believe," Mrs. Jenkins insisted, "that there's just as much reason to think those showers came down on the people who pray for them as there is to believe it would come down on the people who don't pray."

"Well, go on believin' it if you want to," Mrs. Jenkins said as she went hunting for the salt. "but do you believe in prayin' for rain?"

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God had been holding the showers back. He wouldn't you. Mr. Jenkins imagined that he had handed over a particularly knotty one, and seeing that his wife looked so thoughtfully for a moment as if unable to answer him he turned his head to bludge her propitiously. "But it did rain, you know," she replied. Mr. Jenkins jammed his hat on then, reared the Record-Herald and started away declaring that "the great trouble in a killing with women is that reason has no effect on them that soap and water has."

Table and Kitchen

Practical Suggestions About Food and the Preparations of it.

Daily Menus. THURSDAY. BREAKFAST. Fruit, Cream, Scrambled Eggs, Thin Slices Bacon, Pop Overs, Luncheon. Thin Slices Corn Beef, Maccedoine of Vegetables, Fruit.

FRIDAY. BREAKFAST. Fruit, Cream, Scrambled Eggs, Thin Slices Bacon, Pop Overs, Luncheon. Thin Slices Corn Beef, Maccedoine of Vegetables, Fruit.

SATURDAY. BREAKFAST. Fruit, Cream, Scrambled Eggs, Thin Slices Bacon, Pop Overs, Luncheon. Thin Slices Corn Beef, Maccedoine of Vegetables, Fruit.

SUNDAY. BREAKFAST. Fruit, Cream, Scrambled Eggs, Thin Slices Bacon, Pop Overs, Luncheon. Thin Slices Corn Beef, Maccedoine of Vegetables, Fruit.

DIVERS RECIPES.

Appetite Fails When We Confine Diet to a Regular Routine. At no other time in the year does the appetite demand greater variety than during the trying and enervating "hot spell" of our summers.

To give man wide and vigorous life, so that in the great procession he pauses not, or flags for the moment or falls, nature opens its hands and pours forth to him the treasures of every land and every sea.

Nature bids us eat, drink and be merry. But in order to do this we must have a natural inclination toward our food or it must be of such character and preparation as to excite before us that appetite comes with eating.

Queer Capers of the Dartful Kid. but Mary wasn't ready. She had "nothing to wear." She waved goodbye to little Frances with one hand and with the other raised the deadly acid to her lips.

The courtship of Samuel Pusky, crayon artist, of 139 Ridge street, and Mary Millay of 196 Ridge street, ended in a runaway marriage in the Essex Market police court, relates the New York Sun.

"Ach mein Gott," he was driven to cry to a friend one day. "I got all dere is to art in this country, anyway."

"She'll find around here somewhere," said the studio man. Pusky borrowed the picture, had an enlargement printed on canvas and began to put in the black where it was needed.

"I am stug on your picture before I sees you," he said. "I am stug on you now," she responded, and the pair were then and there engaged.

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nutrient, we must cultivate much common sense and good judgment in order to correct the too often wayward promptings of an unnatural and artificial craving for such substances as are most questionable, if not absolutely harmful, for the season, or individual conditions.

Changing Diet in Hot Weather.

While it is best to avoid as much as possible the heavier diet of fat meat during the hottest weather, one must not forget that in hot the lean meats as much as the sugar and starches that are the heat-producing foods and best to be avoided except in small quantities and accompanied by such other foods as will counter their propensity to give out undue amount of heat in the system.

But with plenty of fresh fruit acids and green salad vegetables to cool the blood one need not make a too radical change in the nature of the food substances except where it seems expedient to do so, for very often the fruits and green vegetables found in the markets are in such condition as to render them more harmful for hot weather diet than a lean meat diet and the less perishable vegetables. That food-given attribute, common sense, must be our guide in feeding these bodies of ours and guarding us against direct violations of the laws of health in all seasons.

Green Pea Soup—Cover two quarts of shelled peas with just enough water to cook without burning, adding a few sprigs of mint and a teaspoonful of sugar, unless the peas are fresh from the vine. Cover the pea soup with cold water and cook one hour. When the peas are done rub them through a coarse sieve, moistening with the water in which the pods have been cooked.

Boiled Corn Soup—Put half a cupful of butter in a lined saucepan; add the juice of a large lemon and a little salt and pepper; stand the saucepan over boiling water and beat until thick and hot; then mix in carefully the beaten yolks of two eggs and add a little minced parsley and serve at once.

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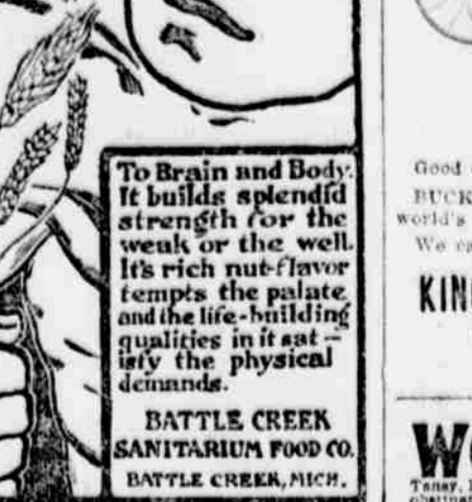
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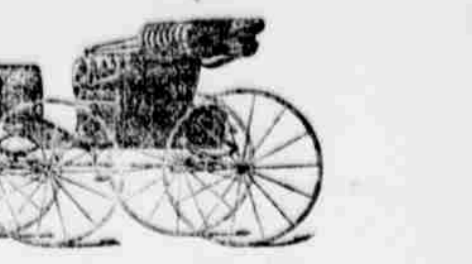
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To Brain and Body, It builds splendid strength for the weak or the well. Its rich nut-flavor tempers the palate, and the life-building qualities in it set firmly the physical elements.

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Female Beans and Green Beans. These are the best for women. They are rich in iron and contain a large amount of phosphorus.

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PRICKLY ASH BITTERS. Cures the KIDNEYS, the LIVER, the STOMACH and the BOWELS. FOUR IN ONE.

The Omaha Sunday Bee Story

A New One Began July 14. S. R. Crockett's Latest Serial

"The Firebrand"

Powerful, Fascinating and Full of Life. The author of "The Black Douglas," "The Raiders," "The Lilac Sunbonnet," "The Sticket Minister," etc., never penned a more thrilling tale than "The Firebrand."

It is a stirring, masterly story, moving in Spain at the time when the followers of Maria Christina and those of Don Carlos were contesting the right of succession to the throne. The hero, Blair, a lovable, and hot-headed young Scotchman, appropriately nicknamed "The Firebrand" becomes involved with two friends in a Carlist plot to abduct the Queen Regent and little Isabella and deliver them into the hands of General Elio, representative of Don Carlos.

At the palace of La Granja, where they had taken refuge from the plague which was devastating the surrounding country, Blair rescues the Queen and her little daughter from the vengeance of a band of gypsies. He afterwards has some thrilling experiences in freeing his royal charges from General Cabrera, a Carlist leader, who is bent on putting them to death. In this rescue he is nobly aided by Concha, his little sweetheart, who rides nimbly in search of General Elio to secure his help. By accident, however, she arrives at the camp of General Espartero, Commander-in-Chief of all the Queen's armies, who comes to the relief of Blair and his friends and defeats the Carlists' plans.

Blair resigns his Carlist commission and is accused of being a traitor to the cause. He is rescued from the rack by Concha, whom he afterwards marries. He is finally appointed Governor of Valencia by the Queen in appreciation of his services.

Do Not Miss This Story. Publication Began on July 14.