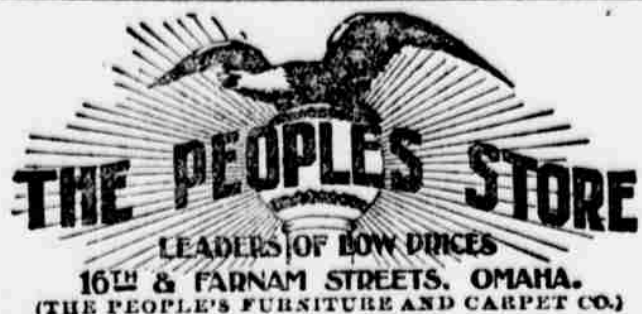


# MID-SUMMER RUMMAGE SALE

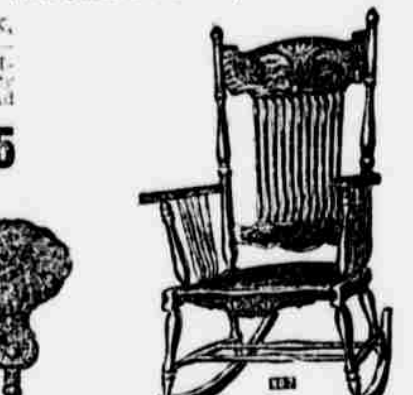
A big sale of odds and ends in household goods, that must be cleared up in one week's time, to make room for large shipments of fall merchandise. An opportunity for you to buy choice pieces of home furnishings at JUST ABOUT ONE-HALF. This advantage for the buyer occurs at The People's Store every summer, but only lasts a few days, as from the very nature of the sale nothing is replaced. Monday's selection will be the largest.



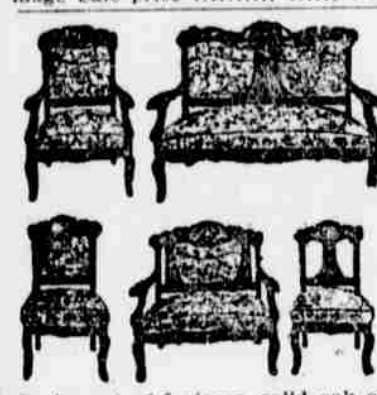
17 bed room suits, all that are left of a SOLID CARLOAD—very neatly designed bed and dresser—bed plate mirror and well finished. Sale price regular \$22. Rummage Sale price for the 2 pieces, **11.75**



Parlor set of 5 pieces, solid oak or mahogany finished frames, upholstered in imitation of fine orientals. GUARANTEED CONSTRUCTION. THESE ARE SOLD—worth \$180—Rummage Sale price **8.75**



Large veneered seat rocker, finished in golden and highly polished—VERY COMFORTABLE and NO MORE AT THE PRICE WHEN AVAILABLE—SUBSTANTIAL—regular \$1.50 value—Rummage Sale price **1.98**



Parlor set of 5 pieces, solid oak or mahogany finished frames, upholstered in imitation of fine orientals. GUARANTEED CONSTRUCTION. THESE ARE SOLD—worth \$180—Rummage Sale price **17.50**



Dining Room Chair—veneered seat—finished in golden—These are regular \$2 chairs, but we place 150 on sale tomorrow—**59c**

A few refrigerators to be closed out at **4.65**

- 35 Art Squares, in choice patterns and colors, sizes 9x12 feet—Rummage Sale price **3.85**
- Imitation Smyrna Rugs, sizes 9x12 feet—in choice oriental effects, Rummage Sale price **12.75**
- 15 rolls of Ingrain Carpet, extra super all wool—in a variety of patterns and colors—Rummage Sale price **45c**
- 15 rolls of Brussels Carpet—will have to be closed out in one week—Rummage Sale price **59c**

## EASY TERMS

of payment if you wish it. We will adjust the terms to suit your convenience.

We want to call your particular attention to our new assortment of ladies' fine silk, cloth, walking skirts in everything that is new and up-to-date—we invite you to visit our cloak department whether you wish to buy or not.

# THREE FAST TRAINS DAILY TO COLORADO

Leave Omaha... 1:30 p.m. Arrive Denver... 7:45 a.m. Colo. Spgs. 7:35 a.m. Pueblo... 9:10 a.m.

Leave Omaha... 5:20 p.m. Arrive Denver... 11:00 a.m. Colo. Spgs. 10:35 a.m. Pueblo... 11:50 a.m.

CHEAP EXCURSION RATES ALL SEASON. CITY TICKET OFFICE: 1323 FARNAM STREET.



**The Famous Plunge** HOT SPRINGS SO. DAKOTA

Climate, Waters, Scenery, Hotels, Baths, Amusements, you will find are all right.

The route to this resort is "The North-Western Line" with trains equipped with the "Best of Everything."

Ticket Office, 1401-03 Farnam St. Depot, 15th and Webster Sts. OMAHA, NEB.

The Bee Want Ads Produce Results.

### SOUTH DAKOTA RAILWAY CASE

Judge Carland of United States Court Renders Decision.

SAYS LAW VIOLATES THE CONSTITUTION

Maximum Rates of Charges Fixed by Commissioners Do Not Stand—Would Not Afford Reasonable Compensation.

SIOUX FALLS, S. D., Aug. 10.—(Special Telegram.)—Judge Carland of the United States court yesterday afternoon filed his decision in the celebrated South Dakota railroad case. His decision is in substance as follows:

The schedule of maximum rates of charges for the transportation of freight and passengers adopted, fixed and established by the Board of Railroad Commissioners of South Dakota is held to be in violation of the constitution of the United States, in this, to wit: That the schedule, if enforced, would operate to take the property of the railroad without just compensation, without due process of law, and would deprive it of the equal protection of the laws.

It is held that the schedule adopted by the railroad commissioners would not afford the railroad companies reasonable compensation for the service performed. The railroad commissioners and their successors, agents, etc., are perpetually enjoined and restrained from operating in effect or attempting to claim to put into effect the schedule of freight and passenger rates adopted by the board. It is ordered that the railroad company recover of the commissioners its costs, to be taxed, together with its disbursements necessarily incurred.

Judge Carland further decides that when circumstances have changed so that the rates adopted in the schedule shall yield the railroad company reasonable compensation for the service performed the board of Railroad Commissioners can apply to his court by supplemental bill or otherwise for a further order in that behalf.

The case has been in the courts since 1897 and was once decided in favor of the railroads. On appeal to the United States supreme court, however, the case was remanded to the lower court with instructions to appoint a master in chancery to ascertain the railroad companies' earnings, in order to arrive at the equitable rate. This investigation has been going on for some time and a report of the special master was filed last June. It is upon this report that the present decision is based.

### Black Hills Hopes for New Road.

SPEARFISH, S. D., Aug. 10.—(Special.)—It looks much as though the Milwaukee Railway company has its eyes on the reservation between the Black Hills and the Missouri river. R. M. Calkins, general freight agent of the company, residing at Chicago; his son and Manley Nickelson of Kansas City, general agent of the company, arrived in this city, having come overland from Ewart, the terminus of the company's road west of Aberdeen. The three men refused to give an interview, but enough was dropped in the conversation to make the Spearfish people believe they are here on business. They were much pleased with the country intervening between this city and Ewart as a stock grazing country and they thought that there were even greater possibilities when the country is settled with smaller stockgrowers. The Milwaukee company has two terminals on the river and it has long been the dream of the Black Hills people that a road will be built across to one of them at least, which would connect the two portions of the state. The coming across the natural line of road from the northernmost terminus to the Hills by the officials of the Milwaukee road, who would have the most to say about the building of such a road, is considered sufficient proof by the people here that the company is actually figuring on the extension of its western line.

### Roads Ask for Smaller Assessment.

PIERRE, S. D., Aug. 10.—(Special Telegram.)—Representatives of the various roads operating in the state today appeared before the State Board of Assessment and asked for a reduction on the ground of a material increase of new property in the state. There is no increase in the total valuation and to leave the assessment the same as last year would raise their taxes in larger ratio than that of other property. The board considered their statements, but made no material changes, with the exception of adding new mileage. The work of the assessment board will be completed tonight. It is one of the shortest seasons on record. There were none on the board who attempted to play politics and the work was pushed along rapidly.

### Grain Man Makes Assignment.

PHILLIPSBURG, Kan., Aug. 10.—(Special.)—Charles Turner, who for years has been manager of the Alliance elevator at Agra, this county, made an assignment yesterday for the benefit of creditors. The elevator is owned by a stock company, the farmers around Agra subscribing for the shares. Turner represented this county in the legislature in 1895-6, and has always been considered a good business man and had the confidence of the people. The creditors have employed an attorney and the matter will be taken into court. It is generally supposed that Turner was pinched on the Board of Trade.

### Land Buyers in South Dakota.

HOWARD, S. D., Aug. 10.—(Special.)—The rush of land buyers, which slackened a little during harvest, has begun again. Fourteen came Tuesday evening and eight more yesterday. They are from Iowa and northern Illinois. Harvest is over and much of the grain in the stack. Threshing has just begun. The yield is ranging from six or seven to twenty-five bushels. Crops are generally turning out better than was anticipated.

### Reunion at Phillipsburg.

PHILLIPSBURG, Kan., Aug. 10.—(Special.)—The annual Phillips county soldiers' reunion, which will be held in this city August 28, 29 and 30, promises to be the best this county has had for years. Such notable speakers as Senators Burton and Harris, Governor Stanley and Department Commander Norton will be present. The reunion will be under the direct management of the Phillipsburg Grand Army of the Republic post.

### Found Guilty of Perjury.

DEADWOOD, S. D., Aug. 10.—(Special Telegram.)—The jury in the case of C. A. Whitford of this city, charged with perjury, found him guilty. He is the third man in the new famous holdup case of Herbert Caddy to be found guilty of perjury. There is still one more man to be tried for the same offense.

### Vote to Sink Artesian Well.

SIOUX FALLS, S. D., Aug. 10.—(Special.)—The second special election at Gettysburg to vote upon the question of sinking an artesian well to furnish the town with water for fire protection and domestic purposes was a one-sided affair. The vote in favor of the proposition was unanimous.

### Peterson Appointed Sewer Inspector.

The Board of Public Works met yesterday afternoon and appointed H. Peterson sewer inspector to succeed L. H. Parker. Mr. Peterson is a member of the

### COLUMBIA'S PUMPS CHOKED

Surprising Condition of Cruiser is Reported to Navy Department and Investigation Started.

NEW YORK, Aug. 10.—A board of inspection, consisting of Rear Admiral Evans, Constructor Woodward, Captain Folger and Lieutenant Rodgers, went to the navy yard today for the purpose of examining the hull of the cruiser Columbia. The navy yard board of survey went aboard Columbia Wednesday and Admiral Barker's report was forwarded to the department at Washington yesterday. It was said that this report fully confirmed the statements that have been made regarding the filthy condition of Columbia and it was owing to this report that the board of inspection was ordered to look into the matter. An officer of the navy said today that if Columbia had lain at League Island much longer he believed it would have sunk at its moorings. He continued:

"I am surprised that Columbia reached here without more difficulty than it encountered. There is not a pump on the vessel that will work for corrosion and rust covers everything. It is only by the use of hand pumps that we can keep it from settling in the water. Until the pumps have been taken apart and cleaned they are useless and we will have to keep it free of water until we can get the pumps fixed. It was without care at the League Island navy yard, and it is evident why, I am surprised that it did not sink at the wharf."

### SHORT LINE IS RESTRAINED

San Pedro Road Secures Court's Protection for Long Stretch of Proposed Track.

SALT LAKE CITY, Aug. 10.—By an injunction granted at Carson City, Nev., today the Oregon Short Line is restrained from interfering in any way with the San Pedro company, the Senator Clark road, on the line in Lincoln county, Nevada. The decision affects about 150 miles of the proposed line between Salt Lake City and Los Angeles and is regarded as a most important decision in the litigation between the Oregon Short Line and the San Pedro road.

### Table and Kitchen

Practical Suggestions About Food and the Preparations of It.

DAILY MENUS.  
MONDAY.  
BREAKFAST.  
Fruit.  
Fricassee of Dried Beef.  
Toast.  
LUNCH.  
Cream of Tomato Soup.  
Fried Egg Plant.  
Fruit.  
DINNER.  
The Corn and Potato Chowder.  
Stewed Tomatoes.  
Hot Cold Slaw.  
Blackberry Roll.  
Coffee.

TUESDAY.  
BREAKFAST.  
Fruit.  
Cereal.  
Creamed Eggs.  
Scrambled Potatoes.  
Toast.  
LUNCH.  
Baked Tomatoes Stuffed with Crab Meat.  
Fruit.  
Soft Gingerbread.  
DINNER.  
Cereals.  
Old-Fashioned Chicken Pie.  
New Potatoes.  
Fruit Salad.  
Coffee.

WEDNESDAY.  
BREAKFAST.  
Fruit.  
Cereal.  
Panned Fish.  
Scanned.  
Rice Croquettes.  
Pot Roast.  
Hot Spiced Beets.  
Snow Pudding.  
LUNCH.  
Tomato Sauce.  
Blackberry Cake.  
DINNER.  
Cabbage Soup.  
Hot Spiced Beets.  
Lettuce.  
Coffee.

### WITH VINEGAR AND SPICE.

"Tis the Sour Sauce to the Sweet Meat."

Next to her preserve closet does the careful housewife view with pride and satisfaction her goodly supply of "pickles and spice and such things nice" at the end of the summer season.

It is questionable economy for the city housekeeper to spend time and labor in this way for obvious reasons. Many have not the convenient space for even a few dozen jars of preserves and pickles, especially if they are "flat dwellers." One great objection, however, is that it is difficult to get green vegetables in the best condition for pickling in city markets. It is, therefore, wiser for the housekeeper under such circumstances to depend on first-class "store goods" if she desires these accessories for her table.

There are, however, some certain kinds of pickles, such as cold catsups and various pepper sauces and relishes made from tomatoes, ripe and green, and from cabbage and corn that may be made at home at less expense than to buy the same quality of goods in the market. Mixed pickles are the easier variety to put up at home, for care and attention must be given in obtaining the different vegetables at just the proper time and keeping them until all needed materials are gathered together.

### Wholesomeness of Pickles.

It is too generally admitted that pickles are not wholesome to attempt to question the point even in favor of a few that may be less harmful than others. So long as people will consume such products it is necessary to lessen the harm as much as possible by warning against certain dangerous customs observed in the pickling process. In the first place, use only the better vinegar unless you can make your own fruit vinegars. Pickles must be bottled in earthen, granite or porcelain vessels; never in tin or copper, as the solvent action of the strong acid in vinegar upon poisoning metal will produce a poison that will find its way into the pickles. Aluminum and copper vessels are to be avoided if one has any regard for health. Beware of the beautiful green pickles that look so invitingly fresh. These are often colored with sulphate of copper, which is a deadly poison, or are cooked in copper or brass vessels, which produce the same result, even if in lesser degree.

In making your own pickles you can avoid all dangers arising from use of harmful materials and cooking in improper manner, even if you cannot make the pickles more desirable.

We have said that the quality of vinegar has much to do with the keeping as well as the quality of the pickles. Always use strong vinegar, as heating weakens it. The vinegar should be scalding hot when poured over the pickles. Raw vinegar does not keep well and becomes rancid. The vinegar should be two or three inches above the top of the pickles in the jar. Of course this refers to whole pickles of all kinds. When vegetables are parboiled they absorb the vinegar more readily, and they lose their pickles. Raw vinegar does not keep well and becomes rancid. The vinegar should be two or three inches above the top of the pickles in the jar. Of course this refers to whole pickles of all kinds. When vegetables are parboiled they absorb the vinegar more readily, and they lose their pickles.

Sweet Pickle for Plums, Peaches or Tomatoes—Take four quarts of cider vinegar, five pounds of sugar, quarter of a pound of cinnamon, two ounces of cloves, to

# Love's Awakening

When love awakes the woman is born. Between woman and man love looks to marriage, and into the pure and modest day-dreams of the young maiden, love brings hints and hopes of that "happy household clime" to enjoy which she will leave family and friends. As a rule her only preparations for this great change are love and innocence. No man enters on a calling without some knowledge of his undertaking or some qualification for success. In most cases years of preparation are spent in order to acquire a reasonable fitness for the chosen occupation. Yet most young women enter upon the obligations of wifehood, not merely innocent but absolutely ignorant of the physical needs and requirements of the married state. It follows as a natural consequence of this ignorance that many a young wife finds the paradise of her dreams to be only an arid desert. Her very innocence and ignorance are her foes. She plods on in a daily pilgrimage of pain, suffering in silence. She does not know why she suffers. She is afraid or ashamed to ask the questions that live in her heart but die upon her lips.

Preparation for marriage is more important than preparation for any occupation or calling. Not only the wife's health and happiness, but the health and happiness of the little ones who may call her mother depend on this preparation. It is essential that there shall be a condition of womanly well-being. The simple derangement of the girl may become the dangerous disease of the wife. This is so often the case that tens of thousands of women are suffering because they are not prepared for marriage, and afterward did not know how to cure the weakness and disease which laid hold upon them. That such weak and sick women can be restored to health and strength is proven by the thousands of cures effected by the use of Dr. Pierce's Favorite Prescription.

"About three months after I was married I became in a delicate condition, but I did not know what was the matter with me," writes Mrs. John Hennis, of Munson Station, Pa. "I was so sick and nervous, was not able to do any work at all; had to hire it all done. My husband's mother had been using your remedies, and one day she came over to see me and brought some of your 'Favorite Prescription' with her, and she said, 'Take that medicine—I know it will help you.' I took it and it did help me, and I got better of the bad feelings I had before I commenced taking it; was soon able to do my work myself. I took the medicine right along till after baby came, and I can safely say that Dr. Pierce's Favorite Prescription is better than all the other doctors' medicines put together. Now I am happy and well, and the people who saw me before when I was sick and see me now have said, 'How well you look' and I ask me what I got to make me so well. I quickly felt them what I made me better. Some of the neighbors have used the same medicine through my advice, and they have been greatly benefited, too."

Dr. Pierce's Favorite Prescription is the best preparative for marriage. It cures womanly diseases and establishes a condition of sound health. It promotes regularity, dries weakening drains, heals inflammation and ulceration and cures female weakness. It makes the baby's advent practically painless, giving the mother strength to nurse and nourish her child.

Mrs. Studdard concludes her letter given below by saying that "Favorite Prescription" makes one feel well and strong. "It makes women feel well and strong because it really makes them well and strong. This is the common experience of women who have fairly and faithfully used this medicine as a cure for womanly diseases. There is not a form of womanly disease curable by medicine which has not been cured by the use of 'Favorite Prescription.'"

"During my two years of married life I have not had good health," writes Mrs. Daisy Studdard, of 608 South Esplanade Ave., Leavenworth, Kans. "I was all run-down, and my husband got me to write to Dr. Pierce and explain my case to him and see if he could do me any good. So I wrote, and, thank the Lord, I got an early reply telling me what the trouble was. I commenced taking Dr. Pierce's Favorite Prescription, and also the 'Pleasant Pellets,' and now can say I feel like a new woman, and can say also that we have a big baby four months old. When the baby came it was just wonderful how I got along, and now I do all my own work and do not feel tired out like I used to. I have taken eight bottles of the 'Favorite Prescription.' It makes one feel well and strong. We owe our good health to God and to Dr. Pierce through what his wonderful medicines have done for us."

Sick women are invited to consult Dr. Pierce by letter, free. All correspondence is guarded by the same strict professional privacy observed by Dr. Pierce and his staff in personal consultations with sick women, at the Invalids' Hotel and Surgical Institute, Buffalo, N. Y. Address Dr. R. V. Pierce, Buffalo, N. Y.

If a dealer offers a substitute, claiming it to be "just as good" as "Favorite Prescription," remember that the only motive for substitution is to enable the dealer to make the little more profit paid on the sale of less meritorious preparations.

## MARRIAGE AND MATERNITY are among the many themes discussed and illuminated in the pages of Dr. Pierce's Common Sense Medical Adviser. This great work contains more than a thousand large pages, and is sent FREE on receipt of stamps to pay expense of mailing ONLY. Send 31 one-cent stamps for the cloth-bound volume, or only 21 stamps for the book in paper-covers.

Address: DR. R. V. PIERCE, Buffalo, N. Y.

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## The Master Grain Staff Food

# Granola

Made by the Expert Fathers of Cereal Products, The BATTLE CREEK SANITARIUM FOOD CO.

### It Builds Hardy Nerve and Muscle Strength

For big, strong men, little children and invalids. The starch in this food has been turned to dextrine and true sugar, thereby saving the stomach this work, which is necessary before nutrition can result.

#### Eat Granola and Live

Live well and be well while you live. Every package of genuine Granola bears a picture of the Battle Creek Sanitarium. Sold by all grocers. Beware of imitations. Drink CARAMEL CEREAL and sleep well—it leaves the nerves STRONG. Send 3c for Granola sample to

**Battle Creek Sanitarium Food Co. BATTLE CREEK, MICH.**

seven pounds of fruit. Boil the sugar and vinegar together and skim; add the spices and boil up at once and pour over the fruit. Pour off the vinegar and scald twice more during the day and then cover close. A less expensive way is to take four pounds of sugar to eight pounds of fruit, two ounces of cinnamon, one ounce of cloves, one teaspoonful salt, one teaspoonful allspice.

Pickled Gherkins—Take 200 to 300 small unripe cucumbers, wipe them thoroughly, lay them on a dish and salt well, and let them remain eight or nine hours; then drain, lay them in a jar and pour enough boiling vinegar over them to cover them. Place near the fire, covered with grape-vine leaves, if they do not become sufficiently green pour off the vinegar, re-bottle and pour over the cucumbers and cover with fresh leaves; continue to do this until they become as green as you wish. Then pour off the vinegar once more and to one gallon add six small red peppers, two sticks cinnamon, two tablespoonfuls whole allspice, two tablespoonfuls of cloves. Boil up and pour over the pickles and cover closely.

Pickled Cucumbers—Take 300 small cucumbers and take enough boiling water to cover them and one quart of salt dissolved in the water. Cover and let stand forty-eight hours. Then drain and wipe them carefully. Put them in a large jar, with one large onion stuck full of cloves, one green pepper, a small root of horseradish cut in strips and two or three bay leaves. Boil vinegar enough to cover them well. Take a piece of muslin six inches square and fill with a mixture of whole cloves, allspice, stick cinnamon, mace, white mustard seed and peppercorns; tie with a stout twine and hold in the vinegar for ten minutes, then pour over the cucumbers. This amount of spice may be distributed in smaller bags and placed here and there among the pickles.

Melon Mangos (Muskmelon Pickles)—Use the very small, upright muskmelons and seeds with a teaspoon and fill in with stuffing of chopped cabbage, onion, scraped horseradish, mustard seed, nasturtiums, celery seed, whole pepper, a little ground cinnamon and cloves and salt to taste. Put in the piece of melon and tie firmly in a piece of muslin; cover with boiling, place and put into jars; cover with boiling, slightly salted vinegar and let stand

one-half of cloves and one and one-half of cinnamon; when vinegar is boiling, put in the tomatoes and cucumbers, four chopped white onions and four green peppers chopped fine. Let boil for twenty minutes.

Sweet Pickled Peaches—Take peaches that are ripe but not the least bit soft; pare them and stick three cloves in the blossom end of each peach. To every seven pounds of fruit allow three and three-fourths pounds of sugar to a quart of best cider vinegar, two ounces of whole cloves and two ounces of stick cinnamon; boil the vinegar, sugar and cinnamon together for five minutes, then put in the peaches and cook them gently until tender; when done take them up into jars and reduce the syrup nearly one-half; then pour it over the peaches.