

MANY YEARS AGO.

Files of the Journal May 30, 1874.

We are informed that J. O. Burrows of this county is at work about twelve miles from Fremont, prospecting for coal.

L. W. Platt, one day last week, made one of the most valuable shipments ever sent from Columbus, and perhaps, from any point within our state.

The recent rains in this vicinity are regarded a very timely and favorable to growing crops.

Those who have noticed the fine set of grass in the court house yard will be interested to know how it was produced.

John Bakenhus shipped a car of hogs and cattle to the South Omaha market Tuesday.

Route No. 3.

J. F. Godek is delivering fifty cent oats at Columbus Monday.

John Jelden returned Friday evening from his western trip, and is well pleased with that section of the country.

Mr. and Mrs. Sherman Dixon and son of near Creston were visiting Mr. and Mrs. Merv Kuntzelman over Sunday.

Captain Ed. Boe, Louis Wilkens and Otto Schaad spent Sunday afternoon fishing in Shell creek, with the usual results.

Wm. Krumland is making semi-weekly visits to a place near Shell creek. He is keeping quiet about it and people think it real mean of him not to say anything about it.

Mr. and Mrs. Fred Mindrup arrived last Saturday evening from Rochester, N. Y., where Fred has been attending the Baptist theological seminary.

A. M. Mahaffey celebrated his seventy-second birthday Monday, and is still in the best of health.

Flowers and sweet things are not always confined to mail boxes.

Henry Buss shipped a car of hogs Tuesday.

Wm. Schults put up a new windmill at his home.

Edwin Ahrens drove his cattle to a pasture near Leigh last Tuesday.

Harry Erb of Central City visited his aunt, Mrs. H. E. Reed, over Sunday.

The pink among the horses is causing farmers on the route considerable trouble.

As a result of the heavy rain Saturday night, the irrigation ditch was flooded.

Adolph Hogge and Carl Holt, who were in Holt county on a business trip, returned last Sunday.

Edward Ahrens was kicked by a horse last Monday night, and Peter Hengler had the same kind of luck.

The Bismark tin can band went to the home of Emil Behrends last Saturday night and treated him to a serenade.

W. T. Ernst and two boys, in company with several from town, camped on the Platte river near Dunson, last Saturday night, on a fishing trip, and report good luck.

Miss Ellen Paxon taught school last Saturday in the Podrasa district.

S. O. Podrasa and N. Loeka marketed grain at Columbus Monday and Tuesday.

Mable Bonner of York, Neb., came home last Thursday for a visit until Tuesday of this week.

There will be a hard times party at the home of Wm. Hennings on May 22, under the auspices of the Kensington.

Carrier No. 5 extends thanks for the invitation for himself and family.

While returning home from Columbus last Saturday night L. P. Hahn lost his coat. It was gray and white striped and the pockets contained a number of packages of seed, and some other articles purchased at the store.

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Real Estate Transfers.

Bocher, Hochberger & Chambers, real estate agents, report the following real estate transfers filed for record in the office of the county clerk during the week ending May 16, 1908.

Frank Korman to H J Bocher, lots 7 and 8 blk 1, Robinson block, Hamberg, with 200 00; H S Elliott to Werner Glass, lot 6 blk 16, Columbus, wd., 200 00; Fred Oppiger et al to Fred Oppiger, undivided 2-8ths of a sec of 27 and sec of 34-37-14, wd., 7000 00; E von Bensen to H J Bocher, 1/2 acre, 1/4 lots 2 and 4 blk 17, Bocher block, Columbus, wd., 1000 00; H S Elliott to L J Lee, of wtd 27-35-38, wd., 6000 00; Fred Oppiger et al to Columbus Township, part of sec 27-35-38, wd., 25 00; W A Way to Frank Korman, part of 27-35-38, wd., 250 00; Joe Wagner to C E Spelan, part lot 7 blk 12, Columbus, qd., 200 00; D Kawa to H S Elliott, lot 5 blk 10, Columbus, wd., 600 00; B Bensen to H S Elliott, 1/2 acre, 1/4 lots 2 and 4 blk 17, Bocher block, sec in ne 11-30-35, wd., 300 00; H Hochberger to Violet S Woolley, lots 2 and 3 blk 9, Parnall's add Columbus, wd., 1100 00; Geo L Dickey to Archie E Valler, lot 3 blk 4, Stevens add, Columbus, wd., 2500 00; Frank Janak to Arad Kreig, lot 1 and 4 blk 120, Columbus, wd., 1000 00.

Lake Tahoe

One of the most beautiful mountain lakes in the world lies in the heart of the Sierras, 6,292 feet above the sea level, and is completely hemmed in by mountain walls, whose rugged peaks rise in many places to an additional height of from 2,000 to 4,000 feet. It is twenty-three miles wide and from 100 to 2,000 feet deep. The entire region surrounding the lake is picturesque almost beyond description, and a never ending delight to the eye.

Lake Tahoe is easily reached by a short side trip up the picturesque canyon of the Truckee river from Truckee, California, on the main line of the "Overland Route."

Write for booklets and other information regarding California to E. L. Loman, G. P. A., Omaha.

Warning to the Mean Boy

who shoots birds and disturbs their nests at or near my premises. I will sue to it that he is punished to the full extent of the law. No favors will be shown.

GODFREY FRISCHHOLZ.

TWO WAYS OF SERVING EGGS.

Changes from the Ordinary Methods of Preparing Them.

EGGS in a San Mateo are a disguised dish. Four hard-cooked eggs, four slices of tomato seasoned with a little salad oil and tarragon vinegar, two tablespoonfuls of butter, little lemon juice, some aspic jelly, pinch of pepper, fine watercress, chopped parsley or chopped patachito nuts, two spoonfuls anchovy or caviare. Put the yolks, butter, caviare, pepper and lemon juice in a mortar and pound them until quite smooth. Put them in a forcing bag with plain tube and fill up the eggs.

Coat them with liquid aspic jelly, arrange on little sprigs of fine cress, chopped parsley or chopped patachito. Recount with more aspic. Dip the tomato in hot water, remove skin, slice, season with the salad oil and tarragon vinegar, and lay them on a lace paper in an entire dish. Lay eggs on top. Garnish with small cress and chopped aspic jelly.

Eggs in a Roast are nearly as elaborate. Seven eggs, seven tablespoonfuls of cream, four tablespoonfuls of lean cooked chopped ham, two pickled gherkins, salt and pepper, seven slices of bread about one-half inch thick to cut out seven cases about an inch in diameter.

Stamp out the cases with a round cutter. Remove the centers carefully with a knife, so that a thin, hollow case of bread remains. Dip each case for a second in a little milk or brush over with beaten egg, roll in fine bread-crumbs; fry them a golden color in plenty of smoking hot fat. Drain them on white paper.

Carefully break an egg into each of the cases. Put one tablespoonful of cream on each egg, and a dust of salt and pepper. Place the cases in a moderate oven and bake them until the eggs are slightly set. Put a little chopped ham on the top of each egg, and lay across each four strips of gherkin. Serve at once, garnished with fried parsley.

SECURE SUPPLY OF FRESH AIR.

Necessary Ventilators Can Be Put in with Little Trouble.

Where steam-heat is installed, according to Suburban Life, ventilation is especially needed, for the absence of fresh and open fireplaces deprives the rooms of a constant source of pure air, and architects are often negligent in supplying efficient substitutes for them.

When building a house, it is very easy to have at least one open grating communicating with the outside air placed at the highest possible point in every room, with a flap, if desired, to prevent this outlet becoming an inlet; but, even when the house is built without these necessary ventilators, they can be easily made with very little expense or trouble.

Perhaps the simplest method of providing a constant inlet for a room is to have a counterpart of the lower rail of the sash-frame made, with upper and lower surfaces parallel. When this is put in its place and the window shut down on it, air comes in readily at the junction of the upper and lower frames, and at a height which prevents those sitting in the room from feeling any draught.

Candied Lemon Rind. Don't throw away lemon and orange rind. When using lemons for lemonade you may take the rind off in strips or squeeze out the juice and keep the rind in halves. Clean out the inside, throw rinds into cold water, boil five minutes, drain, then cover with boiling water and boil until tender. Make a syrup from one pound of sugar and half a pint of water, skim, put in lemon rind. Cook until transparent. Put on stove to drain, stir strap until it begins to granulate, and pour over. Let it harden and dry on the rinds. These are better for fruit cake and mince-cake than what you usually buy. Orange peels may be treated in the same way.

Rev. D. W. Reinhardt, pastor. Sunday school 10 a. m.; preaching by the pastor 11 a. m. and 8 p. m.; Bible class Tuesday 8 p. m.; prayer meeting Thursday 8 p. m. Subject Sunday morning, "A Vision of Heaven." Subject Sunday evening, "Because I will do this unto Thee, Prepare to meet thy God." You are cordially invited to all services.

Unequalled Opportunity for Home-seekers.

80,000 acres to be thrown open June 1st, 1908, in the Salmon River Tract, near Twin Falls, Idaho. This land offers an unequalled opportunity for home-seekers to secure farms at a low price in a rich and fertile country.

Special Home-seekers Rates for this season. Tickets on sale May 30th, via Union Pacific. Inquire of E. G. Brown.

Notice to Farmers.

We are now ready to place contracts for sweet corn, white and yellow dent and field corn, cucumber, musk and water melon, pumpkin and squash to be grown for seed purposes. Write or call and see us for prices, stating number of acres of each kind you wish to grow, and we will name prices promptly.

WESTERN SEED & IRRIGATION CO. Fremont, Nebraska.

A Farm to the Highest Bidder.

I will offer for sale, at the front door of the court house in Columbus, on Monday, May 25, at 1 o'clock p. m., at public sale to the highest bidder for cash the following described land belonging to the Diedrich Eickmeyer estate: The south half of the southeast quarter of section 33, township 19, range 2, west.

Gus G. Brown, Petitioner.

New Line to Yellowstone Park.

Tourists may now go right to the edge of the Park via this new and scenic line. Only by a trip to Yellowstone can the tourist comprehend its endless variety and stupendous grandeur.

Very low round-trip rates to this resort in effect this summer via the Union Pacific and its connections.

For information regarding the new line to Yellowstone, inquire of E. G. Brown, agent.

Farm For Sale.

The Kerr estate, on 1-4-18-3 west, six miles due north of Monroe. Call on or address Mrs. C. R. Watts, Monroe, Neb.

A BARGAIN

In an Elegant Northeast Nebraska Farm—Must be Sold Soon.

On account of the accidental drowning of Wm. Boche, I took a fine 320 acre farm which I had sold Mr. Boche at \$95 per acre into which I had put some money for him. 320 acres 7 miles from Bloomfield; 320 valley, all under cultivation—100 acres rolling—so rough—all best of land—living spring in yard—4-acre orchard—fine houses—barn 64 feet square. This is more than I can pay for, so I must sell. Would take small property.

J. H. CONLEY, Norfolk, Neb.

REMINDS HIM OF HIS YOUTH.

Recollections Come to Man at Sight of a Grindstone.

"Down in our back yard," said the man who boards, "is a reminder of my boyhood, a survival of barefooted, spindle-legged days. Item, a grindstone."

"There's a boy in our house who turns that grindstone. Early and late he is down there fooling with it. He doesn't have to turn it, that is why he is so passionately fond of the exercise. If he had to turn it as I did when a boy he could be induced to approach it only through the persuasive application of a stick or the end of a leather strap. The boy next door to his partner in these grindstone stunts. They sharpen knives. The next door boy holds the knife while our boy turns the crank. They have three different knives to work on. Apparently neither of these weapons is ever used for anything except grinding. They are the sharpest knives I ever saw."

In the days when I turned a grindstone I turned to some good purpose. The man I turned for sharpened scythes and axes and butcher's knives and things, but none of these implements ever got one-half so sharp as the knives these boys own.

"Our boy and the boy next door get a good deal of fun out of their grindstone, but they miss many of the incidents that enlivened my own stunts with that deadly machine. They don't have anybody to cuff them on the ear, for instance, and growl: 'Hurry up, there, now. Turn fast till I put an edge on this scythe. It is cloudbing up, and we must get the rest of that grass cut and dried before the rain comes.' Or maybe it was the weight of an ax I was laboring under. Unconsciously, or more likely consciously, I slowed up a bit and fell to day-dreaming. But I didn't dream long. A smart box on the neck brought me to. 'No time to dawdle,' said the somebody who held the ax, and so I limbered up and for the space of a minute or so put a touch of lightning into the revolutions of that stone wheel."

"It was under such disadvantages that my early acquaintance with a grindstone flourished. These boys know no such incentive to pegging away at their everlasting grinding. Their bouts with the grindstone are mere play. Still, I am glad they have it to play with. You don't see many grindstones in New York, and it does a fellow good to brush up against something that helped form his character."

The Closed Season.

A recently married West Philadelphia girl was the innocent cause of much amusement at a small dinner in one of the downtown hotels recently, says the Philadelphia Record.

Her father-in-law, having been made godfather to the child of one of his business associates, wanted to give some present to the infant in recognition of the honor. Knowing that others intended bestowing mugs, spoons, etc., he decided that he would go out of this conventional line and give the baby a carriage.

Being a very busy man, he commissioned his daughter-in-law to do the buying, with instructions to get a very fine one. During a lull in the conversation at the dinner the father-in-law said: "Bess, did you get that baby carriage?" "Oh, I got you a beauty, and only ten dollars," was the reply. "You didn't get a good one for that price," protested the father-in-law. "Yes, I did," asserted the young lady; "the salesman said they were reduced because this wasn't the season." Then she wondered why every one laughed.

Anecdote of King Edward.

The "Gaulois" relates the following "anecdote delicieuse." Edward VII, while still prince of Wales, was accustomed to take his morning walk alone in St. James' park. One day he noticed that he was being followed by two little boys, and turned round to look at them. Although at first much disconcerted, on their plucked up courage, and, taking off his cap, said: "You, royal highness, my little friend in French, and I have just made a bet with him that you are the heir to the throne of England." The prince of Wales replied, smiling: "You have won; but what was your little friend's bet?" "He bet that your royal highness was a Parisian."

"Oh, well, then," said the prince, smiling, "he has also won."

To Open Jars.

To remove the most obstinate fruit jar lid easily, invert can in vessel of hot water, about two inches, and allow it to remain five minutes or so, then loosen rubber around top of can with a knife to admit air, when the cover can readily be removed.

Date Pudding.

Use one pound dates, wash well and stone, cut up fine; one cup sugar; one cup English walnuts, chopped; whites six eggs, beaten stiff, fold in carefully and put in moderate oven 15 minutes, or until brown; serve with whipped cream. This is delicious.

Egg Skin Good for Eyes.

The skin taken out of an egg shell is a simple but good remedy for sore eyes. Just put on top of lid and band age over it, and you will be surprised how soon the swelling will go down and the pain will leave the eye.

WHITE APRON BEST

LEND ITSELF TO DAININESS IN THE KITCHEN.

Check Gingham Perhaps the Nearest Approach to the Ideal Material—Some Recipes Valuable to the Average Cook.

It is true that many lecturers on cookery can cook a dinner on the platform without a spot appearing on their white muslin aprons. But the average home cook washes the dishes and cleans the range herself and needs something more substantial than the demonstrator's apron. There is much to be learned, however, from the lecturer and her dainty ways, and light aprons are always better than dark prints, which invite sootiness through their ability to cover up its presence. The worker is instinctively more careful when she has on the white apron.

Check Gingham makes the best aprons for kitchen wear and a six-inch ruffle across the lower edge will protect the dress beneath by catching anything that falls, and it keeps the edge of the dress from contact with the range. The fullness at the belt should be brought well to the back, so that the sides of the dress are covered. It is sometimes a good way to make an apron in three sections, like a front gown and two side strips. This reduces the fullness at the waist but carries the apron well round the skirt. The front gore of a skirt pattern will serve as a guide for the front of the apron, then attach the straight pieces and gather these only.

It will be to have one long sleeved and square necked apron to slip on in the emergency of being obliged to do a little kitchen work in unsuitable dress. Pattern designers offer a variety of aprons intended for household wear, but most of them are too fussy; they are as much to launder as two plainly shaped ones, and generally have pockets to catch on door knobs and superfluous ruffles.

Potato Blisquet.—Mash three medium sized boiled potatoes, add one beaten egg, half a level teaspoon of salt and one cup of milk. Sift one-half cup of flour and one-half cup of corn starch together, with two level teaspoons of baking powder and combine with the potato mixture.

Some more flour will be needed to make a dough that can be rolled out on an inch thick. Cut in round cakes and bake in a hot oven.

Squash Pie.—For two pies use three cups of canned or stewed and dried squash. In either case it should be dry and not soft and watery. Add two cups of scalding hot milk, one cup of sugar, a level teaspoon of salt, one-half level teaspoon of cinnamon, and two level teaspoons of butter. Pour into deep plates lined with pastry, or, if shallow plates are used, make a scalloped edge. Bake until the center puffs up.

Beefsteak Smothered in Onions.—Cook half a dozen onions cut in quarters in a cup of water until soft, add a teaspoon of flour, half a level teaspoon of salt, and a little pepper; cook five minutes, then add a rounding tablespoon of butter. Have a good steak broiled and lay in the sauce pan with the onions; cover and simmer five minutes.

Cheese and Potato Scallops.—Season half a dozen good sized hot mashed potatoes with salt and at least a rounding tablespoon of butter. Beat in half a cup of grated cheese and turn into a buttered baking dish. Grate a good layer of cheese over the top and set in a hot oven long enough to heat through and brown the cheese.

Washed Cake.—Cream one and one-half cups of sugar and one-half cup of butter together, add one beaten egg, a few gratings of nutmeg, half of the grated yellow rind and half the juice of a lemon, add two cups of raised bread dough after it has risen light. Dissolve half a level teaspoon of soda in a tablespoon of milk and work all together until smooth, adding a very little more flour to make a cake batter. Put into two buttered cake pans, cover with a cloth, and let rise until light. This will take more time than would be allowed for bread on account of the batter and sugar. Bake in a moderate oven.

Almond Macaroon Tartlets.—One cup milk, one level tablespoon cornstarch, yolks two eggs, two level tablespoon sugar, few grains salt, six macaroons pounded fine, one teaspoon almond extract, whites two eggs, two level tablespoons sifted powdered sugar, one-half cup blanched and finely chopped almonds, six tartlet cases.

Scald the milk in double boiler. When hot add cornstarch diluted with a little cold milk. Stir until thickened; cover and cook for 15 minutes; then add the egg yolks beaten and mixed with the sugar and salt. Cook, stirring constantly until the mixture thickens, then remove from the fire; add the macaroons and extract and fill the tartlet cases. Beat the whites of the eggs very stiff and beat in gradually the powdered sugar, then fold in the almonds. Spread on the tartlets and brown in a moderate oven. Serve cold.

Washing the Hair Brush.

A hair brush can be easily and quickly washed, as nothing is needed but some warm water and a small piece of soda. Dissolve the soda in the water and then dab the bristles part of the hair brush into the water three or four times, or until it is clean. Rinse the brush well in cold water and wipe it as dry as possible. Then set it to finish drying in a window where the wind will blow in it if possible.

BABY BORN IN HISTORIC INN.

Fifth Generation to See the Light in the Old Home.

Born in the house of his great-great-grandfather and rocked in the cradle that lulled his great-great-grandfather to sleep away back in old Connecticut before the beginning of the last century, is the patrician beginning of wee Edward Griswold McCullough, who made his appearance on earth Sunday in the old Griswold Inn at Worthington. He is the son of Edward

MEANS HEALTH, TOO

RHUBARB SOMETHING MORE THAN A DELICACY.

Eaten Stewed, it is a Powerful Food to Gout and Rheumatism—is Also a Specific for the Complexion.

Rhubarb has many uses not only for the table, but for medicinal purposes. The part used is the most in the foot stalk of the leaves. The roots take up many acids and are astringent, hence the value of the dried roots as a medicine.

There is some soda in the rhubarb also, and a little potash. The combination of these alkalies with the acids produce useful salts which have vitalizing power in the blood. The death of sugar in the cellular tissue of the stalk is responsible for the strong effect. Yet sugar is present to the extent of two per cent.

Rhubarb is a powerful stool giver. When merely placed in the mouth and left unswallowed there is a rush of the saliva from the glands to deal with the quantity of acid in the mouth. This is excellent in cases where the digestive fluids need stimulation. Any food taken will be absorbed through the pouring out of the digestive fluids.

Though a vegetable, rhubarb is used in every respect as a fruit. Eaten stewed, so that the acids are tart in it, the stalk acts as a foe to gout and to rheumatism, for it neutralizes the uric acid that causes these things. It is also a specific for the complexion. Its acids fight valiantly with the noxious humors and gases in the body that otherwise would find outlet in the shape of rough and pimpled skin.

Here are a few recipes for rhubarb dishes:

To Prepare Rhubarb for Children.

Wash, dry and cut the rhubarb stalks into pieces about two inches long. Put them into a stone jar with a little water, add as much sugar as deemed necessary. Set the jar in the oven, or in a pan of water till the contents are perfectly done.

Spread a portion on plain dumplings or boiled rice, or on slices of bread. Rhubarb thus prepared will remain good for two or three weeks.

Rhubarb and Fig Jam.

Wash, dry and cut into small pieces 12 pounds of rhubarb and four pounds of good figs. Put them into a large basin, add two cups of water, 12 pounds of sugar and two heaping table-spoonfuls of ground ginger. Allow them to remain in a cool place for 12 hours.

The next day boil quickly for three-quarters of an hour, and cover at once.

Rhubarb Charlotte.

Soak 1 1/2 ounces of gelatine in a pint of water for ten minutes, dissolve gently and strain.

Stew three-quarters of a pound of cut rhubarb with four ounces of sugar, one pint of water, the grated rind and juice of one lemon. Add the gelatine and two well beaten whites of eggs.

Pour into a mold lined with lady fingers. When firm turn out quickly and carefully into a cold dish.

Serve with a custard made of the yolks of the eggs, two heaping table-spoonfuls of sugar, half a pint of milk and a few drops of vanilla.

Rhubarb Mould.

Wash and cut into small pieces enough young rhubarb to fill a quart measure. Put into an enameled pan with 1 1/2 pounds of sugar, the grated rind and strained juice of one lemon, 12 almonds blanched and chopped finely.

Boil quickly till they look like a rich marmalade, then add half an ounce of gelatine dissolved in two table-spoonfuls of boiling water.

Pour into a mold wetted with cold water. Set aside till firm. Turn out and serve with cream.

Brown Mushroom Sauce.

One can mushrooms, one-quarter cup butter, one-quarter cup flour, one-half lemon juice, two cups consommé or brown stock, salt and pepper. Drain and rinse mushrooms and chop finely one-half cup of same. Cook five minutes with butter and lemon juice, drain, brown the butter, add flour and when well browned add gradually consommé or stock. Cook 15 minutes, skim, add remaining mushrooms cut in quarters or slices and cook two minutes. Season with salt and pepper.

Ironing Shirt Waist.

If you have trouble in making the button side of waists, shirts, and corset covers look nice, fold a Turkish or bath towel double with the buttons facing down. Now run the iron over it several times and the band will be ironed smooth and dry.

Yosemite Valley

This wonderful place will never cease to attract visitors. If one has seen all the rest of the world, and has left this Valley, he still lacks something in his experience. IF YOU CAN SEE BUT ONE PLACE IN

CALIFORNIA

By all means let that ONE place be YOSEMITE. No description can interpret its sublimity. Whatever you miss in life do not leave Yosemite out.

BE SURE YOUR TICKETS READ VIA

UNION PACIFIC

The COMFORTABLE and DIRECT Route

For leaflets inquire of

E. L. LOMAX, G. P. & T. A., Omaha

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