

"The Wild West right at our door." Everything from Cheyenne to

COLUMBUS OCT. 1 and 2

-FOR-

2 FRONTIER DAYS

Race Track Grounds

DICK STANLEY World's Champion Rider
HUGH CLARK World's Champion Roper
"STEAMBOAT" The Noted Outlaw Horse
and other noted celebrities of the plains

They will be seen two entire afternoons—October 1 and 2 in exhibitions of

BRONCHO BUSTING, WILD HORSE RACING AND STEER ROPING

Here is a big show which has never before been seen this side of Cheyenne and other border towns. It will be worth more than \$100 to any man, woman or child who has wanted to see the Cheyenne show; because this will be the real thing right at home.

Take it up and write your friends

Firemen's Day.

Firemen's or Labor Day was observed in the city in the usual manner Monday afternoon. All of the business houses were closed between the hours of one and four o'clock. Much credit is due the Volunteer Fire Department for the able manner in which they carried out the programme of the day's entertainment. And it is largely through their efforts that this day from year to year has been observed. The mayor and city officials as well as citizens are to be congratulated upon assisting the firemen in making this a day long to be remembered in the history of our progressive city. The parade consisted of the Columbus Band, the Mayor and members of the city council and speaker of the day in carriages, Columbus Fire department, Labor Unions and tradesmen. The exercises were held in Frankfort Square at 2 p. m. at which time the City band rendered several pieces of music which were greatly appreciated by the large audience that had gathered to pay due respect to their fellowmen. Mayor Phillips gave the address of welcome, while Judge G. H. Thomas made the principal address of the day. Following this the races and other amusements took place. The prize winners of the different races are as follows: Boys twelve years old, Art Thomas, Joe Nelson, Jim Colton, Frank Lawrey. Boys fifteen years old foot race and under, Harry Colton, Will Abegglen, Art Thomas, Jim Colton. Firemen's foot race, active 75 yards, Albert Kurt, Wm. Moensen, Chas Hirschbrunner, Ed Branigan, Wm. Fife. Officers race, Fire department, Emil Kumpf, Phillip Lester, Wm. Moensen, Emil Schwartz, Lester Jenkinson, Paul Roth. Union labor race, 75 yards, Ralph Hartman, Albert Kurt, Wm. Moensen, Ed Branigan. Firemen's relay race around park, first prize, No. 2, second prize bookies, third prize, No. 1. Exhibition wet hose race, first prize hose Co. No. 1, second prize hose Co. 2. Ladder climbing by the H. H. & L. Co. Chas. Hirschbrunner, Fred Brunner, Ed Branigan. Tug of war, P. H. & L. Co. Exhibition by P. H. & L. Co. life line and fire escape, Wm. Boettcher, Chas Hirschbrunner, Henry Koch, Theo. Weber. Base ball game—National Indian base ball team vs. Columbus fire department Indians were victorious with a score of 16 to 1.

Walker

Clarence Matson and wife, John Swanson and family visited at A. W. Swanson's Sunday.
Farmers are very busy these days putting up their grain hay as the weather is very fine for such work.
Last Thursday afternoon at three o'clock at the home of the bride's parents, Mr. and Mrs. Carl Adamson, occurred the marriage of Walter E. Fredrickson to Gertrude M. Adamson, Rev. A. S. Becklund officiating, assisted by Rev. F. Stoenberg. A large tent was erected for the occasion which was beautifully decorated. Many useful presents were presented to the young couple.

Advertised Letters.

Following is a list of unclaimed mail matter remaining in the post office at Columbus, Nebraska, for the period ending September 9, 1908:
Letters—Stephen Boucher, K A Brown I G Haney, Mrs E T Miller, Geo C Pierce, Miss R W Wiggins.
Cards—James Burk, Howard C Dunham, Mary Fox, Miss Grace Higgins, Homer Harlan, Mrs E T Miller, Mrs Oliver J Roening, D T Sullivan, J C Wootton.
Parties calling for any of the above will please say advertised.

CARL KRAMER, P. M.

Republican County Committee.

In accordance with the provisions of the primary law the successful candidates at the primary met last Saturday to select a central committee. The meeting was held in O. J. Garlow's office, and those present were C. J. Garlow, candidate for county attorney, and C. A. Peterson, John Rollin and George Winslow, candidates for supervisor. The only business to be transacted was the selection of a county committee, and the following were named:
Columbus, First ward—J. A. Ernst. Second ward—George Fairchild. Third ward—E. S. Dickinson. Fourth ward—Bert J. Galley. Columbus township—John Lensechen. Bismark—D. G. Barstels. Sherman—Rudolph Wurdeman. Orston—Ernest Webb. Humphrey—J. G. Cochran. Shell Creek—John Grossnicklaus. Granville—R. P. Drake. St. Bernard—I. E. Wemple. Joliet—I. N. Jones. Burrows—Ellis Owens. Oconee—J. C. Dawson. Monroe voting place—R. C. Anderson. Monroe—Paul Gertsch. Woodville—Roy Clark. Walker—Albert Anderson. Lost Creek—E. D. Jenkinson. Loup—Jacob Schmidt. Butler—Henry Blaser. Grand Prairie—Wm. Hoefelmann. Next Saturday the committee will hold another meeting for the purpose of electing a chairman and selecting a representative from this county to attend the state convention, which will formulate a platform.

Democratic County Committee.

The democratic candidates met last Saturday and selected the following central committee for their county organization:
First Ward—Fred Plath. Second ward—S. J. Ryan. Third ward—G. E. Speice. Fourth ward—G. W. Phillips. Columbus township—J. F. Belford. Bismark—Emil Held. Sherman—George Michaelson. Orston—E. W. Luedtke. Shell Creek—Max Gottberg. Grand Prairie—D. L. Bruen. Humphrey—Ferdinand Fuchs. Butler—E. J. Ernek. Loup—Rector Blaser. Lost Creek—Chas Schuler. Burrows—Jerry Langen. Granville—Fred Pratt. Monroe—O. L. Crawford. Joliet—Edmund Miles. St. Bernard—Henry Lachnit. Woodville—Frank Kiernan. Walker—Edward Peterson. Oconee—Timothy Dineen. Monroe voting place—Chas Kelley.

Marriage Licenses.

Emil R. Koltz, Memphis, Neb. 31
Mable M. Cleland, Bellwood 21
Frank Sliva, Platte Center 24
Mary Kush, Tarnov 18
Albin O. Pearson, St. Edward 23
Ruth Greig, Genoa 20
Herbert Buettner, Madison 25
Anna L. Looeke, Platte Center 19
Frank H. Freschaut, Lindsay 25
Ghertrude Canfield, Neigh 26
Othester A. Ernst, Columbus 23
Anna Hulsebus, Columbus 20
Otto W. Kumpf, Columbus 21
Grace E. Miller, Columbus 21
Clarence E. Shaw, Columbus 23
Vie A. Stevenson, Columbus 23

Republican Meeting.

There will be a business meeting of the Taft club every Wednesday evening to transact such business as may come before it. R. S. DICKINSON, Chairman.

Route No. 1.

Farmers have begun stack threshing. James E. Hayes, who lives on the route, is now working at the carpenter trade in Columbus.
The Lord loves a cheerful giver, and so does the carrier, when it is a sack of oats. One of the patrons on the route remembered the carrier with a nice sack of oats this week.
Miss Mary Welch commenced school in the Hebel district Monday of this week and Miss Grace Benson began her school in the Muller district the same day. These are schools taught by the same teachers last year.

Route No. 4.

Miss Hatlie Kluever left Monday for Omaha.
Mrs. J. C. Dineen, who has been very sick, was reported better Tuesday.
Miss Margaret Dineen left Sunday for Schuyler, where she will teach the coming year.
Miss Emma Nissle returned Monday from St. Paul, where she was attending a church meeting.
Grandma Conner of Silver Creek is keeping house for John Randall during the absence of her daughter, Mrs. Randall.

On account of the serious illness of Mrs. J. O. Dineen school in district No. 25 was postponed for one week, her daughter Mary being the teacher.
Mrs. J. E. Randall and Mrs. S. T. Westbrook left last week for Lakota, Ia., called there by the serious illness of their sister, Mrs. C. E. Snodgrass. Shortly after the arrival Mr. Randall received a message from them saying that Mrs. Snodgrass has been stricken with paralysis and there was no hope for her recovery.

Route No. 5.

Fred Kuenzli is painting his house this week.
Miss Ellen Person is teacher in the Kuenzli district.
Miss Dorothy Weaver commenced her school in district No. 4 Monday.
School in district No. 16 began Monday with Claude Kunkle as teacher.
The Thomas school commenced Monday with Miss Emma Gerhold teacher.

The Misses Emma and Dorothy Hennings are attending the normal at Fremont.
Miss Katie Kinman and brother Claude will attend the state university this year.
Ivan Kinman and the Misses Lydia Houser and Anna Bonner started to school in Columbus Monday.

Miss Ida Olcott attended the state fair the first of last week, and Mr. and Mrs. E. L. Olcott went down Thursday.
Will Hennings and Tom Cookson returned last week from South Dakota, where they had been looking at land.
Miss Katie Kinman and brothers, Claude and Ivan, attended the state fair last week. Miss Katie returned Thursday, but the boys took in all the fair.

A traction engine broke through the culvert at the Brian corner and road overseer Will Houser was in Columbus Tuesday for lumber to replace it with a new one.

Baptist Church

Sunday school 10 a. m., preaching 11 a. m., B. Y. P. U. 7:30 p. m., preaching 8 p. m., prayer meeting Thursday 8 p. m. Subject Sunday morning, "The Church Afloat." Subject Sunday evening, "A Door Opened."
Rev. R. W. REINHART, Pastor.

Notice.

Wm. Schilz wishes to announce to the public that he has moved his shoe store to the Schroeder building on Twelfth street, which he will occupy until his new building, on the old location, is completed.

Height of Great Men.

The duct of Wellington has always been a mystery. I have read that he was six feet four inches tall. I have read also that he was only five feet six inches. Historians tell us he was anywhere from five feet six inches to five feet eleven inches. There are some things, seemingly very simple which it is impossible to establish; this is one of them. Historians are still guessing the height of Julius Caesar, the size of Hannibal's head, the weight of Alexander the Great and the general dimensions of Solomon. Why, we are not even sure of the stature of George Washington. It might be believed that Napoleon, Alexander the Great and Jay Gould were of the same size, three bumptious little chaps. And it is common belief that Charlemagne, Erling the Bold, Frederick the Great, Robert Bruce, Sir William Wallace, Gen. Winfield Scott and Richard Coeur de Lion were all top-notchers. "Old Fuss and Feathers," formed in the prodigality of nature, leading in girth and weight.—N. Y. Press.

Dictionary Users Modest.

"Men are never so modest as when they go to use a dictionary," remarked an attendant at the public library. "As a rule when you see a man go to a public dictionary or one in any place where other people are around, you'll see him look around furtively as if in fear somebody might see him. Men who make no pretensions at having any great amount of knowledge nevertheless seem to be embarrassed to have any one think that they do not know the pronunciation or meaning of some English word. The next time you see a man looking up a word in the dictionary, just ask him what it is he is looking up, and see if he will tell you. You'll find in at least nine cases out of ten that he won't tell. He's afraid you'll know it and have the fun of enlightening him."—Cleveland Plain Dealer.

WHY THE BLUENOSE?

NOVA SCOTIANS NOT FOND OF BEING SO CALLED.

Name, However, Has Stuck to Them Since Time Out of Mind—Some Explanations as to Its Origin.

Those who dwell in the Canadian province of Nova Scotia are called bluenoses. The name has stuck to them since time out of mind, but how they came to get it is a matter of conjecture. One thing is certain—they don't like it.

Nova Scotians pride themselves on their English ancestry, and some will offer the suggestion that the name is a token that the blue blood shows. When the French were driven out of Acadia the fertile lands they vacated were taken up by English colonists, chiefly from Massachusetts.

The spirit of revolt was strong then in Boston and elsewhere in New England. Those who were loyal to the king and taxes found it a good opportunity to move, and from these loyalists Acadia was largely reoccupied.

It may be that the blue blood shows and that the name is a badge of honor, but most Nova Scotians don't believe it, for they feel that it is a term of reproach.

"Why bluenose?" was the question put to one young man whose home isn't far from Nova Scotia.

"Why, after the bluenose potatoes, of course," she said, "and I think it's mean to name people after potatoes."

Now, it's true that next to apples potatoes form the greatest product of the rich Nova Scotian soil. And it's also true that the bluenoses is the bright particular star among the varieties of potatoes they raise in Nova Scotia.

But the potatoes were named for the people, not the people for the potatoes. It's a simple question of chronology.

You explain it carefully to the young woman and she says: "How silly of me!" but you can see with half an eye that you haven't convinced her.

Here's another guess. Being the third and last, maybe it's the right one. At any rate it's the one generally accepted in that part of the American world known as Down East.

It is cold in Nova Scotia, mightily cold, for six months out of every 12, and the Nova Scotian nose peering out from the furs and woolen mufflers first gets red and then turns blue as the icy breath of the north nips it.

But, however it is, the easiest way to put the Nova Scotia nose out of joint is to dub it bluenose.

New Yorkers Pay Rent.

Fewer New Yorkers own their own homes than the residents of any other city in the world. The reason is a simple one; the land is so valuable that none but the very wealthy can afford its purchase. Of the 391,687 families living on Manhattan island only 16,316 hold title to the houses they occupy—if you will bring that little pad and pencil into play again you will learn that 94 out of every 100 families make monthly payments to a landlord. When these families move, as they are constantly doing, it seems only necessary to take the family photographs from the mantel—so completely has their method of life been systematized. As for the landlords, they are mightier in wealth and tenants than any feudal lords of old—as forsooth the Astors, whose immense multitude of dwellings house a greater number of people than are contained in a city of the size of Hartford, Conn.; Seattle, Wash.; or Nashville, Tenn.—The "Giant City New York," in National Magazine.

Chocolate Molasses Taffy.

One cup of sweet milk. Melt in it two squares of chocolate, then add one cup of brown sugar, one of molasses and a piece of butter as large as an English walnut. Boil a. s. j. stir till it will harden in water. Add vanilla and a pinch of soda. Pour in a buttered tin to cool. Should be brittle.

LOW ONE-WAY RATES WEST EVERY DAY

Sept. 1 to October 31, 1908

\$30 To San Francisco, Los Angeles, San Diego, and many other California points.

\$30 To Portland, Tacoma and Seattle.

\$30 To Everett, Bellingham, Vancouver and Victoria.

\$30 To Weed, Calif., Ashland, Roseburg, Eugene, Albany and Salem, including So. Pacific branch lines in Oregon.

\$30 So Spokane and intermediate O. R. & N. points.

VIA

Union Pacific.

Inquire of E. G. BROWN, Agt.

HORSE SALE.

I will sell at public sale, at the Union Pacific Stock Yards in Columbus, Nebraska, on

TUESDAY, SEPTEMBER 15th, 1908

100 HEAD OF HORSES

Consisting of 50 head of good broke horses and mares weighing 1200 to 1400 pounds, from 4 to 8 years old; also 50 head of colts, yearlings and two-year-olds, all good boned, well bred South Dakota horses, unbranded. They are the kind that will mature into good, useful horses.

COME OUT AND SEE THEM SELL

TERMS: Six Months on Approved Notes Bearing 8 Per Cent

THOMAS BRANIGAN

W. I. BLAIN, Auctioneer

WALTER PHILLIPS, Clerk

WOMEN'S SENSE OF BEAUTY.

This is Chief Cause of Their Extravagance in Dress.

"Modern women are extravagant," says Mrs. Ellen H. Richards, "but it is the conditions of our modern life, with its loss of personal independence, which are to blame for this extravagance."

Mrs. Richards teaches in the Institute of Technology and is deeply interested in educational questions, particularly those which relate to economic and industrial training, but before everything else Mrs. Richards is a gracious, charming lady who moves among the glass flasks and Bunsen burners of her chemical laboratory with the same poise and dignity which her mother probably showed in the linen room 50 years ago, says the Boston Herald. So one isn't surprised to find that while the tech teacher realizes perfectly all the temptations which the modern woman is heir to, her plea is not the overcoming of these temptations by manly disregard of all pretty things, but rather a return to the old, beautiful ideals of living, which recognized primarily that things were not really "pretty" unless they were also "good."

She compared the women of to-day and of 50 years ago as regards the quantity and the quality of their dresses.

"Did you never hear of the judge's wife in one of our Massachusetts towns," she asked, "who had only three gowns?"

Her gray eyes smiled quietly as she watched the astonishment of her twentieth century listener, and she continued in calm enjoyment:

"Yes, she had her morning gown, in which she did her housework—linsey woolsey, I suppose it was, spun by herself—and she had the gown which she wore for calls and at church, and then she had her beautiful brocade, heavy and rich and splendid—why, it would stand alone! And it cost a great deal, because it was such a lovely thing; but she wore it and wore it and handed it down to her daughter and even now it's the most precious dress of the daughter's daughter."

"But compare with that inventory the gowns of a woman of to-day. She must have her morning dress, which she can never wear in the afternoon; she must have gowns for street wear, for dances, for receptions, for dances, for lectures. And yet—she hasn't one really nice dress out of the lot—how can she, when she must have so many?"

"It's this desire for the show of things and not for the real goodness underneath that is the greatest extravagance of modern women," declared Mrs. Richards with increasing fervor. "Instead of getting one nice gown which will last for years and years, we get these slazy stuffs which pull to pieces before the season is over. And the reason is that our sense of beauty is defective."

A Metaphor with a History.

To "know a hawk from a heronshaw" is a metaphor with a curious history. It is a comparison drawn from falconry. "Heronshaw" is a corruption of "heronshaw," or young heron, a bird which was a common prey of the falcon. To know a hawk from a heronshaw therefore is to be able to distinguish the falcon from its prey. A further colloquial corruption crept into the phrase—"to know a hawk from a handsaw," a form used by Hamlet in one place. Possibly the distinction between a hawk and a heronshaw was found not to be strong enough for the purposes of the proverb.

Inconsistent Way of Showing It.

"Smith, whom I have not spoken to for six months, met me in the street to-day, and, in the most nonchalant way, asked me if it was hot enough for me."

"Well, the cool impudence of the fellow!"—Baltimore American.

FISH AND SAUCES

DISHES THAT COME AS WELCOME CHANGE FROM MEAT.

Proper Way to Prepare Broiled and Baked Mackerel—Salt Mackerel with Cream Sauce—Stuffed Mackerel is Good.

Broiled Mackerel.—Pepper and salt to taste a small quantity of oil. Mackerel never should be washed when intended to be broiled, but merely wiped clean and dry after taking out the gills and insides. Open the back and put in a little pepper, salt, and oil broil it over a clear fire, turn it over on both sides and also on the back. When sufficiently cooked the fish can be detached from the bone, which will be in about ten minutes from a small mackerel. Chop a little parsley, work it up in the butter, with pepper and salt to taste, and a squeeze of lemon juice, and put it in the back. Serve before the butter is quite melted.

Baked Mackerel.—Clean and trim the fish nicely, say four large ones, or half a dozen small ones, bone them, and lay neatly in a baking dish or on a bed of potato chips well dusted with a mixture of pepper and salt; on the potatoes place a few pieces of butter. Dust the fish separately with pepper and salt, and sprinkle slightly with a diluted mixture of anchovy sauce and catsup. Bake three-quarters of an hour.

Salt Mackerel with Cream Sauce.—Soak over night in lukewarm water, changing this in the morning for ice cold. Rub all the salt off and wipe dry. Grease your gridiron with butter and rub the fish on both sides with melted butter. Then broil quickly over a clear fire, turning with a cake turner so as not to break it. Lay upon a hot water dish and cover until the sauce is ready.

Sauce.—Heat a small cup of milk to scalding. Stir into it a teaspoonful of corn starch wet up with a little water. When this thickens add two tablespoonsful of butter, pepper, salt and chopped parsley. Beat an egg light, pour the sauce gradually over the fire, and stir one minute, not more. Pour upon the fish and let all stand covered. Put fresh boiling water under the dish before sending to table.

Baked Haddock.—Choose a nice fish of about six pounds, which trim and scrape nicely, clean carefully and fill with a stuffing of veal, chopped ham, and breadcrumbs. Sew up with strong thread and shape the fish round, putting the tail in the mouth, or if two are required, lay them along the dish reversed—that is, tail to head. Rub over with plenty of butter, or a batter of eggs and flour, and then sprinkle with breadcrumbs. Let the oven be hot when put in. In about an hour the fish will be ready. Mussel sauce is a good accompaniment.

Curried Haddock.—Fill the fish and curry it in a pint of beef stock, slightly diluted with water, and thickened with a tablespoonful of curry powder. Some cooks chop up an onion to place in the stew.

Clean Watches with Bread. Perhaps the most novel use to which bread is put may be seen in the great watch factories at Elgin, Ill., where more than 40 loaves of fresh bread are required each day. Superintendent George E. Hunter of the watch factory is quoted as saying:

"From the earliest time in the history of watchmaking it has been the custom of watchmakers to reduce fresh bread to the form of dough. This is done by steaming and kneading. They then use this dough for removing all oil and chips that naturally adhere in course of manufacture to pieces as small as the parts of a watch. There are many parts of a watch, by the way, that are so small as to be barely visible to the naked eye. The oil is absorbed by this dough and the chips stick to it, and there is no other known substance which can be used as a wiper without leaving some of its particles attached to the thing wiped. This accounts for the continued use of bread dough in the watch making industry."—American Food Journal.

A Business That Pays.

Women are, as a rule, most successful in decorative work, and it is a matter for astonishment that comparatively few have so far gone in for this branch of money making.

There are numbers of girls with powers of discrimination who might pick up curios and antiques at a reasonable price, though, of course, even in the depths of the country, the supply has been steadily declining for years.

Not alone that, but cottage owners of old china and oak have become more wary, and articles of what Mrs. Malaprop termed "bigotry and virtue" are not to be bought up for a mere song.

Still, there is a good field for the woman collector. In furnishing and decorative work feminine ideas are hardly to be surpassed, and many a "house beautiful" owes its beauty to the artistic faculty of a woman.—Woman's Life.

Planted Birds.

Out in California small Tommy held his first ostrich farm. The word "farm" puzzled him for a while until he chanced to see some of the huge birds with their heads deep in the sand.

"Oh, auntie!" he exclaimed, suddenly, "Now I know why they call them ostrich farms."

"Why, Tommy?" asked his aunt. "Because they plant them in the ground. There's a lot of planted birds now."

AK-SAR-BEN
FALL FESTIVITIES
OMAHA
DAY PARADE - SEPT 29th
NIGHT PARADE SEPT 30th
FIREWORKS - OCT 1st
CORONATION BALL OCT 2nd
CHILDRENS BALL OCT 3rd
SEPT 23rd TO OCT 3rd 1908.