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# The Wageworker

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Have you tried us? Very likely we can do you good.

# Wageworker

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# A Matter of Expense



T HE EXPENSE IS ALWAYS A CONSIDERATION WITH THE WAGE EARNER, but if you imagine the use of Gas for Fuel is more expensive than coal, you've another think coming.

## The Cost of Gas

Fuel Gas is cheaper than coal—and it is always at hand, no matter how cold or hot the day; no matter how stormy the weather, we deliver the fuel into the kitchen. And you can save just one-half the fuel bills by using gas. We are able to prove this assertion. You will save health, time and temper, too.

## A Modern Gas Range

is a time-saving tool that the housewife is entitled to. We have them in the best and most reliable makes. Come in and see them. Open evenings for your convenience. Let us demonstrate to you the economy of using fuel

## Lincoln Gas & Electric Light Company OPEN EVENINGS



### **NEST FOR HENS AND CHICKS**

Plan for Keeping the Chickens Sep arated While Laying and Sitting.

I have a set of nests for sitting hens that is cheap and keeps each hen where she belongs, says a writer in Farm and Home. Take two 12-inch boards 14 feet long for bottom and nail them to 2x4 crosspieces, to raise it off



the ground. Then two 12-inch boards 14 feet long for front and one for the back. Make partitions, C, every 18 inches. Put on a top like a lid, as shown at D, with three hinges on front side, so it can be raised from the back. Cover the top with tin or roofing pa-per. Cut a hole, B, in front of each division seven inches square for hen to

enter, and put the doors on hinges. Also cut a hole, A, in top of each place four-inch square for ventilation, and hinge so it will drop down. Nail screen over top hole on inside, so when left open at night nothing can get in. Set it under a shed in early spring or out of doors as the season advances and set the hens in it. When they hatch remove the old nest, tack a lath across the opening, B, to confine the hen, and you have an ideal coop for the young chicks.

## GOOD STOCK FOR BREEDING in Dixie?" asked the agent.

White Cochins Are Fair Layers, But Excel in Weight and Hardiness.

White Cochins belong to the Asiatic class. They are only fair layers, but are of good build and generous weight. The Standard gives weight as follows:



Cock, 11 pounds; hen, 8½ pounds; cockerel, nine pounds, and pullet,

They have a oright yellow beak, bay lored eyes, yellow shanks and a pure white plumage. They are very hardy, lay brown-colored eggs and are very persistent sitters. They are a singleombed breed

## Use Caution in Raising Squabs.

There is a great deal to contend with in raising squabs. It is well to start with a few known mated pairs and raise and mate your own breeders; or, if buying on a large scale, as your birds mate up, watch them and remove to a permanent breeding place. It requires patience and lots of experience to succeed commercially. Give your birds plenty of fresh, pure water for drinking and bathing, the best quality of grains and liberal supplies of grit and salt. A beginner should always consult some practical squab raiser before investing money.

Be sure the hens are provided with dust bath.

## Tournedos of Mutton.

Take a tender loin of mutton, cut it into fillets about one inch thick. with the fat left on them, flatten them a little with a cutlet bat, trim into a neat round fillet, dip them in warm butter and grill them. Fry some thin rounds of bread and place one of these under each fillet when serving-with some small strips or round balls of potatoes which have been sauted in but-

Almed at Immoral Plays. Albany, New York.-Gov. Hughes Tuesday night signed a bill which is aimed at immoral plays. The new law makes it a misdemeanor to advertise or present any obscene, immoral or impure drama, play, exhibition, show or entertainment which would tend to the corruption of youth or others.

Clean Soiled Books. Books with delicate bindings which have become soiled through much handling can be satisfactorily cleaned by rubbing with chamois skin dipped in powdered pumice stone.

## THE LYRIC

Theater Cozy Week Starting, May 17 THE FULTON STOCK COMPANY

"BLUE GRASS." Comedy Drama of the South Best Seats 25 Cents Every Evening at 8:30 fatinees Wed, and Sat, at 2:30 Week of May 24 "In the Palace of the King."

## FEW CARESSES IN HER LIFE RECIPE FOR BANANA FRITTERS

Infinite Pathos in Remark Made by Little Philadelphia Child of the Slums.

Dr. Herman L. During, superintendent of the Philadelphia City mission, has for many years devoted his life to the poor. Dr. During is the inventor of the pretzel test for street beggars. When a street beggar pleads starvation, you buy him a big German eats the pretzel, he is honest; if he refuses it, he is a fraud.

Dr. During in his work among the poor has learned m. odd, quaint things that he relates perbly, for he is a born story-teller. \_n an address at Bala, apropos of the hard, rough lives of the children of the poor, he related a dialogue between two little girls in Rum alley.

"Maggie, wuz ye ever kissed?" said the first tot.

'On'y wunst in me life wot I kin remember,' said the second. 'When I wux in de Honnyman hospital wid a broken arm one o' de lady nusses kissed me, an' I blushed like a

BRIGHT IDEA.



Miss Citykid-Oh, Willie, wouldn't it be lovely if we could catch one and take it home and tame it?

### Standing Fad.

The wandering agent who was selling cigar-bands found Remus sitting on the porch mending his fishing

"Do you have any fads down here "What am them, mister?" inquired

Remus, curiously. "Why, take the collecting fad. Do you make any collections of anything down here?"

Remus laughed. "Oh, yeas, sah," he chuckled, "de same collections we've always made. De collection of pickaninnies en dogs,

At a small country boarding-house sort "down in ole Virginie," this past summer, the girls decided to give a dance in the town hall on the mutual benefit plan, so to speak. Half of the expenses of the hall, music and refreshments, it was planned, should be borne by them and the other half by the men. The fair chairman of the refreshment committee, in exhorting the prospective dancers to make no mistake in the details agreed

"The girls will furnish the sugar and the men will bring the lemons."

Laundry work at home would be much more satisfactory if the right Starch were used. In order to get the desired stiffness, it is usually necessary to use so much starch that the beauty and fineness of the fabric is hidden behind a paste of varying thickness, which not only destroys the appearance, but also affects the wearing quality of the goods. This trouble can be entirely overcome by using Defiance Starch, as it can be applied much more thinly because of its greater strength than other makes.

## Work for the Young Man.

There is a place for you, young man, and there is a work for you to do. Rouse yourself up and go after it. Put your hands cheerfully and proudly to honest labor. A Spanish maxim runs: "He who loseth wealth, loseth much; he who loseth a friend, loseth more; but he who loseth his energies,

The Main Thing. Poeticus-What age do you think ost charming in a woman? Cashit-A rich heritage,

## Nebraska Directory

Sharples Gream Separators Best JOHN DEERE, Omaha-Soo Falls

Lightning Rods—Copper Cable

By the Copper Cable and lightning arresters for telephones. Protects forever. The best.

W. C. SHINN, - Lincoln, Nebraska

CROP PAYMENTS or 10 YEARS TIME

# Beatrice Creamery Co.

FRANTZ H. WRAY, M. D. 308 Reg Bidg. Omaha, Neb.

Method of Preparation Not Altogether New, But Carries Most Appetizing Suggestion

The following recipe by Jane M. Hill looks good. It is something new, and from its source must surely be worth trying: One egg, one-half cup of flour, one-quarter cup of milk or water, one-quarter teaspoonful salt,

Sift together the flour and salt, drop

the yolk of the egg into the center of the mixture and slowly stir in the milk; when the milk is about half used, beat the mixture until very smooth and stir in the rest of the milk. Cover the batter and set aside for an hour or more. When ready to use, fold in the white of the egg beaten dry. Remove the skin and coarse threads from the banana, cut them in halves crosswise, then cut the halves lengthwise and dip the pieces in the batter, covering them completely. Fry in deep fat to a golden brown. Serve sprinkled with powdered sugar and cinnamon, as a dessert dish, or, with currant jelly or a hot sauce as an entree with meats. Often the pieces of bananas are sprinkled with sugar or lemon juice and set aside half an hour before frying. When so treated the banana needs be drained very carefully before it is dipped into the

## IVORY BRUSH REQUIRES CARE

Flour or French Chalk Should Be Used for Cleaning This Popular Toilet Article.

The popular fancy for ivory articles, hair brushes particularly, has but one drawback, the difficulty of keeping the

A dealer in ivory brushes says they can be kept clean by rubbing plenty of flour or French chalk into the brush. wrapping it in brown paper and letting it stand over night. In the morning the brush should be shaken hard, and the rest of the flour can be blown out with a small bellows

A mixture of white cornmeal and gasoline can be rubbed into the bristles if they are very much soiled Never let fear of injury to ivory prevent absolute cleanliness. 'An unsan itary brush is fatal to scalp health.

### Treacle Tart.

Required: Six ounces of clarified drippings, one pound of flour, one teaspoonful of baking powder, half a pound of treacle, quarter of a pound of breadcrumbs, juice and grated rind of a small lemon.

Mix the baking powder with the flour, then rub into it half the drip-Work all into a firm paste with cold water. Roll out the paste, spread on it the remains of the dripping, fold up and roll out again. Line a greased pie-dish with the pastry. Slightly warm the treacle, stir into it the breadcrumbs, and the rind and juice of the lemon. If necessary, add more crumbs to stiffen the treacle. Spread a layer of the treacle on the pastry, then more pastry, and so on till the dish is full. Cover the top with pastry. Bake in a good oven for three-quarters of an hour and serve either hot or cold.

## Imperial Muffins.

Half a cupful of steamed and sifted half a teaspoonful of salt and a quarter of a cupful of butter and half a cupful of scalded milk. When the mixture is lukewarm add a quarter of a yeast cake dissolved in a yeast cake dissolved in a quarter of a cupful of lukewarm water and 214 cupfuls of flour. Cover and let rise over night. In the morning cut down, shape into small biscuits and place in a greased pan near together, brushed between with a little melted butter. Cover and let rise until the biscuits have nearly doubled in bulk. Bake in hot oven 30 minutes.

## Mint Jelly.

To make the mint jelly tasty with roast lamb, pour one pint boiling water over a bunch of green mint, steep for half an hour covered, then strain over a box of gelatine that has been soaking for half an hour or longer in a cupful of cold water. Add one and one-half pints of boiling water, one and one-half cups sugar, the juice of three lemons and a small quantity of the green vegetable coloring to make the mixture a pale green. Strain through a jelly bag and mold in individual cups or molds.

Take a tender loin of mutton, cut it into fillets about one inch thick, with the fat left on them, flatten them a little with a cutlet bat, trim into a neat round fillet, dip them in warm butter and grill them. Fry some thin rounds of bread and place one of these under each fillet when serving-with some small strips or round balls of potatoes which have been sauted in but-

### Old-Fashioned Pork Cake. One cup salt pork chopped fine. Pour over it 1 cup boiling water, 1 cup

brown sugar, 1 cup molasses, 11/2 cups chopped raisins, 41/2 cups flour, 1 teaspoon soda, 1 teaspoon each of cinnamon, cloves and nutmeg. This makes two loaves.

### Squash Biscuit. One pint of bread dough, 1 cup of

squash, 1 large spoon of shortening, 1 large spoon sugar. Let rise then make into biscuit and let rise again, then bake. These are very nice.

## Hungarian Sauerkraut.

Boil sauerkraut with beef brisket for three hours. When brisket is done take out. To the kraut add four fried onions, half can tomatoes and some

## All Who Would Enjoy

good health, with its blessings, must un derstand, quite clearly, that it involves the question of right living with all the term implies. With proper knowledge of what is best, each hour of recreation, of enjoyment, of contemplation and of effort may be made to contribute to living aright. Then the use of medicines may be dispensed with to advantage, but under ordinary conditions in many instances a simple, wholesome remedy may be invaluable if taken at the proper time and the California Fig Syrup Co. holds that it is alike important to present the subject truthfully and to supply the one perfect laxative to those desiring it.

Consequently, the Company's Syrup of Figs and Elixir of Senna gives general satisfaction. To get its beneficial effects buy the genuine, manufactured by the California Fig Syrup Co. only, and for sale by all leading druggists.

Suns, Stars, Comets & Co.
"Why do they so often name news
papers after the heavenly bodies?" "That's easy-because they shed light upon the earth."

### The Secret Out.

"What made my lovely complexion? I do not like to tell, for it was medicine, but the nicest a woman ever took. It was Lane's Family Medicine that did it." This is a pleasant herb tea which acts favorably on the stomach and bowels, purifying the blood and cleansing the skin like magic. It cures headache and backache. Druggists and dealers sell it, 25c.

The city beautiful movement if properly pushed will help not only the individual, but the entire community, and especially the property owner at also more or less involved. Are you contributing to the movement? If not, where is your public spirit and civic pride?—Birmingham News.

## A Slight Misunderscanding. The personally-conducted tourists were viewing the ruins of the Alham-

"How inspiring!" rapturously ex-claimed Mrs. Windfall. "Who built that castle?"

"The Moors," explained the guide.
"The Moores?" repeated the nearcultured lady, "oh, yes (turning to her husband), some of their descendants are particular friends of ours, aren't they, George?"—Illustrated Sunday

ONE AGREEMENT.



Mr. Henneck-It's no use. gree on a single subject.

Mrs. Henpeck-You're wrong, dear. always agree with you on

Euphrates college on a com consider educational measures for one of the large interior provinces. One, Prof. N. Tenekijian, several years ago served a term of six months in prison, being falsely accused of disloyalty, and Prof. Nahigian studied for a time under President Angell at Ann Arbor Both are scholarly and earnest Christian men. The same governor has also asked Dr. H. N. Barnum, the veteran missionary of the American board in eastern Turkey, to suggest what in his judgment will promote popular education and social reform.

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out with a small bellows. A mixture of white comment and gasoline can be rubbed into the bristles if they are very much soiled. Never let fear of injury to ivory prevent absolute cleanliness. An unsan itary brush is fatal to scalp health.

## Fried Spinach Pie.

Clean and cook one-half peck of spinach. When cooked chop, but not too fine, beat three eggs, add three ns olive oil, two cupfuls grated bread, one cupful grated cheese then the spinach. Salt and onion sliced very fine should be added after the former ingredients have be mixed, and mix again thoroughly. Put on a frying pan in olive oil or butter, if preferred and fry until alof pie shape and brown on both sides After one side has been browned, it can be turned over by placing a shallow plate on top and quickly turning it downward, holding both together. This mixture can be used to stuff