

Talks About the National Corn Exposition

A Sidelight on the Corn Exposition

A few years ago a young man from Clinton county, Iowa, strolled into an exhibit room, where a contest had brought out a large number of competing samples of corn. After looking over the exhibits, he turned and was about to leave the room when an attendant, a "corn enthusiast," who had been giving much thought and care to the study of corn, who knew the relative value of the different types of corn for their respective latitudes, called to him and began to talk to him about the more important features of improved corn. The visitor listened for an hour and learned something new about corn every minute that he stayed. Instead of going home that night, the visitor remained in the city and returned to the exhibit booth the following day. He began to ask questions. He soon learned how to study corn himself.

Enlarged photographs on the walls illustrated ideal types of ears. They also illustrated types of corn that were "running out," and the attendant explained some of the ways to detect a "running out" tendency and how it is possible to improve corn from year to year, and how to prevent corn from "running out."

The young man returned to his quarter with new ideas, and an ambition to grow the very best corn that could be produced in the state of Iowa. Corn growing was no longer merely a matter of planting, cultivating and husking. Hard work, honesty, persistence in the spring and continuing until the first frost in the autumn, corn growing became a scientific study with him, an opportunity for systematic plans, an opportunity to make his hundred dollar land pay a profitable rate of interest upon the investment. He began to study the drainage of his land, how he could maintain the fertility of the soil, instead of allowing it to become gradually impoverished. His summer work was no longer idleness, "tramping the toes of the morning and the heels of the evening, the summer slipped by, with each day adding some new treasure to his study of nature and nature's ways. It was a bigger and more useful man for having the opportunity to get better acquainted with nature. The farm began to pay a larger margin of net profit than it had ever paid before, notwithstanding that he had more improved implements and had his horse dressed out in a new suit of harness. His improved seed, which he bought, gave him a larger yield of corn, which was also more profitable for feeding purposes.

He went to the State Corn show, did not win a first premium the first year, but he was in earnest, dead to earnest, and his fellow corn growers recognized his genuine enthusiasm. They elected him secretary of the State Corn Growers' association. His earnestness and enthusiasm won a splendid silver and bronze trophy, which was founded by a wealthy land owner. The man had already recognized the value of this great corn crusade, which was given an increased impetus by the operation of the Seed Corn Special, trains, corn contests, lectures, short courses, and the work of the Iowa Corn town and was exhibited in the bank window alongside the improved type of corn. It set the whole community to thinking about "improved corn." As secretary of the Iowa Corn Growers' Association the young man's work was widely extended. The following year he won another Grand Champion Trophy, and when the single ear of corn, which won him such distinction was examined by expert judges, it was pronounced to be the most nearly perfect ear of corn that was ever grown.

Every visitor to the National Corn Exposition in Omaha next December will have a vastly better opportunity to learn than did Mr. Pascal.

This is the second of a series of advertisements, which will be published, giving information regarding the National Corn Exposition in Omaha and what it means to you and the whole United States.

HEADQUARTERS, ROOM 806, BEE BUILDING, OMAHA. TEL. DOUGLAS 2527.

NOTES ON OMAHA SOCIETY

Storm Keeps Women Indoors and Everything is Scantly Attended.

SEVERAL AFFAIRS CALLED OFF

Hostesses Who Did Not Recall Invitations Spent Afternoon Waiting for Guests Who Could Not Come.

Nothing in town was more completely tied up by the storm Tuesday than society and the fashionables spent the day at home. Practically everything scheduled for the day was called off by telephone by noon and hostesses who had not the forethought to recall their invitations were saved the trouble, by their expected guests, or else spent the afternoon waiting.

At the Theater.

Society was well represented Monday evening at Boyd's, although most of the parties were small. In one of the boxes were Miss Largey and Mrs. Siebs of New York City, Mr. William Chambers, Mr. Richard Sman and Mr. and Mrs. Frank McLean. Other parties in the house included Miss Ruth Moorhead, Miss Besie Moorhead, Mr. Richard Baker and Mr. Harry Kelley; Miss Mary Alice Rogers, Miss Helen Davis, Mr. Will Schnoor of Council Bluffs and Mr. Frank Pollard; Miss Edna Keeling, Mr. Lee McShane and Mr. and Mrs. Mosher Colpetser, Mary Morgan, Miss Dorothy Morgan, Mr. Frank Morseman and Mr. Hal Yates.

Club Meetings.

The Original Monday Bridge club met this week with Mrs. A. L. Reed, when the high score was made by Mrs. Arthur Remington. Mrs. Joseph Barker will be hostess of the next meeting.

Miss Margaret Wilcox entertained the members of the Alpha Gamma Phi club Saturday evening at progressive whist when the high score was made by Miss Ruth Dolan. The next meeting will be at the home of Miss Anna Gramack.

Informal Affairs.

Mrs. Frank Maus entertained the Wood Dale club Monday afternoon, when the rooms had a decoration of red and white carnations. The members and guests told a story, the prize for the best story being awarded to Mrs. John Wilson. The guests of the club were Mrs. William Dermody, Mrs. J. Worley and Mrs. W. R. Sieper.

Mrs. W. W. Keyser, who is the guest of Miss Jessie Millard, was entertained informally at luncheon Tuesday by Mrs. Bertha Offutt and later in the afternoon Mrs. Keyser was the guest of Mrs. A. B. Somers.

Miss Frances Gilbert entertained informally at two tables of bridge Saturday evening.

Week's-End Affairs.

The G. A. club gave a dancing party at Pascal hall at Florence Saturday evening. It was the first venture of the club and proved to be a great success, the attendance numbering 250 persons.

Miss Ella Droste entertained the "We Six" club at a valentine party Saturday afternoon. The house was tastefully decorated with hearts. During the afternoon a musical program was rendered, to which each contributed, and lunch luncheon was served. Those present were Misses Grace Lester, Bertha Brown, Georgia Kelly, Ella Droste, Augusta Droste, Virginia Craig and Hallie Baum.

Coming Events.

In honor of Miss Largey and Mrs. Siebs of New York City a number of small entertainments have been planned, Monday evening they were honor guests at a theater party, which was followed by a supper at the Hefshaw. Tuesday evening Mr. and Mrs. Frank McLean entertained at dinner and Wednesday evening Mr. W. N. Chambers will give a theater party to see Miss Grace Cameron.

Mrs. Palmer Findley will entertain at luncheon Thursday in honor of Mrs. Rouse, wife of Rev. Frederick T. Rouse, pastor of the First Congregational church.

Mrs. J. V. Schmittroth, who was to have entertained the Rose Ball on Wednesday afternoon, has postponed the meeting until Friday afternoon.

Come and Go Gossip.

Mr. and Mrs. Harry Burgert, who were the guests of Mr. and Mrs. F. P. Kirkendall, left Sunday evening for their home in Toledo, O. Mrs. Burgert and Miss Burgert, mother and daughter, of Kirkendall, expect to leave Thursday for Toledo.

Mr. and Mrs. Glenn C. Wharton, who are in the south on their wedding trip, are now at Palm Beach, where they will meet Mr. Gerald Wharton and Mr. and Mrs. W. K. Grove of East Orange, N. J.

Mr. Gerald Wharton is returning to his home in Minneapolis and Mr. and Mrs. Grove and Mr. and Mrs. Wharton will visit in Havana, Cienfuegos, Panama and several points of interest in South America.

Mr. and Mrs. H. M. Rogers, with their family, are the most recent addition to the Omaha coteries, they are at the Hotel Coronado, Coronado Dale.

Mrs. Frank Dale, who has been visiting her mother at her home in Kankakee, Ill., will return the last of the week.

Mr. Sellers Largey of New York City is expected the latter part of the week to be the guest of his sister, Mrs. Frank McLean.

Mrs. A. L. Meyer left Sunday for southern California for an indefinite stay.

Waldorf Salad.

Peel, core, quarter and slice two large, prime apples. Halve one round of grapes and remove the seed. Crack one-half dozen walnuts so that the kernels come out in perfect halves. Cut in small pieces two stalks of white, crisp celery. Together gently the apples, white grapes and celery and keep the ice until ready to use; then place a spoonful of the mixture on a lettuce leaf, lay a couple of walnut halves on the edge, and cover the whole with a spoonful of mayonnaise. Enough for six.

House Divided Against Itself

Civil War in the Stomach Spells Ruin.

Victory Belongs to You, If You Will. Costs Nothing to Try.

The greatest foe to the progress of nations has been internal strife, civil war. Equally so is the greatest enemy of health in the human system civil war between the different parts of the body.

This is just what occurs in dyspepsia. War is declared between the stomach and the rest of the members of the body—illness results, inability to digest or assimilate food, heaviness, distention to work, and in a word, all the attendant ills of imperfect digestion. What you need is an ally. An ally who will not only help but will absolutely insure you the victory. In other words, let Stuart's Dyspepsia Tablets fight your battles for you, and by doing the work of your stomach, give it a complete rest, and allow it to re-enter the list reinforced, refreshed, and rejuvenated.

A single one of these marvelous tablets will digest 3,000 grains of food.

Leading physicians all over the world have endorsed Stuart's Dyspepsia Tablets, and a verified trust in their free from harmful drugs.

Simple to take. Harmless, efficacious. No doctor's bills. No odor.

At all druggists or write to us direct. Free sample sent on application. F. A. Stuart Co., 150 Stuart Building, Marshall, Mich.

LIMIT IS PLACED ON WATER

Ten Gallons Per Day the Allowance for Children in Schools.

COMPANY TO CHARGE FOR EXCESS

Board of Education Resolves to Make a Test of the Authority of Board of Health to Exclude Unvaccinated Children.

Claiming that ten gallons of water ought to be enough per day for each child in the city schools, the water company served notice on the Board of Education at its meeting Monday evening that all water used in excess of ten gallons for each child per day would be charged for at the regular rates. Figuring that there are 15,000 children in the schools and that not more than 2,500,000 gallons of water should be used in the school system September, 1907, and September, 1908, the water company will present a bill for water used in excess of that amount. In other places school children use less than eight gallons each per day, in Omaha the claim is made that over ten are used.

A resolution was passed by the board instructing the janitors at the various school houses to stand on guard when all coal is delivered and watch the unloading of the last shovelful, before signing the receipt. The janitors have recently discovered that diversions of coal had been made by janitors when the load was half off and had the receipt signed, and then, have driven off with the other half, the purchaser paying for the whole load, however. The school board does not propose to be duped in this way.

Dr. Christie administered a mild roast to the other members of the committee on high school matter, of which he is chairman, for not attending the committee meetings. The chairman has some matters of importance to be brought before the committee, but could not muster a quorum. Notice was given that if the other members do not attend the next meeting the work of the committee will be taken up by the whole board.

Vaccination Order to Be Tested.

On the recommendation of its attorney, C. E. Herring, the board decided that it would be best for the public good to have the vaccination question settled once and for all by passing the following resolution: In view of the present controversy with reference to vaccination in the public schools, and in view of the unsettled condition of the public mind, and the unsettled condition of the law governing the necessity of having the children vaccinated, it is determined, therefore, be it enacted, that a judicial committee, together with the superintendent of schools, and the attorney for the board, be and are hereby instructed to investigate the law, such steps as may be necessary to bring the question of the board into the courts, and the attorney for the board, be and are hereby instructed to determine the powers and limitations of the board in the premises.

Attorney Herring contended that the Board of Education has no power over the teacher and that if the teacher, under the authority of rule 31 of the city ordinances, refused to allow a child to attend school because he was not vaccinated, the teacher could be prosecuted criminally, confessing to being in direct conflict with the city attorney on this point. Dr. Christie, member of the board, held that parties at variance with the rulings of the health commission should fight out their own battles the same as though he should back another person's eye on the street. Other members of the board held, however, that no one person should be compelled to put up his money to fight a test case for the public good.

Regarding discipline, Member McCague believed that a test case ought to be brought for the sake of law as viewed by the child, that the rulings of the Board of Health are paramount and that the best way to settle what he termed "this ancient dispute" would be to bring the test case.

In contradiction, however, Superintendent Davidson stated that the discipline of the schools has not been tampered with on account of the controversy, that the children had received a greater perception of respect for the law, but that for the sake of some 600 children who are staying away from school so as not to violate the law the matter should be settled at once so as not to deprive them of more schooling.

The resolution originally contained a clause providing for the employment of another attorney to present all sides of the matter, but this clause was eliminated, leaving it to the Board of Health to fight one side of the action.

Our New Style Books

For the Fall and Winter of 1907-8 are fresh from the press and ready to mail to our out-of-town customers.

The book for Men contains many handsome illustrations of Fall and Winter Suits and numerous samples of the goods from which the Suits are made.

The book for Women is profusely illustrated with beautiful pictures depicting the latest styles. These illustrations were made from photographs of the garments offered for sale.

With these books in hand you can buy Clothing and Furnishings as easily and cheaply as you could if you were in our Big Store. When you write state which book you want. THEY ARE FREE.

Nebraska Clothing Co

OMAHA.

against the city for \$14,800, exclusive of the costs. Two cases have been appealed and are still before the supreme court. The aggregate of the two is \$2,000. Fourteen cases are still pending before the district court, with claims reaching \$80,000. Fourteen cases in equity are also still pending. The damage suits have cost the city about \$2,000 annually. He advised that the legislature is about to amend the charter so as to shut out most of these cases by requiring that no injuries be considered as holding the city liable unless a written notice of the defective street or walk be filed with the clerk at least five days previous to the accident, claimants should be required to file the names and addresses of all witnesses. He also recommended that in special assessments for improvements be published and subject to protest for a stated period, and in such case a hearing be given on the protest before the city council.

He recommended that the office of city tax commissioner be left out altogether and that the mayor appoint assessors and clerks for this work. He asked that the tax qualification for electors be stricken out of the charter at an early date as possible.

The rest of the session was routine. Architect John Latenser concurred in the opinion of the city attorney that the contractors for the city hall could not be held for the failure to complete the building under the terms of the contract.

Charles Cummings filed a protest against the polling place in the First district of the Fifth ward because of the proximity to a saloon. The council spoke favorably to a change, but took no action.

A bond ordinance for the sanitary sewer at Twenty-sixth and Q was introduced, also the ordinance opening N street east of Thirtieth to the river.

The claim of Mike Sobjeka was settled for \$60. A number of claims were approved and allowed. Among them was the eighth partial estimate for the N street gulch sewer for \$1,102.65.

ADDITIONS TO POLICE FORCE

Seven New Patrolmen and an Assistant Matron Appointed by the Board.

At the meeting of the Board of Fire and Police Commissioners Monday night, the claim of A. E. Edwards for twenty-six days' pay from the Police Relief fund was approved, and, upon recommendation of Commissioner Giller, Edwards was dismissed from the service, and appointed on the police department on six months' probation, September last, and since that time has been serving as a fireman, and has been on duty for the past thirty-eight days, and he was dismissed upon the supposition that he was physically unfit to serve the department.

Fireman Gus A. Faegensburg was found guilty of being absent without leave for twelve hours and was dismissed from the service. The fireman, who has been in the service for over twenty years, was referred to Chief Satter.

Captain Henry W. Dunn of the police department was granted ten days annual leave with pay, and Officer Mike Crowe was granted three days leave, with pay, owing to sickness. Crowe is at present at Hot Springs, Ark., undergoing treatment for rheumatism.

Upon a motion put by Commissioner Cowell, a sum not to exceed \$50 was appropriated to put the police gymnasium in condition for the winter quarters for the policemen. Target practice will be one of the features of the gymnasium work hereafter. First and second prizes of \$50 and \$25 will be given to the policemen making the best physical showing by a certain number of times in the gymnasium, a committee composed of the chief, mayor and an officer selected from the ranks. Officers Morgan and Holden were appointed as trainers for the policemen and together with the judges they will decide as to the awarding of prizes.

Mrs. Myrtle Deering was appointed assistant police matron on six months' probation, at a salary of \$40 per month, and was assigned to duty. The appointment of an assistant matron will greatly relieve Matron Oshboon, who has recently had a heavy work than she could possibly do, unassisted.

Having considered the request of the lieutenants and assistant engineers of the fire department that they be advanced in rank, owing to the fact that they perform practically the same duties of the captains and engineers since the installation of the double shift, the board granted the request and made the present fifteen firemen lieutenants, junior captains, and the five assistant engineers were given the rank of company engineers, both promotions carrying the increase in salary called for by the office held. The promotions are to take effect March 1.

Upon application, William L. Baxter was reappointed on the fire department.

From a list of twenty-three applicants for promotion to be named by a committee composed of the chief, mayor and an officer selected from the ranks, the following were appointed on six months' probation: L. S. Thrasher, Frank Rooney, R. G. Wheeler, Oscar Marr, F. D. Robbins, William Field, Omer Knapp.

MANDERSON ON PRESIDENTS

Personal Reminiscence of Occupants of the White House from Lincoln to Roosevelt.

General Charles F. Manderison was the principal speaker at the Washington-Lincoln dinner given by the Men's club of the First Presbyterian church Monday evening. The dinner was attended by an eloquent though necessarily brief tribute to that immortal character.

The first address was delivered by Willard Lampe, whose theme was "George Washington: an eloquent though necessarily brief tribute to that immortal character."

General Manderison's address was largely reminiscent of the twelve presidents of the United States from Buchanan to Roosevelt, with all of whom he had been privileged to share a training course. At the outset he spoke of the cosmopolitan character of the population of the United States at this time, and the gradual extinction of the old American stock through absorption by the new. He believed that the mingling of the European races in America would bring about a good result and that this mingling really meant more thorough localization of a people who would continue loyal to the genius of American institutions and thus assure the perpetuity of the American republic.

Of President Theodore Roosevelt, he said: "He is a man of wonderful versatility, but erratic in some ways. I have the highest regard and respect for him, and though I have had to kick against the pricks in some features of his policies, I am willing to forgive him. In the careers of these men I can say in conclusion that so long as we can have such men in public office the nation will be secure."

Upon the conclusion of General Manderison's address he was tendered a formal reception and many of his old friends took the opportunity to again grasp him by the hand.

Special Announcement Regarding the National Pure Food and Drug Law.

We are pleased to announce that Foley's Honey and Tar for coughs, colds and lung troubles is not affected by the national pure food and drug law, as it contains no opiates or other harmful drugs, and we recommend it as a safe remedy for children and adults. For sale by all druggists.

WALDORF SALAD

Peel, core, quarter and slice two large, prime apples. Halve one round of grapes and remove the seed. Crack one-half dozen walnuts so that the kernels come out in perfect halves. Cut in small pieces two stalks of white, crisp celery. Together gently the apples, white grapes and celery and keep the ice until ready to use; then place a spoonful of the mixture on a lettuce leaf, lay a couple of walnut halves on the edge, and cover the whole with a spoonful of mayonnaise. Enough for six.

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