

The Herald.

PUBLISHED FRIDAYS.

By T. O'KEEFE.

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ACT ON THE LEASING BILL.

Nebraska Legislature Repudiates It and Recommends the President's Suggested Investigating Committee.

The Omaha Bee of Wednesday, January 28, has the following to say regarding the disposal of the Dietrich land leasing bill.

As was expected, and predicted, and practically predetermined, both house and senate today recorded their repudiation of the Dietrich land leasing bill. In accordance with Governor Mickey's message both branches of the legislature gave final and emphatic expression to their sentiments of the measure.

The senate disposed of the matter through its committee on live stock and grazing, to which the Dietrich bill was referred, by having introduced a bill denouncing Senator Dietrich's measure, favoring the opening of this land for homestead purposes and increasing each homesteader's holding from 100 to 640 acres, recommending the adoption of President Roosevelt's plan to have congress appoint a commission of experts to investigate and report on the conditions of leasing and fencing lands.

The house simply and plainly rejected the Dietrich bill by adopting a resolution to this effect by Jones of Otoe, which also provided for the endorsement of President Roosevelt's plan as recommended by Governor Mickey.

A. S. Reed of Alliance, director of the Nebraska Stock Growers' association and one of the committee who went to Washington to work against the Dietrich bill, was here today and took special delight in the action of the legislature. Mr. Reed gave an outline of the three grazing land bills proposed, the Lacey bill, by Congressman Lacey of Iowa, the Dietrich bill and the stock growers' bill. The three harmonized in this one respect, that the rental proceeds shall be apportioned one-fourth to the state, one-fourth to the county and one-half to the irrigation fund. The Lacey and stockmen's bills are substantially identical and either is satisfactory to the Nebraska stock raisers. The essential point of difference between these bills and that of Senator Dietrich is that the former fixed a definite rental price, while the latter left this and other vital matters to the secretary of the interior. This was the obnoxious feature of the Dietrich bill.

The stockmen's bill provided for renting not more than 20,000 acres of grazing land to any one person and from 1 to 4 cents per acre, and the Lacey bill not more than twenty sections and from 1 to 6 cents.

"I think if the stockmen's bill were passed it would net to the irrigation fund annually \$135,000, as there are 9,000,000 acres of this land. If thrown open to homestead the land would not produce as great irrigation revenue as that would bring in but \$10 for each entry," said Mr. Reed.

"Secretary Hitchcock told us he thought this Nebraska land ought to be as valuable as the Oklahoma land which rented for 25 cents an acre. But, we explained to him his mistake—that Oklahoma land is good for farming, while ours is nothing but grazing land. I have petitions against the Dietrich bill signed by 200 or 300 big and little cattle growers of the state. I want to add that in Washington we secured the promises of Senators Millard and Dietrich and Representatives Stark, Burkett and Shallenberger to support the Lacey bill, but when the two senators found the bill did not meet Secretary Hitchcock's approval they refused to keep their promise. But the entire matter is dead so far as this congress is concerned."

DEMOCRATIC EDITORS TO MEET.

Nebraska Editorial Association Will Hold Second Annual Session at Grand Island on February 3, 1903.

The editors of democratic newspapers throughout the state have received the following official notice of and program for the second annual meeting of the Nebraska Democratic Editorial Association:

TO THE DEMOCRATIC EDITORS OF THE STATE OF NEBRASKA:

The members of the Nebraska Editorial Association are hereby called to meet in annual session at Grand Island on Tuesday, February 3, 1903, at 1:30 p. m.

All members of the association are expected to be present and we extend to all democratic editors of the state of Nebraska a cordial greeting, requesting that those who have not enrolled their names as members be present at Grand Island on February 3 and join us.

The campaign of 1904 is not far off and the campaign of 1903, although not of a national character, is of great importance since it will forecast prevailing conditions and be a public weathervane of the great contest of 1904.

All those doing editorial work in Nebraska who revere the immortal names of Jefferson and Jackson and who love the grand principles of democracy as promoted and defended by a Tilden and a Bryan, are earnestly requested to meet

with us and assist in giving vitality and strength to democratic principles through perfect and harmonious organization of our party in the state.

PROGRAM.

- 1:45—Enrollment of members.
- 2:00—"What Can Our Association Accomplish?" F. M. Brown, Sinton Register.
- 2:15—"Democratic Duty," R. B. Wahlquist, Hastings Democrat.
- 2:30—"Political Allegiance Due the Democratic Press," J. M. Tanner, South Omaha Democrat.
- 2:45—"Letting Well Enough Alone," C. E. Williamson, Pawnee Chief.
- 3:00—"How May We Shackle Cuning, as in the Past We Have Shackled Force?" D. T. Corcoran, York Democrat.
- 3:15—"Jeffersonian Principles," C. D. Casper, David City Press.
- 3:30—"The Monroe Doctrine," T. J. O'Keefe, Alliance Herald.
- 3:45—"The Ship Subsidy," W. S. Goldie, Wayne Democrat.
- 4:00—"How May We Have Meat to Eat or 'The Full Dinner Pail,'" H. Clay Davis, Falls City News.
- 4:15—"Secretary's Report and General Discussion."
- 4:45—"Election of Officers and Business Meeting."
- 7:30—"Entertainment by Grand Island Citizens."

MARRIES TWICE INSIDE FOUR DAYS.

Concluded from First Page.

made other arrangements with Mrs. Chelf than the compromise he told Mr. Mitchell or made different arrangements with her later. Mrs. Chelf stayed with Mrs. Pfeleger while in town. Friday afternoon a trunk was sent down to her and late that evening Chelf called there to see her. She went out and talked with him a few minutes and that night Chelf took his departure from Alliance. The following night Mrs. Chelf left for her sister's home in Denver. She took with her the trunk that had been sent to Pfeleger's and it is presumed that it was sent by Chelf and contained things belonging to him.

From Mr. Harold it is learned that Chelf got possession of all the money belonging to the girl he had brought here, leaving her penniless and among strangers and, when the awful truth was made known to her, stricken with grief and heart broken. Chelf told her he would have to go down town to see a traveling man that night and later sent her word by C. V. Mollring that he had been called to Denver so that she did not hear what had transpired until Saturday. Word of his daughter's terrible trouble was telegraphed Mr. Harold, who arrived here Tuesday morning and took what steps might be possible in tracing Chelf, pack up his daughter's goods and take her home, leaving for Waupella on yesterday morning's train. The lady is about twenty-two years of age, a very refined and pleasant young woman who had won the friendship and cordial liking of the few she had met during her short stay in Alliance. Mrs. Chelf is also about twenty-two years old. During her several years' residence in this city she has always been considered a good, respectable girl and has many warm friends here, who consider her almost as deeply wronged a victim of Chelf's as Miss Harold.

It is not a case where caution on the part of her relatives or herself could have prevented any of the misery that has befallen Miss Harold, as Chelf comes of a highly respected family, the father being W. W. Chelf of Lincoln, Ill., and his parents feel terribly their son's disgraceful conduct, his mother being prostrated with grief over the affair. He grew up in Logan county, adjoining the county in which the Harolds live. While not well acquainted with him personally, the girl's father says he knew he had always borne a good reputation there and nothing in his conduct here was such that it could have caused the parents any uneasiness in entrusting their daughter's welfare into his keeping. Mr. Harold states that he will institute proceedings against him immediately upon his arrival home and that every effort shall be made to bring him to justice. He and his daughter were at the home of the Linquist's on the night of their departure and had a conference with Sheriff Reed. It had been heard that J. F. Fleming, the clothier on South Box Butte avenue, when in Denver Tuesday met Chelf there and accordingly Mr. Fleming was called. He corroborated the story saying that he saw him on Seventeenth street, that Chelf evidently saw him and tried to pass without recognizing him, but that he grasped him by the hand and stopped him to talk with him, that he wanted to see if Chelf appeared sane. He further stated that he did—that Chelf told him that he had been called there on a little business that would detain him a day or two when he would return to Alliance. It is to be hoped that they may succeed in apprehending him and that his atrocious conduct may meet the severest punishment the law provides.

In times of cholera, typhoid and other infectious diseases butter is a dangerous thing to eat. A medical man in Egypt gives this recipe for making it harmless: Sterilize the local article by standing it in a covered jar surrounded by boiling water, which should be allowed to simmer for two hours. The jar should then be put on ice and the butter beaten with an egg whisk until it becomes solid again.

Idleness is the sepulcher of a living man.—Holland.

MENU OF THE TURKS

DISHES THAT COULD BE ADOPTED BY AMERICAN HOUSEWIVES.

Viands That Are at Once Appetizing, Nutritious and Inexpensive—Popularity of Vegetables and Sweets. The National Dish.

Some of the dishes found on Turkish tables might well be adopted by the American housewife, being appetizing and inexpensive and easily prepared from articles that are to be found here in great abundance.

Turks do not care for salads, but prefer meat, fish, vegetables and sweet dishes. The Bosphorus furnishes a great variety of excellent fish, among them the red mullet, oysters and mussels, but the Turks have no idea of the choice of cuts and simply ask for so many okas, caring nothing so that they get meaty pieces with few bones. Corned beef, roast beef, steak—these are unknown. Mutton, beef, a little veal, fowls and game are eaten. Pork is "the unutterable flesh."

Breakfast with the Turks of all classes consists of a cup of coffee and bread. A piece of cheese rolled into the fat pancake is eaten by the laborers. This is sometimes exchanged for cakes that are much like pretzels, only larger and not so hard. In the fruit season different kinds of fruit are added. Black bread made of unboiled rye flour is sold everywhere and when fresh is delicious. With a few grapes, a piece of the native cheese and a cup of coffee the richest man is satisfied.

With all fish, lobsters and many meats a sort of salad dressing is served made of garlic, oil, breadcrumbs and vinegar, all bruised to a cream, with caviare or cucumber. Mussels are much larger than in this country. They are washed, steamed until they open, then filled with rice, chopped onion and pepper and butter, packed closely in a vessel and baked an hour.

Turks make few soups, as they prefer solid food, but sardines, anchovies and salted olives or pistachio nuts are eaten before meals as appetizers. Of vegetables, which enter largely into their diet, the favorite is the tomato, and scarcely any dish is considered complete without it, though they never eat this vegetable raw. To preserve tomatoes for winter use they boil them until the skins are loose, then pass them through colanders, after which they throw salt into the pulp. This causes it to settle, and the water is poured off while the residue is put into thin bags and hung in the shade. The next day it is spread on flat surfaces to dry. Later it is cut into squares and laid in covered jars. This process retains the taste and qualities of the tomato better than canning, and a little water makes the pulp moist again.

Potatoes, a taste for which is an acquired one with the Turk, are first boiled, mashed with eggs and a little flour, then made into cakes and fried. Beans and lima beans are boiled with tomatoes and butter and sometimes onions. Squash is sliced and fried or stuffed with mince, onions and boiled rice, and then baked. Large cucumbers are also stuffed with minced meats and baked or are eaten raw with salt. One good stew is made of mutton and green peas. Another has all sorts of vegetables, like an Irish stew.

Eggplant is cooked in many ways, some of them palatable and good. One recipe is called *inambalde*, which means that the man for whom the dish first was made fainted with delight at its excellence. To make it, cut slits in the sides of the eggplant and insert a forcemeat of onion and minced chicken in the cavities. The strips of cloth around and fry thoroughly in boiling fat. Another way is to substitute eggplant for potato in a stew. Tomatoes should also be added.

Moussaka, another and better form, calls for one large eggplant, sliced rather thick, without peeling. Have a quart of tomatoes freshly peeled or canned and one pound of minced beef. Fry the beef until it separates, set aside while the eggplant is being fried, then put alternate layers of meat, eggplant and tomatoes in a deep dish; season and bake in a slow oven one hour.

Another delicious dish results from placing sliced onions, tomatoes and ship's bread or soda biscuit in layers, with a generous piece of butter, in a covered dish. Bake slowly four hours.

Pilaf, the national dish of Turkey, is served invariably at every dinner. Rice always forms the foundation, and the most popular variety is that where nothing but butter, tomatoes and rice is used. Take three-quarters of a pound of Carolina or Egyptian rice, wash until perfectly clean and while still wet place in a pan with one-quarter of a pound of butter. Stir over the fire until the rice has absorbed the butter and become a light golden color. Add the rice to three pints of strained tomato juice, boil the whole up once, then draw aside to cook, without stirring, for twenty-five minutes. When done, melt another quarter of a pound of butter, and when the pilaf is dished up pour it over the top. Each kernel should be separate. The color will be a rich light brown.

Yalanje-dolma is a popular dish with foreigners as well as Turks. Scald some fresh green grape leaves. Take a half pound of rice and fry in butter as for pilaf. Mince some onion and parsley very fine and add them to the rice with salt and pepper. Stuff each leaf with the mixture, fastening the little bundles with cloves. Lay them in a kettle, the opening downward, keep them in place and just enough water to keep them from burning. Simmer for three-quarters of an hour.—New York Tribune.

SHATTERED DIGNITY.

An Exit From Church That Had a Flavor of Comic Opera.

The crude humor that makes the small boy want to throw a stone at a silk hat on a man bristling with dignity is not to be disposed of as a mere ill conceived prank of youth. There is deep in most people a spring of unsubduable humor that leaps gleefully when conscious dignity gets a fair tumble. That is why, for all the solemnity of the place, the soberest charity and the best bred propriety in the world could not prevent a titter at a little farce that happened once in a church in Brooklyn.

A gentleman and his wife, who were offended at something the preacher said, gravely rose and strolled toward the door, with their heads held high in assertive disdain. The wife followed the husband.

Unfortunately when they were half way down the aisle the husband dropped his glove and stooped to pick it up. Fate, the humorist, determined that the wife should keep her head so high that she did not see her husband stoop. She went sailing on and doubled over him in riotous confusion.

The congregation held its breath and kept its composure. The two recovered themselves and went on. Hoping to escape quickly, they turned to what looked like a side door. The husband pulled it open with an impressive swing. Before he could close it out tumbled the window pole, a long stouter and a stepladder. The congregation could hold its mirth no longer, and man and wife fled to the real exit in undignified haste amid a general and pervasive snicker.

Jackson's Statue on the Constitution.

In 1833 Commodore Elliott ordered a figure of General Jackson to be carved to take the place of a billet head which the United States frigate Constitution had carried through the war of 1812. It was placed on the bow of the frigate in June, 1834, when she left the drydock in Charlestown navy yard. The excitement among the political enemies of Jackson in Boston was intense. A meeting was called in Faneuil hall—which, however, did not take place—and anonymous letter writers threatened the life of the commodore unless the statue was removed. On the night of the 2d of July, 1834, in the midst of a terrific thunderstorm, Samuel P. Dewey, a young man of twenty-eight, rowed out to the vessel and managed to saw off the head of the statue and carry it away. The head was replaced a month later in New York, and the figure remained there until 1874. It now occupies a place in the grounds of the Naval school at Annapolis.

Swelling Her Income.

A good story is told of a man who one day told his wife that he would give her all the silver pieces she found in his purse or pockets which were coined the year she was born. As a result the lady in due course of time had quite an amount of silver on hand—so much, in fact, that she went to the bank and deposited it in her name.

Then, speaking to the cashier, the lady said: "My husband tells me you are going to pay him some money today. Will you please pay him in this silver I have just deposited? I should be so much obliged to you if you would."

Of course the cashier quickly replied that he would be happy to please her. As a result the lady has still more birthday money.—London Answers.

Recognized the Smell.

The sexton of an Episcopal church in Boston has many stories to tell of the remarks and comments made by visitors.

One Christmas when the church was beautifully decorated with cedars and firs an old lady walked up the aisle to the chancel and stood sniffing the air after every one else had left the church.

"Don't it smell solemn?" she said at last to the sexton as she turned away with evident reluctance. "I don't know as I ever realized just what the 'odor of sanctity' meant before today. We don't have any such trimmings in the church I attend up in the country."—Youth's Companion.

Human Calendars.

In Siam every woman is a walking calendar. On Sunday red silk, with a parure of rubies, is worn; Monday brings a silver and white dress and a necklace of moonstones; Tuesday is dedicated to light red, with coral ornaments; Wednesday is devoted to green, with emeralds; Thursday sees a display of variegated colors, with catseyes; Friday the lady is arrayed in pale blue, with flashing diamonds, and Saturday in more somber, darker blue, with sapphires to match.

Quoting Her Own Words.

Mother (sternly)—Willie, you took some of these preserves from the pantry.

Willie (shrewdly)—Oh, who told you that?
Mother—No one told me. I suspected it! Now, tell the truth! Didn't you?
Willie—Ma, "children should be seen and not heard."—Philadelphia Press.

First Gathering of Labor Agitators.

"Of course you have read of the confusion of tongues at the building of the tower of Babel?"
"A gathering of labor agitators, I suppose. No! I haven't read it. Tell the truth, I'm not interested in trades unions."—Boston Transcript.

Be Ready.

Let each day take thought for what concerns it, liquidate its own affairs and respect the day which is to follow, and then we shall be always ready. To know how to be ready is at the bottom to know how to die.

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