

HIGHER PRICES FOR POTATOES IN CHICAGO

Prices About 25c Higher Than Close of Trading Last Week—Good Quality as a Rule.

Chicago, Sept. 6.—After the holiday which opened this week, the potato market was in better shape under a good movement, and prices opened about 25c higher than those which prevailed at the close of trading last week.

As was to be expected the receipts on Tuesday after the Sunday and Monday hold-over, were quite liberal but they moved out readily under a good call and receipts thereafter were not considered heavy for this season of the year. As has been the case during the last three weeks or so Minnesota has been the principal contributor to this market. The movement out of Wisconsin, however, is increasing in volume and is expected to be quite liberal by the middle of the month. Michigan is now shipping in a limited way but state markets and markets to the east have taken practically all the offerings and but little Michigan stock has rolled here or through here. The Dakotas are also moving quite a few cars daily now altho the movement, especially out of North Dakota, will not be on in earnest until after the 20th of the month.

The bulk of the stock now coming in from the nearby states is of the early varieties, principally Early Ohio, altho Minnesota is now shipping some late white stock and the movement is rapidly increasing. The flush of the harvest of Wisconsin late varieties will not be on until after the middle of the month.

On the whole the quality of potatoes in the Great Lakes states is very good this year but some sections report that the tubers are running a little small as to size because of light rainfall thruout the growing season. This, however, has been purely sectional and is not true of the states as a whole. There have also been some reports of blight, leaf roll and leaf hopper but the districts effected are much smaller than in an average season. It now looks like Minnesota, Wisconsin and Michigan will produce around 90,000,000 bushels of potatoes of better than average quality.

Tuesday the buyers who had held off last week in order to await the development of the market seemed to be back in the market for supplies as there was an active call at advanced prices from both the local and outside trade. Ungraded bulk Minnesota Early Ohio moved at \$2.15 @ 2.25 per cwt, and sacked stock at \$2.30 @ 2.35; bulk No. 1 Minnesota Cobblers brot \$2.40 @ 2.45; Wisconsin red and white varieties mixed, bulk, field-run, sold mostly at \$2.10 @ 2.15, and the same stock sacked at \$2.15 @ 2.25; ungraded South Dakota Early Ohio sold around \$2.15 @ 2.25; New Jersey Cobblers, No. 1 \$2.40 @ 2.65.

Receipts were 108 cars and there were 208 cars, broken and unbroken, on track at the beginning of the day's trading.

Wednesday the market was higher again under good trading with Minnesota bulk Early Ohio moving at \$2.35 @ 2.40 with sacked stock selling mostly at \$2.50. Wisconsin stock moved on about the same basis as Minnesota.

Thursday the market held firm at Wednesday's prices. Receipts were 65 cars.

Friday the market was unchanged under a satisfactory demand. Receipts were rather light, totaling only about 40 cars.

DRINK HOT TEA FOR A BAD COLD

Get a small package of Hamburg Tea, or as the German folks call it, "Hamburger Brust Thee," at any pharmacy. Take a tablespoonful of the tea, put a cup of boiling water upon it, pour through a sieve and drink a teaspoon full at any time during the day or before retiring. It is the most effective way to break a cold and cure grip, as it opens the pores of the skin, relieving congestion. Also loosens the bowels, thus driving a cold from the system.

Try it the next time you suffer from a cold or the grip. It is inexpensive and entirely vegetable, therefore safe and harmless.

RUB BACKACHE AND LUMBAGO RIGHT OUT

Rub Pain and Stiffness away with a small bottle of old honest St. Jacobs Oil

When your back is sore and lame or lumbago, sciatica or rheumatism has you stiffened up, don't suffer! Get a small bottle of old, honest "St. Jacobs Oil" at any drug store, pour a little in your hand and rub it right into the pain or ache, and by the time you count fifty, the soreness and lameness is gone.

Don't stay crippled! This soothing, penetrating oil needs to be used only once. It takes the ache and pain right out of your back and ends the misery. It is magical, yet absolutely harmless and doesn't burn the skin. Nothing else stops lumbago, sciatica and lame back misery so promptly!

The First Cold Blast

will remind you of Underwear and Sweaters



We offer Munsing, Cooper, Lewis, Chalmers In Unions Bradley and Spalding In Sweaters.

The Famous of course

BOMB PLANTER IDENTIFIED SAYS FEDERAL OFFICIAL

John Wilson, at One Time Haywood's Secretary, Identified as Man Who Planted the Bomb.

Chicago, Sept. 6.—Michael F. Sullivan, assistant state's attorney, today declared that John W. Wilson, arrested last night, had been positively identified as having been implicated in the planting of the bomb in the Chicago federal building. Explosion of the bomb killed four persons and resulted in serious injury to a score of others.

Wilson is a member of the I. W. W., and is said at one time to have been private secretary to Wm. D. Haywood, general secretary-treasurer.

In his announcement Mr. Sullivan said Wilson had been identified by four persons as the man seen running away from the Adams street entrance to the federal building shortly before the bomb exploded. He was described as "the man with the black Fedora hat who ran out of the building, escaped into a black automobile and was whirled away."

Detectives who questioned Wilson, said he admitted that he was employed as a bookkeeper by the I. W. W. and that he spent the greater part of Wednesday in the federal building, whither he went, he said, to arrange for the transfer of Haywood to the office of the federal prosecutor in order that Haywood might attend to some private business affairs. He denied any connection with the explosion.

Attorney Geo. F. Vanderveer announced late today that he had failed in his efforts to obtain bail for 11 of the I. W. W. defendants convicted on a charge of conspiracy. Judge Landis declined to grant a further extension of the order staying execution of the sentences and the United States circuit court of appeals refused to admit the defendants to bail. The 94 defendants sentenced to serve terms varying from one to 20 years in the penitentiary will be taken to a federal prison without further delay.

To Remove Discolorations.
To remove marks and discolorations from brass or gilt ornaments, picture frames, etc., dissolve a piece of soft soap the size of an egg in a pint of boiling water, then add a tablespoonful of ammonia. Wring a cloth out of the solution and gently wipe the article to be cleaned; then sponge it with care, using cold water. Finally dry with a soft cloth.

SUGGESTIONS IN DRYING GREEN VEGETABLES

A Few Pointers on How to Dry Green Vegetables Such as Beans, Peas, Potatoes, Corn, Carrots, Etc.

Vegetables like corn, beans, peas, cabbage, potatoes, carrots and parsnips should be blanched before drying.

They are blanched by being placed in a wire basket, a flour sack or in a piece of cheesecloth or towel, the ends of which have been twisted together to form a sack, and then placed in boiling water for about eight minutes. They must then be removed and cold-dipped by plunging them at once into cold water for one minute.

Sweet corn should be blanched on the cob, then the kernels cut off and spread to the depth of about one-quarter of a inch upon the bottom of the drying frame.

Carrots, parsnips and potatoes should be scraped and sliced before blanching, then carefully drained of moisture and placed in the drying frames. Only very tender carrots should be dried.

Squash and pumpkins—Cut into inch slices, peel off rind, chop into pieces one-fourth inch thick. Spread in rack and dry.

Beans—Never dry tough beans or beans with very much string on the pod. Break off tip ends, blanch and dry whole, pods and all. If some pods are tough do not throw them away. Hull them and dry the beans.

Peas—Hull before blanching. Spread on rack to dry. In drying peas you will have some little peas and some big ones. The little ones will shrivel up; the big ones won't. Sort the peas. Put the big ones in one tray and the little ones in another tray. Five quarts of peas in the pod will be sufficient when they are hulled to fill a frame.

Cabbage should be cut in the same manner as for making kraut before being blanched. Do not cut off the outside leaves unless they have commenced to rot.

The process to be observed in drying other vegetables and fruits follows:

Beets—Do not blanch, as blanching causes them to bleed and they lose some of their nutritive value. They should be peeled, washed, sliced and laid in the frame to dry.

Rhubarb—Do not blanch. Wash, drain, slice in small pieces and dry. Rhubarb does not need to be peeled if it is tender. In vegetables, apples and peaches, the mineral salt and most of the nutrition are next to the peeling, and if we peel them we destroy some of these qualities.

Greens—Do not blanch. Wash, drain off moisture and dry whole. The only exception to this is that Swiss chard, or any other greens having a thick stem, should be cut up into half-inch pieces.

Asparagus—Cut off all that portion that would be tough when cooked. Cut the remainder into one half or three-quarter inch lengths and dry without blanching.

Cucumbers—Peel, slice, thin, spread out to dry without blanching.

Tomatoes—Select firm and ripe, not watery, fruit. Wash, slice, lay in a rack and dry.

Look and Feel Clean, Sweet and Fresh Every Day

Drink a glass of real hot water before breakfast to wash out poisons.

Life is not merely to live, but to live well, eat well, digest well, work well, sleep well, look well. What a glorious condition to attain, and yet how very easy it is if one will only adopt the morning inside bath.

Folks who are accustomed to feel dull and heavy when they arise, splitting headache, stuffy from a cold, foul tongue, nasty breath, acid stomach, can, instead, feel as fresh as a daisy by opening the sluices of the system each morning and flushing out the whole of the internal poisonous stagnant matter.

Everyone, whether ailing, sick or well, should, each morning, before breakfast, drink a glass of real hot water with a teaspoonful of limestone phosphate in it to wash from the stomach, liver, kidneys and bowels the previous day's indigestible waste, sour bile and poisonous toxins; thus cleansing, sweetening and purifying the entire alimentary canal before putting more food into the stomach. The action of hot water and limestone phosphate on an empty stomach is wonderfully invigorating. It cleans out all the sour fermentations, gases, waste and acidity and gives one a splendid appetite for breakfast. While you are enjoying your breakfast the water and phosphate is quietly extracting a large volume of water from the blood and getting ready for a thorough flushing of all the inside organs.

The millions of people who are bothered with constipation, bilious spells, stomach trouble, rheumatism; others who have sallow skins, blood disorders and sickly complexions are urged to get a quarter pound of limestone phosphate from the drug store which will cost very little, but is sufficient to make anyone a pronounced crank on the subject of internal sanitation.

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