

**SAVE THIS RECIPE FOR COLDS**

"Mix half pint of good whiskey with two ounces of glycerine and add one-half ounce Concentrated pine compound. The bottle is to be well shaken each time and used in doses of a teaspoonful to a tablespoonful every four hours." Any druggist has these ingredients or he will get them from his wholesale house. The Concentrated pine is a special pine product and comes only in half ounce bottles, each enclosed in an airtight case, but be sure it is labeled "Concentrated." This is one of the best and quickest remedies known to science.

**Limits the Size.**

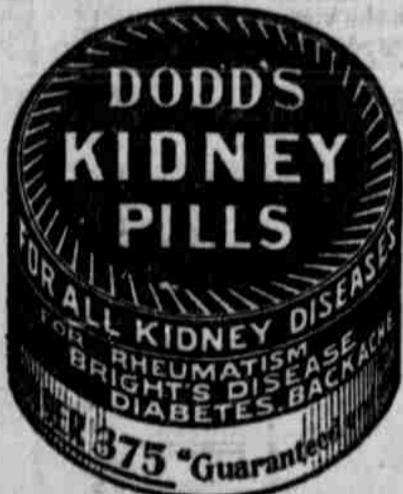
"Marry me," pleaded the mere man, "and your slightest wish shall be granted."  
"But," queried the wise woman, "how about the large ones?"

Rheumatism and Neuralgia never could get along with Hamline's Wizard Oil. Wizard Oil always drives them away from the premises in short order.  
Many a man's wife prevents him from losing a lot of money in speculating by not allowing him any to speculate with.

**IMPOSSIBLE TO FIND ANYTHING** better for aches, backaches or stitches than Perry Davis' Painkiller. Get the large size, it is the best. At all druggists, 50c, 75c and \$1.00 bottles.  
We help ourselves when we help others.—W. J. Bryan.

Constipation causes and seriously aggravates many diseases. It is thoroughly cured by Dr. Pierce's Peppermint. Tiny sugar-coated granules.

Did it ever occur to you that book worms are awful bores?



**Nebraska Directory**

A Lady Says of

**UNCLE SAM Breakfast Food**

AS A CURE FOR CONSTIPATION

"Your food is a splendid thing and does all it claims to do . . . and am anxious to have it right along.

Mrs. D. H. BOWER.

ASK YOUR GROCER ABOUT IT HE CERTAINLY KNOWS U. S. B. F. Co., Omaha

**MILLARD HOTEL** 18th and Douglas Sts. American—\$2.00 per day and upwards. European—\$1.00 per day and upwards.



OMAHA Take Dodge Street Car at Union Depot.

**ROME MILLER**

**POSITIVELY CURES ALCOHOLIC DRINKING, MORPHINE AND OTHER DRUG ADDICTIONS, THIRTY YEARS**

of continuous success. Printed matter sent in plain envelope upon request. All correspondence strictly confidential.

**THE KEELEY INSTITUTE**

Cor. Twenty-Fifth and Cass Sts., OMAHA, NEB.

Do you want the Best Corn Sheller? If so, insist on having a

**MARSEILLES CORN SHELLER**

Write for catalog or see your local dealer.

**JOHN DEERE PLOW CO., OMAHA**

**THE PAXTON Hotel**

European Plan Rooms from \$1.00 up single, 75c up double. CAFE PRICES REASONABLE

**TYPEWRITERS ALL MAKES**

WELDED (auto genious) By this process all broken parts of machinery made good as new. Welds cast iron, cast steel, aluminum, copper, brass of any other metal. Expert automobile repairing.

**WELDED (auto genious) By this process all broken parts of machinery made good as new. Welds cast iron, cast steel, aluminum, copper, brass of any other metal. Expert automobile repairing.**

**GERTSCHY MOTOCY CO., Council Bluffs.**

**Best for Baby and Best for Mother**

**PISO'S CURE**

THE BEST MEDICINE FOR COLIC & COLDS

Is fine for children and adults, very pleasant to take and free from opiates. It soothes and breaks the aching throat and assures peaceful nights to both mother and child.

All Druggists, 25 cents.

**Mourning Millinery**



By JULIA BOTTOMLEY.

TWO lovely examples of mourning hats are pictured here made of the two materials most favored for mourning wear, crape and silk grenadine. The hat of English crape, shown in Fig. 1, is a perfect example of the milliner's art using this exquisite material as a means of expression. The entire hat is covered with crape, the brim made of narrow parallel folds. The crown has wide folds for its covering also a drapery of crape with a large buckle of dull jet, serve as a mounting for the pompon of down feathers and aigrette mounted at the left side.

In shape, this hat is graceful and of a kind that will not soon be out of style. Such shapes should be selected for mourning, as good mourning fabrics are very durable and will outlast the accepted periods of mourning, if well selected. English crape should be chosen, as it is manufactured to withstand moisture which is ruinous to crapes not protected against it. In this particular fabric, the English excel all other manufacturers and the great modistes who specially design mourning use this crape. It is the most beautiful of the fabrics used for mourning.

Silk grenadine is equally popular, although not universally recognized as first mourning. There is much latitude in the selection of fabrics, however, and many persons prefer grenadine to any other. The hat and veil shown in Fig. 2 are of this beautiful fabric. It is also of English manufacture, although the English send to various parts of the world—including America—for the materials necessary to make and dye both crape and grenadine. This material is manufactured waterproof. This is very necessary in order that the rain or snow may not spot the grenadine. One can easily test the material by immersing it in water. If properly made the dye will not run and the fabric will remain unchanged. Crape should be subjected to the same test. The crimp is not affected by water and its color remains unchanged.

**VISITING DRESS.**



This elegant dress is carried out in champagne suede cloth, and is a fitting princess, tucked under the arms. A band of braided cloth trims the lower edge of princess where the material is slightly draped, below this the skirt part is plaited, the plaits being attached down a few inches. A handsome braiding design surrounds the yoke of tucked silk, which is also trimmed with braid and small buttons. The sleeve is long, tight-fitting, and trimmed to match. Hat of black beaver, trimmed with a feather mount.

Materials required: 6 1/2 yards cloth 48 inches wide, 4 dozen yards braid, 1/2 yard tucked silk.

**Twenty-inch Rope of Pearls.**

The fashion in length for a string of pearls has changed. It was once 14 inches, then 16; now the correct string must measure 20 inches.

**NOW THE ROBIN HOOD HAT**

Style That Divides Favor with What is Known as the Prairie, of Felt and Suede.

Millinery is one of the most important features in the toilette of the woman who wishes to be well dressed, and to-day the cult of the plain hat is as carefully considered as the elaborate, the subject being as inexhaustible as the budget itself. The craze for beaver still continues, but it is safe to predict that as the winter approaches black will lead the van, adorned with cinnamon and royal blue ostrich plumes for visiting and velvet for morning wear. The Robin Hood hat is the latest shape to make its debut carried out in this charming material. As will be remembered, the hat worn by the famous outlaw of this name was turned up on one side, had rather a high crown, and was trimmed with two long quill-like feathers. The smart mondaine, although retaining the shape, has substituted a rosette of tinsel and a tuft of breast plumage for the feathers. For traveling it will divide honors with the prairie hat, which is fashioned of felt and relieved with a band of suede of a contrasting shade.—From the Tatler.

**A Golden Feather.**

It can be made of an old quill from which the battered feathers have been stripped.

Gold lace is sewn as a scant ruffle on each side, the end being slightly pointed.

You have no idea how effective this is on a fur turban. From this idea a departure into the realms of silver, bronze or jeweled lace can be made, and at little cost.

This quill, with a band of braid or lace to match, will furnish sufficient trimming for a velvet or fur toque.

**Shadow Lace.**

This is new, and because of its unobtrusive pattern can be used in great quantities without fear of over-decoration.

The pattern is woven in such a way that an uncertain shadowy effect is produced. It is especially lovely in black and cream. The black shadow lace is used over black net and white satin underslip. The cream is effective over pale tints in evening gowns.

**Gobelin Green Again.**

The fashion of this winter will again show that entrancing shade of green known as gobelin. It will be used in thick, short plumes and thick long ones, but not in ribbons or moire.

**The KITCHEN CABINET**



THE poorest man may in his courage bid defiance to all the force of the crown. It may be frail; its roof may shake; the wind may blow through it; the storms may enter; the rain may enter—but the king of England cannot enter! All his forces dare not cross the threshold of the ruined tenement.—Earl of Chatham.



HEGIC is a good deal of helpful philosophy in the course of the good natured man who had a pile of small cherries on his plate, and who made them taste better by looking at them through a magnifying glass and saying to himself: "These are the biggest and handsomest cherries I ever saw."

**Fail Game.**  
The game season is the harvest time for the hunter, the wild ducks and partridges are the first of the fall game to be gathered in, later comes the venison. A wild duck should be cleaned and trussed, then place on a rack in a dripping pan, sprinkle with salt and pepper and cover the breasts with thin strips of salt pork.

Bake 20 or 30 minutes in a very hot oven, basting every five minutes with fat in the pan. Serve with orange sauce. Currant jelly should accompany the duck. A few stalks of celery or a small onion put into each duck removes the strong wild flavor to some extent, and adds to the flavor. Orange salad with French dressing is an appropriate salad to serve with duck.

**Garden Hints.**

Don't fail to rake up the leaves of the maple and oak. Pile them where they will rot, and next year or the following year you will have the finest kind of leaf mold for the house plants and flower beds.

Take up the peonies in the fall if they are to be changed.

Put dahlia and gladioli bulbs in a dry, dark, cool place. Some successful gardeners put them in dirt, then sprinkle them toward spring and when planting time comes they are sprouted ready to begin growing in the soil at once.

**Helpful Hints.**

Don't throw away the beautifully embroidered or hand-made shirt-waist. Set in new cloth and insertion in the waist and have another new waist, as the front will out wear the sleeves and back of two. Some ingenious person has made her fancy waists over into corset covers, but experience proves that they do not last long in that capacity.

Another thing to make is a dainty little fancy apron of the embroidered front that one hates to throw away. There are so many pretty styles of making little dressy aprons that one can surely cut one to advantage.



**JUST** cut the black serge and the crape and the dirge. Whenever you're glum just keep the tongue Mum. And ship all your troubles to kingdom come.

**Household Hints.**

For the busy housewife who plans her work for each day and seldom has any spare time, a few recipes of small cakes that will keep gives one a feeling of security, like a bank account, that whoever comes there is something in the house to fall back on. These may be served with a cup of tea to restore the tired nerves of the friend who drops in or with a salad or ice may serve as a dessert. Cookies with fruit keep their freshness longer than those without. It is a good plan to have two or three varieties on hand at the same time.

One busy housekeeper when making spice, fruit or ginger cookies that need to be rolled to be shaped, mixes them the day before wanted, and chills them over night on ice. They roll with little flour and cut so nice and smooth that it is a little trick worth remembering. Another advantage is gained as the seasoning has a chance to penetrate the dough well before baking. Here are a few favorite small cakes:

**Oatmeal Cookies.**

Cream three-fourths of a cupful of lard or butter, add one cupful of sugar gradually, two eggs well beaten, four tablespoonfuls of milk, two cupfuls each of flour, and oatmeal, one-half a teaspoonful of soda and one teaspoonful of baking powder sifted with the flour, one-half teaspoonful of salt, and one cupful each of raisins and pecan meats. Roll and cut with a cookie cutter or drop by teaspoonfuls on a baking sheet, the latter is easier and so much more satisfactory.

**German Chocolate Cookies.**

Cream one-half of a cupful of butter, add one cupful of sugar, gradually, one egg well beaten and two squares of bitter chocolate, melted. Beat well, add two cupfuls of flour, sifted with two teaspoonfuls of baking powder, and one-fourth of a teaspoonful of salt, add the flour alternately with one-fourth of a cupful of milk. Chill and roll very thin, using as little flour as possible.

**Venison Cutlets.**

Clean and trim slices of venison cut from the loin. Sprinkle with salt and pepper and brush over with oil or butter, roll in soft bread crumbs. Place in a broiler and broil for five minutes, or saute in butter. Serve spiced grape jelly with venison.

Sow a few onion seeds this fall and have early onions in your own garden in the spring.

**If**

First Officer John Stephens had not been far more interested in the problem of his escape from Valparaiso, where his life was in imminent danger, than in the subject of long lost treasure in the Antarctic ocean, or of a pretty woman, he would—

**If**

Lady Darlington, wife of a distinguished Earl, had been seeking an adventure and a love affair, she would certainly not have chosen the method which she did, but—

**If**

When the opportunity for escape was presented to John Stephens he had known just what was in store for him he would undoubtedly have refused, but—

**If**

You want to get the answer to all of these problems you have but to read our new serial, which we promise you will be a thriller, but of the highest type of literature as well. It is "The Last Voyage of the Donna Isabel," by Randall Parrish, the master craftsman of all American literary workers.

**Watch for the opening chapters. They will appear in the near future.**



**HUNDREDS** of stars in the beautiful sky.  
**HUNDREDS** of shells on the shore together.  
**HUNDREDS** of birds that go singing by.  
**HUNDREDS** of bees in the sunny weather.  
**HUNDREDS** of dew-drops to greet the dawn.  
**HUNDREDS** of lambs in the purple clover.  
**HUNDREDS** of butterflies on the lawn.  
But only one mother the wide world over.  
—Anonymous.

**The Unselfish Mother.**

There is nothing more beautiful than the devotion and self-denying love of motherhood; but is there not danger in too much devotion? The child that is never out from under the watchful eye of the mother because she fears something may happen to it, has no chance to grow in its own way or develop its individuality. If one analyzes that watchfulness isn't there an element of selfishness in it, fear of some accident is not so strong as fear of the inconvenience, if something did happen. As the child grows older the same mother who watches his play, fears to have him fish, or swim, or hunt, and he is denied those pleasures or half enjoys them, knowing that his mother is worrying all the time about his welfare. If a boy or girl develops any originality of character, they must be left somewhat to themselves, of course, with a reasonable amount of direction and watchfulness, otherwise they are only parrot-like, or echoes of the older mind.

To achieve these results there must be a much higher form of unselfishness than that which we commonly call such.

**Nellie Maxwell.**

**Tact.**  
"Dear me, Mrs. Smithers, what is that noise I heard yesterday over your way? Was that howling your dog in a fit?"  
"No, Mrs. Queerit, that was my  
"No, no, Mrs. Smithers, I was told it was your daughter singing when I asked what bird you had there trilling more beautifully than I knew your canary could."

**Tickled.**  
"What in de dickens is Dusty doing shavin' an' combin' his hair?" asked the astonished wayfarer as he rose from his nap in the haystack.  
"Aw, Dusty's stuck on himself," sneered a brother of the ties, "he read in an old magazine an article headed, 'Autumn Tramps Are Pretty,' an' it's made him proud."

You can't tell nowadays whether you are going to be a martyr or not.