

LIFE-SAPPING PARASITES THAT WRECK HUMAN SYSTEM

The following remarkable statement was recently made by L. T. Cooper. It concerns the preparation which has been so widely discussed throughout the country during the past year, and has sold in such enormous quantities in leading cities:

"It is now a well-known fact that wherever I have introduced my New Discovery medicine, hundreds of people have brought internal parasites, or tapeworms, to me. In many cases these people did not know the nature of the parasite, and were consequently extremely nervous until I explained the matter to them. In some cities so many have had this experience that the public generally became alarmed."

"I take this opportunity of explaining what these creatures are, and what I have learned about them in the past. Tapeworms are much more common than would be supposed. I venture to say that ten per cent. of all chronic stomach trouble, or what is known as a 'rundown' condition, is caused by them. An individual may suffer for years with one of these great parasites and not be aware of it."

"Contrary to general belief, the appetite is not greatly increased—it only becomes irregular. There is a general feeling of faintness, however, and a gnawing sensation in the pit of the stomach."

"People afflicted with one of these parasites are nervous and depressed. Their chief sensation is one of languor, and they tire very easily. Lack of energy and ambition affect the body, and the mind becomes dull and sluggish. The memory becomes not so good, and the eyesight is generally poorer."

"The New Discovery, in freeing stomach and bowels of all impurities, seems to be fatal to these great worms, and almost immediately expels them from the system. I wish to assure anyone who has the experience just related with my preparation, that there is no cause for alarm in the matter, and that it will as a rule mean a speedy restoration to good health."

Cooper's New Discovery is sold by all druggists. If your druggist cannot supply you, we will forward you the name of a druggist in your city who will. Don't accept "something just as good."—The Cooper Medicine Co., Dayton, Ohio.

Mr. Adeo in Europe.

Second Assistant Secretary Adeo of the state department is on his annual vacation in Europe. In company with Mr. Thacker, United States consul general at Berlin, and Mrs. Thacker, he will devote about six weeks to a bicycle tour of southern France. He expects to return to Washington about the middle of June.

Catarrh Cannot Be Cured

with LOCAL APPLICATIONS, as they cannot reach the seat of the disease. Catarrh is a blood or constitutional disease, and in order to cure it you must take internal remedies. Hall's Catarrh Cure is taken internally, and acts directly upon the blood and mucous surfaces. Hall's Catarrh Cure is not a quick medicine. It was prescribed by one of the best physicians in this country for years and is a regular prescription. It is composed of the best active ingredients, combined with the best blood purifiers, acting directly on the mucous surfaces. The perfect combination of the various ingredients is what produces such wonderful results in curing catarrh. F. J. CHENEY & CO., Proprietors, Toledo, O. Sold by Druggists, everywhere. Take Hall's Family Pills for constipation.

New Fly Trap.

A Californian has taken advantage of the fact that flies always walk up a window by inventing a trap to be fastened to a pane in such a manner that a fly will enter it without being aware that it has left the surface of the glass.

CUT THIS OUT

Send mail to the A. H. Lewis Medicine Co., St. Louis, Mo., and they will send you free a 10 day treatment of NATURE'S REMEDY (No Tablets) Guaranteed for Rheumatism, Constipation, Sick Headache, Liver, Kidney and Blood Diseases. Sold by all Druggists. Better than Pills for Liver Pills. It's free to you. Write today.

A Surprising Event.

Mr. Brown (rushing excitedly into the room)—Marie, Marie, intelligence has just reached me. Mrs. Brown (calmly interrupting him)—Well, thank heaven, Henry—Life.

Get Some Free Land

in Colorado. Rich soil, fine climate. Write W. F. Jones, 750 Majestic Bldg., Denver, Colo., for full particulars.

Looking at it in another way, what means is there in letting one head of hair make several generations of women beautiful?

When Your Meals Disagree

It is certainly time to take immediate action if you would ward off a serious sick spell. It is positive proof of a weak stomach and deranged digestion and for which you cannot take a better medicine than Hostetter's Stomach Bitters; but remember this, the longer you put off giving the assistance needed by the digestive system the harder it is going to be to cure you. We know of hundreds of cases, taken in hand at the very beginning in which a short course of the Bitters proved very efficacious. Therefore, be persuaded to get a bottle today from your druggist or dealer and thus avoid all possible danger of a sick spell. It is a wonderful tonic and invigorant for overworked, nervous and run-down persons, and in cases of Poor Appetite, Bloating, Heartburn, Indigestion, Dyspepsia, Constiveness, and Malaria it is the best.

NATIONAL CAPITAL AFFAIRS

Do the Lawmakers Like Baseball? Well!



WASHINGTON.—Chairman Olcott of the special committee which is conducting the Merchant Marine league investigation, is a game statesman. He entered the committee room recently with a long list of questions which he wanted to propound to B. N. Baker, of Baltimore, the witness for the afternoon. Olcott called the meeting to order in the usual manner, and carefully arranged his questions before him.

A slip of paper with a question on it was handed to Representative Garrett, one of the committeemen. Garrett read the question and smiled. While Olcott was absorbed in his witness Garrett tucked the slip of paper among the others lying before the chairman. Olcott went along with his questioning, like this:

"Now, Mr. Baker, if you were going to take the quickest and shortest route to Buenos Ayres what would that route be?"

Baker answered. Then Olcott came to the slip of paper.

Haled to Court for Beating a Goose



THE distinction of being the first man prosecuted for ill-treating a goose, under the cruelty to animals law, in the police court, fell to the lot of Conrad F. Springer, a resident of Gates road, near Chevy Chase.

Horses, cows, sheep, lambs, chickens, dogs, cats, pigeons, turkeys, pigs and even monkeys have been given the protection of the law in previous cases, but never before has one of the Anseranae family drifted into court.

It was described as a gray goose, three years old, somewhat weighty, of a kindly disposition and motherly in her attention to raising broods. She was "cruelly battered and bruised with stones" by Springer, charges her owner, Dr. E. A. Bryant, a dentist. The men are neighbors.

The dentist was the first witness. After telling that he saw the defendant hurl a stone at the goose and hit the mark, and repeat the performance with effect several times, the witness directed attention to the phenological attributes of Mr. Springer, in support of his allegations.

"He has cruel, unsympathetic, torturing instincts," Doctor Bryant declared. "I am not surprised that this outbreak has occurred. It is distressing, of course, but to be expected. Now, if you will notice," he continued, "that the occipital protrusion and the nasal—"

"But how about the goose?" Judge Pugh interrupted.

"Oh, the goose! My goose? Ah, yes," and the witness returned to the goose story. "Why, the goose was badly injured."

"The injuries were minutely described. Springer emphatically denied that he had been cruel to the goose. "Nor any other goose, your honor. I like geese," he asserted with vehemence. "They're fine birds to have about one's place."

"The complainant is your neighbor, isn't he?" Judge Pugh asked.

"He is," the defendant replied. The court ascertained that Doctor Bryant was a defendant in a stone-throwing case about a week before with Springer as complainant.

"What did I do then, Mr. Clerk?" the court asked.

"Personal bond," was the reply. "Well, make it the same in this one," Judge Pugh directed.

By the way, have any of the boys been to see you?"

The man whose mind had cleared looked up in astonishment at his friend.

"Why, certainly, lots of them have been to see me," he said. "There are three or four of them under the bed now."

A little newboy makes most of his income selling papers in the house office building. He has separated the Democrats from the Republicans, so that he won't make any mistake in his replies when they "josh" him, as they constantly do. He came into Congressman Howland's office the other day. Congressman Durey of New York was there.

"Son," said Howland, "are you a Democrat or a Republican?"

"Mr. Baker," he began, and then he stopped.

"Well," he continued, after he had turned the paper over once or twice in astonishment, "I guess I might as well finish this question. Somebody has been kind enough to furnish me with it."

He read: "Mr. Baker, if you wanted to attend the ball game in Washington this afternoon what time would you start?"

"This blessed moment," said the witness. Whereupon adjournment was taken.

Postscript Just to be fair—Olcott and the rest of the committeemen went to the floor of the house, where the railroad bill was under consideration.

On another day Representative Garrett told this story: A man went into a lawyer's office. "I want to sue my administrator," he said.

"Oh," said the lawyer, suavely, "you mean that you want to sue your guardian?"

"Perhaps you know more about it than I do," said the prospective client. "I'm just back from the war and they've got me reported dead. They've started already to administer my estate. I want to sue that administrator."

He did.

Other earth can dispense with some classes. Brush wielders, ink slingers may go; but she can't spare that friend of the masses.

She must have the man with the hoe." —Edward Berwick.

Gelatine Dishes. In its raw state is collagen, a transparent, tasteless substance which at one time was thought to be rich in nutritive qualities. It is obtained from the bones, tendons, cartilage and ligaments of animals. By boiling with water the collagen is changed into gelatine.

Gelatine is softened in cold water, but dissolves in hot water. Boiling it will decompose it so that it will not solidify on cooling.

Gelatine may be used in many kinds of desserts. It is also added to sherbets and ice creams to give them body.

A simple dessert of fruit and fruit juices with gelatine may be molded and served with whipped cream, making an appetizing and nutritive dish.

Grate a few bits of left over cheese and keep in a glass jar to use for favoring in escalloped dishes for souffles and toasted crackers.

Bread crumbs may be kept covered if dry, and will be ready to use for the numberless dishes in which crumbs are indispensable.

Save the bones of all meats for broth. Chicken feet makes a good gelatine that may be used with chicken and hard cooked eggs, in a loaf, or as a salad.

Treat a tough steak to a slashing with a sharp knife, sprinkle with flour and broil in a hot frying pan, carefully greased.

Take nicely sliced bacon and trim free of rind. Place slices in a baking pan and place in oven. (You will find that by baking instead of frying your bacon it is much more tender and requires less tending.) When done—not too brown—remove each piece from fat onto a platter (one that may be placed in the oven.) Pour over each slice a generous quantity of tomato catsup, return to oven about five minutes. Serve while hot.

Wash, pare and chop fine one pint of potatoes. Let them stand ten minutes in cold water. Drain, then put two tablespoonfuls of butter or bacon fat into a hot spider, add the potatoes, sprinkle with salt and pepper, add one tablespoonful of vinegar and cover closely. Let them cook until tender, on the back of the stove. Before serving, brown, fold and turn out. Garnish with parsley.

To kill flies: Dissolve 318 grains of bichromate of potash in ten ounces of water, sweetened with sugar and placed in shallow pans.

Air all woollen clothing, letting the sunshine do its perfect work, for the spring is the reason to look out for moths again.

One cup milk, one cup brown sugar, one tablespoon butter, one teaspoon vanilla. Scald milk, add brown sugar, cook until thick. When thick add butter. Beat until creamy. Pour into buttered pans, put in cool place to harden, then out into squares.

The KITCHEN CABINET

GIVE us to awake with smiles, give us to labor smiling. As the sun lightens the world, so let our loving-kindness make bright this house of our habitation. —Stevenson.

Cleaning of Rugs. One of the greatest mistakes that many women make in cleaning rugs is to hang them on a line. If the rug is heavy it is sure to pull apart, leaving a ridge that can never be quite smooth again.

Another mistake is the beating on the wrong side of rugs that are made with the threads exposed on the under side. This beating breaks the threads and then we wonder why our rugs wear out so soon. A good oriental rug should last a lifetime if it is properly cared for. Lay the rug flat on the grass, beat and sweep it with the pile; sweeping against the pile ruffs it and ruins the rug. Shaking a rug with fringe snaps off the fringe in a very short time.

Carpets and rugs may be worn out in a short time simply by the sweeping. It is not necessary to sweep with all one's might, light strokes remove the dust with much less wear on floor coverings, to say nothing of muscular tissue.

Carpets and rugs may be brightened by wiping with a cloth wrung out of ammonia water. Two tablespoonfuls of ammonia to a six quart pail of water.

If one fears moths, a good way to completely annihilate them is to put a damp cloth along the edge of the carpet where they always work, and press with a hot iron. The steam kills the moths and it takes but a short time to go all around the room.

Prune Pie. A dessert that is delicious and one easy to prepare is made by baking a shell for a pie, fill it with stewed prunes. Cover with a meringue made of whites of eggs—two will be sufficient—and three tablespoonfuls of powdered sugar. Bake until a light brown. Whipped cream may take the place of the meringue.

HOW MAN A thinking being is defined. Few see the grand prerogative of mind. How few think justly of the thinking few! How many never think, who think they do." —Jane Taylor.

Maple Sugar. If one has ever had the privilege of visiting a real old-fashioned maple sugar camp, they have realized something for which many sigh.

The modern methods have done away with the boiling of the sap in a great iron kettle, but the sirup tastes quite as good, and the sugar makes in the same old way on pans of snow.

The sap is gathered from the bright tin pails and put into a great hog-head on wheels, drawn by a horse. It is then carried to the house where it is cooked in great boilers until it is a thick sirup. This sirup may be cooked still longer until the sugar forms.

Maple sugar and sirup may be used in so many appetizing dishes. As a filling for cake there is nothing more delicious than maple sugar or sirup cooked with cream, adding nuts. For an ice cream sauce, use a pound of maple sugar, one cup of thin cream, two tablespoonfuls of butter. Boil without stirring, until it forms a soft waxy ball when dropped in cold water. Keep hot by standing in a pan of hot water. It will candy on the ice cream just as hot sirup does on the snow in sugaring time.

One of the most delicious of frozen dishes is made as follows: Maple Parfait. Beat four eggs slightly, and pour on slowly one cupful of hot maple sirup. Cook until the egg is set, no longer, cool and add one pint of thick cream beaten until stiff. Mold, pack in ice and let stand three hours.

One may freeze this, as any ice cream. Serve it with chopped nuts and thick maple sirup.

A Good Stew. Cut up two potatoes in thin slices Fry one sliced onion in a little chicken fat until a light brown. Add the onion to the potatoes, with a pint of chicken broth made from the bones, a cupful of tomatoes, cook until tender, add a little butter, salt and pepper and the stew will be good enough for anybody.

Nellie Maxwell. Proud of Her Life Work. Mme. Marie Kraus-Bolte has just celebrated her fiftieth anniversary in kindergarten work. Mme. Kraus-Bolte was a pupil of Frau Froebel, and speaking of her early experience said: "I was almost afraid to come to America. I was afraid of the Indians, whom I was sure I would meet in America. I have always been glad that I overcame this groundless fear. I shall keep right straight on with my kindergarten work, and some people tell me I am good for 50 years longer."

The celebration was given by the Kraus-Alumnae association, which is comprised of pupils of Mme. Kraus-Bolte.

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DEALS are like stars—you will not succeed in touching them with your hands, but like the seafaring man on the deserts of water, you choose them as your guides, and following them, you reach your destiny.—Carl Schurz.

Bananas. Bananas are a cheap fruit, available all the year round. There are many dishes such as salads, desserts and entrees that the banana may be used in with appetizing results.

As a shortcake it is very good, adding a touch of lemon juice and salt to the bananas to give them character. As a salad, cut a banana in halves, roll in chopped nuts, lay on a lettuce leaf and serve with a mayonnaise which makes a good salad.

Bananas with oranges and dates make another nice salad. A nice concoction which is new and very good is made by stewing prunes until soft, stuffing with a piece of banana to take the place of the stone; roll in chopped nuts and sugar.

Orange Jelly. This is a dessert that is a great favorite with invalids. Soften two tablespoonfuls of gelatine in one-half cup of cold water, then add one and one-half cups of boiling water, one cupful of sugar, one and one-half cups of orange juice, and three tablespoonfuls of lemon juice, turn into a mold and let stand until firm.

Lemon, coffee and elder may all be made into dainty jellies by the use of gelatine.

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ANOTHER WOMAN CURED

By Lydia E. Pinkham's Vegetable Compound

Black Duck, Minn.—"About a year ago I wrote you that I was sick and could not do any of my housework. My sickness was called Retroflexion. When I would sit down I felt as if I could not get up. I took Lydia E. Pinkham's Vegetable Compound and did just as you told me and now I am perfectly cured, and have a big baby boy."



Mrs. ANNA ANDERSON, Box 19, Black Duck, Minn.

Consider This Advice.

No woman should submit to a surgical operation, which may mean death, until she has given Lydia E. Pinkham's Vegetable Compound, made exclusively from roots and herbs, a fair trial.

This famous medicine for women has for thirty years proved to be the most valuable tonic and invigorator of the female organism. Women residing in almost every city and town in the United States bear willing testimony to the wonderful virtue of Lydia E. Pinkham's Vegetable Compound. It cures female ills, and creates radiant, buoyant female health. If you are ill, for your own sake as well as those you love, give it a trial.

Mrs. Pinkham, at Lynn, Mass., invites all sick women to write her for advice. Her advice is free, and always helpful.

Don't Persecute your Bowels

Cut out cathartics and irritants. They are harmful.—Merrill.

CARTER'S LITTLE LIVER PILLS

Purely vegetable. As gentle as the breeze. Cleanses the liver, soothes the bowels, and restores the system. It is the best medicine for the liver, the bowels, and the stomach. It is the best medicine for the liver, the bowels, and the stomach. It is the best medicine for the liver, the bowels, and the stomach.

Small Pills. Small Dose. Small Price. GENUINE must bear signature:

W. L. DOUGLAS SHOES

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Millions of men wear W. L. Douglas shoes because they are the lowest priced, quality considered, in the world. Made upon honor, of the best materials, by the most skilled workmen, in all the latest fashions.

W. L. Douglas \$5.00 and \$4.00 shoes equal custom made shoes costing \$8.00 to \$10.00. Boys' Shoes, \$3.50 to \$5.00.

W. L. Douglas guarantees their value, and makes no name and price on the bottom. Look for the W. L. Douglas name and price on the bottom. Ask your dealer for W. L. Douglas shoes. If not for sale in your town write for Mail Order Catalogue showing how to order by mail. Shoes ordered direct from factory delivered free. W. L. Douglas, Brockton, Mass.

OPIUM or Morphine Habit Treated. Free trial. Cases where other remedies have failed, specially treated. Dr. S. G. CONTELL, Suite 201, 490 W. 24th St., New York.

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THE PAXTON Hotel European Plan Rooms from \$1.00 up single, \$2.00 up double. CAFE PRICES REASONABLE

TYPEWRITERS ALL makes in stock. Cases where other machines failed. Free trial. Write for large list. LINCOLN TYPEWRITER EXCHANGE, 22 North 11th Street, Lincoln, Neb.

RUBBER GOODS by mail at cut prices. Send for free catalogue. MYERS-DILON DRUG CO., Omaha, Neb.

WELDING (AUTO GENOUS) By this process all broken parts of machinery made good as new. Welds cast iron, cast steel, aluminum, copper, brass or any other metal. Expert automobile repairing. BERTSCHY MOTOR CO., Council Bluffs.

TYPEWRITERS \$1.00 and up. All standard makes, sold or rented. Reside applied if you purchase. Write for large list. LINCOLN TYPEWRITER EXCHANGE, 22 North 11th Street, Lincoln, Neb.

KODAK FINISHING Mail orders attention. All supplies for the amateur artistically fresh. Send for catalogue and finishing prices. THE ROBERT DEMPSTER CO., Box 1197, Omaha, Neb.

WILLARD HOTEL 17th and Douglas Sts. American—\$2.00 per day and upwards. European—\$1.00 per day and upwards.

ROME MILLER J. M. A. Take Dodge Street Car at Union Depot.