

## MRS. GOURAND, QUEEN OF NEW YORK'S BOHEMIA

New York.—Mrs. Jackson Gourand, the acknowledged queen of New York's Bohemia, has had most remarkable experiences, many of which are the basis of the stories in her new book, "Moon-Madness and Other Fantasies." Her publishers call her stories arabesque. Mrs. Gourand was Amy Crocker, with California millions at her command. When a girl she eloped with Porter Ashe, a well-known horseman originally from Kentucky. Seven years later she divorced him. Next she married Commodore Henry M. Gillig, from whom she was legally separated in 1901. Shortly afterward she married young Jackson Gourand, son of an American. Last year Amy Crocker-Ashe-Gillig-Gourand was left a widow just after her magnificent New York residence was completed.

"For ten years I lived in foreign lands and as the natives lived," said Mrs. Gourand. "I wore the native costume and studied the native religion and entered into the native pastimes. I know what it is to live in a paper house in Japan, and to wear a straw skirt and grass slippers, not for a frolic, but for every-day life, in the South Sea islands. In Burmah we occupied a houseboat."



MRS. JACKSON GOURAND

## AGED PAIR IS LOST

Elopers, One 90 Years, Other 65, Lose Way in Chicago.

Woman Prompts Deaf Mate Who Replies "Hey?" to Ceremony Question—Couple From Cleveland and Both Looking for Home.

Chicago.—Joseph Reilly, who is ninety years old, according to statements by relatives in Cleveland, and Mrs. Mary Jane Tiff, sixty-five years old, eloped the other day to Chicago. They were married by Judge Cooper in the Superior court.

They were trying to avoid their friends in Cleveland, where both live, they said. They experienced some trouble when they found that most of the judges in the county building had departed.

Finally a watchman found them wandering about the corridors and led them to Judge Cooper's chambers.

The bridegroom is hard of hearing and experienced trouble during the ceremony.

"Do you take this woman to be your lawful and wedded wife?" he was asked.

"Hey?" he queried.

The question again was asked him, and for the second time he failed to hear it; but the blushing bride came to his rescue and told him to answer "yes."

After the knot had been tied they departed happily.

Reilly was married, but his wife died in 1873. He is a pensioner. Mrs. Reilly's last husband has been dead a year.

The newly wedded pair met first when Reilly became a roomer of Mrs.

Tiff, who has been married several times.

The old man, barely able to walk even with the assistance of a cane, was hobbling down the long hallway on the eighth floor with the marriage license and ring in his hand his fiancée clinging to his arm.

"We want to get married. Do you know of any one that will do it for us?" the watchman was asked.

"I want a home and a companion," said Reilly, "and I guess the woman that wants to be my bride is about as good as any. Aren't you, Mary?"

They went to the residence of the bride's daughter, Mrs. Margaret McCauley, who lives in West Twenty-sixth street, and from there they intended going back to Cleveland.

"Poor old man," said the newly made Mrs. Reilly, in speaking of her husband. "He has been without a

helpmate for so long now that I am going to take care of him in his old days. I also am lonely and want a home of my own. We met each other about a year and a half ago."

### Appeal for Peace Sunday.

Boston.—An appeal to the clergy of all Christian churches of the country and to the leaders of all other religious organizations to observe the third Sunday in December of every year as peace Sunday, and on that date to urge by prayer, song and sermon "the abolition of war and substitution of imperative, universal arbitration," has been issued by the American Peace society.

### Fund for Good Food.

Williamstown, Mass.—An unusual gift to Williams college is announced here. A fund of \$10,500 has been deposited with the officials, the income of which is to be devoted to improving the quality of the dairy products served to the students at the college dining hall.

## Snake Hats a London Fad

Headgear Adorned With Serpentine Imitations—Stockings are Embroidered to Match.

London.—Woman's fancy for strange pets has led to her adoption of imitation pets on almost all items of her dress.

The newest silk petticoat which is now being shown in London shops is ornamented with brilliant hued birds around the flounce. These are printed in silk on the petticoat, and include fowls, peacocks and parrots about a foot in length.

The price of a bird petticoat is \$4. It is sold in many shades—white, pink, blue, mauve and others—on

each color alike the bird is vividly portrayed.

With the peacock petticoat the peacock stocking may be worn. The hosiery has a large silk peacock embroidered half way up the leg in the bird's gorgeous coloring. The stork stocking is another freak article of women's dress.

The snake hat has been sold recently in London, and the wearer can don a pair of snake stockings to harmonize with her headgear.

A specimen of the snake stocking, in black silk is ornamented with a large red snake of sequins. This could be worn also for evenings with the glittering snake hair bandeau which is being shown considerably.

Many fans are exhibited which appear as a large peacock or fowl, with a head and beak finish, whilst others are painted with numbers of birds.

The butterfly lady, who wears a butterfly hat, brooch or shiny butterflies in her hair, can have butterfly handkerchiefs. These are sold at from \$1 a half dozen, and the pretty embroidered wings are detached from the ground work of the handkerchief.

### SOLOMON'S TASK IS OUTDONE

English Public Vaccinator Faces Problem in Case of Child Said to Be "Half Italian."

London.—According to the British Medical Journal a public vaccinator has been confronted with a curious problem. The father of a child who had attained the age of 4 months, and whose name appeared on the public vaccinator's list, wrote to that official a letter in which he explained that he was not, unlike many Englishmen, a conscientious objector to vaccination. But his wife, so he explained, was an Italian, and desired to bring up the child in the manner followed in her native country, where the child would be vaccinated at the school age and not in early infancy.

"My wife wished me to say to you," concluded the communication, "that the child is half Italian, and if the English government enforces vaccination it must undertake to confine the effects of vaccination to the English portion of the infant. She claims the protection of the Italian consul for the Italian half of the boy."

The question, which is actually pending, has brought no definite suggestions from the vaccinators, and it is held that compared to the problem presented Solomon had a comparatively easy task when he handed down his historic decision.

## The KITCHEN CABINET



IT SEEMS dinners are but innovations, whilst breakfasts and suppers are men's most ancient and natural meals. The manna was sent night and morning.

### Milk and its Care.

Until the consumer works with the producer to have pure milk there will be little accomplished, as unclean and carelessly-handled milk is often due entirely to the consumer. A dish that is not properly cleansed and scalded may hold bacteria enough to wipe out a whole family. Milk dishes should be first rinsed in warm water, then well washed and dried and sunned. The sun is a fine germ killer, even the tuberculosis germ succumbs to old Sol's gentle power.

Typhoid, scarlet fever and diphtheria are disseminated by milk, as has been proven over and over again, and that boiled milk enjoys a much greater immunity from the chance of carrying disease is well known.

With a milkster with clean hands and clothes, a cow well brushed and the udder washed, a sterile pail to receive the milk, one has a fair chance to get pure milk.

Milk should be cooled quickly to keep the bacteria always present from becoming active, then if kept cold until wanted, the milk will be suitable to feed little children.

The custom of some mothers of keeping the milk warm all the time in a pan or pail of water cannot be too strongly condemned. The milk should be warmed only in the quantity the child requires at a feeding, and any left over should be thrown out, because of the rapid growth of bacteria in warm milk.

The animal that manufactures its life blood for us should be treated with respect and consideration.

Good food must be one of the first considerations as milk cannot be made out of poor and insufficient food, then she must be treated with gentleness. A cow pounded over the back with the milking stool is not going to return to you a pail full of milk. Milk is manufactured while milking and the more quiet and calm you and the cow are the bigger the pail of milk, all things considered.

Milk is called a perfect food, as it contains all the food principles, fat, protein, mineral matter, sugar and water.

As a beverage, milk should be taken in sips, as if drunk too rapidly the casein acted upon by the juices of the stomach become hard lumps and are so difficult of digestion.



WE may live without books—what is knowledge but grieving? We may live without hope—what is hope but despairing? We may live without love—what is passion but pining? But where is the man that can live without dining? —Lucile.

### Dishes for the Sick.

It is often a great problem to know what to feed a sick person, as the appetite being poor, needs something dainty and that which appeals to the taste. Of course, a physician's orders should always be followed, as in some diseases only certain foods are allowed.

Chicken Purée.—Take the white meat from the breast of a chicken that has been nicely roasted and a large tablespoonful of bread crumbs. Pound the meat and bread together, mixing in a little chicken broth to moisten to the consistency of thick cream, season to taste, warm slowly and serve in a small cup.

Savory Eggs.—Beat up two eggs with salt, pepper and a tablespoonful of cream. Melt an ounce of butter in a saucepan, then pour in the eggs, stirring constantly; as they thicken, throw in small pieces of tender roast chicken. Serve piping hot on toast.

Rice Cookies.—Take half a cup of cold boiled rice, one egg, a teaspoonful of butter and half a cup of milk; add to this three tablespoonfuls of rice flour and a pinch of salt, mix well together and bake in small tins.

Sage Soup.—Cook two tablespoonfuls of sage in one cup of water until soft, then add an egg yolk and half a cup of cream. Have ready a cup of beef essence and mix together.

Beef Juice on Toast.—Take a half cup of freshly squeezed juice, salt to taste and stand in a dish of hot water to heat. Butter two slices of well-browned toast and pour the juice over it. Serve hot.

Broiled Oysters on Toast.—Broil six large oysters before a very hot fire; have ready two slices of toast nicely buttered. Arrange three oysters on each slice, sprinkle with salt, pepper and lemon juice and serve immediately with horseradish sauce.

### Cheese as Food.

We need to be reminded occasionally that the use of cheese in the cuisine is most important. Cheese is a highly concentrated food and a very little is sufficient to furnish a good meal.

Every bit of dry cheese should be saved and grated to be used in omelets, souffles and other dishes.

Cheese crackers to serve with salad

or coffee are prepared by buttering the cracker, then sprinkle with cheese and put into a hot oven until the cheese is melted.

Cheese toast, made by preparing toast dipped in egg and fried, then sprinkle with cheese and stand in a hot oven until the cheese is melted.

Cheese Sandwiches.—Put soft, rich cheese through a potato ricer; for each cupful use an egg yolk and two tablespoonfuls of milk. Mix thoroughly; season to suit the taste. Spread on thin slices of bread, pressing them well together, then cut in strips. Beat the white of an egg with one-half cup of milk, dip the sandwiches in this, drain them, and saute in butter. Cheese cream toast is simply ordinary milk toast sprinkled with a generous sprinkling of grated cheese.

Cheese Straws.—Roll out any scraps of pastry left over, sprinkle well with grated cheese, salt and red pepper; fold, roll and cut in strips. Bake until a crisp brown.

Cheese Canapes.—Allow the beaten white of one egg to each cup of finely crumbled or grated cheese, a speck of cayenne and a dash of salt. Remove the crust from an inch-thick slice of bread, hollow the center, making a box, fill with the cheese mixture and bake about ten minutes. Serve on a napkin.

Sweet curds are made by warming a quart of milk, stir into it one junket tablet dissolved in a tablespoonful of water. Stir occasionally to break the curd, strain into a cheese cloth and drain. Add salt to the curd and press out all the whey.



WE RISE by the things that are under our feet; By what we have mastered of good and gain; By the pride deposited and the passion slain; And the vanquished ills that we hourly meet.

### Home Nursing.

The sickroom is the first to need attention and thought. It is not always possible to choose the most suitable room for the sick one; but when it is possible, have it as far from noise and on the first floor, to save the stair climbing. In cases of infectious diseases, one on the top floor, as far as possible from the other members of the family is a desirable location.

A single bed is much easier for the nurse to care for a patient in, also a room with a bare floor and as little furniture as possible to need care and loving about. All needless bric-a-brac and drapery only holds dust and is thus a menace to health. A rocking chair is often a great annoyance to a sick person, as the constant motion is often very irritating to a nervous patient.

Bright pictures on the walls, washable curtains at the windows, flowers and books may make a sickroom attractive and comfortable.

The bed is of the first consideration. A nice firm mattress of hair or wool with a thin quilted pad to protect it should always be used.

We often find mattresses, after a short time, inclined to sink in the middle and may become most uncomfortable because of it. A thin quilt or blanket folded lengthwise and placed under the mattress will overcome this difficulty.

For a person lying all day in bed, there is nothing so restful as several small pillows which may be put under the knees or shoulder or feet, thus serving to change the position and give the needed rest. These pillows may be stuffed with wool or hair or down.

The arrangement of the sheets is a very important part of caring for a patient. The under sheet should be drawn very smoothly and in case of a restless or very heavy patient, should be pinned with large safety pins at the corners.

If a rubber sheet is used, this now goes on and then draw a sheet doubled in the middle or width of the rubber and firmly tucked in. The object of the draw sheet is that it may be changed without disturbing the patient, and it keeps the under sheet clean.

A good margin should be folded back over the blanket when putting on the top sheet. Avoid wrinkles, crumbs and anything that might cause bed sores on a patient. When the supply of bed linen is limited the upper sheet, which is often only wrinkled, may be used as a draw sheet. The pillow slips used in the day time may be aired and used again. Sunshine is a great germ destroyer. See that the bedding is sunned and aired often.



TRUE culture and due regard for domestic duties invariably go hand in hand.

Nellie Maxwell.

### One of Those.

"What kind of a chap is he, anyhow?"

"One of these fellows who think they are distinguished because their clothes attract attention."

## Are You Sick

or Ailing? Hood's Sarsaparilla has genuine curative powers, peculiarly adapted to restore health and strength in just such a condition as you are up against. It has been doing this for more than a third of a century. Its legions of benefited friends telling of health restored, sufferings ended, are found everywhere. Give it a chance to help you out by getting a bottle today.

## Nebraska Directory

### RUBBER GOODS

BY MAIL at cut prices. Send for free catalogue. MYERS-DILLON RUBBER CO., Omaha, Neb.

### TAFT'S DENTAL ROOMS

1517 Douglas St., OMAHA, NEB. Reliable Dentistry at Moderate Prices

### RUPTURE CURED in a few days

without pain or a surgical operation. No pay until cured. Send for literature. Dr. Wray, 307 Bee Bldg., Omaha, Neb.

### PILES

All Piles cured without a surgical operation and guaranteed to last a lifetime. No chloroform or general anesthetics used. Examination free. DR. E. R. TERRY, 223 Bee Building, Omaha, Neb.

### AGENTS A VACUUM CLEANER

Retails for \$10.00

Built by a machine. Works better than the \$25 machines. Sells on sight. \$2.50 profit on each machine. Men and women sell 5 machines in a day. People want them, why not give all or part of your time. It's a money maker. Write at once. Territory will be taken quickly. Ask for description and special offer now. MANUFACTURERS AGENT, 1612 Franklin Street, Omaha, Neb.

### GOT HIS SOBRIQUET EARLY

"Honest John" Kelly Proved His Right to the Title Long Before Manhood.

There have been many stories about the manner in which "Honest John" Kelly, the ex-umpire, first got his nickname. Mr. Kelly himself, according to a New York letter, holds that it came to him naturally, for even as a small boy the purity of his soul shone through his face. "I think the first time I was ever called 'Honest John' was when I was quite a youngster," said Kelly. "A man engaged as an ambulatory salesman of tinware observed the ingenious countenance I presented to the world and halted me. 'You look honest, boy,' said he. 'What might your name be?' 'John,' said I, quite simply. 'John—just like that. Then hold my horse while I go in the saloon and get a drink,' said he. And so I held his horse while he went in the saloon and got a drink. But this was on lower Ninth avenue, in a day when the avenue's honors went to the man who could clean the most cops in a given time. By and by the gang came along and beheld that wagon full of tinware. The peddler was detained within by a sore throat, and they took the tinware. And then they came back and took the cushions off the wagon. Eventually, becoming daring, they unhitched the wagon and took it away. True to my trust, I stood there, holding the horse. And by and by the peddler came out of the saloon and sized up the situation. 'Well,' said he warmly, 'you're Honest John, all right. You saved the horse.'"

### The Limit.

"Do you have much trouble with your automobile?"

"Trouble! Say, I couldn't have more if I was married to the blamed machine."—St. Louis Star.

The wealth of a man is the number of things which he loves and blesses, which he is loved and blessed by.—Carlyle.

The test of piety comes not in the pews but in the press of daily life.

### GCT IT.

Got Something Else, Too.

"I liked my coffee strong and I drank it strong," says a Pennsylvania woman, telling a good story, "and although I had headaches nearly every day I just would not believe there was any connection between the two. I had weak and heavy spells and palpitation of the heart, too, and although husband told me he thought it was the coffee that made me so poorly, and did not drink it himself for he said it did not agree with him, yet I loved my coffee and thought I just couldn't do without it."

"One day a friend called at my home—that was a year ago. I spoke about how well she was looking and she said:

"Yes, and I feel well, too. It's because I am drinking Postum in place of ordinary coffee."

"I said, 'What is Postum?'"

"Then she told me how it was a food-drink and how much better she felt since using it in place of coffee or tea, so I sent to the store and bought a package and when it was made according to directions it was so good I have never bought a pound of coffee since. I began to improve immediately."

"I cannot begin to tell you how much better I feel since using Postum and leaving coffee alone. My health is better than it has been for years and I cannot say enough in praise of this delicious food drink."

Take away the destroyer and put a rebuilder to work and Nature will do the rest. That's what you do when Postum takes coffee's place in your diet. "There's a Reason."

Read the little book, "The Road to Wellville," in pkgs.

Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.