

THE SEMI-WEEKLY TRIBUNE

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VANISHING LIGHTNING ROD.
The death of John Cole, authority on electrical phenomena and pioneer in the lightning-rod business, calls attention to the undoubted fact that humanity is not so fearful of lightning as it was a generation ago. The lightning rod is vanishing. These defectors of electrical current are practically unknown in the cities, says the St. Louis Republic. Once in a long while you see a farm-house with a few rusty streaks of iron running down from the roof-tree to ground under the eaves. Inquiry usually develops the fact that these have been in place for 20 years or more. The lightning-rod agent has vanished with his wares. He is no longer a subject for the joke-smith dealing with rural themes. That clause in the insurance policies that protects against "fire, lightning, wind-storms and tornadoes" seems to have taken the place of the platinum-tipped rod that used to stud the roofs of the fearful and the prudent. There are thousands of farmers and business men who never met a lightning-rod agent. Certainly the electrical currents are just as dangerous to life and property as they were when the lightning rod was a staple article of commerce. More lives are lost, more live stock is killed and more buildings are burned by these discharges now than in the past, as the country is more thickly populated and the chances are greater.

The colony of lepers on the island of Molokai in the Hawaiian group is again called to the attention of the outside world by the sad report that Brother Ira Dutton has been stricken with leprosy. Ira Barnes Dutton was born at Stowe, Vt., in 1843, and is, therefore, in his sixty-ninth year. He went west before the Civil War, and when that broke out he enlisted in the zouave cadets of Zanesville, Wis. Before the war ended he became a captain, and was known as Captain Dutton until he became a member of the Dominican order. Brother Dutton is the last of the pioneer nurses who volunteered to care for the lepers at Molokai, where they were segregated by Father Damien. He has done his duty well, and now that he has been stricken with the dread disease, it can easily be believed that the report is true that he is facing death with the same bravery that was shown by his predecessor, the more widely known Father Damien. To be brave in battle, as Captain Dutton proved himself to be, is one thing; to face death from exposure to an insidious and lingering disease, and that, too, for the good of one's fellow-men, is quite another thing, says the Manchester Union. Brother Dutton has shown himself capable of both.

This is a gem of English description dug out of an English newspaper by Richard V. Oulahan, the chief foreign correspondent of the New York Sun: "Just as the sun rose to flood England with glorious, life giving light, giving cheer to thousands of workers who rose in the cold, gray dawn, James Hackett—42—a laborer, for the murder of his wife, Jane Hackett, 43—a barmaid at the Rose and Crown, on the twenty-seventh of last month, under particularly distressing circumstances—told, in which the unfortunate woman was strangled by her drunken husband—paid the extreme penalty for his crime, namely—death."

A Frenchman has invented a syllable keyboard for typewriters. It is claimed for his arrangement that with it an operator whose speed on an ordinary typewriter is fifty words a minute can accomplish one hundred and seventy-five words a minute. Of course the arrangement that suffices for the French language would not be adapted to German or to English. The problem must be worked out separately for each. But if the economy of the syllable keyboard is anything like what is claimed for it, the syllable keyboard undoubtedly will come into universal use, and speed will gain another victory.

The deadly hatpin is in evidence again. In a crowd, or even in ordinary close quarters, this stiletto-like toilet adjunct threatens maiming eyesight and even life. It is getting quite as much in need of regulation as the reckless automobile. There is no good reason why the carelessness of any class should be allowed to put the community in peril.

A Brooklyn boy obtained license for himself and his companions to play baseball on vacant city lots by complaining to the mayor that the police broke up their games. The spirit of the Boston boys of '76 is still extant in the land.

A Chicago Judge ruled that a wife is entitled to a salary. Without entering into the merits or demerits of the proposition, the fact remains that ordinarily she gets it.

Mourning Veil That Had Origin in the Loss of the Titanic



Photograph by Underwood & Underwood, N. Y.

Even mourning veils keep up with the fashion. Paris sends to the United States from one of its novel styles of mourning veil. It was sent from Paris for a western society woman widowed by the "Titanic" disaster.

GIRLISH COSTUME HAS MERIT POWDER FOR THE BRUNETTE

Pale Blue Zephyr Would Be Particularly Appropriate to Make Up This Dress.

Pale blue zephyr is used for this pretty girlish dress. The skirt is slightly full and has three inch-wide tucks above the hem, then above these is a band of embroidery insertion. The bodice has a front of the material laid over a deep piece of the



trimming, with narrow pieces at the sides. Platted net frills finish the sleeves.

Hat of Tagel, with a crown composed of frills of ribbon, with a wreath of roses beneath and a satin ribbon bow at the side.

"No Gloves" Craze.

The "no gloves" craze is making visible headway. It is a season for many and very large rings on the fingers, while more than a few smart women are just now cultivating the jeweled spider web, fastening from rings worn on the thumb or index fingers and little fingers on to a narrow, rather tight bracelet.

All these band ornaments, together with the several bracelets it is now modish to wear at intervals up the arm, render gloves difficult to wear from the practical point of view, while there is always the rooted objection in human beings of hiding their light and jewels under a bushel.

Gray and Purple.

There seems to be a veritable epidemic of neat, light gray spring suits. Every third girl one meets seems to be wearing one, many selecting purple as the relieving note. A black hat worn with one of these gray costumes looked particularly attractive. The low dome crown was left quite plain, while on the wide straight brim near the edge there was laid a flat feather trimming in a rich shade of purple; around the throat there was worn a close fitting feather ruffe the same shade, finishing at the left side with a cluster of pastel toned satin flowers.

Detail That Must Be Kept in Mind, or Unsatisfactory Results Are Assured.

If your complexion is a brunette tint do not make the mistake of applying a white powder. It is plainly visible against the darker skin, giving a flagrant "made up" look to the entire face. Powder is obtainable in several flesh and ivory shades.

First apply a good cold cream, then dust on the powder, rubbing it well in with a soft cloth or piece of absorbent cotton. Be careful to have the powder evenly distributed, making certain it extends behind the ears to the back of the neck and well down on the throat. Brush the eyebrows and eyelashes to remove all traces of powder and see that none remains in the edges of the hair.

Gift For Baby.

Babies always need bibs, and it is easy to make these. They may be plain ones or fancy, finished with embroidery lace or feather-stitching; but an important point to remember when making a bib is to fit a pad of absorbent cotton under the outer-covering, else the moisture from the little one's mouth will soak through and ruin the dainty frock underneath.

A pillow-slip is also a nice gift for baby. It may be made of fine linen, embroidered on each end with a dainty spray of blossoms. This should cover a small down pillow.

Another idea is a bassinette or carriage cover of French flannel, decorated with garlands of daisies or roses, buds worked in natural colored floss. To make the cover still more elaborate, crochet lace medallions may be inserted in the center of each garland.

Three Types of Gowns.

There are three separate and distinct types of evening gowns this season, and every new dinner gown partakes of one or the other of these types. There is the classic type, with sinuous, winding draperies ending in a narrow train. There is the debauche type (worn by every woman who believes she looks best in girlish effects), which has flounces on the skirt and usually a sash knotted around the waist. And there is the pannier type, which is gay and chic and eminently Parisian, with its puffed-out or looped-over drapery and skirt short enough to reveal coquettish little satin slippers with high heels and sparkling buckles, or the pretty buttoned boots of satin, which do make the foot and ankle adorably slim and distinguished.

Taffeta the Favorite.

Taffeta is perhaps more used than any other kind of silk for this season's little coat, though the soft satins stubbornly retain their popularity here as elsewhere in fashion's realm. Many of the costumes sent over by the best Parisian designers show fanciful little coats associated with one-piece frocks. In the more conservative models the coat is in the same tone as the frock, though it is likely to be in contrasting material; but perhaps more frequently the coat contrasts in color with the frock, though its color may find an echo in some trimming note in the frock.

Pleated Skirts.

The new tailored skirts combine comfort in walking with a slim appearance, and the fashionable paneled skirts conceal their width in knife-plated folds which are only discovered when walking, and which drop neatly back into place at once.

THE KITCHEN CABINET

PUDDINGS, my friend, do a mission fulfill. They add to the dinner and also the bill; They cause men to wish, with ardor, they may That the meal which fortifies them came three times a day.

DESSERTS.

Most of the sterner sex feel as if they had been deprived of their just dues and had not a perfect meal unless they have had some kind of a pudding or pie for dessert. "These trifles light as air" do not appeal to their taste. So even in warm weather, when an occasional cool day arrives, is a good time to prepare a heavier dessert.

Here is one to keep on hand and steam up for occasions:

French Fruit Pudding.—To a cup of finely chopped suet add a cup of molasses and a cup of sour milk, then two and three-fourths cups of flour sifted with a teaspoon and a half of soda, half a teaspoon of salt and cloves, a teaspoon of cinnamon. When well mixed add a cup and a fourth of raisins and three-fourths of a cup of currants. Steam four hours in a buttered mold.

Sterling Sauce.—Serve this sauce with the above pudding: Cream a half cup of butter, add a cup of brown sugar, a teaspoonful of vanilla and four tablespoonfuls of milk. Add the milk drop by drop to keep the mixture smooth.

Fig Pudding.—Chop a third of a pound of beef suet, add a half pound of chopped figs; cream the suet before adding the figs. Soak two and a half cups of bread crumbs in a half cup of milk, add two beaten eggs, a cup of sugar and three-fourths of a teaspoon of salt. Mix all together and steam three hours. Serve with egg sauce. Two beaten eggs, a cup of powdered sugar and three tablespoonfuls of any fruit juice.

Maple Sauce for Ice Cream.—Put a pound of maple sugar, broken in bits, a cup of thin cream and two tablespoonfuls of butter in a granite saucepan; boil without stirring until it forms a soft, waxy ball, when dropped in cold water. Keep the pan in another of hot water until ready to serve. It will candy on the ice cream as it does on snow in sugaring time. If carefully dropped in small amounts it may be eaten with comfort.

THE art of cooking cannot be learned out of a book any more than the art of swimming or the art of painting. The best teacher is practice, the best guide is sentiment. —Louis the Fifteenth.

DIET FOR RHEUMATISM.

Rheumatism is one of the diseases which is especially influenced by diet. In acute cases a fluid diet of gruels, vegetable soups and all forms of milk are used.

Alcohol is especially tabooed, drinks of lemonade without sugar, buttermilk and fruit drinks are permissible. Saccharin supplies the place of sugar when needed without any of its harmful effects.

Gout is apt to follow an attack of rheumatism because of the large accumulation of uric acid in the system. Whenever it is found in the system, even in small quantities, special attention should be paid to the diet.

One wise old proverb to follow is to "eat less, work more, worry less, walk more."

Only just food enough to sustain the body should be eaten. Eating too much is very harmful. Three slender meals a day, with nothing between meals, are sufficient.

Alcoholic drinks as well as sweets and sugar should be avoided even in mild cases of the trouble.

Oysters may be served in this diet provided the hard muscle is removed. Milk seasoned with the oyster liquor, when one tires of milk, makes a desirable change.

Junket, or whey, is borne by the most delicate stomachs. Sweeten a quart of milk with saccharin, add a tablespoonful of rennet or a tablet dissolved in a tablespoonful of water, a tablespoonful of lemon juice; let stand until thick, chill and serve. Do not shake, as the whey will separate from the curd. The whey may be poured off and used as a drink and the curd given as a food.

If milk causes gastric disturbances, it may be peptonized. In a quart can put five grains of the extract of pancreatin, a pinch of baking soda and a gill of water; shake and add a pint of milk. Put into a warm place for an hour. When slightly bitter in taste and a grayish yellow in color, scald or put on ice to prevent further digestion. This milk will be easily assimilated, as it is predigested.

CANNING HINTS.

It may be well to remember that fruit picked after a heavy rain, especially berries like raspberries, will have lost much of their flavor.

Currants picked after a heavy rain

are not as good for jelly making as those picked after drying off.

When canning pineapple try this method: Slice the fruit or shred it in the form desired, and cook it until tender in clear water. Then use the water with sugar to make a heavy sirup to pour over the pineapple in the cans. Seal and put away for winter.

A method of canning which is so good that every busy housewife should at least try it, is this: Put the fruit to be canned in the jars, have a thick, rich sirup of sugar and water with perhaps some of the inferior or crushed berries, though none of them should be spoiled. Pour this boiling hot sirup over the fruit in the jars and submerge them in a boiler of boiling water, so that four inches of water covers the tops of the cans. They should be tightly sealed. Cover the boiler with an old carpet or rug and let stand for twenty-four hours, then remove, see that the tops are screwed tight, and put away for the winter.

Currants for jelly making should not be too ripe as the pectin in sugar and the jelly will not jell. The last few days of June and the first days of July are considered the best time for currant jelly making.

Currants and raspberries in equal parts make a delicious jelly, the currants supplying the pectin and the raspberry the flavor.

Jelly should be drained slowly from a jelly bag hung and allowed to drip. If the juice is squeezed out the jelly will be thick and leathery in appearance.

To make a jelly bag, fold two opposite corners of a piece of cotton or wool flannel three-fourths of a yard long. Sew up in the form of a cornucopia, with a rounding end.

A VIGOROUS temper is not altogether an evil, men who are as easy as an old shoe are generally of as little worth. —Spurgeon.

WHAT TO DO WITH LEFT-OVERS.

"Every day is a fresh beginning" with left-overs. They are like housework, "powerful constant." It is indeed surprising what good and appetizing dishes may be prepared from the combination of two or more foods. To the frugal and saving cook, "all is fish that comes to her net." A cupful of cooked spinach left from dinner may be mixed with mashed potato, egg and seasonings and sauted in bacon fat, making a nice little luncheon or breakfast dish.

An escalloped dish of rice and asparagus left-overs is most appetizing. Put a layer of cooked rice in a baking dish, pour over asparagus which has been served with white sauce, another layer of rice and asparagus and finish with crumbs well buttered. Bake until thoroughly hot. If there is not enough of the asparagus, add a hard cooked egg or two to the combination.

For a good dessert in an emergency, try using this: Butter a few slices of bread, lay them in a baking dish and pour over cooked pieplant, or fresh is better; sprinkle with sugar, put on another layer of buttered bread, cover with the pieplant and bake. This dessert may be covered with a meringue or not as one likes.

Mutton Ragout.—Beat currant jelly until smooth, measure three tablespoonfuls in a hot saucepan, add a teaspoonful of lemon juice and two tablespoonfuls of butter. When the butter is melted, reheat thin slices of cold boiled mutton in sauce. Season with salt and paprika.

Minced Lamb.—Chop remnants of cold roast lamb; there should be a cupful. Put two tablespoonfuls of butter in a hot saucepan, and when melted add the lamb, some salt, pepper and celery salt, and dredge thoroughly with flour; then add enough stock or water to moisten. Serve hot on small slices of buttered toast.

Dried beef chipped in small pieces and added to a rich white sauce makes a fine accompaniment to baked potatoes for a luncheon or supper dish.

ONE ship goes east and another goes west, While the self-same breezes blow, It's the set of the sails and not the gales That bids them where to go.

Like the winds of the air are the ways of the fates As we journey along thro' life; It's the set of the soul that decides the goal, And not the storms or the strife.

Nellie Maxwell.

Mahomet and the Mountain.
Mahomet made the people believe that he would call a hill to him and from the top of it offer up his prayers for the observance of his law. The people assembled; Mahomet called the hill to come to him, again and again; and when the hill stood still he was never a whit abashed, but said: "If the hill will not come to Mahomet, Mahomet will go to the hill."—Bacon's Essay "Of Boldness."

HOW IT LOOKED.



Gladys—The count says Edith is pure gold.
Jack—That means another gold shipment to Europe, I suppose.

ALMOST FRANTIC WITH ITCHING ECZEMA

"Eight years ago I got eczema all over my hands. My fingers fairly bled and it itched until it almost drove me frantic. The eruption began with itching under the skin. It spread fast from between the fingers around the nails and all over the whole hands. I got a pair of rubber gloves in order to wash dishes. Then it spread all over the left side of my chest. A fine doctor treated the trouble two weeks, but did me no good. I cried night and day. Then I decided to try Cuticura Soap and Ointment but without much hope as I had gone so long. There was a marked change the second day, and so on until I was entirely cured. The Cuticura Soap we have always kept in our home, and we decided after that lesson that it is a cheap soap in price and the very best in quality. My husband will use no other soap in his shaving mug." (Signed) Mrs. G. A. Selby, Redonda Beach, Cal., Jan. 15, 1911. Although Cuticura Soap and Ointment are sold by druggists and dealers everywhere, a sample of each, with 32-page book, will be mailed free on application to "Cuticura," Dept. L, Boston.

Chamois Rag Enough for Two.

An upper grade teacher in one of the Kansas City schools was cleaning the blackboard with a large piece of chamois.

"My, but you use a large chamois!" laughingly remarked another teacher. "Yes, and it's large enough for two. Use it whenever you need it."

"Oh, you don't think I have that much cheek?"

A Matter of Names.

"What is the difference between pomme de terre and potato?" "About two dollars."—Harvard Lampoon.

Don't buy water for bluing. Liquid blue is almost all water. Buy Red Cross Ball Blue, the blue that's all blue.

A jealous woman enables his Satanic majesty to take a vacation now and then.

Mrs. Winslow's Soothing Syrup for Children's teething, softens the gums, reduces inflammation, allays pain, cures wind colic, 25c a bottle.

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