Heading Him Off. "Heaven lies about us in our th-

fancy.' Now-" "So does our father. Were you going to tell me something smart that

your little boy had said?" "All I have to say to you, sir, is good-day!"

Some of Them, Maybe, Golf Player (exasperated at caddle's inexperience)-I wonder where all the good caddies go to? Caddle (meekly)-To heaven, sir.

Don't worry about what the world thinks of you. The world has several billions of other people to think about.

Mrs. Winslow's Soothing Syrap for Children teething, softens the gums, reduces inflamma-tion, allays pain, cures wind colle, 25c a bottle. At

Many a man is a good husband simply because he hasn't the nerve to be, anything else.

Red Cross Ball Blue, all blue, best bluing value in the whole world, makes the laun-dress smile. Adv.

Your young physician very speedily acquires a wise look.

There is no need of guide posts on night?" the road to ruin.

BE MERRY

This is the season for good cheer and happiness, but You know how hard it is to "be merry" when Your liver has developed a "lazy spell." To overcome this trouble just try a short course of

Hostetter's Stomach Bitters

It will prove very helpful. It is for Poor Appetite, Nausea, Indigestion, Constipation, Biliousness and Grippe.



The opportunity of securing free homesteads of 160 acres each, and the low priced lands of Manitoba, Saskatchewan and Alberta, will soon have passed.

Canada offers a hearty welcome to the Settler, to the man with a family looking for a home; to the farmer's son, to the renter, to all who wish to live under better conditions. Canada's grain yield in 1913 is the talk of the world. Luxuriant

herds; cost of raising and fattening for market is a trifle. The sum realized for Beef. Butter,

Grasses give cheap fodder for large

Milk and Cheese will pay fifty per cent on the investment. Write for literature and particulars as to reduced railway

Canada, or to W. V. BENNETT Bee Building Omaha, Neb. Canadian Government Agt.

rates to Superintendent

of Immigration, Ottawa,

BUMPED HIS SELF-CONCEIT

Young Lady's Reason for Choosing Escort Not Exactly What He Had Imagined It to Be.

Mr. Blank (we've got to call him that because he's really a very decent fellow, and he'd kill us if we told his real name) to Srst tenor in a glee club. He sings in a choir, too. Everybody likes him.

The other night a bunch of young people met for a social session at a certain house in the suburbs. They ate and danced and they sang. And when it was all over the prettiest young woman there—she hadn't been escorted thither by any chosen cavalier-said:

"I walk home, but it's a lonesome walk and I'm afraid. There have been holdups in this part of town. So I choose Mr. Blank to see me safe home." On the way home Mr. Blank was considerably swelled up. The prettiest girl had chosen him from a crowd of personable bachelors, and his feelings of self-satisfaction were excusable. He couldn't resist saying:

"Why did you think I was the strongest and bravest man there to-

"I didn't," answered the girl. "I picked you because I knew you could holler the loudest!"-Cleveland Plain-

Unpleasant Encounter. "I was told young Staylate had quite an encounter with Maude Brown's

"Yes. He did. He met the old man tacking home from the club just as he was leaving and in trying to avoid one another they both fell down the terrace and broke a \$7 garden vase. And now the old man says he was assaulted by two burly rufflans, and Staylate doesn't dare to go near the house for fear he'll be recognized as both of

ERUPTION DISFIGURED FACE

Lock Box 35, Maurice, Ia.-"In the spring of 1911 our little daughter, age five years, had a breaking out on her lip and part of her cheek that we took for ringworm. It resembled a large ringworm, only it differed in that it was covered with watery blisters that itched and burned terribly. made worse by her scratching it. Then the blisters would break through and let out a watery substance. She was very cross and fretful while she had it and had very little rest at night. When the eruption was at its worst the teacher of the school sent her home and would not allow her to attend until the disfigurement of hes face was gone.

"I wrote and received a sample of Cuticura Soap and Ointment, which we used according to directions, and they gave instant relief, so we bought some more. It gradually grew better. We kept on using Cuticura Soap and Ointment and in three or four months the child was entirely cured." (Signed) Mr. Henry Prins, Oct. 22,

Cuticura Soap and Ointment sold throughout the world. Sample of each free, with 32-p. Skin Book. Address post card "Cuticura, Dept. L. Boston." -- Adv.

Logical Result. "She looked daggers at him." "No wonder, he was so cut up."-Bal-

timore American. Mean. "Helen is an interesting talker."

A man is soon forgotten after he is dead, unless you happen to marry

"Practice makes perfect, my dear."

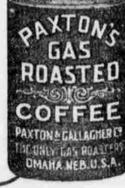
Have You Tried Paxton's Gas Roasted Coffee

Buy a can of Paxton Coffee today. Try it as you usually make coffee and let your family be the judge. They will say the coffee is delicious and

The Great Morning Tonic at Your Grocers

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RUPTURE CURED in a few days without pain or a surgical operation. No pay until cured. Write Have No Appetite. CARTER'S LITTLE LIVER PILLS will put you right

in a few days. They do their duty.

Biliousness, Indigestion and Sick Headache SMALL PILL, SMALL DOSE, SMALL PRICE, Genuine must bear Signature

WANTED to tack up signs in you neighborhood. Good pay Watsor E. Coleman, Washington, D.C. Books free, High-est references. Best results.

WANTED Man with rig to canvass among farm-ors. \$150 monthly. Pleasant work. Answer now. FARTERS SUPPLY COMPANY, Codar Falls, ia.



Luxurious Wrap for Cold Weather



with fur which are unlike those of any previous season and immensely successful now, is shown in the picture. A muff of the fur used for a border about the bottom of the coat and appearing in the collar is worn with coats of this kind.

Costly broadtail fur is used in the body of this luxurious wrap, and Fitch fur trims it. Few wraps of broadtail are worn, in deference to a sentiment which has grown up against it. The handsomest plushes make up into wraps quite as beautiful, and are furnished with the same expensive furs in borders and muffs.

The heavier furs will not answer or wraps of this kind. Natural and dyed squirrel and ermine are used, and sealskin is ideal for ample garments which must not be too heavy. Instead of furs, handsome plushes are used for garments which are to be within a reasonable cost. These plushes in the best grades are high priced fabrics, but at that, much less costly than fur. There are cheaper grades that will look well and outlast the season. For wraps and outside garments nothing is more fashionable and more satisfactory than the plush imitations of fur, which are often so close in appearance to the original as to deceive the average eye.

constantly) are also employed. All to moths. furs are used in wide and narrow band-

and millinery.

Sleeves in the new wraps are very roomy-the kimono and bat-wing styles prevailing. There is no trouble about crushing the bodice under fur wraps, because of the light weight of furs used in the body of the wraps, and there are ample sleeves and arms-

The hat worn with this pretty coat is of black velvet, one of few having a blocked crown. The trimming is a generous, fan-shaped spray of soft white feathers. There is an attractive and novel bag carried for the accommodation of the various belongings which vanity fair must needs have near at all times. The coin purse, handkerchief, powder puff, etc., placed in small compartments on the inside, do not distort the shape of this plain and elegant accessory. It is of knitted silk finished with silver rings and silver filagree monogram, and is carried by a silk cord.

Good furs, in garments or in trimmings, amount to a good investment, if well cared for. It is not likely that the cost will grow less; all the chances are that it will increase for several years. But furs must be cared for. The industrious moth will succeed in finding them when one thinks he is well shut out. Cold storage is therefore good for furs, but The furs most favored for trimming they may be protected by placing coats are martin, skunk, civet cat, fitch them in paper bags with moth balls, and fox. These are the moderately and in cedar chests. They should be long haired furs. Mink and sable and examined occasionally, hung in the ermine (all growing higher in price sun and beaten. The sunlight is death

JULIA BOTTOMLEY.

HIGH COIFFURE PROMISES TO BE LEADING STYLE

H ATLESS ladies at the horse show in New York appeared to be indulging in a go-as-you-please style of hair dressing. But colffures were well taken care of. Waves and small curls reappeared, and there was a plentiful showing of high coiffures. Among



these were a few extremely high and really very pretty new ideas.

Changes are coming and, in fact, have arrived, but no definite style has established itself as a universal favorite yet. The liking for covering the top of the ear remains. But hair which has been encroaching upon the face. over the cheeks, is no longer good

The chances are that in the many new coiffures which have been designed for this season the ears will be wholly or partly covered. Light fringes over the forehead, middle and side parts, hair colled high or low, but always waved, and little, short, full curls are in evidence everywhere. For popularity the high coiffure promises to be the winner in the race for favor.

Much depends upon the styles in millinery which are favored for spring. For evening wear, and especially where hats are removed, or not worn at all, Miladi may wave and curl and coil and plie up her crowning glory to her heart's content. Also her coiffure ornament or evening head dress may be as elaborate as any of which we have a history. Some of those designed for wear in Parls are said to be twenty-eight inches in height, which is something over two feet, you know. But the Parisiennes have a certain grace in earrying off extremes which is peculiar to them, their stock-in-trade for setting styles before the rest of the world. They are to be followed at a conservative distance

JULIA BOTTOMLEY.

Fads and Fancies. Jet is increasingly used as the season advances.

Last year's gown may be rejuvenated by a fichu. The gown of one color may have

two or three girdles. There is a slash in almost every skirt worn by women. For little girls the Russian blouse

dresses are in the lead. The smartest tailored costumes em phasize the belted coat.

TheKITC

HERE is one thing that is almost as sacred as the marriage relation—that is an appointment. A man who fails to meet his appointment. unless he has a good reason, is practically a liar, and the world treats him as such.

TOOTHSOME CHRISTMAS DISHES.

For the young people many of the rich foods that are served at this time are entirely inappropriate, and a few simple desserts and puddings will be cause. used for them. Here is one that is warranted to be reliable:

Grape Juice Souffle,-Mix together a pint of grape juice, a third of a cup of sugar and two tablespoonfuls of Stir until disgranulated gelatine. solved; set the pan into hot water and the process will be hastened. When the mixture begins to thicken, stir in the whites of four eggs beaten stiff. Half fill small molds, then add a cup of heavy cream benten stiff to the remainder, and fill the molds. Chill and serve without a sauce.

Drop Cookies .- Cream one cupful of butter and add gradually one and a half cups of sugar, then add three eggs well beaten. Dissolve a teapoonful of seda in one and a half tablespoonfuls of hot water, add to the first mixture, with two cupfuls of flour mixed with a teaspoonful of cinnamon and half a teaspoonful of salt; then add one cupful of chopped walnut meats, one cup of raisins, and one and a fourth cupfuls of flour. Drop by spoonfuls two inches apart on a buttered sheet and bake in a moderate

Almond Cookies .- Cream a half cup of butter and add a half cup of sugar creaming well together, then add one egg well beaten, one-third of a cup of blanched almonds finely chopped, the grated rind of half a lemon, two tablespoonfuls of orange juice and one of with two teaspoonfuls of baking powcut with a round cutter. Bake in a moderate oven until delicately brown.

Another Frozen Pudding.-Dissolve two tablespoonfuls of granulated gelatine in a half cupful of boiling water. Cook together a cupful each of sugar and water until it forms a thread. Add fore serving. this sirup to the beaten yolks of three eggs, beat until cool, then add the gelatine, fold in two cupfuls of whipped cream, then add a half cupful of sultana raisins, a cup of mixed nutmeats, freeze, and when partly frozen add a half pound of candied fruits chopped, and soaked in vanilla.

Do not worry, As this world you travel through, No regretting. Fuming, fretting, Ever can advantage you. Be content with what you've done; What on earth you leave undone, There are plenty left to do.

Do not hurry:

CHRISTMAS PUDDINGS AND A CAKE.

The following is a famous English pudding which it will be worth while to keep in the family:

Christmas Pudding.-One and fourth pounds of suet, one and a half pounds of currants, one and a half pounds of raisins, one half pound of lemon and orange peel mixed, threefourths of a pound of breadcrumbs, one-fourth of a pound of flour, one half pound of sugar, four eggs, a quarter of a cup of orange or grape juice, a cup of chopped almonds and a chopped apple. Stir well, put into a well gressed basin or mold, tie a cloth tightly over and boil 12 hours. The pudding may be partly cooked and finish cooking another day. Serve with a creamed butter with whipped cream added, flavor with vanilla. This pudding may be resteamed as long as

Christmas Pound Cake,-Cream a half pound of butter and add gradually a half pound of fine granulated sugar, then add the yolks of five eggs beaten until thick, the grated rind of one-half a leman, two teaspoonfuls of lemon juice, a half pound of flour. mixed and sifted with one-fourth of a teaspoon of soda. Heat three minutes and add a half pound of raisins cut fine with the scissors and dredged with one and a half tablespoofuls of flour, add a half cup of walnut meats. broken in pieces. Add the beaten white. Turn into a buttered and floured angel cake pan and bake 55 minutes. Remove from the pan, cover with boiled frosting and place on a plate on a tray garnished with holly berries and leaves.

Christmas Frozen Pudding.-Beat

Recipes for a Contented Heart. joiced that her affliction was not rheu-

sipoff, when commiserated on the small | - Lucy E. Keeler, in Atlantic.

the yolks of six eggs slightly. Add a half cup of sugar, a fourth of a teaspoonful of salt, and pour on gradually two cupfuls of milk, stirring constantly, cook in a double boiler until. the mixture thickens. Put a half cup, of sugar in a saucepan and stir constantly until the sugar is melted, when brown but not burned, add to the custard and let stand until all

There is no preservative and antiseptic, nothing that keeps one's heart young like sympathy, like giving one's self with enthusiasm to some worthy thing or

-John Buroughs.

SOME NICE SEASONABLE DISHES.

Holiday Sandwiches.-Chop fine one small sour pickle and six olives, add a tablespoonful of capers and mix with three tablespoonfuls of stiff, mayonnaise. Spread thin slices of bread with butter, and put the above mixture on half of them and the remainder spread with cream cheese; sprinkle paprika over each slice and press together. Cut in fancy shapes and garnish with parsley.

Fruit Cake,-Mix one pound of seedless raisins, one pound of currants, and one pound of shredded citron, flour then with half a cupful of flour. Beat ten eggs without separating the yolks from the whites; cream one pound of butter, add one pound of sugar, and when well mixed add the eggs and a pound of flour. Beat well and add one teaspoonful each of cinnamon and allspice, a half teaspoonful of cloves, one nutmeg grated, and the rind and juice of an orange and a lemon. Beat well, then stir in the floured fruit. Turn into tin molds lined with waxed paper and steam three hours; then bake one hour in a slow oven.

Queen's Plum Pudding.-Mix together a pound of raisins, a pound of currants and half a pound of orange peel, dust with a quarter of a pound vanilia, two cupfuls of flour sifted of flour. Chop a pound of beef suct, sift three-quarters of der, a half teaspoonful each of cinna- a pound of dry bread crumbs, mon, cloves, and nutmeg. Roll and chop half a pond of blanched almonds, mix with the fruit, add the grated rind of a lemon, half a pound of brown sugar and half a grated nutmeg. Beat five eggs, add half a pint grape juice, mix and pack into molds., Steam ten hours. Steam one hour be-

> Let us never be betrayed into saying we have finished our education; because that would mean we had stopped growing. There is always the upward dimension

-John Burroughs.

CHRISTMAS CAKES.

The cakes and puddings which c tain fruits and spices are best made some time before needed as the flavor is much better if they are allowed to season, well wrapped to keep from drying. The following one, however, is best made to be used within a day or two:

Queen Cake,-Cream two-thirds of a cup of butter, add one and threefourths cupfuls of flour, one-fourth of a teaspoonful of soda, a half teaspoonful of cream of tartar, then add one and one-half teaspoonfuls of lemon juice. Beat the whites of six eggs, add one and a fourth cupfuls of powdered sugar and combine the mixtures. Bake in a shallow pan 50 minutes. Cover with caramel icing.

The President's Cake.-Most people will feel that this is too expensive a cake for ordinary occasions; but for the holiday time or the event of a wedding will warrant a little extravagance. The ingredients are a pound each of butter, sugar browned flour sifted, 12 eggs, five pounds of seeded raisins, one and a half pounds of citrons shredded, one glass of grape jelly, two teaspoonfuls of melted chocolate, one pound of candied cher3 ries, one pound of candied pineapple, one pound of blanched almonds cut fine, one pound of pecans cut fine, one tablespoonful of clanamon, one of nutmeg, half a tablespoonful of allspice. a teaspoonful of cloves, one glass of grape juice and two teaspoonfuls of rosewater.

Soak the almonds over night in the rosewater and the fruit in the grape juice for the same length of time. Cream the butter, add the sugar, then the well-beaten yolks of the eggs, then the spices, jelly and chocolate. Next add the beaten whites and part of the flour. Roll the fruit in the rest of the dour, adding it in small quantities and mixing it well. Add the nuts last. Bake or steam for four to six hours in small or large molds. If steamed dry off in the oven slowly for an hour.

Nellie Maxwell.

ness of her hands, insisted that longer. The blind Madame de Deffand re ones would be cumbersome. Robert Shauffler's specific for a blue Monday matism; Spurgeon's receipt for a con- is to whistle all the Brahms tunes he tented heart was never to chew pills, can remember. Doctor Cuyler, when but to swallow the disagreeable and very fil, replied to a relative's suggeshave done with it: Darwin's comfort tion of the glorious company waiting was that he had never consciously him above, "I've got all eternity to visdone anything to gain applause; and it with those old fellows; I am in no Jefferson never ceased affirming his hurry to go;" and old Aunt Mandy, belief in the satisfying power of com- when asked why she was so constantly mon daylight, common pleasures, and cheerful, replied, "Lor', chile, I jes' all the common relations of life. Es- wear this world like a loose garment."