

## The Army of Constipation

In Growing Smaller Every Day. CARTER'S LITTLE LIVER PILLS are responsible—they not only give relief—they permanently cure Constipation. Millions use them for Biliousness, Indigestion, Sick Headache, Sallow Skin. SMALL PILL, SMALL DOSE, SMALL PRICE. Genuine must bear Signature.

*Green Wood*

WHY NOT TRY POPHAM'S ASTHMA MEDICINE? Gives Prompt and Positive Relief in Every Case. Sold by Druggists. Price \$1.00. Trial Package by Mail free. WILLIAMS MFG. CO., Props., Cleveland, O.

LOSSES SURELY PREVENTED by Carter's Blacking Pills. Improved, fresh, reliable; preferred by Western stockmen, because they protect, when other vaccines fail. Write for booklet and testimonials. 15-dose size. Blacking Pills \$1.00. 25-dose size. Blacking Pills \$2.00. The superiority of Carter's products is due to over 14 years of specializing in vaccines and serums only. Inlet at Carter's. If unobtainable, order direct. The Carter Laboratory, Berkeley, Cal., or Chicago, Ill.

Pettit's BEST FOR EYE ACHE'S Salve

## Nebraska Directory

BLISS & WELLMAN Live Stock Commission Merchants 251-256 Exchange Building, South Omaha. All stock consigned to us is sold by members of the firm, and all employees have been selected and trained for the work which they do. Write—please—ship us.

PATENTS Watson E. Coleman, Patent Lawyer, Washington, D.C. Advice and books free. Rates reasonable. Highest references. Best services.

Some women sweeten their tea with gossip instead of sugar.

Smile on wash day. That's when you use Red Cross Ball Blue. Clothes whiter than snow. All grocers. Adv.

In the per capita consumption of tobacco Holland leads the world, with Belgium second and the United States third.

Self-Satisfaction Explained. He—I like simple things best. She—I've noticed how self-satisfied you are.

Expenses Cut Down. "We must admit that the cost of living is rather high," said the campaign adviser.

"Well," replied Senator Sorghum, "we must do something with the money. We can't buy votes with it any more."—Washington Star.

Not Particular. A prisoner in one of the Irish police courts the other day was asked his occupation. He mentioned several callings that he followed from time to time.

"And among other things," inquired the prosecuting lawyer, "do you pick pockets?"

"No," he retorted; "I don't pick them; I just take them as they come."

Resonant Tum-Tums. Little Madge had been listening to her mother reading from the paper. All was silent for some little time, and then Madge burst out laughing very suddenly.

"Why, dearie," said the mother, "what is it?"

"I was thinking of what you just read about the wild people in Africa, mother," replied the child.

"But there was nothing amusing about that, dear."

"Why, yes there was, mother," said Madge, "about their beating on their tum-tums till they could be heard for miles."—Everybody's Magazine.

## The "Meat" of Corn

—the sweet centers of choice Indian corn; cooked, seasoned just right, rolled thin as paper and toasted until they become golden brown flakes—crisp and delicious!

That's why

## Post Toasties

are better than ordinary "corn flakes."

Toasties are packed in an inner container inside the tight-sealed, familiar, yellow carton—keeps the food fresh and crisp for your appetite—

## Superior Corn Flakes

—sold by Grocers.

# The KITCHEN CABINET

In our judgments as in our doings, we must bear and forbear.

There is scarcely a sin in the world that is such a crying one as ingratitude.

### CHEESE IN COOKERY.

Cheese is such a wholesome food in itself that it is almost a perfect one. Many a hard-working man has found it most satisfying with good, wholesome bread, well baked.

Stuffed Figs.—Steam a few large pulled figs and fill with cream cheese that has been softened with cream and highly seasoned with cayenne and salt. Serve as an accompaniment to lettuce or any other light salad.

Cheese Sandwiches.—These are delicious, if carefully made. Cut bread in small triangles and fit with a piece of cheese the same size, place another piece of bread on top and saute in butter in a hot frying pan, browning both sides. Serve with lettuce. A dash of seasoning may be added to the cheese.

Cheese Fritters.—Melt a fourth of a cupful of butter, add a fourth of a cupful each of flour and cornstarch, blended together, then pour on, stirring constantly, two cupfuls of milk. Bring to the boiling point and let simmer three minutes, stirring constantly.

Add the yolks of two eggs, slightly beaten, one-half a cupful of grated cheese, one-half a teaspoonful of salt, and a few dashes of cayenne. Pour into a buttered pan and cool. Turn on a board and cut in diamond shapes. Place on a platter, sprinkle with grated cheese and brown in a moderate oven. Set the platter in a dripping pan with water in it and it will not injure the best china.

Baked Rarebit.—Cut a pound of soft, mild cheese in thin slices. Prepare two and a half cupfuls of bread crumbs, and add two tablespoonfuls of melted butter. Sprinkle a layer of the buttered crumbs in a buttered baking dish, cover with one-third of the cheese, sprinkle with salt and paprika and repeat, making three layers. Beat three eggs slightly, add one and a half cupfuls of milk, and pour over the mixture. Bake in a moderate oven 25 minutes. Serve at once.

Oh, home! our comforter and friend when others fall away, to part with whom, at any step between the cradle and the grave, is always sorrowful.

Although a skillful flatterer is a most delightful companion if you can keep him all to yourself, his taste becomes very doubtful when he takes to complimenting other people.—Dickens.

### WAYS OF SERVING PINEAPPLE.

Pineapples are one of our most valuable fruits; besides being most refreshing and delicious to the taste they have a marked medicinal value, and are used for affections of the throat. Pineapple is one of those satisfying fruits which may be canned or preserved without losing all resemblance to the fresh fruit.

As each year comes we find the pineapple more abundant, and in consequence more reasonable in price. There are now few weeks in the year when fresh pineapple is not to be seen in the markets.

Pineapple Compote.—Cook a cupful of rice until it is quite soft, and each grain stands out by itself. Form the rice into mounds about the size of a slice of pineapple, place a slice on top and pour over a sauce made from the pineapple juice, sugar, a little lemon juice and butter. Serve hot.

Pineapple Snow.—Drain the sirup from a can of pineapple and when boiling stir in two tablespoonfuls of cornstarch mixed with a little cold juice. Mash the fruit to a pulp and stir into the thickened juice. Beat the whites of two eggs until stiff and fold in lightly. Pour into a mold, set on ice and serve with well-sweetened whipped cream.

Pineapple Omelet.—Make an ordinary five-egg omelet and fold into it while it is cooking and yet soft a can of shredded pineapple which has been gently cooked with a cupful of sugar until the juice has been reduced. Dust thickly with sugar and brown.

Pineapple Fritters.—Sift together a cupful of flour a half teaspoonful of baking powder, a quarter of a teaspoonful of salt, add a can of pineapple from its juice, sprinkle with sugar and let stand one hour. Dip

Little or Great? When ordinary men allow themselves to be worked up by common everyday difficulties into fever-fits of passion, we can give them nothing but a compassionate smile. But we look with a kind of awe on a spirit in which the seed of a great destiny has been sown, which must abide the unfolding of the germ, and neither dare nor can do anything to precipitate either the good or the ill, either the happiness or the misery which is to arise out of it.—Goethe.

each piece in the fritter batter, which should be thick enough to hold its shape when dropped into hot fat. If too thin add more flour. Fry in deep, hot fat, drain on paper and dust with powdered sugar. A sauce of the juice of pineapple with sugar and butter makes them still more delicious if served with them.

Simplicity and plainness are the soul of elegance.

What are the odds so long as the fire of soul is kindled at the taper of conviction, and the wind of friendship never moults a feather.

### HELPFUL HINTS.

The problem of disposing of tin cans even with a good system of garbage removal has been solved in a measure by one bright woman who punches holes in the bottom after removing the contents, flattening them out with a few strokes of hammer, then they will not hold water and take up very little room in the can or barrel.

A fiber brush used on the rubbing board to scrub very soiled places, will save the hands as well as the clothing; the brush enters into the weave of the cloth and soon the soil disappears.

When grating horseradish or peeling onions wear a pair of auto goggles, the eyes will be saved much discomfort.

Boil up your old tin and iron utensils in lye water once in a while and see how smooth and clean they will be. Then with a good scouring they will look bright again.

The emergency shelf has been spoken of so often that it seems as if everybody must know its value by this time. Have a few canned soups, some vegetables, like corn, beans and peas, nuts, figs and good crackers as well as a bottle of olives, some cans of salmon, only to be used in case of sudden unplanned-for company. It will be a source of great comfort to be thus fortified.

Let celery lie in cold water some time before using, to crisp it. Bacon ends may be purchased at a much lower rate than the sliced bacon and one will find it a great saving to invest in them occasionally.

Boiled celery served in a rich white sauce makes a most tasty dish to serve with meats or as a luncheon dish.

How difficult it is for the firmest of us to be always guarded!

No hand can make the clock which will strike again for me the hours that are gone.—Dickens.

In this world a great deal of the bitterness amongst us arises from an imperfect understanding of one another.

SOME "BEST" RECIPES.

Tuck these anywhere they may be found, for they are new and unusual, many of them.

Date and Apple Pie.—Line a pie plate with a rich crust and fill with a mixture of chopped dates and tart apples. Sprinkle over the fruit three-quarters of a cupful of sugar, a teaspoonful of cinnamon and half a teaspoonful of grated nutmeg. Dot over with bits of butter and adjust the upper crust. Brush over with a beaten egg and bake in a moderate oven three-quarters of an hour. Serve cold with thick, sweet cream.

Oyster Sausage.—Take a half pound of veal, one pint of oysters, the yolks of two eggs, a quarter of a cupful of cracker crumbs and a small piece of suet. Pass the veal, oysters and suet through the meat grinder, mix with the crumbs, that have been soaked with the oyster liquor and add the eggs. Season highly with salt, pepper and celery salt and a pinch of mace. Mix well together, shape in croquettes, dip in egg and crumbs and fry in deep fat. Serve on a mound of mashed potatoes.

Orange Bread Pudding.—To a cupful of stale bread crumbs add a cupful of cream. When the cream is all absorbed beat lightly with a fork and add the grated yellow rind of an orange and the juice of two. Sweeten to taste, add a pinch of salt and half a cupful of boiling milk. Blend the ingredients thoroughly, fold in the stiffly beaten whites of two eggs and pour into buttered cups. Set in a pan of hot water and bake until firm in a moderate oven.

England and Ireland. Erin-go-Bragh means "Ireland for ever." The Royal Standard was adopted January 1, 1801, on the union of Ireland with Great Britain. The quarters were representative of the three countries: England, three couchant lions on a red background in the first and fourth quarters; Scotland, a rampant lion in the second quarter; and Ireland, a golden harp on a green background, in the third quarter. The lion of Scotland was taken from the coat of arms of James VI.

Nellie Maxwell.

## Horticultural Points

### DEADLIEST ENEMY OF APPLE

San Jose Scale Will Attack Almost Any Sort of Deciduous Tree—Spraying is Only Remedy.

The San Jose scale is the most destructive scale insect found in the apple orchards. We are able to stand the onslaughts of the frost, of the codling moth, tent-caterpillars and scab, and still make some money. But in the last five years the only thing that has prevented the ruin of the industry was heavy investments in sprayers and spraying materials.

Last spring I drove through three of our apple counties. I saw many orchards being cut down. The San Jose scale had ruined them. Spraying had been put off too long to be of any value to them and the owners were doing the right thing under the circumstances. They were making log piles and brush heaps of what had been some very fine old orchards.

San Jose scale will attack almost any sort of deciduous tree. It can exist on nearly any wood plant and if left alone it will kill the tree in a few years. Of course, long before the tree is dead it becomes worthless as a fruit producer.

The smallness of the scale prevents its early identification. The individual scales are hardly ever larger than a pin head. The most characteristic thing about this scale is that it causes the bark, that is, the inner bark, to turn slightly reddish in color. Look for the little "nipple" in the center of the scale. With an ordinary pocket lens there is no difficulty in making out just what it is. If you are in doubt about the scale, send a twig carrying some of the deposit to your state experiment station for an expert opinion.

When it appears upon old trees the scale is usually found on the twigs or smaller limbs. On young trees it may appear over the entire surface of the bark. Leaves and fruit are often infested with it. On the bark of young trees, on the leaves and on infested fruit there is usually a sort of a purplish ring around the scale.

The scales that live through the winter mature in the early spring. Each of the females gives birth, to living young, about four hundred of them at a time. For a day or two these microscopic yellowish creatures crawl about over the bark and then settle down to sucking sap and weaving the curious scale. It is composed of white, wax like thread, matted together and making a dense covering.

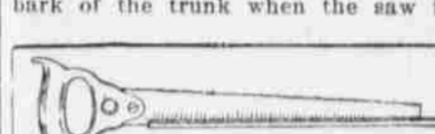
The remedy sounds simple, but it is not altogether so. Of course, spraying is the only means of fighting the San Jose scale. Spray with full strength lime sulphur solution in the dormant period. This should be done late in the autumn or very early in the spring. Mild days during the fall, the winter or early spring should be selected for the job.

Up to the time growth begins in the spring the lime sulphur spray may be used. Miscible oils are sometimes used with good effect during the dormant period. In summer spraying with self-bolled lime sulphur will hold the scale in check.

### GUARD FOR A PRUNING SAW

Satisfactory Device May Be Made Out of Brass Curtain Rod by Prying It Apart Slightly.

The double-edged pruning saw with coarse teeth on one side and fine on the other would be far more widely used, if it were not for the fact that the unused edge so often injures the bark of the trunk when the saw is



Guard for Unused Teeth.

being used. A very satisfactory guard may be quickly made of brass curtain rod by prying it apart slightly at the seam and cutting a suitable length to fit over the edge, as shown in the illustration. This will cling to the saw blade by its own tension.

### Do Not Crowd Trees.

Misinformation is given in certain sections concerning the proper distance between trees in an orchard. It has been recommended by certain uninformed nurserymen that trees be planted about fifteen feet apart each way, whereas they should be thirty-five to forty feet apart. If planted too close, they cannot be cultivated or sprayed to good advantage. The limbs grow upright and make picking difficult. Furthermore, shaded portions of the tree will not set a normal crop. The horticultural department of the Nebraska agricultural college says that the proper distances for the different trees are as follows: Cherries and peaches, twenty feet; and apples, thirty to forty feet except Whitney crab and Duchess and other upright varieties, which may be planted but twenty-five feet apart.

## Fur-Cloths and Furs in Wraps



THE wonderful new fur-cloths are so like the skins which they imitate that they appear in all outside garments made up with genuine furs used as a trimming. They do not suffer in the least by comparison with these.

The owner of a coat made of expensive fur sometimes finds a drop of bitterness mixed with her pleasure in it. The thought of the number of small animals that must be sacrificed or more often still, the thought that the finest of furs are not very durable, are disturbing to one's peace of mind. Now that the new fur-cloths have proved such a triumph with women of fashion they may have wraps more durable than natural furs, longer lived and quite as beautiful, without regrets.

Another good feature of the fur-cloth wraps lies in the fact that it may be altered in shape to conform to the altered lines of the styles as new seasons arrive. The altering of fur garments is an expensive undertaking on account of the difficulty of matching and sewing skins. No difficulties of this kind are met with in handling fur-cloths.

A very handsome coat of broadtail fur-cloth is shown in the picture given here. It is cut on straight lines, flaring toward the bottom, and finished with a collar and cuffs of real chinchilla fur. It is a short coat with founced set on, shaped to flare and ripple at

the sides and back. It is lined with plain satin and fastened with handsome jet buttons.

Worn with the coat is a muff of panne velvet bordered with the fur-cloth. A velvet chrysanthemum is mounted on one border. A smart velvet turban, with the crown extended into wings and the shape outlined with box-plaited satin ribbon, completes a costume that will compel admiration in any gathering of fashionably dressed women.

### Gay and Novel Is This.

Red and white Pekin striped pique willow silk—the popular silk for blouses with the younger contingent—was used to build a gay little replica of an imported model. The striped blouse opens over a vest of white pique, which curves around in waistcoat effect and joins a belt of the silk. An organdie flare collar rises at the back and big red buttons fasten the white waistcoat.

### Silver and Green.

Silver lace and emerald green velvet have been combined in several of the models of the autumn that have attracted wide attention. One evening gown is made with much silver lace on an emerald green foundation and fur trimmings of rhinestones to add to the silvery, light effect.

## The Newest Shapes in Velvet Hats



THE velvet hat, having been made in every shape with which we are familiar, now appears in novel shapes that we have not seen before. So far nothing has appeared to supplant it, although there is a whisper in the air that those who like to be "different" may soon choose hatter's plush, bright-finished felts, or hats of bright finish combined with suede leather.

But if one admires velvet and is looking for novelty, two out of the three shapes pictured above are certainly odd and picturesque enough to fill the requirement. The third is a standard shape so good that nothing will ever make it unpopular.

The daring and dashing helmet is a reflection of war times and an extreme of the military mode. Minus the chin strap, there is no reason why it should not prove a successful model. It is military enough without this extreme and inconvenient accessory. The standing cockade of Spanish coque feathers, and the bright silver braid, look quite warlike without the strap. It is a shape for youthful wearers who are exercised for running into daring extremes.

A beautiful new shape is pictured with a soft top crown, a wide collar for a side crown and a square brim turned up on three sides. This is a handmade shape, moderately large, with the up-turned portions of the brim curving

downward at the edges. Its charm is increased because the lines of the brim are soft, the frame over which the velvet is laid being of some flexible material without any rigid outlines.

So novel a shape needs little trimming, and the extreme of simplicity has been adopted in this hat. A curious ornament of silver fillet spangles is mounted at the front. Soft ostrich plumes are suggested by the shape, and if short and full ought to prove especially well on so rich a background.

The third hat is classed among that legion of shapes called "sailor" without any very good reason. The crown is soft with puffed top and narrow collar of velvet laid in folds. The brim is plain, lifting a little at the left, where it widens. It is very graceful.

This hat is trimmed with a very handsome spray of silver flowers and foliage laid across the base of the crown at the left front. It is almost impossible to describe the novelties in trimming of silver and other metallic effects, they are so new and unlike other things. But never was anything more beautiful and striking used with black and dark-colored velvets.

This last hat is a lovely and conservative piece of millinery. JULIA BOTTOMLEY.