Long Journey.

A railroad from Nome to Cape Horn is being considered, and sometimes we may be able to take a through sleeper from one end of the American continent to the other. In that case we would sample all kinds of climate from arctic to tropical and we would encounter endless variety of surface and scenery. Popular Mechanics says that several routes for such a raff road are being considered, but which ever one may be chosen the lines arready built and covering over half the distance would be utilized. The fact that these exist makes the project seem less like a dream, but if we smile over it we might remember that men of affairs laughed at Cecil Rhodes when he suggested a railroad from the Cape of Good Hope to Calro-the entire length of Africa-but that road is now being built-is more than half done, indeed.

To Get Rid of Pimples.

Smear the affected surface with Cuticura Ointment. Let it remain five minutes, then wash off with Cuticura Soap and hot water and continue bathing a few minutes. These fragrant, super-creamy emollients quickly clear the skin of pimples, blackheads, redness and roughness, the scalp of dandruff and itching and the hands of chaps and irritations. For free sample each with 32-p. Skin Book address post card: Cuticura, Dept. X, Boston. Sold everywhere .-- Adv.

Logical.

Nurse-Goodness me, what 'ave you been doing to your dolls?

Joan-Charley's killed them. He said they were made in Germany, and how were we to know they weren't spies? -Punch.

Not in the Bond.

"Did the aviator who advertised to fly, 'rain, hail, blizzard or cyclone,' do his stunt?

"No, he called it off because it driz-

YOUR OWN DRUGGIST WILL TELL YOU Try Murine Eye Remedy for Rod, Weak, Water Eyes and Granulated Eyellds; No Smarring just Eye comfort. Write for Book of the Eye by mail Free. Murine Eye Remedy Co., Chicago

Indorsed.

"Does she approve of cosmetica?" "She seems to lend countenance to them so far as I can see!"-Judge.

Red Cross Ball Blue makes the hundress happy, makes clothes whiter than snow, All good grocers. Adv.

It should be the constant endeavor of every man to deserve the good opinion he has of himself.



## Rheumatism

Just put a few drops of Sloan's on the painful spot and the pain stops. It is really wonderful how quickly Sloan's acts. No need to rub it in-laid on lightly it penetrates to the bone and brings relief at once. Kills rheumatic pain instantly.

Mr. James E. Alexander, of North Harpsweil, Me., writer, "Many strains in my back and hips brought on rheumatism in the sciatic nerve. I had it so bad one night when aiting in my chair, that I had to jump on my feet to get relief. I at once applied your Liniment to the affected part and in less then ten minutes it was perfectly easy. I think it is the hest of all himments I have ever used."



At all dealers, 25c. Send four cents in stamps for a TRIAL BOTTLE

Dr. Earl S. Sloan, Inc. Dept. B. Philadelphia, Pa. The state of the s

The Army of Constipation Is Growing Smaller Every Day.

CARTER'S LITTLE not only give relief
— they permanently cure Constipation. Millions use them for Billionness, Indigestion LIVER PILLS are

Indigestion, Sich Headuche, Sallow Skin. SMALL PILL, SMALL DOSE, SMALL PRICE. Genuine must beer Signature



is no more necessary Corv., and here becomes, of antisymbous vaccinations, because the almost mirroralous efficiency, and here because, of antisymbous Vaccination. Be well to NOW by your physician, you and your tensive. It has not with than house insurance.

As your physician, druggist, or send for "Have your physician, druggist, or send for "Have you be to be in "" willing of Typhoid Vaccins, and him use, and danger from Typhoid Carriers, the Laboratory, Beckeley, Cal., Chicago, III.

Promises vaccines and Serums under U. S. License



half tablespoonfuls of browned flour

Paked tomatoes are not well enough

Cabbage Rolls .- Take two cupfuls

gravy and spread a small portion on

large cabbage leaves, roll up and tie,

place in a pan close together, cover

but longer cooking will be needed.

around the rolls. Garnish with pickled

onion, a half cupful each of peas, rice

and string beans. Simmer gently un-

Chestnut Creams .- Boil and shell

and blanch a pound of large chestnuts,

heavy whipped cream. Serve in sher-

bet glasses, garnished with whole

three lemons and three oranges with

Soften two tablespoonfuls of gelatin

cream, add the fruit juice and gelatin,

stir until well blended, then pile high

SAVORY GERMAN DISHES.

If there is any dish which the Ger-

man cook excels in, it is savory and

sleve, as it hastens the process. Blend

Liver Dumplings. - Chop together :

a pound of bacon, both raw. Bent

and pepper and a cupful and a half

Savory Cabbage, Remove the ourer

moistened with soup stock, a half

tables.

sweet soups, as well as

the preparation of vege

Potato and Onion Soup.

Cook four large puta-

toes and four onions to

gether in boiling water

to cover. When quite

tender put through a

in a deep dish or mold if preferred.

chestnuts or a touch of bright jelly.

chopped beets.

cheese before serving.

and cut in thick clices

eight firm tomatoes. Put

a layer of them in a deep

baking dish, dot with but

ter or sprinkle with olive

oil: add a little grated

heese and a bit of

chopped onion. Repeat

the layers until the toma

toes are all used. Cover

with buttered bread

No man can live happily who regards himself alone, who turns everything to his own advantage. Those must live for another, if thou wishest in live for

YULETIDE CANDIES.

Instead of buying the Christmas candies this year, why not make it a part of the holiday joy known as a most destrable dish. Peel to prepare them at home? With the foundation for French creams made.

large variety of different kinds of candy. An old-tashioned candy pull is plenty of fun and incidentally several varieties of taffy.

one is able to assemble a

Brittles are the easiest of all candies to make or spoil in the making. A crumbs and bake three-quarters of ar well-scoured frying pan is the best to hour. cook brittle in. Put the sugar, one, two, or more pounds, into the clean of seasoned cooked meat, seasoning pan and set over the heat, stirring with onion, Worcestershire sauce, of constantly so that no part is over- any desired flavor, depending on the cooked. When the sugar is melted kind of meat. Motsten the meat with and a beautiful golden brown, pour it over nuts in a buttered pan. If peanuts are used, a cupful to two cupfuls of sugar is none too much, but if the with stock and cook until the cabbage rich Brazil or walnut is used, less of is tender. Raw meat may be used,

may be added to the collection.

Delicious Fudge. Take two tea- Thicken the stock for gravy and pour spoonfuls of sugar, a third of a cupful of corn sirup, two tablespoonfuls of butter, a half cupful of milk and cook together with a square of grated chocolate until it makes a soft ball when dropped in water. Cool and stir, pat out in a buttered pan and mark off in squares when cool enough.

the nuts need be added.

Cream Candy.-Take a pound of sugar and a half cupful of hot water. a tablespoonful of butter, a half teaspoonful of cream of tartar and a tablespoonful of vinegar. Boll until it brittles when a drop is put into water, pour on buttered pank and

cool, then pull. Walnut Creams. Cook together three cupfuls of sugar, one half cupful of corn sirup and a cupful of cream. Drop in a bit of water and If it makes a soft ball, remove from the heat and add a teaspoonful of vanilla, stir when cool and add a cupful of chopped nuts, spread on but-

tered pans and mark off in squares. Peanut Candy.-Take two pounds of brown sugar, add six ounces of butter and cook together seven minutes, stirring constantly, add half a pound of peanuts which have been rolled until like coarse crumbs. Put in a buttered pan and mark off in squares

## SAVORY DISHES FROM ITALY.

The great national dish is polenta, which is nothing more than common mush, made from white corn meal. It is cooked in boiling salted water, then put into a dish to cool. It is sliced and sleve. Reserve the water in which tried in olive oil or drip- they were cooked and add it to the pings and often served vegetables while pressing through the with tomato sauce,

Chestnut and Orange together two tablespoonfuls of butter Salad .- Boil a half pound and flour, add a pint of milk, stir until of chestnuts, shell and bolling then add the potato and onion blanch them, cut them in small pieces pulp. Season well with sait and pepand mix with the grated yellow rind per and serve sprinkled with chopped of an orange. Pile the nuts with sec- parsley. This is a most acceptable tions of the orange freed from con- soup for a cold winter night. necting skin, and a spoonful of mayon-

caise dressing, all served on cress or half pound of liver and a quarter of lettuce. Meat Polenta.-This is much stirred two eggs lightly and add a fourth of thick with any chopped cold meat, a cupful of butter. Then add the meat, The mush is then set away to get cold sensoning of herbs, parsley and salt

and is fried. Fish Soup.-Reserve the water in of bread crambs. The mixture should which fish has been cooked, or make be just stiff enough to make a mix fresh stock from the bones and trim- ture which can be formed into balls. mings of fish. If from the latter Divide into portions, roll smoothly in strain carefully before using. Chop the hands and cook in boiling water fine two leeks, a tablespoonful of 15 minutes, parsley, two carrots, three sofatoes and a bay leaf, add to a quart of fish leaves of cabbage and put to cook in stock with seasoning of salt and pep- boiling water for ten minutes. Drain per. Ten minutes before serving add and spread the leaves apart and place a half dozen oysters with their liquor, between them the following force-Sprinkle parsley over the soup just meat: One pint of bread crumbs.

before serving. Chicken Livers With Mushrooms - pound of sausage and one fluely Cleanse six chicken livers and peel chopped onton, salt, pepper and nutsix large mushrooms, chop them and meg to taste for the seasoning. The simmer in a cupful of stock a half the calebage firmly with tape and put hour. Prepare a batter of two table- foto a deep baking dish. Pour over spoonfuls of flour, a very little milk, it a pint of stock and cover closely one egg, sait and peoper, add the and rook until tender. Taste from chopped livers and mushrooms, mix time to time during the cooking well and drop by spoonfuls in a little Serve very bot. hot fat in a frying pan. Cook until Fried Potato Balls. Mash two cup-a golden brown on both sides. Brain fuls of potato very smoothly, add to

on brown paper before sorving. Them a teaspoonful of chapped paraley Italian Tomato Sauce.-Slice one one egg, and salt and pepper. Beat onion and cook it in a half cupful of until light. Form into indicate also oil until a golden brown. Add two of a walnut, roll in bread crambs and cupfuls of stewed and strained toma- fry a golden brown in deep int toes, a bay leaf, two cloves and simmer half an hour. Mix one and a Nellie Maxwell.

Supremity of Business.

militarism only a cloak for it. The

United States is proving to the world

cations along the border, for business There never was a time in all his- is nomething that concerns individuals tory when our national life has been and the home welfare, and requires no so interwoven in the transactions of apology in this day of alorified peace business representing as it does the ful industry, which is another name basic principle of progress and per lor "Americanization" "How's Busi-

mercialism passes when we discover Uonal Magazine.

mancht success, and the sacer at com- news," Prominent Business Men, in Na-

Character Building. how inconsequential are those things. We prepare ourselves for sudden which have been felt to be paramount deeds by the reiterated choice of good in the building up of a antion, such as or cell that gradually determines churmilitary power and frowning formits selection theree Effet,

TO MAKE GOOD SOUPS

MATTER THAT IS WORTHY OF CAREFUL ATTENTION.

Important Article of Food, and Really No More Trouble to Prepare Than Other Things-Directions for Two Stocks.

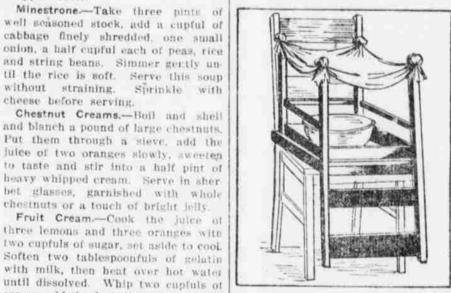
with two tablespoonfuls of water, add Someone has said that soup is to to the sauce and cook three minutes, the dinner what the overture is to the season with salt and pepper and open and most assuredly a good hot plate of soup is not only grateful but apperizing, putting us in good humor GOOD THINGS WORTH TRYING. for the rest of the dinner.

Some is not really a troublesome food to prepare and is certainly an economy, as it makes a profitable use of hits and scraps that might otherwise find their way to the garbage can. There are five or six hundred varieties of soup which can be classified as purses, flifek somes, broths and clear somes, the foundation of all being either fish or meat stock.

For the making of stock we should regularly set aside bones of meat, poultry, game or fish, but this latter must be put in a separate dish; bits of gristle, sinew, raw or cooked meat, necks, hearts and gizzards of game or poultry, rinds and trimmings of salt meat and the liquor in which meat or fowl has been boiled. We must, however, be careful not to put in fat, potatoes or cabbage.

This stock is used for purees, broths and thick soups, but for consomme von must use fresh uncooked july meat and fresh vegetables in naking the stock

For a quart of consomme or clear some you will require: Beef, fresh ship, two pounds; onion, one medium



Improvised Strainer.

size; carrot, one medium size; turnip. one small; water, three pints; celery, half stick; parsnip, one slice; herbs (parsley, thyme and bay leaf); peppercorns: one dozen; salt, one teaspoon-

Cut up the meat into small pieces, add the salt and cold water and allow to stand for at least ball an hour to raw out the juices of the meat

Bring slowly to the boil, and when he scum begins to rise add a tablespoonful of cold water; skim carefully and allow to boil gently for five min

Cut the onions, carrot and turnin in alves and add them to the liquid, first rawing the saucepan to one side, so s to keep the contents simmering, not oiling After simmering for five ours strain off and allow to get cold.

Tamale Pie.

Take one pound of hamburg steak. r left-over meat, cut fine and add one wel cupful of seeded raisins, one dozstoned olives, salt, pepper and red pper to taste. Stew until tender and licken with one tablespoonful of orument. Then stir one and one-half upfuls of cornmeal into boiling water, dd one tableshoonful of shortening and cook until the consistency of cush. Line a buttered baking dish ith about two-thirds of this mixture, our in the meat and cover with the emaining mixture, and take for onealf hour. This makes a fine meat pie. nd is even better next day warmed

Rice Waffles,

Sift tegether one quart flour, half a caspoouful of salt, one teaspoonful of ugar and two tenspoorfuls of bak ing nowder. Add next a cun of hot hoffed rice. If it has been builed the lay before and is cold, warm it in a upful of milk. Add also a pint of cold weer milk, a nearing tablespoonful butter melted and the well beaten bittes and yolks of two eggs. Bake carefully in a hot wallle from as these vaffles are especially delicate.

Arrange in a glass dish atternate ayers of allced bunanas and cubes of tale sponse cake. Sprinkle in half a upful of fruit luice Make a custard or directed above, flavor with lemon ind pour over the bananas and cake. lover with a meringue and decorate with bananas. Serve very cold.

To Remove a Gasoline Ring. I used gasoline to remove a stain on serge dress and it left a ring emove this I held the mark over a

Consumme Royal. Boll briskly for an hour the head and feet of four fowls, one pound of can beef cut into small pieces, it we quarts of water and add an onion, turnip and strain off and place on the

Perpetual Motion.

worked his way through Yale college. During his course, he was kept very busy by the various jobs he did to help with his expenses. On graduation, he went to New York, and was even busier than he had been in New Haven. After some months of life in New York, a friend met him, and said: Henry, what are you doing?

"I have three jobs," replied Mr. Curran. "I am studying law, I am a newspaper reporter, and I am selling life insurance."

"How do you manage to get it all in?" said the friend.

"Oh," replied Mr. Curran, "that's easy enough. They're only eight-hour johs."-Youth's Companion.

Getting Rough With Juanita. Small Mary, who had been taught to read by the modern "sounding-out" system, was amusing herself by sing ing the school songster from cover to cover. Presently, as she reached "Juanita," one heard coming in her against all Stomach and Liver Ills. birdlike little voice from the depths of the big armchair: "In the dark I slammed her."

A startled parent found that the line really read:

"In thy dark eyes' splendor."

When the rooters applaud the um pire's decisions it means that the visiting team is getting the short end of it.

Most women have a mania for the kind of garments that are more ornamental than useful.

Perpetual Motion.
Alderman Curran of New York city "WATCHFUL

**WAITING**" Keeping watch on the appetite-the digestion-the

liver and bowels will enable

you to quickly detect the first

sign of weakness and with the prompt aid of HOSTETTER'S Stomach Bitters

you can quard and protect yourself

WHY NOT THY POPHAM'S **ASTHMA MEDICINE** 

Clives Prompt and Positive Relief in Every Case. Sold by Druggists. Price \$1.00. Trial Package by Mail loc. WILLIAMS MFG. CO., Props., Cieveland, O. 

W. N. U., OMAHA, NO. 50-1914.

VITAL FORCE

Disease germs are on every hand. They are in the very air we breathe. A system "run down" is a prey for them. One must have vital force to withstand them. Vital force depends on digestion—on whether or not food nourishes—on the quality of blood coursing through the body.

DR. PIERCE'S Golden Medical Discovery Strengthens the weak stomach. Gives good digestion, Enlivens the sluggish liver. Feeds the starved nerves. Again full health and strength

return. A general upbuilding enables the heart to pump like an engine running in oil. The vital force is once more established to full power. Year in and year out for over forty years this great health-restoring remedy has been spreading throughout the entire world-because of its ability to make the sick well and the weak strong. Don't despair of "being your old self again." Give this vegetable remedy a trial—Today—Now. You will soon feel "like new again." Sold in liquid or tablet form by Druggistsortrial box for 50c by mail. Write Dr. R. V. Pierce, Buffalo, N. Y.

Dr. Pierce's great 1005 page "Medical Adviser," cloth bound, sent for 31 one-cent stamps,



HORSE SALE DISTEMPER

You know what you sell or buy through the sales has about one chance in fifty to escape SALE STABLE DISTEMPER, "SPOHN'S" is your true protection, your only safeguard, for as sure as you treat all your horses with it, you will soon be rid of the disease. It acts as a sure preventive no matter how they are "exposed." 60 cents and \$1 a bottle; \$5 and \$10 dozen bottles, at all good druggists, horse goods houses, or delivered by the manufacturers. SPOHN MEDICAL CO., Chemists and Bacteriologists, GOSHEN, IND., U. S. 4.

Weekly.

hour."

precinct

have.

Defends American Boys.

Mrs. Joseph Gazzam of Philadelphia

says that when she was in Berlin and

Dresden she heard much criticism of

the way in which Americans coddle

their boys, and the Germans declared

that if ever the Americans expected to

do any fighting they must change their

zam replied that much as American

boys are "coddled," no one ever heard

of an American girl cleaning her

brother's boots. Our men may be

spoiled, she said, but not at the ex-

pense of the girls.-Woman's National

Examine carefully every bottle of CASTORIA, a safe and sure remedy for

infants and children, and see that it

Children Cry for Fletcher's Castoria

Appreciation.

"You say that man enjoys work?"

stand around and admire it by the

"Beyond a doubt. I have seen him.

Many a candidate who imagines the

eyes of the whole world are upon him

isn't even known outside of his own

What they don't want may make

some people happier than what they

Bears the Signature of Chart Flitchire. In Use For Over 30 Years.

methods of training boys.

GOOD PROSPECT FOR SPORT

Quail Not Only in Profusion, But Seemingly of High Order of Intelligence.

They were talking about fine hunting the other night when Dr. Elmer B. Cooley, Uncle Joe Cannon's congress'onal opponent, was reminded of an incident that happened in his home

At the beginning of the hunting season, the doctor said, an enthusiastic nimrod named Smith telegraphed a hotel friend in the game region for reservation, and at the appointed time he vas right on the job.

"Hello, Harry!" he exclaimed, saluting mine host, as he dragged his dogs and guns to the hotel veranda. "Everything all right?"

"Couldn't be better," was the prompt response of mine host.

"How about the game?" returned the sportsman, eagerly. "Are there any quails aroung and

"Well, I should say so!" declared mine host. "Every time the cook throws a refuse piece of toast out of the back window four or five fat quails fight to see which one shall lie down on it!"-Philadelphia Telegraph.

Socially Impossible. "I thought you liked your new friends so much?"

"So I do, but I just had to give them up-they own such a cheap car."-Puck.

It takes two to make a quarrel, and we seldom have any difficulty in find- good grocers. Adv. ing the other one.

ing dust in their eyes

If you wish beautiful, clear, white clothes, use Red Cross Ball Blue. At all

Theer are two sides to everything: You can blind some men by throw- yet a woman only has use for one side of a mirror.

Canadian Wheat. The war's fearful devastation of European

crops has caused an unusual demand for grain from the American Continent. The people of the world must be fed and there is an unusual demand for Canadian wheat. Canada's invitation to every industrious American is therefore especially attractive. She wants farmers to make money and happy, prosperous homes for themselves while helping her to raise immense wheat crops.

You can get a Homestead of 160 acres FREE and other lands can be bought at remarkably low prices. Think of the money you can make with wheat at its present high prices, where for some time it is liable to continue. During many years Canadian wheat fields have averaged 20 bushels to the acre—many yields as high as 45 bushels to the acre. Wonderful crops also of Oats, Barley and Flax.

Mixed farming is fully as profitable an industry as grain raising. The excellent grasses, full of nutrition, are the only food required either for beef or dairy purposes. Good schools, markets convenient, climate excellent. Military service is not computed y in Canada, but there is an extra demand for farm labor to replace the many young men who have volunteered for the war. The Government this year is urging failners to put extra acreage into grain.

Write for literature and particulars as to reduced railway rates to Superintendent lumigration, Ottawa, Canada, or W. V. Bennett, 220 17th St., Room 4, Bee Bldg., Omaha, Neb. Canadian Government Agent

Banana Trifle.

around the part that was cleaned. To steaming kettle and it disappeared,-New York Press

ice to cool.