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Vienna Style Sausage and Potted Meats



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Consulting a Lawyer. "That is my opinion. Twenty-five dollars, please."

"I got the same opinion from another lawyer and he charged me \$5."

"Uh. You had no confidence in him."

"No-no." "But you have in me?" "Y-yes." "Precisely. Our opinions are the same, but the difference in the cost is \$20. And to have confidence in your case is well worth \$20. This war in Europe is a terrible affair, is it not?"—Philadelphia Ledger.

By Compulsion. "Do you think you will go away for the summer?"

"Yes," replied the meek-looking man. "I expect to be perfectly miserable and spend a great deal more money than I can afford to spend, but I happen to have two marriageable daughters and a strong-minded wife, so I think I will go away for the summer."

Novel English Church. A novel church, in the parish of St. Paul, Southsea, England, was originally a stable, and the cross on the altar was used by the Rev. H. W. Workman, vicar of the parish, when he was a naval chaplain in the Good Hope, the King Edward VII, and the Irresistible, all three of which have been lost during the war. The bell of the church is an old ship's bell.

A Regular Attendant. "Do you go to church regularly?" "Yes, regularly once a year."

A Man's Worth depends upon his power to produce what the world recognizes as of value.

And when you skirmish around you'll find that this power—which is just power of mind and body—depends to a remarkable degree on the food one eats.

For highest accomplishment one must have the best values in food—food which builds well-balanced bodies and brains.

Grape-Nuts FOOD

has that kind of value. It contains all the nutriment of whole wheat and barley, including the important mineral elements so often lacking in the usual dietary.

Grape-Nuts comes ready to eat, is easy to digest, nourishing, economical, wonderfully delicious—a help in building men of worth.

"There's a Reason"

THE KITCHEN CABINET

Good company, and good conversation are the signs of virtue.—Stephen Allen.

I shall count nothing a failure but failure to do right.—Chas. Hughes.

LIGHT DESSERTS.

After a heavy meal a dainty custard of soufflé, something easy of digestion, should be served.

Coffee Creams.—Make a pint of very strong coffee; cool and add to it a cupful of thin cream, four eggs, slightly beaten, and four tablespoonfuls of sugar. Strain into small cups and place in a shallow pan, placing several thicknesses of paper under the cups. Put boiling water into the pan until it reaches half way up to the cups. Set into a moderate oven and cook gently until the custard is firm. Serve ice cold with small chocolate cakes.

Vanilla Soufflé.—Scald a cupful of milk, seasoned with a fourth of a teaspoonful of salt in a double boiler and mix in two tablespoonfuls of flour and two of butter, creamed together. Cook while stirring for ten minutes. Beat well the yolks of four eggs and three tablespoonfuls of sugar; pour over the mixture in the double boiler. Flavor with orange rind and set away to cool. Cover closely and a half hour before serving time fold in the stiffly beaten whites of four eggs; bake in a moderate oven 30 minutes. Serve with chocolate sauce.

Cream of Almond Pudding.—Cook together two tablespoonfuls of cornstarch, three teaspoonfuls of sugar, three cupfuls of milk and a dash of salt; cook ten minutes. Add a fourth of a pound of almond paste, rubbed smooth with a little of the hot mixture; add the whites of three eggs, beaten stiff and pour into a buttered mold; set in water to bake in a moderate oven about 30 minutes.

Sponge Pudding.—Take a pint of milk, a fourth of a cupful of sugar, a cupful of flour, a tablespoonful of butter and three eggs. Mix the sugar and flour together, then add a little of the milk while cold; stir it into the remainder of the milk boiling hot, and let it cook five minutes. Cool and add the butter and egg yolks; fold in the beaten whites and place in a buttered pudding dish set in water to bake half an hour; serve with a creamy sauce.

The shortest and surest way to live with honor in the world, is to be in reality what we would appear to be; all human virtues increase and strengthen themselves by the practice and experience of them.—Socrates.

FOOD FOR THE INVALID.

A chafing dish, thermos bottle or a fireless cooker are all invaluable helps in caring for the sick. With an alcohol lamp one may heat a little broth or milk, thus saving many times a long trip to the kitchen and back, when time and strength are both valuable. A nurse to be at her best should never allow herself to get overtired, for it is thus many serious mistakes have been made in caring for helpless people.

When cooking chicken for broth, or in fact for any purpose, scrub it well with a small vegetable brush with soda and water, then rinse and wipe dry. Cut in small pieces and put on in cold water, if to be served as broth. Let simmer five hours, strain, cool and remove the fat. This broth, because of the gelatin in the bones and tendons, will make a thick jelly when cold. Reheat and add boiled rice or barley; serve with a dash of salt in a pretty cup, piping hot.

Mutton broth should cook five hours and strain, then when cold remove every bit of the fat.

Triplex Soup.—This is a soup that is such a favorite and so often recommended by physicians that it should be found in every home-nursing cook book. Use equal quantities of beef, lamb or mutton, and veal; add a pint of water to each pound of meat. Cut the meat in small pieces, adding the bones; cover with cold water and simmer for four hours. Strain and season with salt. Cool to remove the fat before using. A beaten egg may be added to either of the soups, but not allow it to cook at all, just simply add to the hot soup and serve. A tablespoonful of cream, with a sprinkling of celery salt is liked for variety when added to the chicken broth.

In the Days of Superstition. The earliest record of a witch being burned to death is dated 1275, the witch confessing that she fed her offspring the flesh of babies. At Toulouse, in 1335, 63 persons were accused of being witches, eight of whom were burned and the others imprisoned for life. In 1324 Petronilla de Midia was burned at Kilkenny, Ireland, by orders of the bishop of Ossory. Some 75 years later there were wholesale witch prosecutions at Bernes, Switzerland.

Strong Soul Never Gives Up. The tendency to persevere, to persist in spite of hindrances, discouragements and impossibilities—it is this that in all things distinguishes the strong soul from the weak.—Carlyle.

One Woman's Thought. "I hate and loathe the sight of the extravagantly dressed woman nowadays. She infuriates me. She has no right to spend a great deal of money on her body."—Queen.

Spite, retaliation and revenge are so utterly ignoble, and so small and foolish as to be altogether unworthy of being noticed or harbored. No one who fosters such conditions in his heart can lift himself above the folly and suffering, and guide his life aright.—James Lane Allen.

FEW WAYS WITH STEAK.

A tough steak may, by careful cooking, become very palatable. Take a piece of steak that seems tough and pound as much flour as is possible to get into it. Sometimes with a small piece of meat a cupful and a half of flour may be pounded in. Use the edge of a heavy saucer to pound it in—then brown it in a little hot fat, add onions if desired, a little hot water and stew on the back part of the stove or in the oven until tender.

Spanish Steak.—Take six ripe tomatoes or one can, four onions, two chili peppers and one and a half pounds of round steak. Peel and slice the onions, fry a light brown. Cut the steak in serving-sized pieces and put the onions on top, then over these place the peppers and tomatoes, cut fine; add hot water, cover and cook for half an hour, either in the oven or on the back part of the stove.

Ranch Steak.—Gash a thick round steak on both sides, rub in flour, brown, sprinkle with three chopped peppers, cover with hot water and stew until tender.

Baked Round Steak.—Take a two-pound steak, cut in serving-sized pieces, score well with a knife. Place in a roasting pan, season, dredge with flour; add a few bits of butter and a slice of onion over the meat. Cover with water, place in the oven and bake slowly for an hour until tender.

Deviled Steak.—Take one large flank steak, one-half onion, two tablespoonfuls of butter, two tablespoonfuls of flour, one teaspoonful of salt, one-quarter of a teaspoonful of pepper, one teaspoonful of mustard, three tablespoonfuls of vinegar, two cupfuls of hot water. Melt the butter in a frying pan, slice the onion and fry in the butter. Remove the onion when brown, cut the steak in pieces, dip in flour and fry in butter. Remove the meat, add the salt, mustard, vinegar and pepper, then add hot water. Replace the steak, cover closely and let simmer until tender. Dish on a platter with the gravy poured over it and garnish with brown potatoes.

The man who cannot forgive any mortal thing is a green hand in life.—R. L. Stevenson.

The last resort of wisdom stamps it true. He only earns his freedom and existence Who daily conquers them anew.—Adelaide Proctor.

He Had the Price.

Bill McCabe's Poughkeepsie team was playing the Kingston team one day years ago, in the Atlantic league, and a guy named Fogarty was umpire. In the ninth inning, with the score tied, two of McCabe's men played out, and as Bill had only one man extra, he had to rush the bleacher seats to find a man to fill in. He drew a big hick, who said he couldn't play, but for the fun could fill in. There were two out at the time and the fans were excited.

Our hero, the hick, came to bat. He drew three balls and the next one across he pickled over the left field fence for a homer. Instead of running, the fathead stood there while the crowd howled itself mad. McCabe ran out to him and yelled, "Run, you boob, run!"

The hick turned and faced Bill and in a slow voice drawled: "No, sir, I won't run. I'm no coward, I'll admit I lost your ball, but I got the money right here in my pocket to pay for it."

Big Sturgeon on Trot Line. A 400-pound fish was caught in the Sacramento river by Eugene Barion, the "musical fisherman." Barion is called the "musical fisherman" because his 200-foot trot line stretched across the Sacramento at Middle creek is equipped with a chime of twelve Swiss bells—one for each line dangling from the main line with spoon attached.

Barion's catch was a sturgeon, a big fish that measured seven feet without the head. When the sturgeon grabbed the hook every one of the twelve bells rang a clatter that awakened him from his afternoon nap in his cabin ashore.

The "musical fisherman" was unable to land his big catch alone. He had to call in the assistance of two neighbors. Barion's catch netted him \$63.—Redding (Cal.) Dispatch to San Francisco Call.

TORTURING SKIN TROUBLES

That Itch, Burn and Disfigure Healed by Cuticura. Trial Free.

Bathe with plenty of Cuticura Soap and hot water to cleanse and purify. Dry lightly and apply Cuticura Ointment to soothe and heal. This stops itching instantly, clears away pimples, removes dandruff and scalp irritations, and heals red, rough, sore hands.

Free sample each by mail with Book. Address postcard, Cuticura, Dept. L, Boston. Sold everywhere.—Adv.

Her Champion.

Miss Gabbie—I think you were present when she remarked that I had a big mouth.

Miss Kate—Yes, and I took occasion to set her right.

Miss G.—That was very nice of you.

Miss K.—I told her your mouth wasn't really so big, it only seemed so because you kept it open so constantly.—Boston Transcript.

Envyng the Engineer.

"It must be great to be a railroad engineer?"

"Still clinging to your small-boy ambitions, eh?"

"Oh, it isn't that. I was just thinking what a joy it must be to be able to drive and not have to listen to the advice of the passengers."—Detroit Press.

FITS, EPILEPSY, FALLING SICKNESS Stopped Quickly. Fifty years of uninterrupted success of Dr. Kline's Epilepsy Medicine insure lasting results. LARGE TRIAL BOTTLE FREE. DR. KLINE COMPANY, Red Bank, N. J.—Adv.

Paper is spun into thread and woven into a substitute for jute textiles by a process invented in Bohemia.

Most of the light rays from metallic filament electric lamps are radiated at right angles from the filaments.

FURRED TONGUE NO PROOF

Why It is Supposed to Indicate Digestive Disturbance Never Has Been Explained.

Just why a furred tongue is supposed to be an indication of a disturbance of the digestive apparatus has never been explained. The Medical Record calls to mind "the respected (and feared) spinster in our community a good many years ago who had her own opinion about doctors. Urged to consult one of their fraternity when a little indisposed, she would repel the suggestion with scorn. 'All they do,' she would say, 'is to say, 'Let's see your tongue. How's your bowels? Two dollars, please.'"

The editor says he has known physicians of the old school who could diagnose a case by looking at the tongue, just as he has known a physician who could "diagnose" a case of pneumonia in a child he had never seen before when he got ten feet away from the bed. And what is more, he could tell which side it was on and even designate the lobe affected in some cases.

Of course this is sarcasm. The editor is ridiculing the furred tongue as a symptom of trouble in the digestive apparatus.

His Identity.

We met a man with the most astoundingly lugubrious cast of countenance that we had ever seen. Gloom sat on his brow like a brooding condor on her nest and an abysmal sadness seemed devouring him.

"Ah!" said we, "we perceive that you are a celebrated wag, for, in sooth, we have never before in all of woe's appointed ways beheld such a personification of wretchedness."

"No," he replied, "I am not a humorist. I feel as sad as I look. I am a pacifist, and believe that preparedness will inevitably bring on war."

"You do well to mourn your awful condition," we returned. "If you were a humorist you might get over it. But you are a dad-burned fool, and there is no help for you!"

She Couldn't Understand.

Mamie—Why did you leave your last place?

Katie—The master and missus was forever quarreling behind locked doors.

"But wasn't there a keyhole?"

"Yes, but they always quarreled in French."

Safety First.

"You say you don't care to argue about the war?"

"No—at least, not this morning."

"Why not?"

"The plumbing is out of order at my house and that has used up my stock of patience so completely that I would be sure to lose my temper."

I Didn't Think It of Her.

Mother—Gladys, you stood on the porch quite a while with that young man last night.

Gladys—Why, mother, I only stood there for a second.

Mother—But I'm sure I heard the third and the fourth.

If a spinster isn't as tall as she should like to be she should get spliced.

Speaking of tongues—a woman can seldom hold her own.

First Aid to a Weak Stomach

HOSTETTER'S Stomach Bitters

FOR THE APPETITE— THE DIGESTION— THE LIVER— AND BOWELS—

Don't Experiment—Get HOSTETTER'S A family remedy for 63 years

Apostle of Silence. "Could I interest you in a volume which will teach you how to become an eloquent public speaker?" asked the agent.

"I'm afraid not," answered the man at the desk. "I made my reputation in politics as a pussyfoot and the less I have to say the better off I'll be."

KEEP YOUNG

As well be young at 70 as old at 50.

Many elderly people suffer lame, bent, aching backs, and distressing urinary disorders, when a little help for the kidneys would fix it all up. Don't wait for gravel, or Bright's disease. Use Doan's Kidney Pills. They have helped thousands, young and old, and are recommended by thousands.

A Nebraska Case

Mrs. Earl Curtis, 606 K St., North Omaha, Neb., says: "I had a swelling around my eyes. I paid little attention to it and it gradually began to be noticeable in other parts of my body. I had nervous headaches, backaches, in fact my whole body was in pain. Finally, I began using Doan's Kidney Pills and was entirely cured."

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