THE SEMI-WEEKLY TRIBUNE, NORTH PLATTE, NEBRASKA.



### Returning Tourists Speak Weil of Their Treatment in Canada.

The Canadian Government, naving made extensive preparations during the last few years to impart to the National Park system a degree of comfort and pleasure to the visitor, combining the best efforts of man with the very best gifts of creation, has now the satisfaction of seeing an appreciation of the efforts they have made. Tourists returning from a trip over the Canadian Pacific, the Grand Trunk Pacific and the Canadian Northern railways speak enthusiastically of the beauties that are revealed as these roads enter and pass through the mountains. The Government has spent enormous sums of money laying out roads, and developing easy means of access to glacier, hill, valley, lake and stream. For what purpose? That the wonders that Canada possesses in its natural parks may become more easily accessible and afterward talked about, that a tourist travel through Canada would result. Tourist travel means business, and it is business that Canada seeks. To make it even more easy for this travel, the Government has taken pains to make every step of the tourist's entry into Canada one that will give the very least degree of trouble. On crossing the border, there is only the ordinary examination of baggage, and the only precaution is that in the case of foreign aliens, and even in their case there is no difficulty when the officials are satisfied that they are not attempting entry as enemies.

Although officials of the Government have taken every means to bring to the attention of the tourist and others that no difficulty could be placed in the way of their admission, there still remained doubt in the minds of some. Only the other day the Government took action again, and authorized the statement that no measures taken for recruiting the forces either have been or will be applied to any persons who are not ordinarily resident in the Dominion. Nor is it the intention to ask for volunteers except from among British subjects, resident in Canada. Moreover, the Military Service Act, under which conscription is applied in Great Britain, affects only persons "ordinarily resident in Great Britain."

Americans and British subjects resident in the United States who desire to visit Canada will find no more trouble at the border than they have experienced in the past, and upon arriving they will be made as welcome as ever. War conditions of any kind



# Patriotic American Wants to Donate an Airship

WASHINGTON .- A patriotic, presumably foreign-born American, who wants to do his or her-the sex is not certain-part in promoting preparedness, has conceived the notion of building an airship as a contribution to the forces of defense and offense. The only

trouble is about a motor, and the indi-

vidual makes a formal request that the

government contribute this essential

part of his proposed flying machine.

But it cannot be done, and the problem

must be worked out in some other way

by this person anxious to do a public

aeroplane motor, is addressed : "To As-

sistan Segretary of Treasury Bryen

The communication, asking for an



R. Newton, White House, Washington, D. C." It comes by mail, postmarked from a place in Pennsylvania, and reads : "Dear sir.

"After sein the battle cry of peace that was say that every one shoul have an aptemtion of the war, and i decidet to make one airship of my own, but the only thing that i need is the mothor that I canot make im my self. I am a pour boy 21 year of age, and i never got no much of money, and I work here with my Brotter with smal sallary.

service.

"I aint got no much friends in this countri but my brotter, and he dont want help me to buy the motor.

"And so I asck you if you sand me a airship motor, an soon I make everytinge i wil take a trip before any one else to san francisco, Cal.

"Now exusme for the bad writing because i cant write american."

The government has no motors which could be disposed of in this way and no appropriation for such purposes, Assistant Secretary Newton advises the applicant for aeronautical honors.

## Veterans of Spanish-American War in Congress

NEARLY a company of soldiers who are veterans of the Spanish-American war of 1808 can be mustered in the two houses of congress. Most of these veterans were connected with volunteer regiments and the National Guard, and their services during the Spanish war

ranged from mobilization to actual battle, but they were more or less trained soldiers, and the majority of them are in fair shape for fighting today.

Of course, some of the congressional veterans of the Spanish war are now fat and short-winded. It would take several months-maybe longerto put them in condition, but they are veterans just the same, and have a knowledge superior to that of the "rookie" regarding military tactics and

service. Some of the legislators have retained an active interest in military affairs.

Here is a fairly complete list of the experienced Spanish war veterans now : Senators-Fall of New Mexico, Hardwick of Georgia, Hughes of New Jersey, Lewis of Illinois, Vardaman of Mississippi, Wadsworth of New York, Weeks of Massachusetts, Poindexter of Washington.

Congressmen-Gardner of Massachusetts, Crago of Pennsylvania, Dyer of Missouri (now commander in chief of the United Spanish War Veterans), Aiken of South Carolina, Anderson of Minnesota, Ellsworth of Minnesota, Greene of Vermont, Hart of New Jersey, Haskell of New York, Helvering of Kansas, Howard of Georgia, Huddleston of Alabama, Hull of Tennessee, Humphreys of Mississippi, James and Loud of Michigan, Neely of West Virginia, Oglesby of New York, Oldfield of Arkansas, Sells of Tennessee, Stone of Illinols, Tilson of Connecticut, Van Dye of Minnesota.

Congressmen Johnson of Washington, Langley of Kentucky, Austin of Tenand Key of Ohio are numbered among the honorary members of the



is an acquired habit, and it has become such by continuous repetition of thought. Despondency and cheerfulness, anger and calmness, covetous-ness and generosity indeed are all are all states of mind-are habits built up by choice, until they have become auto matic. A thought constantly repeated at last becomes a fixed habit of mind, and from such habits proceeds the life. -James Allen.

#### COOKING LOBSTERS.

These delicate shellfish are so well liked that although in many states they are hard to get, a

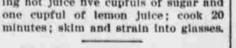
few ways of preparing them will not be amiss. Those who are fortunate enough to have them in plenty will appreciate a new dish. A mediumsized lobster is the best to choose, those which are lively and heavy in weight, Lobsters should be killed immediately before bolling. If a pointed knife be run

into the back between the body and tail shells, death will occur at once. No lobster is of good flavor that has been killed hours before it is cooked. A fresh boiled lobster has a stiff tail, which will, if gently raised, return with a spring to its curled condition. Care should be taken never to pull the tail straight, as it will never respond

again. Lobster Toast .-- Canned lobster may be used for this dish. Pick over to remove any pieces of shell. Add one dessertspoonful of warmed butter, red pepper, capers and pickled cucumber. Pound till well blended, add salt. Heat hot and serve on buttered tonst.

Creamed Lobster .--- Remove the meat from the lobster and chop finely. Beat the yolks of two eggs and mix with a quarter of a cupful of cream, a few drops of onion juice, a half a teaspoonful of salt, a pinch of red pepper and a grating of mutmeg. Melt two tablespoonfuls of butter, add the minced lobster, cook and stir for a few minutes; then add the cream and other ingredients. Stir until the combination thickens. Serve on toast.

Broiled Lobster .- Kill the lobsters is before described, and with a sharp knife and a mallet or with a cleaver split down the back on the line which runs down the middle of the shell. Remove the stomach and intestines, place the two pieces with the shell part down over a moderate fire. When half sprinkle with pepper, salt and lemon luice. Crack the claws before serving.



The man or woman that makes character makes focs.-Young

The ideal life, the life full of com-pletion haunts us all. We feel the thing we ought to be beating beneath the thing we are.

#### FOOD SUGGESTIONS.

A pressed meat which will be found appetizing for picnics or luncheons on

hot days is prepared as follows: Boll together a pound of round steak and two large pork When hocks. mince the meat with a fork but do not put It through the meat chop-

done,

per as it makes it pasty. Put into a mold and pour over it the liquor in which the ment was cooked. Salmon With Tomatoes .-- Prepare tomato cups by scalding the tomato, remove the skin, then hollow out the form cups, using a sharp teaspoon, Turn upside down to drain and place on ice to keep them firm. Fill with salmon and chopped celery with a good bolled dressing that is highly

seasoned. Prune and Rice Meringue .- Boll and drain one cupful of rice, then add two tablespoonfuls of butter, three of sugar, one well-beaten egg and one teaspoonful of ginger extract. Spread some of this mixture on a platter, cover it with a layer of stewed prunes; continue alternating the layers until all the rice is used. Sprinkle lightly with sugar, and cover with a meringue made of the whites of two eggs, onehalf cupful of sugar, and brown in the oven. Serve cold, decorated with whole stewed prunes.

Apricot Tapioca Pudding .--- Cover one and a half cupfuls of taploca with cold water and let it soak for three hours; then drain and add three cupfuls of boiling water, one-half a teaspoonful of salt and one cupful of sugar; cook in a double boller until transparent. Skin and stone twelve apricots, put them into the bottom of a buttered baking dish, pour over the taploca mixture and bake in a moderate oven for 20 minutes. Serve hot or cold with sugar and cream.

Pickled Cherries .-- Select sound large cherries and to every quart of cooked, moisten well with butter, and cherries allow a cupful of the best cider vinegar, two cupfuls of sugar, one stick of cinnamon, broken in bits; blade of mace and six whole cloves.



### DINER SURE OF ONE THING

Whoever Paid for Meal Party Had Consumed, Most Certainly It Was Not He.

"Talking about good dinners," said the Yankee traveler, slowly, "I remember one I had in Chicago. I went into a slap-up restaurant with some chums and ordered the finest thing in dinners. Then, when the bill came around, we couldn't decide who was to pay. They all wanted to, and so did L"

"Very awkward for you all," agreed one of his listeners, skeptically.

"Waal, yes," continued the man from the States; "as we couldn't settle the matter, I proposed that we should blindfold the waiter, and then whichever one he caught would have to pay the bill."

"A very good idea," said another listener, stifling a yawn. "Whom did he catch ?"

"I dunno," replied the Yankee, briefy; "but he ain't caught me yet."--London Tit-Bits.

#### The Forbidden Vine.

Among the things to be avoided, when you stroll into the country, is polson ivy. It clambers luxuriantly over walls and fences and trees and, late in the season, the old glossy leaves, each of which is divided into three lobes, turn to reds, browns and yellows. Its fruit is a small duncolored berry. The flesh that touches t becomes inflamed and swollen and breaks into blisters that are communicated to other parts as the victim rubs them. Some persons are so sensitive to the poison that they cannot go near the ivy without being affected. The ivy is good to look upon, but it is bad to handle.

A couple of years ago ther project to organize a society to make war on this enemy of the human kind, but it seems to have disappearedperhaps with the disease from which its chief promoter was at the time suffering. In the absence of any organized effort to destroy the poison ivy, it behooves every individual to look out for his own welfare. The polson ivy is the forbidden vine .-- Columbus Dispatch.



will not inconvenience or interfere with them.

The immigration authorities suggest that, as a precaution against inconvenience, naturalized Americans whose country of origin was one of those at war with the British empire, should provide themselves with their certificates of naturalization,

Now that it is impossible to visit Europe, the planning of your vacation trip through Canada is one to give consideration to. The Government has taken an active interest in its National Parks in the heart of the Rocky mountains. These can be reached by any of the lines of railways, and the officials at these parks have been advised to render every attention to the visiting tourists, who in addition to seeing the most wonderful scenery in the world-nothing grander-nothing better-have excellent wagon and motor roads, taking them into the utter recesses of what was at one time considered practically inaccessible.

In addition to this the tourist will not be inactive to the practical possibilities that will be before him as he passes over the great plains of the Western Provinces. The immense wheat fields, bounded by the horizon, no matter how far you travel. The wide pasture lands, giving home and food to thousands of heads of horses and cattle. The future of a country that he before only heard of but knew so little about, will be revealed to him in the most wonderful panorama, and imprinted in the lens of his brain in such a way that he will bring back with him the story of the richness of Agricultural Western Canada, And he will also have had an enjoyable outing .- Advertisement.

#### Getting Around It.

"They say you can't square the circle.'

"Well, you can do it after a fashion," said the mathematician, "just as when you go out for a walk you circle the square."-Pittsburgh Post.

#### FOR BABY RASHES

#### Cuticura Soap Is Best Because So Soothing and Cooling. Trial Free.

If baby is troubled with rashes, eczemas, itchings, chafings or hot, irritated skin follow Cuticura Soap bath with light application of Cuticura Ointment to the affected part. Nothing so soothing, cooling and refreshing when he is fretful and sleepless.

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

A gosling never attempts to teach goose, yet there are children who imagine they are wiser than their parents.

United Spanish War Veterans.

These veterans of the war of 1898, together with members of congress who are affiliated with the National Guard, would present a good-sized company of legislators were they to decide to go to war again,

# Funny Echoes of the Big Preparedness Parade

THE squirrels and birds of all Washington picnicked in the capitol grounds I the morning after the preparedness parade. The ocean of humanity that billowed over the green the day before left its flotsam and jetsam of peanut

hulls and lunch bags, and-to judge by numbers-furred and feathered society from the most exclusive parks in town was among those present at the feast.

And the parade itself was echoed in fine style by a swarm of small kiddies-most of them of the type that runs to curls and foreign eyes. In front of everything rode a boy on an umbrella handle-Major Pullman, if you please.

Behind marched the Marine Band,

Jr .- don't ask for details-and after that came a bare-foot, frizzle-headed lad, who held a grown-up hat at arm's length and bowed, right and left, automatically, like a top wound up with a key. There was no mistaking who was the president of the United States in that parade. At his right-let us quotewalked William F. Gude, chairman," etc., and at his left "Rudolph Kauffmann, treasurer," etc., "each more formally attired and wearing high hats"-which the prosaic eye might possibly have mistaken for picked-up bags.

Having marched the stretch of pavement to a flag-covered box, the three rigidly important personages sat down on it, and the "ladies" of the party, being unable to secure accommodations on the grand stand, stood, as naturally as if they had been riding in a street car.

In the march that followed a batch of serious-eyed babies carried a newspaper page, which, you will understand, was a flag. And another imitative touch, surprising in its realism, was provided by three boys-one beating a drum, one playing on a stick and the third with a rag around his head, waving a flag like mad. They had—somehow—caught something more than the tableau "Spirit of '76."

### New Designs for Our Halves, Quarters and Dimes

NCLE SAM is going to have some new styles in his coins, and next fall we are going to have dimes, quarters and half dollars of designs never before seen in the metal money of this country. It will be the first change which has

been made in this minor silver since 1891. Secretary McAdoo seems to think that the half dollar has declined in popularity because it had not a pretty design. Secretary McAdoo has another guess coming. Nobody ever declined a half dollar that he could get a half hold of. Just the same, the de-

sign is going to be changed. The face of the new half dollar bears a full-length Liberty, with a background of the American flag flying to

breeze. The goddess is striding toward the dawn of a new day, carrying laurel and oak branches, symbolic of civil and military glory. The reverse side shows an eagle perched high upon a mountain crag, wings unfolded. Growing from a rift in the rock is a sapling of mountain pine, symbolic of America.

The design of the 25-cent piece is intended to typify the awakening of the country to its own protection, Secretary McAdoo's announcement states. Liberty, a full-length figure, is shown stepping toward the country's gateway, bearing upraised a shield, from which the covering is being drawn. The right hand bears an olive branch of peace. Both the half dollar and the quarter bear the phrase, "In God We Trust."

The design of the dime is simple. Liberty, with a winged cap, is shown on the foreside, and on the reverse is a design of a bundle of rods and a batrle ax, symbolic of unity, "wherein lies the Nation's strength."

Wondrous is the strength of cheerfulness, and its power of endurancethe cheerful man will do more in the same time, will do it better, will persevere in it longer, than the sad or sullen.-Carlyle.

#### SUGGESTIVE DISHES.

For a simple little cake to serve with a cup of tea, the shortbread enjoyed so much by the Scotch will be worth add-

ing to your cookbooks, Scotch Shortbread. Take a cupful of butter, creamed; one-half cupful of cornstarch or arrowroot, one-half cupful of rice flour and two cup-

fuls of wheat flour with one-half cupful of sugar. Cream the butter, add the sugar, and mix in the flour, kneading it well with the hands until well mixed. Pat it on a board until a fourth of an inch in thickness, and cut with small cutters, pricking well with a fork before baking. Bake in a slow oven.

Walnut Catchup .--- When the black walnuts are green and still soft enough to pierce with a needle, pick a hundred. Allow six ounces of small onions, a clove of garlic, two quarts of vinegar, two ounces of anchovies, two ounces of pepper, one-fourth of an ounce of mace, one-half an ounce of cloves. Pound the walnuts in a mortar until well broken, then put them into a jar with the vinegar, onion and garlic, cut fine, with salt to taste. Let stand for two weeks, stirring twice a of the ingredients, and boil 30 minutes. Skim well and strain when cold, and been added. bottle;

Labscosh .- Butter a baking dish and potatoes and hamburg steak; season half cupful of finely chopped onions and one cupful of tomatoes, either cooked or fresh. Then pour over a cupful of sweet cream and set into the oven to bake. This should bake slowly an hour and a half. The tomatoes may be omitted if the combination is not enjoyed.

well-beaten eggs, one-fourth of a cupful of sugar, half a teaspoonful of cinnamon, the same of grated nutmeg, one-fourth of a teaspoonful of salt and half a cupful each of milk a pudding dish and bake half an

hour. Serve cold with sweetened whipped cream. Mock Guava Jelly .-- Wash and soak

overnight a pound of home-dried apples. The next morning cook them slowly in the water; then strain through a jelly bag. There should be five cupfuls of juice; adds to the boil-

Pit the cherries, pack them in jars and pour the boiling vinegar and spices over them. Cork and set away; they may be used almost immediately.

Monday's child is fair of face, Tuesday's child is full of grace Wednesday's child is merry and glad, Thursday's child is sour and sad; Friday's child is loving and giving, Saturday's child must work for his

living; But the child that is born on the Sabbath day Is blithe and bonny, and good and

To make ripe olives more delicious soak them over night in olive oil in

GOOD THINGS.

gay.

which has been placed a

small clove of garlic. Beet Salad .--- Cut small pieces six cooked beets, the same quantity of cold potatoes and celery. Mix the yolks of tive hard-cooked eggs, with two tablespoonfuls of anchovy sauce; then press through a sieve and add very gradually

six tablespoonfuls of olive oil, two of vinegar, one tablespoonful of made mustard, one-fourth of a tenspoonful of salt, a few dashes of pepper and the whites of the eggs, cut in rings, Mix well and serve cold.

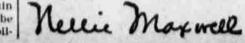
Corn Salad .- Allow half as much each of chopped celery and walnut meats as of grated cooked corn; season with salt, pepper and one finely day. Strain off the liquid, add the rest chopped onion. Mix with a good boiled dressing to which whipped cream has

Supper Dish .--- Place eggs in a granite pie plate and sprinkle generfill with alternate invers of sliced raw ously with cheese and bread crumbs, with salt and pepper to taste. Place with pepper and salt and butter. When in the oven and bake until the eggs the dish is nearly full, pour over one- are set. A little cream put into the pan before the eggs are broken into it is an improvement.

Cafe Parfait .-... Take a cupful of strong coffee infusion, add two egg yolks beaten, one-half cupful of sugar and cook in a double boiler until thick. Beat a pint of cream until thick; add to the coffee mixture when cool; pour

Carrot Pudding .-- To a cupful of into a mold and let stand in ice and boiled and mashed carrots add two sait three hours. Uamold and serve. Buttermilk Cake .-- Take two cupfuls of buttermilk, one-half cupful of brown sugar, one teaspoonful of baking powder, one teaspoonful of sodn, dissolved in the buttermilk; twoand cream. Mix well and pour into thirds of a cupful of wheat flour, two cupfuls of graham flour, unsifted, and one-half cupful of walnut meats, coarsely broken. Bake one hour. This

makes two loaves. The nuts may be omitted and a sour cream and nut frosting may be used to lee the top.



Kills Hens With a Gun.

Oakley has a housewife, according to the Graphic, who, when she wants to kill a chicken, disdains to chop off its head or wring its neck. Instead, she shoots it in the head with a rifle, and has never missed one yet. The Graphic, however, suppresses the name of the hero who holds the chicken while she shoots .-- Kansas City Star.

The economical housewife is always trying to make something new out of old bread crusts.

### Adds a Healthful Zest to any Meal

Most everyone likes a hot table drink, but it must have a snappy taste and at the same time be healthful. Probably no beverage answers every requirement so completely as does

This famous pure fooddrink, made of roasted wheat and a bit of wholesome molasses, affords a rich Javalike flavor, yet contains no harmful element.

The original Postum Cereal must be boiled; Instant Postum is made in the cup "quick as a wink," by adding hot water, and stirring.

Both forms of Postum have a delightful aroma and flavor, are healthful, and good for children and grown-ups.

"There's a Reason" Sold by Grocers everywhere.

