

## THERE'S AN Individuality About HOSTETTER'S Stomach Bitters

that makes it especially appealing to those who need a safe tonic, or who suffer from any stomach, liver or bowel trouble

Try it, but insist on Hostetter's

### TYPHOID

is no more necessary than Smallpox. Army experience has demonstrated the almost miraculous efficacy, and harmlessness, of Antityphoid Vaccination. Be vaccinated NOW by your physician, you and your family. It is more vital than house insurance. Ask your physician, dentist, or friend for "Have you had Typhoid?" telling of Typhoid Vaccines, results from use, and danger from Typhoid Carriers. Prescriptions for Vaccines and Serums under U. S. License The Cutter Laboratories, Berkeley, Cal., Chicago, Ill.



### At Bridge.

Bridge Friend—You ought to be able to write fine comedies, Mr. Scrib. Mr. Scrib—You flatter me, Miss Beatrix. Why ought I? Bridge Friend—Because you make such amusing plays.

## Don't Neglect Kidneys

Swamp-Root, Dr. Kilmer's Prescription, Overcomes Kidney Trouble

It is now conceded by physicians that the kidneys should have more attention as they control the other organs to a remarkable degree and do a tremendous amount of work in removing the poisons and waste matter from the system by filtering the blood.

The kidneys should receive some assistance when needed. We take less exercise, drink less water and often eat more rich, heavy food, thereby forcing the kidneys to do more work than nature intended. Evidence of kidney trouble, such as lame back, annoying bladder troubles, smarting or burning, brick-dust or sediment, shallow complexion, rheumatism, maybe weak or irregular heart action, warns you that your kidneys require help immediately to avoid more serious trouble.

An ideal herbal compound that has had most remarkable success as a kidney and bladder remedy is Dr. Kilmer's Swamp-Root. There is nothing else like it. It is Dr. Kilmer's prescription used in private practice and it is sure to benefit you. Get a bottle from your druggist.

However, if you wish first to test this great preparation send ten cents to Dr. Kilmer & Co., Binghamton, N. Y., for a sample bottle. When writing be sure and mention this paper. Adv.

### Londoners and Zeppelins.

The contrary way in which the Londoner takes his Zeppelin raids has often been a matter of comment. He not only entirely refuses to be frightened, but, official instructions forgotten and disregarded, he crowds into the streets at the smallest hint of a raid, scans the sky eagerly, and claims, as a matter of course, and is accorded in the same spirit, the help of the local police force to the best possible view. Then, when it is all over, he must needs go and see all that happened. And the railway companies and the bus companies and the tramway companies carry him in thousands, and the police direct him, and instruct him, and tell him of the last trains home. And the street vendors, even before the news is in the papers, are selling him souvenirs.

### Clean Record.

"What makes Jinks so proud of his ancestors? I never heard any of them did anything." "That's exactly the point. So many persons' ancestors did do things which got them into trouble with the police." —Richmond Times-Dispatch.

## Nebraska Directory

**THE PAXTON HOTEL**  
Omaha, Nebraska  
EUROPEAN PLAN  
Rooms from \$1.00 up single, 75 cents up double.  
Cafe prices reasonable.

Trade supplied by THE KING COLE CO., OMAHA  
David Cole, owner  
FISH, OYSTERS, EGGS, POULTRY  
WHOLESALE ONLY  
SHIP YOUR POULTRY to us. We pay Cash for 15¢ a poultry. OODLE BOOK FREE! Mention this paper.

## DEFIANCE STARCH

is constantly growing in favor because it Does Not Stick to the Iron and it will not injure the finest fabric. For laundry purposes it has no equal. 16 oz. package 10c. 1/2 more starch for same money. DEFIANCE STARCH CO., Omaha, Nebraska

## PATENTS

Watson E. Coleman, D. C. Adams and books free. Highest references. Best service.

ROUGH ON RATS! Rats, Mice, Bugs, Fleas, Lice, etc. Destroyers. Send for free literature.

W. N. U., OMAHA, NO. 43-1916.

# DAIRY



## RAISING CALVES FOR PROFIT

Wisconsin Specialist Gives Interesting Hints About Building Up Money-Producing Dairy.

G. C. Humphrey, a Wisconsin dairy specialist, gives the following facts about building up a profit-producing dairy from home-raised calves:

Use only a good, purebred sire, take good care of the cows, and keep the calves "coming" right from birth.

Dry the mother off six weeks before date of calving, otherwise the calf may be weak or undersized.

Give the mother a clean, comfortable box stall a few days before calving, where she may be quiet.

Leave the calf with its mother the first two to four days, so it may get the colostrum, or "first milk."

From then until four weeks old, feed from two to five pounds of its mother's



Growing Into Money.

milk three times a day. After two weeks give a little choice hay.

If the calf seems unthrifty or weak, feed four times a day and give slightly less at a time.

Overfeeding is more dangerous than underfeeding. Keep the pails clean and give milk warm, as nearly as possible the temperature of freshly drawn milk.

Beginning the fifth week, gradually substitute skim milk for the whole milk. About the eighth week increase the amount from six to ten pounds twice daily.

Do not feed the froth which rises in separator skim milk, as it is likely to cause indigestion, bloat and scour.

## COWS FRESHENED IN AUTUMN

Calves Are Usually Strong and Vigorous—Nothing to Check Growth—Butter Fat Higher.

One thing of great importance to the dairyman is the time to have the cows come fresh. Cows that freshen during the fall months come in at a time when we are not quite so busy and can look after them and give them proper care and attention.

The calves are usually strong and vigorous, and as fly time is practically over there is nothing to materially check their growth.

Fall-freshened cows no doubt require more attention than those coming fresh during the spring months, but as we usually have the spare time at this particular period of the year, the time in caring for them, feeding, etc., is profitably spent.

Butterfat is usually higher during the fall and winter, and of course this makes the business profitable if we have plenty of good feed and of the right sort for producing butterfat.

There are many other good points in favor of having the cows come fresh during the fall months.

## IMPORTANT TO MILK CLEANLY

If Not Done Cow Will Soon Have Swollen Udder Which May Result in Her Ruination.

It is important that cows be milked clean. There is a loss in two ways in not milking them clean. Not only does the owner lose the milk, but the cow will soon have a swollen udder, which may result in the loss of a quarter or ruin the whole cow, as far as milking is concerned.

And, beside, if a cow testing 4 per cent butterfat be milked and the first fourth of the milk be tested, it will probably only test about 2 per cent, and it may even be a little lower. The second fourth will test between 3 and 4 per cent and keep on increasing, and the very last milk, or strippings, sometimes tests as high as 12 and even 15 per cent. Hence, the importance of getting the strippings.

## RIGHT PASTURE FOR CALVES

Clean, Green, Shady Place Is Best for Young Animals—Guard Against Pesteering Flies.

A clean, green, shady pasture is good for little calves. Do not put them into the hog pasture. The latter usually has bare, dusty places in it. The wallow and the pig feeding troughs attract myriads of flies. These pester the little calves too much.

# The KITCHEN CABINET

What is the odds so long as the fire of soul is kindled at the taper of conviviality, and the wing of friendship never molts a feather!

### DATES AND FIGS.

Chopped dates or figs, mixed with chopped nuts and a little cream, make fine sandwich filling.



**Fig Custard.**—Wash a pound of figs and stew for an hour in water to cover; add to the juice a few strips of the peel of a lemon; make a custard of a quart of milk, four eggs, a half cupful of sugar, reserving one white for a meringue. Put two spoonfuls of the figs in each cup, fill with the custard, cover with a meringue and cook in hot water until the custard is thick.

**Date Pie.**—Wash a pound of dates and heat them in a quart of milk; when soft, stir in a beaten egg after rubbing the dates through a sieve, then pour into a baked pastry shell; add sugar if needed, and cover with sweetened whipped cream. Serve cold.

Dates are rich in nutrients and not too expensive to make good desserts for a light meal.

**Fig Loaf Cake.**—Take two cupfuls of chopped figs, two cupfuls of sugar, a half cupful of butter, one cupful of milk, four cupfuls of flour, two teaspoonfuls of baking powder, four eggs. Cream the butter, half the sugar, the flour sifted with the baking powder alternating with the milk, until all of both is used; the yolks of the eggs may be added to the sugar while creaming, but the whites should be folded in the very last, using care to keep in all the air. Do all the beating and mixing before adding the egg whites. A fine-grained cake is made so by the hard beating it gets before the eggs are folded in. The figs are cut fine, mixed with a little of the flour and stirred in just before the whites are added.

**Date Macarons.**—Beat five egg whites until stiff, fold in a half pound of powdered sugar, a cupful of chopped dates, a half cupful of chopped nuts, and a half cupful of grated coconut. Beat until stiff and roll in balls.

Dates added to brown bread or used as filling, finely chopped, added to boiled frosting, with a few nuts, is most delicious.

It is too common in all of us, but it is especially in the nature of a mean mind to be overawed by fine clothes and fine furniture.—Dickens.

### GOOD EATABLES.

Make a good turkey dressing and spread it over a two-pound round steak. Roll it up and the securely and boil it in a cloth bag in boiling water for two hours. About a half hour before serving, take it from the bag and brown it in the oven. Serve with a good brown sauce or with a seasoned tomato sauce and chopped green peppers.

**Smothered Tomatoes.**—Cut six small tomatoes in halves across the grain. Arrange them in a baking dish with the skins down. Pour over them three tablespoonfuls of melted butter and some finely minced parsley. Season with pepper and salt and cover with another pan and cook until the tomatoes are soft.

Green tomatoes cut in slices and fried in hot bacon until brown and tender are well liked as a change. Serve as a vegetable with steak.

**Ham Trifle.**—Chop one cupful of cold boiled ham, three hard-cooked eggs and five soda crackers. Boil two cupfuls of milk; add to this a good-sized piece of butter and thicken with a teaspoonful of flour and mustard. Stir into this the chopped ham, eggs and crackers, and add a tablespoonful of minced parsley. Put into a baking dish and bake for half an hour.

**Beef Olives.**—Pass through a meat chopper several times until fine, half a pound of raw beef, half a pound of cold, cooked meat and half a pound of bread which has been soaked in water; a little parsley and a piece of fat salt pork about the size of an egg. Season this and add to it an egg. Mix well and roll into balls. Wrap each ball in oiled paper to hold it together while cooking. Bake them in the oven in a pan, into which place some finely chopped carrots, two tablespoonfuls of canned tomatoes, an onion, chopped, and a little water. Remove it to a hot platter and add a little flour to the gravy. Strain the gravy over the beef olives and serve very hot.

**Tapioca Pudding.**—Soak a cupful of pearl tapioca in cold water overnight; then cook it until clear. Stir in a cupful of sugar and a cup of preserved strawberries or tart jelly. Serve cold with cream.

**Tripe and Onion Curry.**—Slice one large Spanish onion and cut into dice a pound of boiled tripe. In a frying pan melt two tablespoonfuls of butter, lay in the onions and cook until yellow. Sprinkle over the onions a teaspoonful of curry and a tablespoon-

ful of flour, then add gradually a cupful of white stock. When smooth add salt and pepper to taste and the prepared tripe. Simmer gently for five minutes.

Oh, if the berry that stains my lips Could teach me the woodland chat, Science would bow to my scholarships And theology doff the hat.

### GOOD OLD PUMPKIN TIME.

There are as many kinds of pumpkin pies as there are tastes for them. Some like the pies stiff with pumpkin, others so little that it is a custard flavored with pumpkin, but first get your pumpkin.



The sweet pie pumpkins are so common now that the field variety has almost disappeared in the markets. The small ones cook quicker and have a better flavor. For all dishes where pumpkin is used the first process is the same. Cook it until it is dry and brown, this develops the flavor. Some cut it in pieces and after removing the seeds and fiber bake it until it is soft and can be scooped out of the shell. Whether boiled, steamed or baked it should be thoroughly done, finely mashed and sifted through a sieve. For the ordinary taste one cupful of pumpkin is used to a pint of milk, two eggs, a teaspoonful of ginger, a few drops of lemon extract, a teaspoonful of salt, and sugar to make of the desired sweetness.

**Pumpkin Muffins.**—Sift together two cupfuls of flour, half a teaspoonful of salt, two teaspoonfuls of baking powder, beat two eggs and add them to two-thirds of a cupful of milk and a cupful of sifted pumpkin; mix well and add a fourth of a cupful of melted butter; turn into hot greased muffin pans and bake 20 minutes in a hot oven.

Creole cooks serve pumpkin cooked as one does squash, baking it in the shell and serving it with butter. Pumpkin served seasoned with butter, salt and pepper after it is well mashed makes a most agreeable vegetable.

A most delicious way of serving pumpkin and one which is enjoyed by all pumpkin pie lovers is to fill tinned cases with the pie mixture and bake. You get all of the filling with little crust and that crust easier to digest than pastry. The custard may be cooked and just added to the cases when serving.

Pumpkin pie covered with whipped cream and sprinkled generously with a savory rich grated cheese is a dish liked by all.

Pumpkin may be dried or canned and so ready to use at any time during the year.

Pure and unselfish friendship is the most beautiful thing in the world. The beauty of it is so great and rich that it swallows up absolutely all meaner things.

### FOR THE CHAFING DISH.

As the cool evenings are upon us the chafing dish suppers are most appealing. The dishes which may be prepared are numberless. Sweet breads are greatly favored. They are prepared in the usual way by blanching and removing all of the pipes and skin, then cut in large dice and cooked in thickened chicken stock. One may not always have chicken stock on hand, but a can of chicken soup is easy to open, and should always be on the emergency shelf. Flavor the soup with a bit of onion, add a teaspoonful of curry powder and a few drops of lemon juice. With this serve a dish of peas.

For patty shells the following filling may be used: Add asparagus tips to sweetbreads, mix with white sauce, mashed yolks of two eggs, a cupful of this cream and a few slices of stuffed olives. Serve hot. The cream need not be added if the sauce is thin and rich enough.

Some like curry with lobster; mix a paste of olive oil, a half teaspoonful of mustard, and paprika, salt and curry to taste; lay the lobster with a little butter in this and cook ten minutes.

**Savory Toast.**—Cover slices of toast with grated cheese and set in the oven. Cut into pieces eight large mushrooms, or if the fresh are unobtainable use a half can of buttons; fry two minutes in a blazer with three tablespoonfuls of butter. Add gradually six eggs and stir until thick, season with salt and pepper and pour piping hot over the toast.

**Curried Chicken.**—Take two cupfuls of cold cooked chicken, cut in bits, one cupful of gravy, and one teaspoonful each of minced onion and curry powder, one tablespoonful of pearl and salt to taste. Cook the onion in the butter, mix the curry smoothly into the gravy, add to the chicken and simmer ten minutes. Boiled rice is a usual accompaniment to curry and well chilled bananas are also good.

Try frankfurts heated in cream, served with toast.

Nellie Maxwell

Buy materials that last

# Certain-teed

Fully guaranteed — best responsibility

## Roofing

For sale by dealers everywhere at reasonable prices

**General Roofing Manufacturing Company**  
World's largest manufacturers of Roofing and Building Papers  
New York City Chicago Philadelphia St. Louis Boston Cleveland Pittsburgh Detroit San Francisco Cincinnati  
San Antonio Los Angeles Minneapolis Kansas City Seattle Indianapolis Atlanta Richmond Boston London Sydney

We are wholesale distributors of Certain-teed Products. Dealers should write us for prices and information.

**Carpenter Paper Company, Omaha, Neb.**

# W. L. DOUGLAS

"THE SHOE THAT HOLDS ITS SHAPE"

**\$3.00 \$3.50 \$4.00 \$4.50 & \$5.00** FOR MEN AND WOMEN

Save Money by Wearing W. L. Douglas shoes. For sale by over 9000 shoe dealers. The Best Known Shoes in the World.

W. L. Douglas name and the retail price is stamped on the bottom of all shoes at the factory. The value is guaranteed and the wearer protected against high prices for inferior shoes. The retail prices are the same everywhere. They cost no more in San Francisco than they do in New York. They are always worth the price paid for them.

The quality of W. L. Douglas product is guaranteed by more than 40 years experience in making fine shoes. The smart styles are the leaders in the Fashion Centres of America. They are made in a well-equipped factory at Brockton, Mass., by the highest paid, skilled shoemakers, under the direction and supervision of experienced men, all working with an honest determination to make the best shoes for the price that money can buy.

Ask your shoe dealer for W. L. Douglas shoes. If he cannot supply you with the kind you want, take no other makes. Write for interesting booklet explaining how to get shoes of the highest standard of quality for the price. By return mail, postage free.

**LOOK FOR W. L. Douglas name and the retail price stamped on the bottom.**

W. L. Douglas President  
W. L. Douglas Shoe Co., Brockton, Mass.

Boys' Shoes Best in the World \$3.00 \$2.50 & \$2.00

More Horses Than Ever.

For all the motor vehicles which are multiplying like rabbits, horses are increasing in number. In New York State a census was taken by school-children last year under the auspices of the State education and agricultural departments. This was the first census of its kind ever attempted.

The children's figures give the number of horses last year at 1,017,728, which is an increase of 108,000 over the Federal census of 1910. The number of cows remains unchanged, but sheep fell off 806,000. A gain of 200,000 is shown in swine.

The wages of sin remain standard. Cupid ensnares with silken hairs.

RED LINE

# A \$1,000,000 pair of rubber boots!

## "HIPRESS"

WITH THE RED LINE 'ROUND THE TOP

Think back four years. All rubber boots were black. They were none too well. Then Goodrich, the world's largest rubber factory, decided to build boots in SOLID ONE-PIECE, WEAR-RESISTING CONSTRUCTION like Goodrich Auto Tires. \$1,000,000 was spent perfecting "Hipress." Tough, new auto tire rubber was used. They were made rich BROWN in color. 8,000,000 pairs have since proved that "Hipress" outwear all others, usually 2 or 3 to 1. All styles—at 38,000 stores.

The "Self-Made" Rubbers—20,000,000 pairs sold without a lick of advertising. They give double wear—that's why.

For 10 years the sales of Goodrich "STRAIGHT-LINE" Rubbers have multiplied each year due solely to their superior wearing qualities. Demand has always exceeded supply. Only through greatly enlarged factory facilities are we now able to start advertising.

At 38,000 stores, ask for

# "STRAIGHT-LINE"

RUBBER OVERSHOES

—not just "rubbers"

The B. F. Goodrich Company, Akron, Ohio  
Makers also, of TEXTAN—the Goodrich Sole that outwears leather on leather shoes

# WINCHESTER

## HUNTING RIFLES

When you look over the sights of your rifle and see an animal like this silhouetted against the background, you like to feel certain that your equipment is equal to the occasion. The majority of successful hunters use Winchester Rifles, which shows how they are esteemed. They are made in various styles and calibers and ARE SUITABLE FOR ALL KINDS OF HUNTING