A GUARANTEED REMEDY FOR

ASTHMA

YOUR MONEY WILL BE REFUNDED by your druggist without any question if this remedy does not benefit every case of Asthma, Bronchial Asthma, Hay Fever or Difficult Breathing. No matter how violent the attacks or obstinate the case

DR. R. SCHIFFMANN'S ASTHMADOR

in either form (Cigarette, Pipe Mixture or Powder) positively gives INSTANT RELIEF in every case and has permanently cured thousands who had been considered incurable, after having tried every other means of relief in vain. Sufferers are afforded an opportunity of availing themselves of this "Money-Back" guarantee offer as through purchasing from their own regular Druggist, they are sure their money will be refunded by him if the remedy fails. You will be the sole judge as to whether you are benefited and will get your money back if you are not. We do not know of any fairer proposition which we could make.

R. Schiffmann Co., Proprietors, St. Paul, Minn.

His Best One, Too.

There was a gathering of farmers in a little market town when in stalked one in a state of high dudgeon.

"Whatever's the matter, John?" inquired one of the others.

"Why, that bill collector has just been to my house and abused me."

"What did he say?"

"Oh, I remonstrated with him."

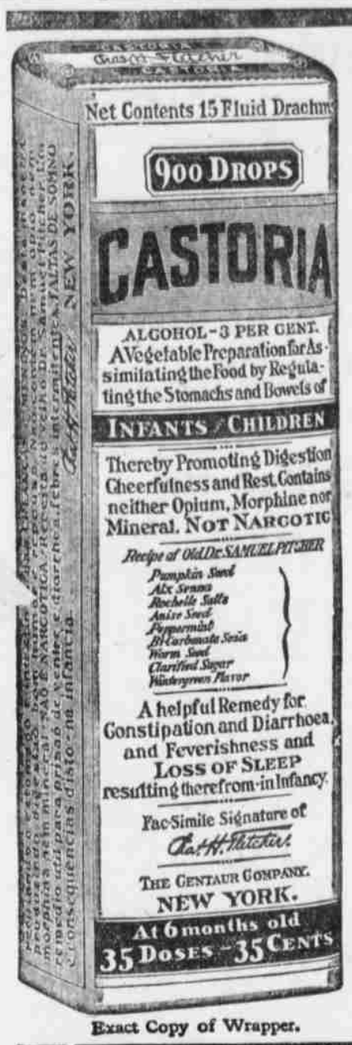
"How did that affect him?"

"I don't know—but I broke my best pitchfork handle."

The Penalty.

The Grouch—Why do all men speak of women who are the least bit good looking as "blamed pretty women?"

The Sardonic Simp—Easy. If they're pretty they're sure to be blamed.



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For Infants and Children.

Mothers Know That Genuine Castoria Always Bears the Signature of *Chas. H. Fletcher.* In Use For Over Thirty Years

CASTORIA

THE CENTAUR COMPANY, NEW YORK CITY.

Her Position Assured.

He—Her social position is fully assured, isn't it?

She—Dear me, yes. She told me the other day confidentially that she had now got to the point where she could snub her best friends without injury.

A Maniac in the Trench.

An officer writes about an incident which is probably one of the most gruesome that has been recorded of life in trenches:

One night as a working party under Lieutenant Rathbone was proceeding down a communication trench, they were fired upon from close quarters. On inquiry Lieutenant Rathbone ascertained that the shots came from a soldier who had run amuck, and had posted himself with loaded rifle and fixed bayonet farther down the trench. Lieutenant Rathbone borrowed a rifle and, accompanied by Corporal Feldwick, advanced along the trench until in view of the mentally deranged man. They then advanced with rifles at the ready; the officer calling upon the man to surrender. Receiving no reply, they then dropped their rifles and rushed him, and after disarming him took him to the nearest dressing station. Corporal Feldwick, who is a prisoner of war, has also been awarded the Albert medal of the second class.

These Girls.

"Isn't it funny?" said Gladys, curiously, to her chum, Phyllis. "Father has promised to give me a pair of diamond earrings if I will stop having music lessons. I wonder why?"

"That's strange!" agreed Phyllis. "But you've never worn earrings, have you?"

"No. I shall have to get my ears pierced."

"That explains it," said Phyllis, an innocent smile curving her ruby lips. "He wants to pay you back in your own coin."

EAT SKINNER'S THE BEST MACARONI

ECZEMA!

Money back without question if HUNT'S CURE fails in the treatment of ITCH, ECZEMA, RINGWORM, TETTER or other itching skin diseases. Price 50c at druggists, or direct from A. B. Richards Medicine Co., Sherman Tex.

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A toilet preparation of merit. Helps to eradicate dandruff. For Restoring Color and Beauty to Gray or Faded Hair. 50c, and $1.00 at Druggists.

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THE PAXTON HOTEL Omaha, Nebraska EUROPEAN PLAN
Rooms from $1.00 up single, 75 cents up double.
CAFE PRICES REASONABLE

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BUTTONS — Free price list.
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Auto Electric Service Co. Inc.
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Electric Starter Specialists
ALL MAKES REPAIRED

KODAK FINISHING and supplies. Largest house in the west. All Eastman goods. We pay return postage on finishing.
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W. N. U., OMAHA, NO. 38--1917.

POSTUM

A wholesome table beverage with winning flavor.

Used everywhere by folks who find that coffee disagrees.

"There's a Reason"

The KITCHEN CABINET

Canned food will be needed next winter as it has never been needed before. Let your slogan be, therefore, can all you can and dry the succulent foods which will keep without canning.

SANDWICHES FOR OCCASIONS.

A slice of nice firm ripe tomato dipped in olive oil and lemon juice, seasoned with scraped onion, salt and red pepper, makes a most tasty sandwich. Sliced cucumbers, cut very thin and prepared just before using as above, is another refreshing and wholesome sandwich.

Chicken and Ham Sandwiches.—Cut cold chicken and cold ham in very thin slices. Prepare thin slices of bread, spread with butter, add a slice of ham, then a layer of chicken, sprinkle lightly with salt, add another slice of bread and butter and press together, trim and cut into triangles or any desired shape.

A bit of crisp lettuce dipped in a highly seasoned French dressing and served at once before the dressing wilts the lettuce, is a very good sandwich filling and easy to prepare.

Cheese Sandwiches.—Mix together two heaping tablespoonfuls of cheese, two tablespoonfuls of melted butter, a teaspoonful of made mustard and spread buttered bread with this mixture, then lay on thin slices of corned beef, cover with another slice of bread, press together and cut in any desired shape.

Mayonnaise and Ham Sandwiches.—Chop a quarter of a pound of cooked ham, then add one teaspoonful of French mustard, one teaspoonful of paprika, the strained juice of half a lemon and four tablespoonfuls of mayonnaise dressing. Mix well and spread lightly on thin buttered toast.

Egg and Sardine Sandwiches.—Work the yolks of six hard-cooked eggs into a paste with three tablespoonfuls of mayonnaise, add five sardines from which the skin and bones have been removed, and when a smooth paste is formed, spread on buttered toast, sprinkle with the finely minced egg whites and garnish with minced parsley.

Water Cress Sandwiches.—Take well-washed and dried water cress and mix after chopping with butter, cream it well and spread on thin slices of bread. Use four bunches of chopped cress and four tablespoonfuls of butter.

If we are looking for a controlling purpose in life, what can be more comprehensive than this—nobility of character?

THE GREAT AMERICAN DESSERT.

With all the puddings and ices which we have to tempt the appetite, nothing seems to take the place of the popular pie.

Apple Pie With Cream Cheese.—Line a deep pie plate with pastry, and fill with tart cooked apple sauce. Bake without a crust and when cold cover with a cupful of whipped cream, to which has been added a half of a cream cheese put through a ricer. This may be heaped on the pie with a pastry tube if so desired.

Another apple pie baked without a top crust is covered with marsh mallows and returned to the oven to brown.

Banana Pie.—Fill a pastry shell with sliced bananas, sprinkle with butter and lemon juice and a little sugar. Bake, serve covered with whipped cream.

Pineapple Pie.—To one small can of grated pineapple add three eggs, one and a half cupfuls of sugar, a half cupful of cold water and two tablespoonfuls of butter. Beat the eggs, separating the whites from the yolks, stirring in the whites lightly. Bake with one crust. This will make two pies.

Orange Pie.—Beat the yolks of three eggs with a fourth of a cupful of sugar, add the juice and grated rind of an orange and the juice and grated rind of half a lemon with a small piece of butter. Mix thoroughly and bake in a single crust. When done cover with a meringue made from the whites of the eggs and three tablespoonfuls of sugar and a tablespoonful of orange juice.

Yorkshire Pie.—Line a pie pan with pastry and fill with preserves of any kind, cover with shredded almonds and baked. When cold cover with sweetened and flavored whipped cream.

Prune Pie With Whipped Cream.—Bake a pastry shell and cool. Scald a cupful of milk, add a tablespoonful of corn starch and cook until smooth; add the yolk of an egg beaten with a half-cupful of sugar, a dash of salt, and a cupful of chopped cooked prunes. Cook until smooth, then fill the shell. Serve cold with whipped cream piled over the top.

Pastry should be handled lightly, fat cut into the flour with knives and chilled when possible before rolling out.

Remember when heartsick and weary;
The sunshine comes after the rain;
Tomorrow is time to be cheery—
Tomorrow we take hope again.

SEASONABLE DISHES.

Pickled onions are wholesome and make a good addition to the relishes for the winter.

Pickled Onions.—Remove the outside skin but be careful not to break them. Soak twenty-four hours in strong salt water, wipe and put them in glass jars with pieces of sweet red peppers. Allow enough vinegar to fill the jars and to each quart add a teaspoonful of mixed spices. Scald the vinegar with the spices and cool it, then fill the jars. The second and third day, repeat, cooling it each time before pouring over the onions, the third day seal airtight.

Boiled Cider.—Fresh sweet cider, cooked down to half its quantity and bottled for winter use, may be used in the winter or at any season with carbonated water to make a most refreshing drink. The cider may be used for mince meat, pudding sauces and for various dishes.

Mint Punch.—Wash and brush a quart of mint leaves. Cover with boiling water and steep for ten minutes. Strain and chill, add one cupful of grape juice, one cupful of either strawberry or raspberry juice, fresh or canned. Sweeten to taste, using sirup instead of sugar, making a more bland and pleasant flavor than when raw sugar is used. Any fruit juice may be used that is at hand.

Cucumber Pickles.—Select the small cucumbers and to each hundred allow once ounce of whole cloves, one ounce of white mustard seed, one large tablespoonful of salt, one cupful of sugar and two small red peppers. Put the spices in thin muslin bags, and put them with the washed cucumbers into a kettle with vinegar to cover. Heat slowly to the boiling point, take from the fire and put into cans. After a week, if they seem to soften, drain off the vinegar and add a half cupful of water and the same amount of sugar to two hundred pickles (using the very small ones), pour this boiling hot over the pickles and seal.

Orange Mint Julep.—Chop fine and rub to a paste, four sprigs of mint, add a tablespoonful of powdered sugar and mix this with the grated rind and juice of an orange. Add ice and carbonated water to make a tumblerful.

To save food the housewife must learn to plan economical and properly balanced meals, which, while nourishing each member of the family properly, do not encourage over-eating or offer excessive and wasteful variety.—United States Department of Agriculture.

CANNING AND PICKLING.

A good way to make chili sauce is to can the tomatoes when they are in their prime and set away to be made into chili sauce when there are not so many pressing duties.

Chili Sauce.—Take three quarts of canned tomatoes, add six chopped green peppers, four white onions also chopped, one cupful of sugar, half a cupful of salt, two cupfuls of vinegar and the following ground spices: One tablespoonful of cinnamon, one-eighth of a teaspoonful of cayenne pepper, half a teaspoonful of cloves and allspice mixed. This mixture is boiled for three hours and then bottled for winter use. This makes a thick sauce. By adding six cupfuls of vinegar instead of two a good catsup may be made.

Bordeaux Sauce.—Two gallons of cabbage, one gallon of green tomatoes, one dozen white onions, six red sweet peppers, all chopped fine; one ounce of whole allspice, one ounce of whole cloves, one-quarter of a pound of white mustard seed, one ounce of celery seed, one and three-quarters pounds of sugar, one gallon of vinegar and a half cupful of salt. Drain the tomatoes; cabbage and tomatoes are measured after chopping. Remove the seeds from the peppers. Cloves and allspice are put in small cheesecloth bags. Boil twenty minutes, can and seal. This makes a dozen quartes.

Young carrots canned may be used pickled in the winter, adding onions, bay leaf, vinegar and cloves with celery seed, letting them stand in the mixture for a day or two. The same vinegar may be used several times.

Pickled Beets.—Take one dozen beets, two quarts of vinegar, one-quarter of an ounce each of mace and ginger, a saltspoonful of pepper and two tablespoonfuls of grated horseradish. Cook the beets until tender and cut up, add the seasonings to the vinegar and, when boiling hot, pour over the beets. Seal in jars. Sugar improves this pickle for many people.

Slightly green muskmelons make a most delicious pickle, prepared as one does the watermelon rind.

Nellie Maxwell

A Knoxville (Tenn.) girl makes clever character dolls with heads carved of dried apples.

WRIGLEY'S

As beneficial as it is enjoyable—in other words, doubly beneficial; that's why

WRIGLEY'S

is popular the world over. Many a long watch or a hard job is made more cheerful by this long-lasting refreshment.

After Every Meal — WRAPPED IN UNITED COUPONS — The Flavor Lasts

Aids appetite and digestion — Allays thirst and fatigue

The Lost Words.

"I shan't waste any words on you."

"If you use any at all on me you will."—Detroit Free Press.

Even a first-class newspaper is sure to occupy second place when it comes to entering a post office.

It takes a homely girl fully ten seconds to forgive a young man for having stolen a kiss.

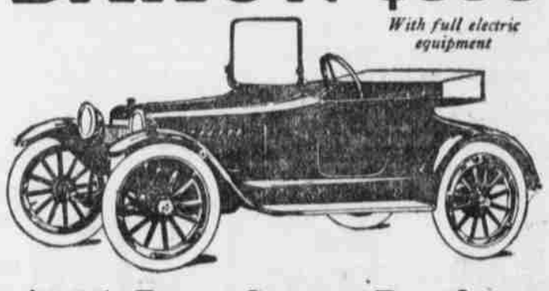
Same Thing.

"We can all do something to help."

"Yes; those who do nothing else can sit back and advise the rest."

SAXON $395

With full electric equipment



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Greatest Automobile Value Ever Offered

Never has there been an automobile value that can compare with this. Just stop and figure up all that you get for $395.

First and foremost, full electric equipment (Wagner 2-unit type starting and lighting system); high-speed Continental motor; demountable rims; 30 inch by 3 inch tires; 3-speed transmission; Hyatt quiet bearings; Fedders honeycomb radiator; smart stream-line body; Atwater-Kent ignition system; cantilever type vanadium steel springs of extra length and strength; Schebler carburetor; dry plate clutch and twenty further features of costly car quality. Price, now, $395, f. o. b. Detroit. Saxon "Six" $935, f. o. b. Detroit.

Saxon Motor Car Corp., Detroit

See your local dealer NOW or write to us direct.

Responsible representatives wanted in all open territory.

Feed the Fighters! Win the War!!

Harvest the Crops — Save the Yields

On the battle fields of France and Flanders, the United States boys and the Canadian boys are fighting side by side to win for the World the freedom that Prussianism would destroy. While doing this they must be fed and every ounce of muscle that can be requisitioned must go into use to save this year's crop. A short harvest period requires the combined forces of the two countries in team work, such as the soldier boys in France and Flanders are demonstrating.

The Combined Fighters In France and Flanders and the Combined Harvesters In America WILL Bring the Allied Victory Nearer.

A reciprocal arrangement for the use of farm workers has been perfected between the Department of the Interior of Canada and the Departments of Labor and Agriculture of the United States, under which it is proposed to permit the harvesters that are now engaged in the wheat fields of Oklahoma, Kansas, Iowa, North Dakota, South Dakota, Nebraska, Minnesota and Wisconsin to move over into Canada, with the privilege of later returning to the United States, when the crops in the United States have been conserved, and help to save the enormous crops in Canada which by that time will be ready for harvesting.

HELP YOUR CANADIAN NEIGHBOURS WHEN YOUR OWN CROP IS HARVESTED !!!

Canada Wants 40,000 Harvest Hands to Take Care of Its 13,000,000 ACRE WHEAT FIELD.

One cent a mile railway fare from the International boundary line to destination and the same rate returning to the International Boundary.

High Wages, Good Board, Comfortable Lodgings.

An Identification Card issued at the boundary by a Canadian Immigration Officer will guarantee no trouble in returning to the United States.

AS SOON AS YOUR OWN HARVEST IS SAVED, move northward and assist your Canadian neighbour in harvesting his; in this way do your bit in helping "Win the War". For particulars as to routes, identification cards and place where employment may be had, apply to Superintendent of Immigration, Ottawa, Canada, or to

W. V. BENNETT, Room 4, Bee Bldg., Omaha, Nebr.
Canadian Government Agent.