

Nebraska Directory

**MEAT BUYERS**  
BEST BUYERS AND SELLERS OF CATTLE  
HOGS AND SHEEP STOCK YARDS-OMAHA  
**DROS & CO**

**DOCTORS**  
**MACH & MACH**  
DENTISTS  
3rd Floor PAXTON BLOCK, 16th and Farnam  
Sts., OMAHA. Best equipped Dental Offices  
in Omaha. Reasonable Prices. Special  
discount to all people living outside of Omaha.

**MID-WEST ELECTRIC CO.**  
1207 Barney St. Omaha, Neb.  
709 Cherry St. Des Moines, Ia.  
**ELECTRICAL JOBBERS**  
Distributors for General Electric Co., American  
Electric Co., Westinghouse, C. & G. Wood, Emerson Co.  
A good stock of general supplies, both cities

**HEMSTITCHING**  
PLEATING BUTTONS  
Done promptly. Free price list.  
IDEAL BUTTON & PLEATING CO.  
3rd Floor Brown Bldg. Omaha, Neb.

**CATTLE HOGS SHEEP**  
**BOWLES**  
FOR REAL SERVICE  
AT OMAHA

**FILMS DEVELOPED FREE**  
When Prints Are Ordered  
Prints 2 1/2x3 1/4, 3 cents; 2 1/2x4, 4 cents;  
postcard size, 5 cents, postpaid.  
Beaton Photo Supply Co.  
15th & Farnam Sts. Omaha, Neb.

**SPORTING GOODS**  
Athletic Goods, Baseball, Tennis, Golf,  
Outing Clothing, Camping Supplies,  
Kodaks, Fishing Tackle. SEND FOR CATALOG.  
THE TOWNSEND GUN CO.  
1514 Farnam St. OMAHA, NEB.

**Amateur Photographers!**  
WE DEVELOPE YOUR FILMS FREE!  
Prints to 2 1/2x3 1/4, 3c each; 2 1/2x4, 4c each;  
4c each; 3 1/2x5 1/4, and post cards, 5c each.  
PHOTOGRAPHS COPIED  
THE ENSIGN FILM CO.  
1607 Howard St. Omaha, Neb.

**AUTO ELECTRIC SERVICE CO., Inc.**  
316 S. 19th St., OMAHA, NEB.

**Electric Starter Specialists**  
ALL MAKES REPAIRED

**Fix That Leaky Roof**  
Use **NOAH'S PITCH**  
Send for circular and prices.  
Sunderland Machinery & Supply Co.  
Omaha

**Hess & Swoboda**  
**FLORISTS**  
Special attention to outside  
orders for floral designs by  
mail or express. Quick service  
1415 FARNAM ST., OMAHA, NEBRASKA

Write, wire or phone  
**WOOD BROTHERS**  
OMAHA  
For correct quotations on  
live stock. ESTABLISHED 1867.

**6% INTEREST PAID**  
You on all Savings  
We also loan money on dwellings and business  
property. Incorporated in 1926. Write or call on  
us. Under supervision of State Banking Dept.  
**BANKERS' SAVINGS & LOAN ASSOCIATION**  
1505 Farnam St., Omaha, Neb.

**Frank Svoboda**  
**MONUMENTS**  
For Factory Prices  
1215-31 So. 13th Street,  
OMAHA, NEB.

**Hotel Castle**  
632 S. 16th Street  
Omaha, Neb.  
New, absolutely fireproof  
50 ROOMS  
With private bath \$1.00;  
with private bath \$1.50.  
FRED A. CASTLE, Proprietor

**Hotel Loyal, Omaha**  
Take Dodge Street Car From Stations  
**ABSOLUTELY FIREPROOF**  
Rates: \$1.00 up without bath.  
\$1.50 up with bath.  
The Hotel with a Reputation  
R. E. BRYANT—Proprietor—O. E. CARNEY

**IT PAYS TO**  
**SHIP CREAM**  
**DIRECT**  
ALFALFA BUTTER CO., OMAHA  
Ask us to put your name on  
our quotation list that you may  
compare our prices with others

**REPAIRS for** FURNACES  
BOILERS  
and STOVES  
Please order through your nearest  
dealer. Quick shipments our hobby.  
OMAHA STOVE REPAIR WORKS, OMAHA, NEB.

**CREAM WANTED**  
Market your cream where it will net you the most  
money. The Farmington Creamery Company  
offers you the benefit of its thirty-four years of ex-  
perience. By shipping your cream to this company  
you will receive full market value in payment.  
Your check will be sent you daily; you will save ex-  
tra charges and your cans will be returned more  
promptly. Write guarantee to net you from \$10 to \$1.50  
more per can for your cream than you can get  
selling it at home. Ship to the nearest Nebraska fac-  
tory. Factories are located at Omaha, Crete and Grand Island.

# The KITCHEN CABINET

The average woman little under-stands the extent to which she holds the happiness, the health, and the character of those for whom she cooks. In the hollow of her hand, Dyspepsia which turns all the colors of life's rainbow to the blackness of despair, never comes through the friendliness of those who hate us. It is a blight upon our lives which is brought to us by those who serve our breakfasts, dinners and suppers.—Isabel Thurby.

**FOR THE DAINTY HOME TABLE.**

Where chestnuts are plentiful one may have many delightful dishes, which give both variety and nutrition.

**Cream of Chestnut Soup.**—Shell a pint of chestnuts, cover with boiling water and boil a minute or two to loosen the brown skin, then dash into cold water when the skin will be easily removed. Add to them one quart of hot chicken or veal stock with a slice of onion and a stalk of celery; simmer ten minutes. Press through a sieve and return to the heat, add a pint of scalded milk and thicken with two tablespoonfuls each of butter and flour well mixed and cooked together. Season to taste, simmer five minutes and serve hot.

**Chestnut Stuffing.**—Prepare three cupfuls of chestnuts by shelling and blanching, add a half teaspoonful of salt and cook until tender. This will take about fifteen minutes. Drain and mash fine with a fork add a table-spoonful of butter, pepper and three tablespoonfuls of cream. Melt one tablespoonful of butter, mix well with one cupful of dry bread, add to the chest-nuts and it is ready to use.

**Nut and Olive Salad.**—Put a cupful of shelled walnuts in a saucepan, add two slices of onion, one-half a tea-spoonful of salt, one bay leaf and one blade of mace. Cover with boiling water and boil ten minutes. Throw into ice water until chilled, then drain and dry on a towel. Cut four hard cooked eggs in quarters, two dozen olives in long strips; mix the nuts and olives and marinate with French dress-ing; turn out on a platter lined with lettuce leaves and garnished with eggs.

**Pepper Hash.**—Take four red pep-pers, five green ones, six onions, two heads of cabbage, all chopped fine, sprinkle with a cupful of salt and let stand over night. In the morning, drain and add one cupful of sugar, one ounce each of celery seed, mustard seed and vinegar to cover well. Cover with a plate, tie over a clean cloth and use in ten days.

**Quick Chocolate Frosting.**—Heat three tablespoonfuls of coffee, melt three tablespoonfuls of butter in the coffee, and turn while boiling hot over a cupful of powdered sugar mixed with three tablespoonfuls of cocoa. Stir and spread at once upon the cake.

An aspiration is a joy forever. To have many of these is to be spiritually rich.—Stevenson.

Few things come to those who wait for others to do things for them.

**THREE MEALS A DAY.**

The conditions and prices all over the land are bringing our housewives to put more thought and preparation on the food for the family.

Where the need is not urgent to be economical the loyalty of our women will cause them to use every effort to save. The amount of food served in hotels, restaurants, and in homes, has been considerably lessened and without any feeling of dissatisfaction for the men of the family realize that their complaints will hinder the good work.

In countless ways skim milk may be used in place of whole milk, saving just half the expense in milk. All the valuable food materials are left in milk with the exception of fat. A teaspoonful of fat saved from the meat platter or broiling pan will when multiplied many times in the course of a week, make fat enough to enrich many dishes.

**Maryland Chowder.**—Use equal parts of canned corn and tomatoes, if the quantities vary it is still all right. If the tomatoes are thick add a little water, a tablespoonful of minced onion or a little cold boiled onion. Pare and slice thin then par-boil three potatoes. Add these to the chowder and simmer until tender. Lastly add a pinch of soda, a cupful of hot milk, a tablespoonful of butter and thicken with a tablespoonful of cornstarch which has been rubbed smooth in a little milk. Serve very hot with crisp saltines.

**Grapefruit Salad.**—Take a good-sized grapefruit, one head of crisp endive, which has been shredded very fine. Take out the pulp of a grapefruit saving all the juice. Put all in to a salad bowl with the endive and dress with two tablespoonfuls of oil, two teaspoonfuls of sugar, a half-teaspoonful of salt and a few dashes of red pepper. Toss and mix well adding more seasoning if needed. A dash of vinegar may be needed if the grapefruit is very sweet.

**GOOD THINGS.**

When making fudge and it is almost ready to turn out, set the pan in hot water to keep it from hardening and spread between graham crackers, put them back in the box so they will harden in the right shape.

**Snuggle Pudding.**—Hollow out little cup cakes, those made of sponge cake mixture are best; fill with the following: Rub three cupfuls of prune pulp through a colander, add a table-spoonful of gelatin dissolved in two cupfuls of boiling water, sugar to taste, a dash of lemon juice and one cupful of whipped cream folded in. Set in a cool place to harden and do not put into the cakes until it begins to set. Do not throw away the water in which the hambone was cooked, save it to flavor navy beans when cooking instead of water, the remainder may be used to cook the cabbage for some meal, giving it a fine seasoning.

Small bits of ham too small to be used in other ways, may be ground and mixed with various seasonings; mustard among them and used as sandwich filling, or add to a white sauce or to an omelet, not even a table-spoonful should be wasted.

**Cauliflower With Onion Sauce.**—Boil the cauliflower and place in a dish which may be put into the oven and used as a serving dish. Add one cupful of boiled onion, put through a sieve, to a cupful of cream, heat and season with salt and pepper then stir in the yolk of an egg well beaten. Pour over the cauliflower, sprinkle with fourth-inch cubes of bread browned in butter and serve very hot.

**Onions Stuffed With Sausage.**—Par-boil good-sized onions until brown, changing the water if the vegetable is very strong. Drain and remove the centers, fill with pork sausage, rounding the top. Bake about an hour basting four or five times with the dripping in the pan. Serve without sauce if with chops or turkey.

And the finest fellow of all would be the one who could be glad to have lived because the world was chiefly miserable, and his life had come to help some one who needed it.—George Elliot.

A luxury is a thing we can do without; a necessity is a thing we must have. The luxuries of our grandmoth-er's time have become the necessities of the day.

**GOOD THINGS OLD AND NEW.**

For the meatless day try this—  
**Nut Filled Potato.**—Bake until soft and mealy six good sized potatoes, prick them to let out the steam then cut in halves where they were pricked. With a sharp spoon scoop out the potato and turn it into a warm mixing bowl, mash and mix with cream, salt, butter, minced parsley, a little poultry seasoning and a cupful of nut meats that have been put through the meat chopper; beat with a fork until light and creamy then return to the shells which after dusting with buttered crumbs are placed in the oven to brown. Serve with sprays of parsley.

**Harvard Salad.**—Dice sufficient crisp celery to fill two large cups, adding chopped radishes, six minced olives, one small cupful of chopped nut meats, two diced hard cooked eggs; blend the ingredients well, moisten with may-onnise dressing and arrange in nests of lettuce. Pour over a table-spoonful of the dressing, garnish with triangles of beets and grated egg yolk.

**Nut and Pecan Salad.**—Soak half a pound of prunes overnight then cook until tender and the liquid is all absorbed. When the prunes are cold, cut the flesh from the stones in length-wise slices, pour over these three table-spoonfuls of orange juice or any canned fruit juice and set aside in a cool place. Cut up a cupful of pecan nut meat into three or four pieces each, add half a teaspoonful of salt, three spoonfuls of olive oil and a table-spoonful and a half of lemon juice, pour over the prunes and nuts; mix well and add more seasoning if needed. Serve on crisp leaves of lettuce with roast of lamb.

**Cheese Canapes.**—Cut slices from a loaf of whole wheat bread, stamp in circles, toasting to a golden brown, butter lightly and spread with a cream cheese which has been washed to a paste with salt, thick cream, half a cupful of chopped red peppers, canned. Cover the toast with this and garnish each canape with rings cut from stuffed olives.

*Nellie Maxwell*

Lived in Land of the Ukulele.  
"I see by the newspapers that the former queen of Hawaii is dead," said Scroggins.  
"Her name was Ukulele, wasn't it?" asked Jimson.  
"No, it was Liliuokalani, and she was a famous person for an island queen."  
"Well, it doesn't matter about the name. She lived in the land of the ukuleles."—Indianapolis News.

**No Reason for Complaint.**  
Sergeants are seldom at a loss for an apt remark. A raw recruit, the sleeves of whose tunic were six inches too long, and whose trousers sagged more than Charlie Chaplin's, presented himself before his noncommissioned officer and complained of the fit.  
"Nonsense!" retorted the sergeant. "Why, it fits absolutely lovely. You look as if you'd been melted and poured in!"

**Otherwise Engaged.**  
"Have you heard from your boy Josh?"  
"Not in a long time," replied Farmer Cornstossel.  
"Why, he ought to write every day."  
"Well, we don't think so. His object in enlisting was to work with a rifle, not a fountain pen."

**Serious Objection.**  
"Did you tell the cook that she must economize?"  
"Yes."  
"And what did she say to that?"  
"She said we could eat as little as we wanted to, but her family couldn't live on less than she's been taking home every day."

**The Real Slackers.**  
There are some who are not doing anything to help because they think the war will be over soon. Men have died because their folks didn't think them sick enough to call a doctor.—Exchange.

**KIDNEY TROUBLE NOT EASILY RECOGNIZED**

Applicants for Insurance Often Rejected

An examining physician for one of the prominent life insurance companies, in an interview of the subject, made the astonishing statement that one reason why so many applicants for insurance are rejected is because kidney trouble is so common to the American people, and the large majority of those whose applications are declined do not even suspect that they have the disease.

Judging from reports from druggists who are constantly in direct touch with the public, there is one preparation that has been very successful in overcoming these conditions. The mild and healing influence of Dr. Kilmer's Swamp-Root is soon realized. It stands the highest for its remarkable record of success.

We find that Swamp-Root is strictly an herbal compound and we would advise our readers who feel in need of such a remedy to give it a trial. It is on sale at all drug stores in bottles of two sizes, medium and large.

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.

An amateur is a very young person who believes he keeps all the profes-sionals grieving.

**To Cure a Cold in One Day**  
Take LAXATIVE BROMO QUININE Tablets. Druggists refund money if it fails to cure. M. W. GROVER'S signature is on each box. 2c.

Love is a malady of the mind that swells the heart and knocks the stuffing out of the pocketbook.

Beautiful, clear white clothes delights the laundress who uses Red Cross Ball Blue. All grocers. Adv.

Washington is urged to use auto drivers as extra police.

Chicago registered 1,706 auto thefts in the first half of this year.

**Always Have PERUNA**

Mrs. L. A. Patterson, 1299 Kentucky St., Memphis, Tennessee, writes:  
"I have been a friend of Peruna for many years. I have used it off and on for catarrhal complaints and found it a very excellent remedy. I have a small family of children. Times are hard with us, but I can scarcely afford to do without Peruna, especially during the season of the year when coughs and colds are prevalent. We always recom-mend Peruna to our neighbors, for the benefit it has been to us."

**For Coughs and Colds in the Home. Recommend It to Our Neighbors.**

Those who object to liquid medi-cines can procure Peruna Tablets.

**STRANGLES**  
Or Distemper in stallions, brood mares, colts and all others is most destructive. The germ causing the disease must be removed from the body of the animal. To prevent the trouble the same must be done.

**SPORN'S COMPOUND**  
Will do both—cure the sick and prevent those "exposed" from having the disease, 50 cents and \$1 a bottle; \$5 and \$10 the dozen. All druggists, harness houses, or manufacturers. SPORN MEDICAL CO., Manufacturers, Goshen, Ind., U.S.A.

**Carter's Little Liver Pills**  
**For Constipation**

**The Great Vegetable Remedy** **Puts You Right Over Night**

Colorless or Pale Faces usually indicate the absence of iron in the blood, a condition which will be greatly helped by Carter's Iron Pills

**Canadian Farmers Profit From Wheat**

**160 ACRE FARMS IN WESTERN CANADA FREE**

The war's devastation of European crops has caused an unusual demand for grain from the American Continent. The people of the world must be fed and wheat near \$2 a bushel offers great profits to the farmer. Canada's invitation is therefore especially attractive. She wants settlers to make money and happy, prosperous homes for themselves by helping her raise immense wheat crops.

**You can get a Homestead of 160 acres FREE** and other lands at remarkably low prices. 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 as profitable an industry as grain raising. The excellent grasses full of nutrition are the only food required for beef or dairy purposes. Good schools, churches, markets convenient, climate excellent.

There is an extra demand for farm labor to replace the many young men who have volunteered for the war. The government is urging farmers to put extra acreage into grain. Write for literature and particulars as to reduced railway rates to Dept. of Immigration, Ottawa, Canada, or

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

**It Has Air Been Said.**  
"Are you getting ready to make a big speech in congress?"  
"No," answered Senator Sorghum; "not unless a new topic develops. I think I have offered or listened to every possible observation on every conceivable subject available up to this time."

**Appropriate.**  
"Just look how those old maids are almost dragging that young drummer into their hotel."  
"Yes—it's what might be called the Haul of the Ancients."

**Exciting Sport.**  
"Smiley says all sport is too tame."  
"Why don't you suggest airplane polo to him?"—Lamb.

**Tragedy of the Cuisine.**  
"Did you tell the cook she must economize?"  
"Yes," replied young Mrs. Torkins. "She asked me what it meant and I said to avoid waste. She said she had no more waist than I have and it was nobody's business anyhow; and she's going to leave tomorrow."

**General Tendency.**  
"It costs Algernon three cents to send you a letter now."  
"Yes," replied Miss Cayenne; "as with most articles the price goes up, but the quality does not improve."

**Extremes.**  
"What is to be done with all these bills on hand?"  
"Why, foot 'em."

**Overworked Women**  
must learn not to neglect their health

**How Women are Restored to Health**

Spartanburg, S.C.—"For nine years I suffered from backache, weakness, and irregularities so I could hardly do my work. I tried many remedies but found no permanent relief. After taking Lydia E. Pinkham's Vegetable Compound I felt a great change for the better and am now well and strong so I have no trouble in doing my work. I hope every user of Lydia E. Pinkham's Vegetable Compound will get as great relief as I did from its use."—Mrs. S. D. McANESS, 122 Dewey Ave., Spartanburg, S. C.

Chicago, Ill.—"For about two years I suffered from a female trouble so I was unable to walk or do any of my own work. I read about Lydia E. Pinkham's Vegetable Compound in the newspapers and determined to try it. It brought almost immediate relief. My weakness has entirely disappeared and I never had better health. I weigh 165 pounds and am as strong as a man. I think money is well spent which purchases Lydia E. Pinkham's Vegetable Compound."—Mrs. J. O'BRYEN, 1755 Newport Ave., Chicago, Ill.

**YOU CAN RELY UPON**

**LYDIA E. PINKHAM'S VEGETABLE COMPOUND**