

## AMENDMENTS CARRIED

Election Returns Show Proposal Against Alien Voting and Convention Adopted.

Returns from 72 of the 93 counties of the state show that both the constitutional amendment to deprive aliens of the voting privilege and the proposal to call a constitution convention carried at the recent election by safe majorities. In these counties the alien amendment received 103,347 votes, while the constitutional convention question received 102,058. In order to insure the adoption of the amendments, on the vote shown above in these counties the affirmative vote would have to be about 97,500. The alien amendment has received 5,800 more than necessary, while the other amendment has 4,500 more than required to carry it. It is not believed that the 21 counties remaining will make any difference to the result.

From Washington comes the good news that the general staff is working out plans whereby every state in the union will have an opportunity to see its home troops on parade when they return from France. This will mean that Nebraska's homecoming troops will parade before their own people and it is believed the men will be encamped at Fort Crook, near Omaha, and mustered out there.

Senator Hitchcock of Nebraska has introduced a resolution in congress calling upon the federal trade commission to make an investigation whether a combination or arrangement between the various fertilizer companies is in force for the purpose of restricting or avoiding the use of Nebraska potash.

The sum of \$525,000 was the total subscribed by the United War Fund, by Omaha, or more than 50 per cent over the city's quota. Omaha stands among the highest cities in the country in the total subscriptions in the drive.

Prof. Filley, head of the department of rural economics of the University of Nebraska, has issued an appeal to co-operative elevators in Nebraska to install small mills for grinding whole wheat flour and whole corn meal.

At a meeting of Nebraska food administrators at Omaha, a resolution to donate the \$1-year salary of 125 county controllers and heads of committees as a gift to State Administrator Wattles, was unanimously adopted.

Resumption of construction work on post-offices and other public buildings ordered by Secretary of the Treasury McAdoo, will mean that a number of federal buildings contemplated for this state will now be built.

J. W. McKissick of Beatrice, formerly a member of the legislature, was chosen grand master of the Nebraska grand lodge L. O. O. F. at the recent session in Lincoln.

County Commissioner A. F. Velte of Hebron, was elected to office by 600 majority three days after his death of influenza, at the November election. Straight republican votes cast were responsible.

The work at the Fort Omaha and Fort Crook Balloon school will continue this winter, according to orders received by Maj. P. E. Van Nostrand, executive officer.

Two hundred Nebraska farmers attended the sixteenth annual convention of the Nebraska Farmers' Co-operative Grain and Live Stock association at Omaha.

The next session of the Nebraska Odd Fellows and the Rebekahs will be held in York, according to action taken by the two societies at the recent session at Lincoln.

Spanish influenza has taken a heavy toll of lives at Norfolk, twenty-seven deaths having occurred from the disease since the epidemic became prevalent in the state.

C. W. Puestley, secretary of Organized Agriculture, announced the week of Organized Agriculture in Nebraska will be held at Lincoln January 29 to 25.

Thirty thousand school children in Omaha contributed at an average of more than \$1 each to the united war work campaign.

More than 1,500 Odd Fellows and 300 Rebekahs attended the recent grand lodge sessions of the Nebraska order at Lincoln.

To non-jurats and elect judges of the Nebraska supreme court by districts instead of from the state at large is the object of a bill which will be introduced in the coming legislature by Senator John F. Cordell of Red Willow county.

Dr. Samuel Avery, formerly major in the chemical warfare division at Washington, has received his honorable discharge from the War department and will resume on December 1 his duties as chancellor of the University of Nebraska at Lincoln.

The Nebraska food administration at Omaha is sending notices to farmers urging them to hold their immature poultry, instead of forcing it onto the market, thus creating an oversupply.

The idea of building a new Nebraska state house has again come to the surface. Harry L. Cook of Lincoln, state fair expert, and member of the next legislature, suggests that Nebraska lawmakers be asked to erect a new capitol building at Lincoln eleven stories high and along the line of a new building.

State Superintendent of Schools Clemmons, in a communication to the school boards and teachers of the state, outlines a suitable solution for making up the time lost in classes as a result of the recent epidemic. If the board of health closes the schools teachers cannot draw their salaries, but if the district board closes the schools, teachers can draw salaries. Mr. Clemmons suggests that the teachers make up one-half the time and the state will provide for the other one-half.

Warren Pershing, young son of General John J. Pershing, commander of the American expeditionary forces has sent his father from his home at Lincoln, a Christmas box made up of articles to the average soldier's liking. It contained a layer of chocolate, a layer of candied cake, a knife three linen handkerchiefs and a pair of socks.

Dr. Inez Philbrick, chairman of the health committee of the Nebraska federation of woman's clubs, before 200 delegates at the state convention at Lincoln, bitterly scored the so-called fashionable mode of dressing of women. She said woman's dress lacked three fundamental qualities—modesty, protection from weather and comfort.

Cornstalk disease has caused the death of a great number of cattle in Hooker county. A man near Seneca turned his cattle on his winter range on which was a six-acre field of corn stalks. He lost seventeen head in a few hours. Another man lost eight head in an hour. The cattle die quickly and there seems to be no relief cure they get down with the disease.

County food heads reached a decision at a meeting with State Administrator Wattles at Omaha to present Mr. Wattles with a loving cup as a token of the appreciation of the men and women of the state who have worked with him on food administration matters during the last eighteen months.

Twenty-four potato growers, dealers and government and state experts will be among the speakers at the second annual convention of the Nebraska State Potato Improvement association, at Scottsbluff, December 4, 5 and 6.

Twenty-two thoroughbred Holstein cows of a herd of 101 animals owned by the Woodlawn dairy, near Lincoln, have been condemned as tubercular by State Veterinarian Anderson. The condemned animals will be killed.

The government has given Nebraska \$12,952.75 with which to fight social diseases, according to Dr. Richard T. Leader of the United States public health service, who visited the state health department at Lincoln.

Food Administrator Wattles has announced that the 80-20 rule with reference to the use of substitutes in baking and serving bread has been rescinded, so far as hotels and public eating houses are concerned.

Elmer Johnson, 11, of Concord, is a claimant for the cornhusking championship of the United States for boys of his age. He husked forty bushels of corn in one day in a field that averaged forty bushels to the acre.

Changes in the ruling of the national war board concerning construction of public utilities will permit road and highway construction without special permit, according to an order received by the state council of defense.

The national food administration and the packers have agreed to the same minimum price on hogs for December that has been in effect in November, \$17 average with the minimum at \$16 at Omaha.

At the request of the State Board of Health that no unnecessary public gatherings be held, the dedication of the new Dodge county court house at Fremont has been postponed indefinitely.

Washington advices to the Nebraska food administration are to the effect that the licensing plan for dealing in food stuffs is to continue for another year, at least.

J. S. Canady of Minden was elected president of the Farmers' Co-operative Grain and Livestock association at the annual convention of the organization at Omaha.

F. F. Snavelly, Lancaster county chairman of the united war work drive, has reported 1,500 subscription "stickers" to the county council of defense.

Lincoln citizens are considering changing the name of O street to Pershing avenue. O street is the principal street in Lincoln.

The state banking board has informed Nebraska state banks that they must not accept Liberty bonds from patrons and give a certain form of certificate promising to collect interest and return the bonds on demand.

Antonio Green, a poolhall operator at Doniphan, has brought suit against twenty citizens of the town for \$100,000 damages because he was forced to close his place of business and march in a peace parade the day the armistice was signed.

Governor-elect McKelvie will address county commissioners, supervisors, highway commissioners and clerks of the state at their annual meeting at Hastings December 3, 4 and 5.

A Nebraska delegation called upon the war industries board at Washington last week to secure if possible some government action on the potash situation. The Nebraska potash industries are embarrassed because there has been no sale of potash now for several months, and a large supply of the potash has accumulated.

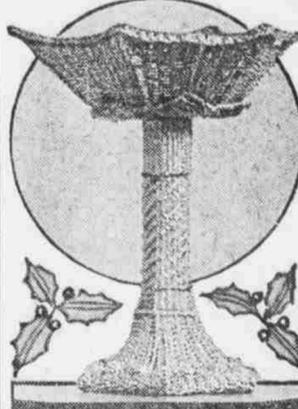
## Toys for Baby



Canton flannel, elderdown flannel and plushes are used for the doggies, ponies and circus animals that prove absorbingly interesting and dear to his babyship. Patterns for them can be bought from any of the standard pattern companies and they are stuffed with sawdust.

The doll pictured can be made to go through many antics. She is without a body and her coat is to be slipped on over the fingers of whoever undertakes to amuse the baby. She will bow her head, wave her arms and dance.

## Something for Mother



Here is a pretty pedestal supporting a small basket to be used for bouquets or as a sewing basket or for table decoration, now that artificial flowers are a part of house furnishings. It is made of paper rope and is gilded. It is a very substantial bit of decoration, suited to almost any room in the house.

## To Wrap Baby Up In



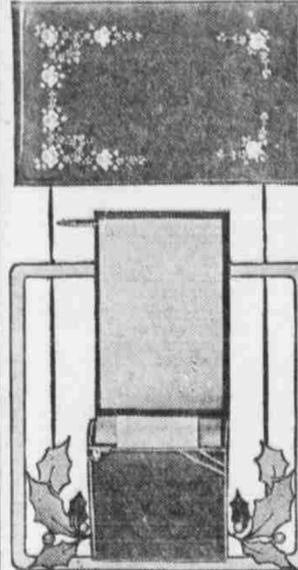
The baby can't kink out of this cozy garment when he is rolled out in the keen, wintry air or put to sleep by an open window, so that every one of his relatives will want to make him a Christmas present of it. It is made of elderdown flannel and has flaps that button up over the hands and feet and a hood that can be drawn up close about the face.

## Of Crepe and Lace



This combination or envelope chemise is so sheer and dainty that it is just the sort of gift that one woman will like to give to another. It is of flesh-colored crepe de chine, with insertions of fine flit lace. Little flowers in small French knots are embroidered on it in pale shades of pink and blue. The yoke is novel, simply four triangles with points joined at the shoulder with little chiffon roses.

## For Boys "Over There"



Each soldier "over there" is to be allowed one Christmas package from home, and only one. Here is a small, waterproof portfolio containing a writing tablet, envelopes and a pencil. The donor might slip a few unmounted photographs in it, too. It is made of a long strip of black olecloth folded up at the ends and machine stitched down to form the pockets. An extra row of machine stitching across one end makes a casing for the pencil. The portfolio is shown closed at the top of the picture. With oil colors bright roses or the flags of the allies or figures clad in khaki are painted on these portfolios.

## Christmas Bags



Christmas wouldn't seem like Christmas without the lovely bags of all kinds that women delight in. Some of them are rich and splendid and others charm by their daintiness. Here are two that belong to these extremes. The shopping bag is of black satin brocaded with silver and has a handsome silver mounting. The other is a powder bag of lavender satin ribbon with a big ribbon panny on the front of it. The petals are tinted with water colors, making a blossom that looks very real. It carries a powder puff and a little box of compact powder and a small mirror is incased in the reverse side.

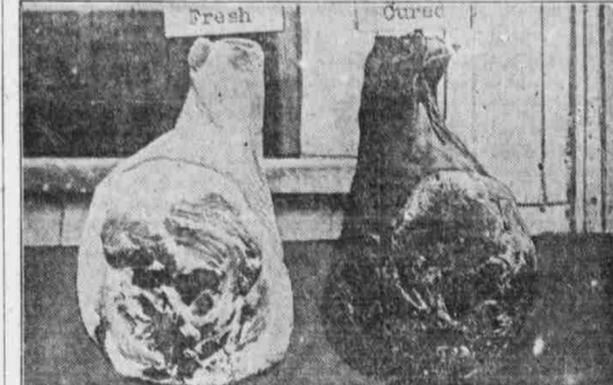
## A Home-Made Doll



The dolls of yesterday—so beautiful and so cheap—they are no more. It is the war. But no little maid need be without a doll, for it is the easiest thing ever to make one of heavy domestic and paint a face on it. One can buy a pattern of any of the pattern companies and make the body, which is to be stuffed with sawdust. Such a doll dressed and making her appearance at Christmas time will be as much loved as the most fragile waxen beauty that ever came from overseas.

## Helping the Meat and Milk Supply

(Special Information Service, United States Department of Agriculture.)



Hams Before and After Curing.

## RIGHT METHODS OF CURING PORK

Directions Given for Butchering Hog at Home and Preparing Meat for Keeping.

## RECIPES WORTHY OF TRIAL

Recommendations Made by United States Department of Agriculture—Combination of Salt and Sugar Makes Good Cure.

On many farms the butchering of a hog or two to furnish the home supply of meat would be more generally practiced during late fall and winter if methods of keeping the meat were more generally understood. Some people who would like to reduce their meat bill by the home butchering method fear that a part of the meat might spoil and thus be wasted before it could be used. To assist such people and others who do butchering in curing pork properly, the United States department of agriculture recommends the following:

**Curing Agents.** Salt, saltpeter, sugar and molasses are the principal preservatives used in curing pork. Borax, boric acid, formalin, salicylic acid, and other chemicals are sometimes used, but their use is prohibited in connection with meats and products to which the federal meat-inspection law is applicable.

Salt when applied alone to meat makes it very hard and dry, because its action draws out the meat juices and hardens the muscle fibers. Saltpeter is used to preserve the natural color of the meat. It is more astringent than salt and should be used sparingly. Sugar and molasses act differently than salt. They soften the muscle fibers and improve the flavor of the meat, hence the combination of salt and sugar makes a good cure.

**Brine Curing and Dry Curing.** Much diversity of opinion exists as to the merits of the two ways of curing—brining and dry curing. It is less trouble to pack meat in a barrel and pour on brine than to rub meat three or four times with salt. The brine keeps away insects and vermin. If directions are followed closely and pure water is used in making the brine, it will not spoil and should keep for a reasonable length of time. If the brine becomes "ropy," it should be poured off and boiled or a new brine made. A cool cellar is the most desirable place for both brine and dry curing, though more moisture is required for dry curing. When meat is cured during warm weather the dry salt method of curing is far safer than the brine method.

It is advisable to rub with fine salt the surface of the meat and allow it to drain, flesh side down, for 6 to 12 hours before being put in the cure. This applies to both brine and dry curing.

**Brine-Cured Pork.** There are many different formulas for curing pork by the brine method, but the recipe given below if followed closely will give very good results.

For each 100 pounds of meat use—  
8 pounds salt. 2 ounces saltpeter.  
2 1/2 pounds sugar or 4 gallons water.  
sirup

In warm weather 9 or 10 pounds of salt are preferable.

Allow four days' cure for each pound in a ham or shoulder and three days for bacon and small pieces. For example, a 15-pound ham will take 60 days; a piece of bacon weighing 10 pounds, 30 days.

The brine should be made the day before it is used, so that it will be cool. All the ingredients are poured into the water and boiled until thoroughly mixed. Place ham on the bottom of the container, shoulders next, bacon sides and smaller cuts on top. Pour in the brine, and be sure it covers the meat thoroughly. In five days pour off the brine and change the meat, placing the top meat on the bottom and the bottom meat on top, then pour

back the brine. Repeat this operation again on the tenth and eighteenth days. If the pickle becomes ropy, take out all the meat and wash it off thoroughly, also the container. Boil the ropy pickle; or, better, make new pickle. When each piece of meat has received the proper cure, take it out of the pickle and wash in lukewarm water, string and hang in the smokehouse. The temperature of the smokehouse should not exceed 125 degrees Fahrenheit. Smoke the meat until it has a good chestnut color.

An excellent cure, in which the meat is preserved in brine formed from the mixtures of the juices brought out of the meat by the application of the following ingredients:

For each 100 pounds of meat use—  
5 1/4 pounds salt. 2 ounces saltpeter.  
2 pounds melted 2 ounces red pepper.  
sugar or warm 2 ounces black pepper.  
sirup.

All the ingredients should be mixed thoroughly. Rub each piece of meat with the mixture. Pack the meat in a container, hams on the bottom, shoulders next, and bacon sides on top. Enough liquid will be formed to cover the hams. Allow the meat to cure for six weeks; string and hang in the smokehouse. The bacon and smaller pieces of meat, after they are cured, should be eaten first. The hams are better after they have aged.

**Dry-Cured Pork.** Dry-cured pork requires more work than brine-cured, though it is sometimes less expensive. Danger from rats and other vermin is less in the case of brine-cured pork. Both methods of curing are very successful if care is taken to see that each operation is executed correctly. Following is the method of dry curing:

For each 100 pounds of meat use—  
7 pounds salt. 2 ounces saltpeter.  
2 1/2 pounds sugar.

Mix all the ingredients thoroughly, then rub one-third of the quantity of this mixture over the meat and pack it away in a box or on a table. The third day break bulk and rub one-half of the remaining mixture over the meat and again pack the meat. Break bulk the seventh day and rub the remainder of the mixture over the meat and pack the meat to cure. Allow one day and a half cure for each pound the pieces of meat average. After the meat has cured, wash each piece with lukewarm water and hang it in the smokehouse.

Another dry cure is as follows: Use—  
8 pounds salt. 3 ounces black pepper.  
8 pounds warm per.  
sirup. 2 ounces red pepper.  
2 ounces saltpeter.

All the above ingredients should be mixed together thoroughly. Rub each piece of meat thoroughly with this mixture and pack the meat in bulk on a clean floor or table in a container. In ten days break bulk and repack the meat. This is done to make the cure more uniform and to prevent souring. Allow the meat to cure five or six weeks.

## Pickled Pork.

Fat backs cut into suitable pieces for curing are generally treated in the following manner: The pieces of meat are packed in a container and a pickle made of the following ingredients is poured over the meat: To 4 gallons of water add 10 pounds of salt and 2 ounces of saltpeter for each 100 pounds of meat.

## MEAT COOL AND FRESH

The proper time to begin curing pork is when the meat is cooled and is still fresh. Twenty-four to 36 hours after killing is the opportune time. It is essential that the pork be thoroughly cooled. Meat should never be frozen either prior to or during the period of curing. A clean hardwood molasses or sirup barrel is a suitable vessel in which to cure pork. The barrel should be clean and tight so as to prevent leakage. A large stone or metal jar is the best container in which to cure meat, but the initial cost is high. Stone or some metal containers are very easily kept clean. If a barrel is used repeatedly for curing pork it is necessary to scald it out thoroughly before fresh pork is packed into it.