

**"Bayer Tablets of Aspirin"****"Bayer Cross"**  
on Tablets.For Pain  
Neuralgia  
Earache  
Toothache  
Colds  
Grippe  
Rheumatism  
Lame Back  
Neuritis**DOSE!**Adults can take  
one or two genuine  
"Bayer Tablets of As-  
pirin" with water. If nec-  
essary, repeat dose three times  
a day, after meals.**"Proved Safe By Millions"**Buy only the original "Bayer packages."  
20 cent package—also larger Bayer packages.

Ask for and Insist Upon Only Genuine

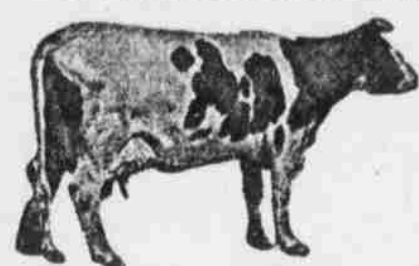
**"Bayer Tablets of Aspirin"**

Owned by Americans Entirely.

Aspirin is the trade mark of Bayer Manufacture of Monocetisacidester of Salicylicacid

**Selling Newspapers.**First Newsboy—Here ain't no news  
in de papers any more.  
Second Newsboy—No. I'm selling  
dem now by hollering de headlines of  
de advertisements.—Judge.**Final.**"What is the best test of realism in  
a play?" "The real money it draws at  
de box office."**His 785 Suits.**Prof. Albert Bushnell Hart of Har-  
vard said in Boston the other day:  
"The Kaiser was always unbalanced.  
Look at the way he was continually  
rigging himself out in different uni-  
forms and costumes. Why, the man  
actually had 784 suits."  
Professor Hart smiled.  
"Exclusive," he added, "of his go-  
ing-away suit."

Here is the highest priced cow in the world. She is worth over \$50,000.

For practical use—as one man put it—  
"There are just two kinds of cows:  
those that make more than they eat  
and those that eat more than they make."  
There are two kinds of markets: one which  
satisfies and one which is just a place to dis-  
pose of your cream.4 Reasons Why Our Market Satisfies  
**Highest Prices Better Service**  
**Less Shipping Cost Bigger Checks**  
We can't make you ship, but can make you  
satisfied if you ship. Let us prove it. The least  
you can do: the most we ask.

652A BROAD STREET GOLDEN ROD CREAMERY FREMONT NEBRASKA

**THAT "LAST STRAW" AGAIN**This Time It Meant Real Tragedy in  
the Lives of Two Young and  
Loving Mortals."It's the last straw!" she exclaimed  
bitterly.  
She tapped on the floor with her  
right toe, always, with her, a sign of  
repressed passion."The last straw!" she repeated.  
He shuffled his feet in embarrass-  
ment.Angrily she shrugged herself to her  
feet."I'm going!" she cried. "I would not  
stay here another second, even for a  
moment."And she swept out, and there was  
nothing left for him to do but follow.  
"I didn't know it was the last straw,  
or I wouldn't have taken it," he apolo-  
gized miserably.And she, who had never sipped a  
lemonade without a straw in her life,  
and never intended to, sniffed scornful-  
ly, without replying, and refrained  
from inviting him in when they reach-  
ed her house.**As It Is in the City.**Jean was romping with her dog in  
front of the house under the watchful  
care of her mother. A woman passing  
asked her if she knew where a cer-  
tain woman lived. Jean was over-  
heard to say, "Yes, she lives over there  
in the third layer."**Billy's Slogan.**It was a week before Billy was five  
years old. One day he planned a sign  
on his door, reading: "Birthday is  
coming. Give till it hurts."**SPEECH APPEALED TO HIM**More or Less Good Reason Why List-  
ener Considered It Great  
Oratorical Effort.They are telling a god joke on Will  
Upshaw. He was up the other day,  
and was the interesting center of sev-  
eral groups of members who had heard  
of the "Prohibition Cyclone" of  
Georgia.While talking in the lobby to one  
of these groups of forthcoming as-  
sociates, Congressman Garrett of Hous-  
ton, Tex., passed, after salutations.  
"Did you ever hear Garrett speak?"  
asked Upshaw of the members of his  
group."Yes," they all chimed in.  
"The most masterly address, the  
most beautiful, soul-stirring address  
I ever heard in all my life of asso-  
ciation with great orators, fell from  
the lips of that great Texan and  
statesman one night at Dallas," said  
Upshaw."On what subject was Garrett speak-  
ing?" queried one of the party, rather  
interested."He was introducing me," replied  
Upshaw solemnly.—Atlanta Constitution.**Cute Is the Word.**Ever watch a young thing trying to  
be dignified while wearing a new  
spring skirt? Awfully cute the way  
she has to swing one little tootsie  
around and get it directly in front of  
the other one in order to advance  
eight inches.—Florida Times-Union.Man may be made of dust—but he  
always wants a little bit more.**No Table Drink  
Has Ever Taken  
The Place Of  
The Original  
POSTUM CEREAL**Boil just like coffee—15 minutes after  
boiling begins. Its delicious flavor, rich  
seal brown color and fine aroma make it  
such a satisfying cup that Postum is the  
ideal drink with meals for both children  
and grown people.Used in place of coffee it provides a real  
health drink. Contains no drugs, no caffeine  
as does coffee; doesn't make you nervous,  
sleepless or fretful.**"There's a Reason"**

At Grocers—two sizes 15c &amp; 25c.

**The KITCHEN  
CABINET**So many gods,  
So many creeds,  
So many ways that wind and wind,  
While just the art of being kind  
Is all this sad world needs. —Wilcox.**SOMETHING TO EAT.**The attractiveness of food largely  
depends upon its appearance. When it  
satisfies the eye it must  
further satisfy the palate  
to make food worth  
while.**Chicken Consomme.**—Disjoint a well dressed  
fowl and cut in pieces  
four pounds of veal from  
the forequarter. Put in  
a kettle with one onion,  
two stalks of celery, eight slices of  
carrot, one teaspoonful of pepper-  
corns, one-half bay leaf, four cloves,  
two sprigs of thyme and two sprigs  
of parsley. Cook slowly four hours,  
removing the fowl as soon as tender.  
Add salt, strain, cook and clear.**Coffee Frappe.**—Beat the white of  
one egg slightly, add one-half cupful  
of cold water and boil one minute;  
mix with half a cupful of ground cof-  
fee, turn into scalding coffee pot with  
four cupfuls of boiling water and boil  
one minute; let stand on the back  
range ten minutes, strain, add one  
cupful of sugar, cool and freeze. Serve  
in sherbet cups with whipped cream,  
sweetened and flavored.**Corn Toast.**—Cook one-fourth of a  
tablespoonful of finely chopped onion  
and one-half tablespoonful of butter,  
two minutes, stirring constantly. Add  
one cupful of canned corn, one pint  
of heavy cream, one-half teaspoonful  
of salt and one-fourth teaspoonful of  
paprika. Bring to the boiling point  
and let simmer for five minutes. Serve  
poured over buttered toast and gar-  
nish with toast points.**Walnut Decadence.**—Work a ten-cent  
cream cheese until smooth, add one-  
fourth of a cupful of olives, stoned  
and chopped, one-half teaspoonful salt  
and a few dashes of paprika. Shape  
in balls, roll in sifted crumbs, flatten  
and decorate with halves of walnuts  
opposite each other on each piece.  
Arrange on plates covered with a lace  
dolly.**Coconut Custard.**—Beat five eggs  
slightly, add one-half cupful of sugar  
and one-fourth teaspoonful of salt;  
pour on slowly four cupfuls of milk  
and strain. Add one-half cupful of  
shredded coconut and turn into a  
mold set in hot water. Bake in a  
slow oven until firm.That best portion of a good man's life,  
His little nameless unremembered  
acts of kindness and of love.  
—Wordsworth.**SIMPLE INEXPENSIVE DISHES.**The chief business of the house  
mother is to see that her family is  
well nourished  
and happy.A most tasty  
salad may often  
be prepared with  
but a few small  
bits of fruit. Cut  
up one banana,  
add a diced ap-  
ple, a handful of  
dates or raisins and a few sections  
of orange or grape fruit and serve  
with**Huntington Dressing.**—Beat two  
eggs very light and add gradually,  
beating constantly, three tablespo-  
onfuls of melted butter, three tablespo-  
onfuls of lemon juice and one-half tea-  
spoonful of salt. Cook over hot water,  
stirring constantly until the mixture  
thickens. Cool, add one cup of heavy  
cream beaten stiff, one-fourth of a  
cup of powdered sugar, one-half tea-  
spoonful of celery salt, one-half tea-  
spoonful of vanilla, a few drops of  
onion juice and a dash of paprika.**Cream Cheese With Jelly.**—Cream  
cheese may be used for this, but cot-  
tage cheese is even better. Season  
cottage cheese well with cream, make  
into small balls, flatten in the center  
and fill with bright red jelly. Serve  
as a salad with crackers or as a des-  
sert with coffee.**Carlton Salad.**—Separate French en-  
dive, wash and drain, then chill. Cut  
cold-cooked beets in quarter-inch slices  
and slice in rings or fancy shapes. Ar-  
range on crisp lettuce leaves, putting  
the endive in the best rings. Serve  
with French dressing to which has  
been added three tablespoonfuls of  
chopped walnut meats.**Oats Bread.**—Add two cupfuls of  
boiling water to one cupful of rolled  
oats and let stand one hour; add one-  
half cup of molasses, one-half table-  
spoonful of salt, one-half yeast cake  
dissolved in one-half cupful of luke-  
warm water and four and three-fourths  
cupfuls of flour; let rise, beat thor-  
oughly, turn into buttered bread pans,  
let rise again and bake.**Chocolate Bread Pudding.**—Add one  
cupful of soft bread crumbs, one and  
one-half squares of grated chocolate,  
one cupful of sugar and one-half cupful  
of cold milk. Cook twelve minutes in  
a double boiler. Beat the yolks of  
three eggs, add one-half cupful of milk  
two tablespoonfuls of butter and a  
dash of salt. Stir into the hot mix-  
ture and cook until thick. Turn into  
a pudding dish and bake twenty min-  
utes. Cool, cover with a meringue and  
bake eight minutes.Blessed are they who have the gift  
of making friends, for it is one of  
God's best gifts. It involves many  
things, but above all, the power of go-  
ing out of one's self, and appreciating  
whatever is noble and loving in an-  
other.—Thomas Hughes.**SEASONABLE DISHES.**A nice way to use left-over chick-  
en is to serve it on your table as  
**Chicken Holland-  
aise.**—Cook two  
tablespoonfuls of  
butter and one tea-  
spoonful of finely  
chopped onion five  
minutes, add two  
tablespoonfuls of  
cornstarch and addgradually one cupful of chicken stock.  
Bring to the boiling point and add  
one teaspoonful of lemon juice, one-  
half-teaspoonful of salt, one-fourth  
teaspoonful of paprika, and one and  
one-third cupfuls of cold cooked chick-  
en; when well heated add the  
yolk of one egg slightly beaten,  
and cook one minute.**Bread and Butter Pudding.**—Cut  
stale loaf in half-inch slices and spread  
each slice generously with butter and  
arrange in a pudding dish, buttered  
side down. Beat three eggs slightly,  
add one-half cupful of sugar, one-  
fourth teaspoonful of salt and one  
quart of milk; strain, and pour over  
the bread; let stand 30 minutes. Bake  
one hour in a slow oven, covering the  
first half hour of baking. Serve with  
hard sauce.**Hominy, Southern Style.**—Mix one  
cupful of boiling water with a tea-  
spoonful of salt and add gradually  
while stirring constantly three-fourths  
cupful of fine hominy. Bring to boil-  
ing point and let boil two minutes.  
Then cook in double boiler until water  
is absorbed. Add one cupful of milk,  
stirring thoroughly, and cook one  
hour. Remove from the heat and add  
one-fourth cupful of butter, one table-  
spoonful of sugar, one egg slightly  
beaten and one cupful of milk. Turn  
into a buttered dish and bake in a slow  
oven one hour.**Caraway Seed Cookies.**—Cream one  
cupful of shortening and add gradu-  
ally one cupful of sugar. Add one  
egg, beaten well, and continue beating;  
then add one-fourth of a teaspoonful  
of soda dissolved in two tablespo-  
onfuls of milk, a half teaspoonful salt,  
two cupfuls of flour and one table-  
spoonful of caraway seeds. Toss on  
a floured board and roll out very thin.  
Bake in a moderate oven.**Fried Spanish Onions.**—Remove the  
skins from four Spanish onions, cut  
in thin slices and put in an omelet  
pan with one and one-half tablespo-  
onfuls of butter. Cook until brown, oc-  
casionally shaking the pan, or stirring  
them with a fork. Sprinkle with salt  
just before taking up.Let us never forget that an act of  
goodness is of itself an act of  
happiness. No reward coming after  
the event can compare with the sweet  
reward that went with it.—Maurice  
Maeterlinck.**HELPFUL SUGGESTIONS.**To fry oysters de luxe they should  
be drained and dried on a towel, then  
dipped in beaten  
egg and rolled in  
cracker crumbs and  
dropped into hot  
fat as usual, but  
left in the fat only  
long enough for a  
pale brown color to  
develop, when they  
are removed and drained on a piece  
of brown paper. When all the oysters  
are cooked, begin all over again and  
cook them until brown. They will  
puff up to twice their normal size.To conserve the table linen: In  
these days of high prices it behooves  
every housewife to look carefully  
after her linen.Small service cloths or top cloths  
are a wonderful saving in laundry and  
wear of linen. When a soiled spot  
appears near the plate cover with a  
small cloth, repeat until the cloth is  
soiled, then cover with a top cloth,  
one that just covers the top of the  
table. In this way a table cloth does  
not need such frequent laundering and  
the small cloths are not hard to laun-  
der. The frequent folding of table  
linen in the same creases will cause  
worn places in the folds. When the  
cloth begins to break, cut off a portion  
of it to change the wear and then  
fold in a different manner.If linen when being made needs to  
be trimmed, save all the pieces to use  
as raveled threads for darning. A  
thin spot on a cloth may be darned  
without leaving a noticeable place  
while a patch is seen at once, unless  
very neatly done.A broken zinc on the washboard or  
a rough projection in the washing  
machine may ruin nice table linen.  
Linen which is turning yellow can  
be bleached by soaking in a bowl of  
sour buttermilk. Even the company  
cloths should be laundered often  
enough to keep them from becoming  
yellow.

Nellie Maxwell

**A Dash —  
of Chocolate****"Your  
Nose  
Knows"**All foods are flavored to make them  
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other tobaccos—by its delicious  
pure fragrance.Try This Test: Rub a little Tuxedo  
briskly in the palm of your hand to  
bring out its full aroma. Then smell it  
deep—its delicious, pure fragrance  
will convince you. Try this test with  
any other tobacco and we will let  
Tuxedo stand or fall on your judgment.**"Your Nose Knows"****Tuxedo**  
The Perfect Tobacco for PipeGuaranteed by  
*The American Tobacco*  
INCORPORATEDThe great trouble is that the people  
who resolve to do or die don't do  
either.Life may be a grand, sweet song to  
some, but it's just plain "jazz" to a lot  
of us.

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