

PHYSICALLY FIT AT ANY AGE

It isn't age, it's careless living that gets men "down and out." Keep your internal organs in good condition and you will always be physically fit.

The kidneys are the most over-worked organs in the human body. When they break down under the strain and the deadly uric acid accumulates and crystallizes look out! These sharp crystals tear and scratch the delicate urinary channels causing excruciating pain and set up irritations which may cause premature degeneration and often do turn into steady Bright's Disease.

One of the first warnings of sluggish kidney action is pain or stiffness in the small of the back, loss of appetite, indigestion or rheumatism.

Do not wait until the danger is upon you. At the first indication of trouble go after the cause at once. Get a trial box of GOLD MEDAL Haarem Oil Capsules, imported direct from the laboratories in Holland. They will give almost immediate relief. If for any cause they should not, your money will be refunded. But be sure to get GOLD MEDAL. None other is genuine. In sealed boxes, three sizes.—Adv.

Pay of Jap Soldiers.

In the opinion of the Jui, the pay of Japanese soldiers is too small. At present it is 1.56 yen (78 cents) a month for first and second-class privates, and 1.95 (98 cents) for corporals. Even if the pay be increased 50 per cent, says the editor, it will not suffice for the needs of the soldiers. At present they have to get money from home to make up the shortage, which is not right. The total pay of the soldiers amounts to \$2,150,000. If it is trebled, the government will need only \$4,300,000 additional.

BOSCHEE'S SYRUP.

In these days of unsettled weather look out for colds. Take every precaution against the dreaded influenza and at the first sneeze remember that Boschee's Syrup has been used for fifty-three years in all parts of the United States for coughs, bronchitis and colds, throat irritation and especially for lung troubles, giving the patient a good night's rest, free from coughing, with easy expectoration in the morning. Made in America and kept as a household panacea in the homes of thousands of families all over the civilized world. Try one bottle and accept no substitutes.—Adv.

Landladies in London are forming an association for the protection of their common interests.

Nothing is so uncertain as the certainty of certain politicians.

THIS WOMAN SAVED FROM AN OPERATION

By taking Lydia E. Pinkham's Vegetable Compound, One of Thousands of Such Cases.

Black River Falls, Wis.—"As Lydia E. Pinkham's Vegetable Compound saved me from an operation, I cannot say enough in praise of it. I suffered from organic troubles and my side hurt me so I could hardly be up from my bed, and I was unable to do my housework. I had the best doctors in East Claire and they wanted me to have an operation, but Lydia E. Pinkham's Vegetable Compound cured me so I did not need the operation, and I am telling all my friends about it."—Mrs. A. W. BINGER, Black River Falls, Wis.

It is just such experiences as that of Mrs. Binger that has made this famous root and herb remedy a household word from ocean to ocean. Any woman who suffers from inflammation, ulceration, displacements, backache, nervousness, irregularities or "the blues" should not rest until she has given it a trial, and for special advice write Lydia E. Pinkham Medicine Co., Lynn, Mass.



To Preserve and keep all household linen spotlessly white and in perfect condition use

Red Cross Ball Blue in the laundry every week.

Nothing else will take its place and nothing else is just as good. All grocers, 5c

Children's Coughs may be checked and more serious conditions of the throat often will be avoided by promptly giving the child a dose of safe

PISO'S

THE KITCHEN CABINET

The flush of youth soon passes from the face, The spells of fancy from the mind depart; The form may lose its symmetry and grace, But time can claim no victory o'er the heart.

SEASONABLE FOODS

Where apples are plentiful one may have a variety of dishes besides apples and apple sauce, good as they are. Here is one to enjoy:

Apple Souffle.—Stew good tart apples as for sauce, adding lemon peel and juice. Spread the

stewed apples high around the sides and bottom of a baking dish. Make a custard, using the yolks of two eggs and a pint of milk, with a tablespoonful of cornstarch mixed with two of sugar; flavor with cinnamon. Cook the custard and let it cool, then pour it carefully into the apple-lined dish. Beat the whites of two eggs, add a tablespoonful of sugar and cover the top. Brown in the oven and serve cold.

Apple Stuffed With Nuts and Raisins.—Core half a dozen even-sized apples and remove the peeling of half of each apple. Put half a cupful of water in a saucepan; into this set the apples, the half which is unpeeled down, as this keeps them from losing their shape while cooking. Turn and baste carefully until the apples are tender. Set them carefully into a baking pan and fill the centers with one-third of a cupful each of chopped nuts and raisins; sprinkle over them a little sugar and bake in a moderate oven until glazed. Serve with the sirup poured around them.

Baked Apple Dumplings.—Select tart apples which cook without losing their shape, though this is not necessary. Core and peel. Cook in water and sugar enough to float them until nearly done. Remove them with a skimmer and place each on a square of pastry; fill the cores with sugar and lemon juice and drop a little of thickened sirup in which they were cooked over them. Moisten the tips of the pastry and press together over the top of the apple. Bake in a hot oven until well browned. Serve with cream and sugar; dust with nutmeg.

To Make Egg Sauce.—Beat two eggs until light; add a half-cupful of milk, a half-cupful of sugar, and cook over hot water until thick; add vanilla and serve.

Apple and Raisin Roll.—Take two cupfuls of chopped apple, a half cupful of raisins. Place on a thin sheet of pastry and roll. Place in a deep baking dish, putting the folded pastry on the top. Pour over a cupful of boiling water, add a cupful of brown sugar and a tablespoonful of butter. Bake one hour in a moderate oven. The apples with the sugar and water will make sufficient sauce, or cream and sugar may be served with it.

To grow and to keep in person as attractive as possible should be not only everyone's pleasure but should be also everyone's duty.

OLD-FASHIONED DISHES DEAR TO OUR HEARTS.

How very rarely do we see the toothsome crullers, dainty, sugary, rich and crisp. The same recipe may be used for fried cakes, but the manner of cutting the cruller makes them so much more attractive. Rolled twice as thick as pastry, then cut in oblongs with three or four slits cut nearly through to the edge with a sharp knife they look like an old-fashioned barred rye before they are fried. Drop into deep hot fat and fry a golden brown; roll in powdered sugar before serving. Some cooks twist the little strips before dropping into the fat, which gives them an especially attractive appearance.

Crullers.—Take one cupful of sugar, two eggs, three tablespoonfuls of butter, one cupful of sweet milk, a teaspoonful of cream of tartar, one-half teaspoonful of soda, some grated nutmeg and a bit of salt. Cream the butter, add the sugar and when well mixed the yolks of the eggs well beaten, then a little of the milk with flour sifted with the dry ingredients and fold in as little flour as possible to roll. Chill on ice before rolling and the cakes can be handled very soft.

Sour Cream Doughnuts.—Beat two eggs until light and foamy, add one and three-fourths cupfuls of sugar and continue beating until the sugar is nearly dissolved; add one and one-fourth cupfuls of sour milk, one-fourth of a cupful of thick, sour cream, a teaspoonful of soda, a half teaspoonful of salt and grated nutmeg to flavor. Add as little flour as possible to handle; set on ice an hour to harden before rolling. Fry in hot fat, using the one-minute test. (A cube of bread browned in one minute in the fat.)

Dumplings.—Delicious fluffy dumplings may be prepared as follows: Take one beaten egg, one cupful of butter milk, not too sour, two teaspoonfuls of baking powder and half a tea-

spoonful of salt sifted in flour enough to make about a cupful and a half of drop batter. Drop from a teaspoon into a boiling hot kettle of meat with plenty of bones on which to rest the dumplings. Cook eight minutes. Do not uncover during the cooking.

The health and morals of a people depend mainly upon the food they eat and the homes they live in.—Ellen Richards

IDEAS FOR HALLOWE'EN.

The chestnut is the nut which belongs to the time-honored holiday, and no party on that occasion is quite complete without a fire and roast chestnuts.

Roasted chestnuts, doughnuts, apples and elder make the ideal refreshments. For a Halloween luncheon or a supper, by excluding the daylight and covering the lights with orange-colored tissue, or using candles with orange shades, the table will be most attractive. For the centerpiece, a large pumpkin may be cut in the form of a basket and used as the fruit holder for grapes and apples. Small gourds or tiny pumpkins may be decorated with a face and lighted with a candle inside; these may be favors for each plate, and around the pumpkin grape or autumn-tinted leaves may be placed. Small squashes may be used as candlesticks, or brass candlesticks are always appropriate. White gourds for jack-o'-lanterns and white cosmos as a centerpiece make a very attractive table.

Another pretty device for a candle-light supper: Fill a large punch bowl with water, place tiny paper boats fitted with tiny candles to float on the water.

Chestnut Croquettes.—Mash roasted chestnuts to a smooth paste; add a tablespoonful of butter, two tablespoonfuls of milk, the grated peel of a lemon, one teaspoonful of salt, a dash of cayenne and the beaten yolks of two eggs. Form into balls the size of large chestnuts, dip in egg yolk, then in crumbs, and fry in deep fat. Garnish with slices of lemon and parsley sprays.

Marrons au Juc.—These are chestnuts preserved in a lemon sirup, and may be prepared in chestnut season, keeping for years. Shell and blanch the chestnuts, after cooking them in the shell until quite tender. Prepare a lemon sirup, and turn in the chestnuts, when scalding hot, and seal airtight. These may be used as a garnish for ice creams, sherbets, puddings, or may be served as a confection, dipped in fondant or chocolate, or drained and rolled in powdered sugar.

Search as we will we will find that the inner unseen realm of thought is invariably the realm of cause and the realm of material form is the realm of effect.

EVERY-DAY LUNCHEONS.

It is in the every-day food where we need variety. Anyone who creates some daintiness for an occasion, but it takes real brain-work to keep going every day and avoid monotony.

Frizzled Oysters.—Put half a cupful of sweet fat into the frying pan, add three well-beaten eggs, mixed with a cupful of cracker crumbs. Add two cupfuls of oysters, with their liquor; season with salt and pepper and cook ten minutes, stirring constantly.

Cabbage Salad.—Select a small, heavy, round head of cabbage. Cut a slice off the top and scoop out the inside, leaving a thin shell. Shred the cabbage with half as much celery; mix with a highly seasoned boiled dressing; add a few nuts and fill the shell. The shell may be used to hold the frizzled oysters and the salad served on lettuce leaves.

Spoon Bread.—Take two cupfuls of sweet milk, add one cupful of cornmeal and cook until it makes a smooth mush; add two cupfuls of buttermilk, half a teaspoonful of soda, one teaspoonful of salt and three well-beaten eggs; mix well and bake in a well-buttered pudding dish. Serve from the dish.

Baked Pears.—Peel and core pears and fill the cavity with sugar, butter and a bit of grated lemon rind. Place in a baking dish, pour over water, add sugar and the juice of a lemon; bake until tender, basting often with the sirup. Boil down the sirup and pour over the fruit. Chill before serving.

Corn Flake Dainties.—Take two cupfuls of corn flakes, one cupful of coconut, one egg, well beaten; add a teaspoonful of vanilla, a speck of salt and a cupful of sugar. Mix well and drop by small teaspoonfuls on a baking sheet. Bake until a golden brown. Chopped pecans, peanuts, lickory nuts or any kind of nut may be used in place of the coconut.

Shelled pecans, browned in a bit of butter and dusted with a dash of cayenne pepper and salt, make a very dainty dish.

Nellie Maxwell

WASHINGTON CITY SIDELIGHTS

American Is Head of the New Republic of Russia

WASHINGTON.—This is a queer world nowadays. Did you ever hear of Uro-Russia and its acting governor, Gregory I. Zankovitch? Of course not. Well, Uro-Russia is one of the smallest of the new self-governing republics in Europe and Gregory I. Zankovitch is an American citizen. He has just been here after his wife and children and is on his way back to resume his official duties. His official title is "President of the Directorate of Autonomous Russia."

American Russians are settled in large numbers in about 150 cities of Pennsylvania, Ohio, New York, Connecticut, New Jersey and Illinois, and smaller numbers are to be found scattered all over the country. They are represented by the American National Council of Uro-Russians. This council worked so energetically that in 1918 at the convention of the Mid-European union in Philadelphia the Russins were recognized as a self-governing unit of the Czechoslovak republic. This was ratified by an American plebiscite.

Uro-Russia has a population of about one million. Its capital is Ushorod. Set in the Carpathian mountains, Russia is noted for its picturesqueness, with its pretty, well-kept houses and its quiet, contented people in their bright national costumes.

D. A. R. Exchange Stars and Stripes With Congress

IN THE house the other day Representative Mondell of Wyoming, the majority leader, called attention to a beautiful new flag suspended back of the speaker's desk. He read a letter from Mrs. George Thatcher Guernsey, president general of the D. A. R., presenting the flag as a substitute for the one presented in 1901 by one of the chapters of the society. He offered a resolution accepting the flag, which was unanimously passed by a rising vote. He then offered the following preamble and resolution and asked unanimous consent for its immediate consideration:

"Whereas the flag which was displayed in the hall of the house of representatives from the year 1901 until displaced by the flag presented to the house by the National Society of the Daughters of the American Revolution, and this day accepted by the house, a period of time covering the first 19 years of the twentieth century, during which the house of representatives participated in the events preliminary to and in the enactment of legislation for the prosecution of the war with the imperial German government and with the royal Austro-Hungarian government, and during which time also many other historic and important acts originated, were perfected, or consummated herein; therefore, be it

Resolved, That because of the association of said flag with the legislative history of the United States during the period aforesaid, and in token of the house's appreciation of the patriotism of the members of said society and of the women of the United States, the clerk of the house of representatives is hereby authorized and directed to deliver said flag to the board of management of the National Society of the Daughters of the American Revolution, to be displayed and carefully preserved in the archives of said society, together with a copy of this preamble and resolution."

Congress Apparently in Favor of Budget System

CONGRESS is apparently taking the national budget system movement quite seriously. The Illinois plan of control of public expenditures through a budget system was explained to the house appropriations committee the other day by Governor Lowden of Illinois, who suggested that machinery similar to the Illinois plan be set up in the federal government, with the secretary of the treasury exercising the exclusive authority and responsibility for appropriations analogous with the position held by Omar H. Wright, Illinois' state director of finance. The treasury department should be made the exclusive department for national finance, the governor said, and the administration of the departments should receive the estimates and make up a budget for which he would be responsible and who should answer to the president alone."

The appearance of Governor Lowden on the floor of the house following his testifying before the appropriations committee was the signal for an ovation which interrupted proceedings. Democrats and Republicans alike joined in an outburst of cheering and applause.

The creation of a special commission for the preparation of a national budget would be a "dangerous experiment," said the governor, maintaining that an independent commission would not be held to a proper responsibility for its acts.

"If we require the president to submit a budget, saying what expenditures he believes to be necessary for the proper running of the government, then the country will know that the president asks only that amount, and no more."

American Legion Post Opposes Reclamation Bill

SENATOR FLETCHER of Florida read into the Congressional Record the other day resolutions adopted by Tampa post, No. 5, American Legion, which are substantially as follows: "Whereas various measures have been introduced in the congress of the United States for the aid of the discharged soldier, sailor and marine, veterans of the late war; and, whereas, among such measures is H. R. 457, referred to as the Mondell bill, otherwise the national soldier settlement act; and, whereas, such a measure will not benefit all soldiers, sailors and marines, and even under the most favorable circumstances it is limited to approximately 80,000 out of 4,800,000; and, whereas, under the terms of said bill an initial capital of not less than \$1,200 is required of each soldier, sailor and marine; and, whereas, said bill is not confined to the public lands of the United States, but provides for 'projects' to be purchased in the several states, thus opening the way for fraud, reckless expenditures of public funds, and real estate grafting of all natures and kinds; and, whereas, a certain measure has been introduced in the congress of the United States providing for loans for the purpose of securing to the discharged soldier, sailor and marine, veterans of the late war city or country homes, and in the sum of from \$1,000 to \$5,000 at 4 per cent interest and payable over 40 years of time; and, whereas, this in the judgment of this post of the American Legion is the fairest and most equitable of all such measures, both to the soldier and to the United States; therefore, be it

Resolved, That we condemn and oppose H. R. 457, known as the national soldier settlement act, and that we favor and acclaim this loan measure."

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NERVES GAVE OUT

Serious Kidney Trouble Had Made Life Miserable, But Doan's Removed All the Trouble. Hasn't Suffered Since.

"I had such severe pains in my back," says Mrs. Albert Akroyd, 304 W. Indiana Avenue, Philadelphia, Pa., "that they almost doubled me up. Many a day I could not do my housework and at every move it seemed as if my back would break in two. My feet and ankles swelled until I had to wear large-sized slippers and sometimes I couldn't stand up."

"I had dizzy spells and dreadful headaches and fiery flashes passed before my eyes. Had a heavy weight been resting on my head, the pain could not have been more distressing. The least noise started me. I was so nervous, I couldn't control the kidney secretions and the pain in passage was awful."

"It began to look as though my case was beyond the reach of medicine until I used Doan's Kidney Pills. The first box benefited me and four boxes cured all the troubles. I have had no further cause for complaint."

Sworn to before me, Thos. H. Walters, Notary Public.

Get Doan's at Any Store, 60c a Box DOAN'S KIDNEY PILLS FOSTER-MILBURN CO., BUFFALO, N. Y.

Nebraska Directory

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