

CORNHUSKER ITEMS

News of All Kinds Gathered From Various Points Throughout Nebraska.

OF INTEREST TO ALL READERS

The release of Beryl C. Kirk, Omaha bandit, from the Nebraska penitentiary on a furlough signed by Acting Governor Bush, was illegal as was fifty-two similar furloughs granted Nebraska convicts in the past twelve years, according to a report filed with the state supreme court by a commission appointed to investigate the case. Two Lincoln attorneys, Peterson and Devoe, who aided Kirk in securing his release, were cleared of acting in bad faith as was all other officials connected with the case. The committee recommended the practice be stopped at once.

Receiver E. E. Fike of the Valparaiso State bank, which was closed January 13, has drawn \$238,840 from the state bank guarantee fund to meet claims and demands made. R. A. Lower, cashier, who was arraigned for alleged falsification of bank reports and disappeared, has been re-arrested and was last reported in jail at Wahoo.

Among the delegates attending the tenth annual convention of Nebraska county treasurers at Omaha recently were four women who handle the cash for their respective counties. They are: Mrs. Rosella F. Harmon, Keith county; Miss Mary J. Ford, Perkins; Miss Mable J. Johnson, Morrill; and Miss Mable Lancaster, Cheyenne.

The sub-committee on general child welfare of the Children's Code commission advocates the abolition of the common law marriage, raising of the marriage age for girls to 18 years with the consent of the parents necessary until 21 years old, and the addition of addiction to drugs as a ground for divorce.

A new substitute for eggs which may be used in egg custard, cakes, cornbread, muffins, etc., has been compounded by Mrs. F. Mortensen, Fremont, who says it may be made at an expense of \$1 for twenty quarts. It is substance, she states.

As a part of the work of the college of agriculture to encourage the growing of more and better potatoes, a special train will be run over the railroad of the potato belt of Nebraska before planting time.

Two prisoners made their escape from the Lancaster county jail at Lincoln by sawing an opening in their cells. One was awaiting transfer to the state penitentiary to serve a ten year term.

The influenza wave arrived suddenly at the village of Dunbar last week and in the course of forty-eight hours over 100 people, children, men and women, were reported down with the malady.

A statement issued by the War department at Washington shows that Nebraska's casualties from all causes in the great war were 61 officers and 2,970 men, of whom 865 were killed in action or died from other causes.

A movement is under way at Cozad to build a new hotel in the village this season. The cost of the hotel, estimated at \$100,000, is to be subscribed by local business men and farmers.

One of the principal attractions of the state high school basketball tournament at Lincoln the week of March 1-6 will be a dual wrestling meet between the Universities of Chicago and Nebraska.

The North American Hotel Company which is building new hostels at Grand Island, Kearney and Ogallala announces that work on the structures is to be rushed to early completion.

During January, three milling companies doing business at Cozad paid out over \$100,000 in cash to farmers of the vicinity for alfalfa and prairie hay.

A new \$130,000 creamery is to be built at Beatrice by Swift & Co. The concern will also handle poultry and eggs.

O'Neill are to be removed to the alleys or placed underground in the business district by the telephone company there.

Dr. Dillon of the state health bureau predicts that Nebraska will be virtually free from influenza in a few days.

Telephone wires and cables in The Southwest Nebraska Teachers' association will convene in McCook early in April.

Both the First National and the Farmers National banks at Burwell are planning to erect new homes this year.

The state bureau of health at Lincoln reported to the government that Nebraska has had 5,750 cases of influenza during the present epidemic. The report was made February 9.

Enforcement of the provisions of the new school redistricting law will be met by opposition from over 200 farmers of Hall and adjacent counties, who met at Grand Island the other day to organize for such purpose.

Plans are under way to rebuild the Methodist church at Table Rock which was destroyed by fire January 4.

Citizens of Garfield county are circulating petitions for a new \$100,000 court house to replace the present structure at Burwell, which has become obsolete.

Citizens of both Moorefield and Curtis have filed petitions calling for a special election to remove the county seat from Stockville to each of the respective towns. Stockville has been the county seat of Frontier county since 1872.

CONSTITUTIONAL CONVENTION NOTES

Lincoln.—Adoption of the principle of the short ballot by the convention is not favored if the action of the members on several propositions in the way of amendments to the Jackson-Brynum bill can be taken as the real feeling existing. The Jackson-Brynum bill provides for the election of a governor, lieutenant governor, auditor, treasurer and attorney general and divides up the duties of the other state offices, giving the land commissioners duties to the lieutenant governor and providing for the appointment of a secretary of state, state superintendent and railway commissioners by a cabinet composed of the above five elective officers. After several amendments had been proposed and disposed of a motion was made to send the bill back to the standing committee with instructions to draw up a bill cutting out the placing of appointments in the hands of the five elective officers and leaving it as it is now.

Business colleges and other privately operated educational institutions will be subject to taxation under a proposed amendment to the state constitution approved by the convention. Only education, charitable and religious institutions operated without private profit will be exempt. The amendment also provides that tangible property be assessed at a uniform rate while intangible property, such as stocks and bonds would be assessed at a rate to be fixed by the legislature. Household goods to the amount of \$200 would be exempt.

Proposal No. 77, the Anderson proposition before the convention to make the American language the official language of the state, was discarded by a vote of 28 to 65, and in its place was taken a modified proposal which reads: "The English is hereby declared to be the official language of this state and all official proceedings, records and publications shall be in such language, and the common school branches shall be taught in such language in public, private, denominational and parochial schools."

The convention has adopted Proposal No. 9, retaining the present senatorial and legislative districts until changed by law, and Proposal 71, providing that the compensation of any public official regulated by the legislature shall not be changed during the term for which that official is elected, nor compensation for contracts altered where the work has been completed.

Three standing committees of the constitutional convention to whom was referred two proposals intended to cope with the farm tenantry problem held a second open hearing the past week, but instead of taking definite action deferred the evil day by referring the whole matter to a sub-committee of six to be chosen by Cornell of Cherry and Bigelow of Douglas.

Amendments providing that persons in military and naval service may vote at state elections, no matter where located, and for township organization in counties upon a majority vote of the people, received third reading adoption by the convention last Wednesday.

By a vote of ninety-six to two the convention adopted the suffrage amendment, which will remove the sex qualification for voters, as soon as ratified by the people next fall. L. J. Tope of Omaha and E. J. Spelk of Salina county cast the dissenting votes.

The convention by almost unanimous vote adopted the Omaha home rule proposal. It provides that any city of over 100,000 population may adopt home rule under the present charter by a majority vote of the qualified electors of the city.

The convention, by a vote of 26 to 32, rejected an amendment requiring election of state legislators by districts in Douglas and Lancaster counties. A provision opposing division of smaller counties into districts carried, 38 to 17.

The convention indefinitely postponed Proposal No. 246, by McLoughlin of Douglas, introduced at the request of the Omaha Chamber of Commerce, to permit the levy of taxes for the purpose of city publicity.

Industrial courts for settlement of disputes between employer and employee were advocated by Congressman C. R. Reavis, addressing delegates at the convention last Friday.

Proposal No. 221 providing for verdicts by five-sixths of a jury in all civil cases was passed by the convention on third reading last week.

Major General Leonard Wood has been invited to address convention delegates on February 23, when he will be in Lincoln.

The roll call on sending back the Jackson-Brynum bill was 57 to 36 and is taken as nearly expressing the sentiment of the convention regarding any changes in the number of elective officers.

Committees have recommended proposals that the legislature have power to regulate the sale of school lands and that no distinction in property rights be made between citizens of Nebraska and of other states, but empowering the legislature to regulate aliens' property rights.

DADDY'S EVENING FAIRY TALE

THE POLICE DOG.

"I must tell you," said Jack, the police dog, "that I am not concealed but am very proud."

"You see it would be so foolish to be concealed. No one who amounts to anything is concealed, no one at all."

The police dog said this in a very loud voice as he saw a little toy dog near by whom he imagined was concealed. The toy dog was a toy dog in size; he was a real little "Pom" dog.

In an undertone the police dog said to one of his friends standing near: "Some of those dogs think no one amounts to anything who doesn't sleep on cushions of silk and have cream to drink and cake to nibble at with fine forks at afternoon tea."

"But we all know that it takes a fine dog to be one who is not concealed and stuck up, and one who is concealed is a pretty poor specimen."

Around Jack were a number of dogs. They began now to ask him how he liked his work.

"Immense, immensely," said Jack. "Why, I like it so much that I don't know half enough words to tell you of how much I like it."

"You see," he continued, "I was born a police dog. But one can't be born anything and stay that way unless one lives up to it."

"For example, you may be born very noble, but unless you do noble things you'll not stay noble. You may be born a snob and a prig, but if you mend your ways and like folks and creatures around you you get over being a snob and a prig."

"But, of course, when one is born a police dog it is a help. Yes, I come from a police dog family. For years back my family have been police dogs. They have been born that at any rate, though all of them haven't received positions to act as such."

"Dear me," said a bulldog near by, "you do talk in a mighty fine manner like a policeman or some one big and strong and tall."

"I hope I don't put on airs," said the police dog. "I'm sure I don't mean to."

"No, I consider you a sensible fellow," said a little mongrel dog.

"Now I like that, coming from you, sir," said the police dog. "I consider that a real compliment. For mongrels have always been known to be very smart, very. They've made up in brains what they didn't have by birth—they're not so aristocratic, but they don't let that stand in their way. They're brainy."

"Yes, I consider that a great compliment."

"You were going to tell us a little more about your work," said a setter dog who had been listening, too.

"They were all standing under a tree, though the police dog was watching to see if anything happened which would need his help. It was a rest time for him, but still he always kept his eyes and ears open."

"Well, I was given to the park by my mother's owner. Then I was trained and taught how I should act and what I should do."

"My training took some time, for as I told you a police dog is not really born one; he must be taught and know just what to do."

"I'm an assistant of this fine policeman near by. I help him. Yes, it took some time for me to learn to be of any use, but now they say I'm a full-fledged police dog in actions as well as name."

"I try to keep children safe and away from danger who come in the park—there might be dangers which would come up suddenly. I must say, though, that the park is a pretty safe place and if children keep out of the way of the motor cars there is no danger at all."

"I've helped catch those motor cars which went too fast. I've barked at them too when my master has stopped them. It's so wrong of them to go so fast when they might have an accident, and accidents are such dreadful things."

"But, oh, I'm glad I'm a police dog, for I can help keep order and that is what a police dog just loves to do."

"I had to receive a training for it, though, I did," he ended proudly.

Concede Unessential.

Be ready to concede the unessential. Do not insist on things being done your way in unimportant matters. Do not correct every mild inaccuracy in the conversation of your associates. It is worth noticing that the people who get important things done are those who reserve their energy for the more important things and are ready to concede the unessential.—Girls' Companion.

The KITCHEN CABINET

You do surely bar the door upon your own liberty if you deny your griefs to your friends.—Shakespeare.

MEATS, NOT COMMON.

The following dishes are all easy to prepare and common in most markets:

Haricot of Ox-tails.—Cut three ox-tails in four-inch pieces; add one-half cupful of carrot, the same of minced onion and four table-spoonfuls of

sweet fat. Cook ten minutes, add four table-spoonfuls of flour and four cupfuls of stock or water. Cook one hour; season with salt and pepper. Serve the vegetables in the center and ox-tails around the edge; garnish with potato balls and parsley.

Tripe Ragout.—Wash one pound of tripe and cut in two-inch strips for serving. Saute the tripe in two table-spoonfuls of butter or butter substitute; after adding two table-spoonfuls of chopped onion cook ten minutes; add one cupful each of tomato and celery, the latter cut in bits, and simmer until all is tender. Serve garnished with toast points.

Lyonnaise Tripe.—Cook two table-spoonfuls of onion in two table-spoonfuls of butter. Add two cupfuls of cooked tripe, cut in strips; cook ten minutes. Serve on buttered toast; sprinkle with salt and pepper, dot with bits of butter and garnish with finely-chopped parsley.

Stuffed Calf's Heart.—Wash the heart and remove the tough portions; fill with stuffing used for chicken, sprinkle with salt and pepper, dredge with flour and place on a rack in a hot oven to roast for two hours. Baste while roasting with beef stock, pork fat, hot water or butter.

Calf's Brains Escalloped.—Parboil the brains; sprinkle with salt, pepper and lemon juice. Cut in inch pieces. Arrange in layers in a buttered baking dish, alternating with tomato sauce. Cover with buttered crumbs and serve with chopped pickles.

Baked Sweetbreads.—Soak sweetbreads in acidulated water; drain, wipe dry and lard them with salt pork. Place on slices of pork in a dripping pan. Cover with stock and bake until tender. Serve with tomato sauce.

In men who men condemn as ill
I find so much of goodness still;
In men whom men pronounce divine
I find so much of sin and blot,
I hesitate to draw the line
Where God has not.

FOR CHOCOLATE LOVERS.

Chocolate is almost universally liked and is served in countless ways. The following are neither new nor unusual, but may be suggestive or helpful:

Chestnuts With Chocolate Cream.—Boil one quart of large chestnuts; remove shells and press through a sieve or potato ricer; add four table-spoonfuls of powdered

sugar, one-half teaspoonful of salt, four table-spoonfuls of cream and three table-spoonfuls of marshmallow syrup. Whip one cupful of heavy cream; add two table-spoonfuls of marshmallow, three table-spoonfuls of powdered sugar and four table-spoonfuls of melted chocolate. Fill molds with the blended mixture; chill and serve with a garnish of chopped nuts.

Cocoa Cream.—Mix half a cupful of cocoa, half a cupful of sugar and the yolks of two eggs, beaten; add two cupfuls of cream and one-quarter of an inch of stick cinnamon; cook until thick in a double boiler. Add two table-spoonfuls of gelatin, softened in one-quarter cupful of cold water, and stir until dissolved over hot water. Add one-quarter teaspoonful of salt, one teaspoonful of vanilla and one cupful of heavy cream, beaten thick. Cool the first mixture before adding the cream. Mold and chill; serve with cream.

Cocoa Tutti-Frutti Cream.—Use the recipe for cocoa cream, adding one-half cupful of macaroons, which have been dried and pounded; one cupful of candied cherries cut in small pieces, one-half dozen marshmallows cut in bits and one-half dozen raisins, one table-spoonful each of citron and orange peel, chopped fine; add the last just before putting into the molds.

Chocolate Junket.—Melt one ounce of chocolate; add three table-spoonfuls of boiling water. Crush one junket tablet and dissolve in one table-spoonful of water. Warm one quart of milk until lukewarm; add one-quarter cupful of sugar and a teaspoonful of vanilla and the dissolved tablet with the melted chocolate. Mix well, pour into sherbet cups and let them stand in a warm room until the junket is set. Serve with whipped cream.

Chocolate Sauce.—Cook the following ingredients in a double boiler: One cupful of milk, two egg yolks, one-quarter cupful of sugar, a pinch of salt, one teaspoonful of butter, two ounces of chocolate or one-quarter cupful of cocoa. Cook until the mixture coats the spoon. Serve hot on ice cream.

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

STEAMED PUDDINGS.

This is a collection of reliable recipes of various steamed puddings which are enjoyed during the cold weather.

Suet Pudding.—Take one cupful of finely chopped suet, one cupful of molasses and one cupful of sour milk, two eggs beaten light, three and one-half cupfuls of flour, salt, spice to taste, one cupful of fruit, raisins, currants and citron mixed, or any one fruit. Add one teaspoonful of soda to the sour milk and steam in a buttered mold two hours. Serve with egg sauce.

Beat one egg very light, add one cupful of sugar, and pour over the egg and sugar half a cupful of boiling hot milk. Flavor to taste and serve at once.

Graham Pudding.—Take one-half cupful of molasses, one-fourth cupful of sweet fat, one beaten egg, one-half cupful of sour milk, one-half teaspoonful of soda, a little salt, one and one-half cupfuls of graham flour, one cupful of raisins, and spices to taste. Steam four hours.

Prune Pudding.—Take one pound of prunes soaked over night and pitted, half cupful of butter substitute, one pint of coarse bread crumbs, one cupful of sugar, one-fourth cupful of molasses, three beaten eggs, half a teaspoonful of soda dissolved in one table-spoonful of milk, one teaspoonful of cinnamon, half a teaspoonful of cloves. Steam three hours.

Wedding Pudding.—Take one cupful of fat salt pork chopped fine, one cupful of chopped raisins, two cupfuls of sugar, three and one-half cupfuls of flour, two cupfuls of milk, one teaspoonful of soda, one of cloves and one of cinnamon; mix all the dry ingredients except the soda, which is dissolved in the milk, then add milk and beat well. Steam four hours. Serve with a rich fruit sauce.

Bread Crumb Pudding.—Take two and one-half cupfuls of bread crumbs, one cupful of sour milk, half-cupful of shortening, one egg, one teaspoonful of soda, one cupful of preserves, one cupful of sugar, cinnamon and nutmeg to taste. Steam two hours. Serve with any desired sauce.

"Wise charity will decrease, unwise increase the cost of living. The latter is simply another tax, lightly imposed, wastefully spent. Also, when one helps an undeserving object he is keeping men and women out of useful industry where they are needed to make and sell goods. Necessary and well-managed charities will demobilize every worker that can possibly be spared to production."

SEASONABLE GOOD THINGS.

Those who have a well-stocked cellar will find a vegetable soup most appetizing occasionally.

Julienne Soup.—Into three quarts of water put one-half cupful each of diced carrots, turnips, finely chopped

onion and celery, one bay leaf and one table-spoonful of minced parsley. Bring to the boiling point, then add two table-spoonfuls of Worcestershire sauce, two teaspoonfuls of beef extract, and one teaspoonful of salt. Simmer one-half hour, strain and serve. Three quarts of good soup stock may be used in place of the beef extract and water.

Cherry Pudding.—Take one cupful of flour, half a teaspoonful of salt, one teaspoonful of baking powder, and milk to make a drop batter. Beat until well mixed, drop a table-spoonful into buttered cups, add a spoonful of rich red cherries, juice and all; add another spoonful of batter and set the cups in a pan; pour around them boiling water to come half-way up the sides of the cups. Cover closely and steam fifteen minutes. Serve with cherry juice and whipped cream and sugar.

Hot String Bean Salad.—Drain a can of beans and heat the liquor boiling hot; reduce it to a quarter of a cupful. Fry two slices of bacon until crisp, pour the hot fat with the liquor and three table-spoonfuls of boiling vinegar over the beans. Add the chopped bacon, and season highly with salt and a few dashes of cayenne. A bit of onion juice or a fried onion may be added for flavor, if liked.

Good Boiled Dressing.—Take two table-spoonfuls of flour, one table-spoonful of sugar, one teaspoonful of salt, a half teaspoonful of mustard, a few dashes of cayenne, and when well blended add a cupful of cold water, two eggs and one-quarter cupful of strong vinegar. Cook until smooth and thick. When ready to use add four table-spoonfuls of the dressing to half a cupful of whipped cream. This dressing, well covered, will keep for weeks in a cool place.

Neelie Maxwell