

The Plattsmouth Daily Herald.

FIRST YEAR

PLATTSMOUTH, NEBRASKA, TUESDAY EVENING, OCTOBER 11, 1887.

NUMBER 26.

CITY OFFICERS.

Mayor,	J. D. STEPHENSON
Clerk,	W. H. WATKINS
Treasurer,	J. H. WATKINS
Atorney,	J. H. WATKINS
Recorder,	J. H. WATKINS
Police Judge,	J. H. WATKINS
Marshal,	J. H. WATKINS
Councilmen, 1st ward,	J. H. WATKINS
" 2nd "	J. H. WATKINS
" 3rd "	J. H. WATKINS
" 4th "	J. H. WATKINS
Board Pub. Works,	J. H. WATKINS

COUNTY OFFICERS.

Treasurer,	J. H. WATKINS
County Treasurer,	J. H. WATKINS
Clerk,	J. H. WATKINS
County Clerk,	J. H. WATKINS
County Sheriff,	J. H. WATKINS
County Jailor,	J. H. WATKINS
County Surveyor,	J. H. WATKINS
County Assessor,	J. H. WATKINS
County Auditor,	J. H. WATKINS
County Engineer,	J. H. WATKINS
County Health Officer,	J. H. WATKINS
County Jailor,	J. H. WATKINS
County Jailor,	J. H. WATKINS
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CIVIC SOCIETIES.

WOMAN AND HOME.
ONE OF THE MOST IMPORTANT APARTMENTS IN THE HOUSE.
Care of the Cook Stove—The Wise Hostess—Emerson and His Children—Poison Ivy—Athletics—Children's Dress—Labor Saving Hints—Items.

Latest by Telegraph.

BORROWED AND STOLEN.

FIGHTING THE RED FLAG.

Master Workman Powderly Makes The Speech of His Life.

Defending Law and Order.

MINNAPOLIS, Oct. 10.—There was only one session of the heights of labor assembly today and at the call to order at 2 p. m. the committee were not ready to report. An opportunity was thus presented for bringing up the long looked for march discussions. James McQuinn of district No. 49, of New York, presented the following resolution under a suspension of the rules: "Considering that the development of the human mind in the nineteenth century has reached a point where public opinion is expressed almost universally against capital punishment or the taking of human life by judicial process, as a relic of barbarism, therefore, be it

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One of the most important apartments in the house is the cellar, and withal one that often receives insufficient attention. "Out of sight, out of mind," is accomplished here, and the result may frequently be traced in the impaired health of those who live above the underground lumber room.

Old packing boxes, newspapers, broken tinware, rotting fruit and vegetables, and in some cases such garbage as potato parings, lemon and orange skins, bones, etc., that should be thrown to the willow, are piled up in the cellar, and the unwholesome and unpleasant odor that rises like a cloud whenever the cellar door is opened is hardly equalled by the noxiousness popularly supposed to be an inseparable adjunct to the underground regions. Slight but persistent unwholesomeness in the family is disregarded, as a heavy attack of rheumatism or typhoid fever is perhaps needed to arouse the household to the danger in which they dwell.

The cellar is more readily kept clean if it is cut up into several small rooms, instead of being left in one great, undivided chamber. Where it is not thus arranged it should at least be partitioned off on one side by bins to hold the various stores, in place of letting them flow in haphazard corners. When there are out of the question, barrels or large packing boxes form tolerable substitutes. The coal is usually kept in the vault provided for that purpose.

It is a great aid in the endeavor to obtain proper ventilation in the cellar if the room is well lighted and ventilated. The window may be kept shut in the daytime, but should always be left open at night to allow the fresh air to enter, and when the weather is cold that the danger of freezing the supplies of food kept there. Even then the window should be unfastened at night and morning long enough to permit a slice of air to gain admittance. By carefully following this plan much of the musty and earthy odor common to cellars may be banished. Wire netting should be nailed over the outside of the window in a way that may exclude the flies without hindering the opening of the sash. There should be a spring attached to the door that will prevent its being left ajar and a five cent key to lock it.

If there are no separate vaults provided for the coal, and it must be kept in the common cellar, large bins for this are indispensable. The coal should never be dumped into one corner of the cellar, whence its grimy dust will be tracked to the upper floor by every one coming up from below. Nor should the small pieces of coal be thrown into an indiscriminate stack, but neatly piled, the kindling in one place, the logs intended for the open fire in another, and chips, sawdust, and shavings swept together and emptied into a basket or box. Vegetables, above all, should never be heaped on the floor. They rot excessively here, the flies being unwholesome, and invariably leaving dirt for some one to sweep up. Barrels or boxes may hold them, as well as apples, casks, etc. Both vegetables and fruit should be kept covered over often, and the rotter ones thrown away. The good ones will keep as long as this is done. The work may seem tedious, but it is almost essential, especially toward spring, when vegetable and fruit are being stored. Health depends on this as well as economy. Many a case of spring illness has been traced to a harmless looking barrel in the cellar, where disease germs are fostered in a mass of putrid vegetable matter.

The idea that the cellar is an omnium gatherum for useless articles of all sorts should be rigidly combated. Whatever is not worth keeping in the cellar should be put to rest at some future time should be thrown away without hesitation. The cellar cannot look neat with a heap of lumber and old iron disfiguring it. Broken packing cases and staveless barrels may be sent here to be split up and converted into kindlings as speedily as possible, while any boxes that may possibly be put to use are much better kept in the attic out of the damp.

A cellar floor should always be laid in cement. An earth flooring holds the dampness and is, moreover, very hard to keep clean. The cement can be swept, and even scrubbed, without trouble. The walls and ceilings should be whitewashed, not only to make the cellar bright, but as a means of disinfection. The whitewashing should be repeated at least once a year. The floor should receive its weekly brushing with the rest of the house, and at the same time the cobwebs should be dislodged and all collections of rubbish removed.

The cellar must be supplied with shelves. Shelves are preferable to those set in the wall, as there is less danger with the former of rats and mice having a chance to attack the provisions. One shelf should be kept for the milk, and wiped clean every day after the cream is skimmed. Deposits of sour milk are always unsavory. The meats, vegetables, casks, etc., stored on the other shelves should always be protected by covers of wire netting. With all the care one may take, a fly or two will sometimes succeed in effecting an entrance, and the mischief they can do even in a short time renders the precaution worth while. A piece of gauze or musquito netting stretched over each pan of milk may also save a fly from involuntary suicide and the milk from contamination. Feathers and meat may hang up for a day or two should be incased in stout brown paper, or better still, unbleached muslin. All shelves should be scrubbed off every week with a mixture of washing soda and water, then wiped dry.

It is a great convenience to the housewife if she can have a close partitioned off and well stocked with shelves, where she can keep her pickles, preserves, jellies and jams. Up stairs cupboards are seldom cool enough, except when they are in so exposed a position that there is risk of their contents freezing in the bitterest winter weather. Here, too, can be placed the choice fruit, the box of oranges or lemons, the barrel of pineapples and other delicacies that keep better in a cool place than in an ordinary pantry. The semi-gloom also helps preserve canned goods.

Drain pipes frequently traverse the cellar, and are likely, from the obscurity of the place, to receive less attention than is their due. They should often be examined for leaks, and any such promptly checked. If there are open drains, they should be washed

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THE DAYLIGHT STORE.

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FROM \$3 TO \$50.
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IN ALL STYLES.
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Commencing TO-DAY, JULY 12th, and continuing until September 1st.

Great Values Will be Offered.

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R. A. BATES, Junior Vice
Geo. W. HARRIS, Treasurer
ARTHUR JAMES, Secretary
M. L. DAVIS, Chaplain
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