

A Word to the Wives of Plattsmouth!

200 HOUSEWIVES IN NEBRASKA CITY ARE USING

Perfection Cookers



HERE'S WHY----

You know the man who invented the Perfection Cooker did so to save his own life. Physicians had told him that the food he ate was not cooked so that all the oils, fats and nourishing juices were released, hence besides being unable to satisfy his taste and appetite, he was unable to get the necessary stimulation to excite the salivary glands, which had become paralyzed. So you see this man forced his stomach to do all the work.

Experimenting, he found that foods cooked under steam pressure—regulated steam pressure—were cooked right to aid digestion and stimulate appetite, they tasted so mighty good. So you see necessity again became the mother of invention and gave to a waiting world the most practical cooking utensil it had ever known.

Saves All the Flavor

The flavor in your food, no matter what you may eat, is contained in minute cells which must be broken up so that the digestive juices of the mouth can act on them, and the more these flavor cells are broken up, the better tasting is everything you eat.

Digestion's Greatest Aid

The greatest aid to digestion is food so prepared that when it reaches the stomach it is in a form easily acted on by the digestive fluids and readily absorbed by the system. Foods cooked in a Perfection Cooker are so prepared for ready digestion. Why, then, suffer from indigestion, blues, grouching or kindred ailments which generally come from a deranged stomach, when you can have a Perfection Cooker placed in your kitchen, learn how to use it, and pay for it on as EASY TERMS AS YOU DESIRE?

Saves Fuel As Well As Food

A Perfection Cooker will cook the toughest fowl or meat in one-third the time that is required by the ordinary boiling kettle, thus materially reducing your fuel bill. A Perfection Cooker does save you fuel and time.

Pays for Itself

We could devote pages of space to telling you about all the good things a Perfection Cooker will do for you, but rather believe you would like to see one for yourself and have its many merits explained to you. We guarantee it absolutely to do everything we claim for it—SAVE TIME, SAVE FOOD, SAVE FUEL, SAVE FLAVOR, SAVE MONEY AND WASTE NOTHING.

Mr. Fred Wagner, Proprietor Hotel Wagner,

is widely known for his culinary art. He has installed several in his sanitary kitchen and is an ardent booster for this wonderful Cooker.

Try his meals and you will be convinced with him of our statements, as well as enjoy the best foods ever served anywhere.

Special meats served Easter Sunday dinner at the Wagner Hotel will be cooked in the Perfection Cooker exclusively.

Don't Forget Special Price and Free Cooking Demonstration at

Bestor & Swatek,
Plattsmouth, Nebraska

for the Next 10 Days

EATS HIS WAY TO HEALTH

Lincoln Man Discovers Way to Improve Food.—Says Pressure Cooking Saved His Life.

His name is William Gray and his wonderful invention he has called the Perfection Cooker—a truly marvelous piece of mechanism, so simple in its construction and so far-reaching in its usefulness that its value to the world can hardly be estimated.

When we think of the untold human misery caused by eating improperly cooked food, it is impossible to estimate the worth of a simple, inexpensive device which insures that every particle of food put into it will be properly cooked, retaining all of the flavor and nutritive elements, and in a fraction of the time, required by any other known method.

That necessity is the mother of invention was no less true in the case of Mr. Gray's Perfection Cooker than in hundreds of other great inventions. Listen to his own interesting story as to how the idea was conceived and put into execution:

"It was about eight years ago, and I had just undergone a severe surgical operation. The use of the anesthetic had left the salivary glands paralyzed, which, of course, made the digestion of food impossible. My physician said that some means would have to be found to stimulate the glands and induce a normal flow of saliva. Now, I knew, as everyone else does, that food, properly cooked and palatable, acts as a stimulant to the salivary glands. I thought that if I could just get the food I craved and have it cooked in a different manner, that is, cooked absolutely perfect, my condition would be remedied and I would again be able to enjoy eating.

"I knew that my trouble, as in the case of thousands of others, had been caused primarily by eating improperly prepared and indigestible foods. I knew that food, as ordinarily prepared, loses much of its nutritive value by being cooked in an open vessel, or kettle, which allows much of the flavor and substance to escape and prevents the heat element from reaching all parts of the food at the same time, which results in the food being unevenly cooked. When food thus partially cooked is taken into the stomach it imposes a severe strain on the digestive apparatus, resulting in chronic indigestion and many attendant ills.

"While lying in bed at the hospital, I began to think out a way to prepare food as I knew it should be prepared. When I had recovered sufficiently to go to my home, I asked my wife to prepare a piece of meat by placing it between a hot skillet and a hot flat iron, so that it would cook from both sides at the same time. This crude experiment brought very satisfactory results, and the meat thus prepared tasted the best of any that I had ever eaten. It was because the heat element in cooking had been evenly distributed, allowing the meat to cook on the bottom sides and top at the same time and at the same degree of temperature. The meat juices and the flavor had all been retained, because there was no way for it to escape.

"Following this crude device, I made a cooker of cast iron material which, though an improvement over the skillet and flat iron affair, still lacked perfection in every detail. After several years of experimenting I discovered that an aluminum kettle, with a steel cover, clamped down by a single screw, and equipped with a safety valve, answered every requirement of a perfect cooker. The biggest problem was to produce a safety valve that would allow the food to be cooked at a given degree of heat and temperature and at the same time warn the operator of the cooker when a sufficient amount of steam had been raised. This was finally solved through the use of a small steel ball about an inch in diameter, which fits on top of the escape valve, allowing the heat to be limited or increased to twenty pounds pressure, or 276 degrees Fahrenheit. When the required amount of heat has been attained, the ball begins to dance from the exhaust steam, as a warning to the operator who merely turns down the fire under the cooker to the proper degree.

"There is no circulation of steam within the vessel, which allows different articles of food, such as rice and onions, to be cooked at the same time without the slightest taint of mixed flavors. Simply place a cover over each article, and the concentrated steam pressure from all sides of the vessel prevents any escape of flavor or odors. All sorts of food may be perfectly

cooked in this manner, in a fraction of the time and at much less expense than by the old method of the ordinary pot or kettle.

"I firmly believe that I owe the fact that I am alive today to the discovery of this means of cooking food in an absolutely perfect manner, which makes any article of food easily digestible and at the same time makes it far more palatable and nutritious than any other known method."—Adv.

DIED AT HOME IN COUNTRY THIS A. M.

WESTLEY WOODWARD LIVING SOUTH OF UNION, DIED AT EARLY HOUR THIS MORNING.

From Saturday's Daily.

Word has just been received of the death of Westley Woodward, who is a pioneer of Otoe County, living a few miles south of Union, this county and near the station of Wyoming, on the Missouri Pacific, in Otoe county. Mr. Woodward has made his home in that vicinity for many years, being a pioneer of Otoe county. The funeral has as yet not been announced.

DIED YESTERDAY AT BARTLETT, IOWA

Charles Bates Succumbs to Effects of Cancer of Throat—Funeral This Afternoon.

From Saturday's Daily.

This morning Leigh Bates, George Bates, Fred Westlake and E. J. Kruger drove up from their home at Avoca and departed for Bartlett, Iowa, where they were called by the death of Charles Bates, brother of Messrs. Leigh and George Bates and brother-in-law of Messrs. E. J. Kruger and Fred Westlake. Mr. Bates died yesterday from the effects of a cancer in his throat, from which he had suffered a great deal. He was about 55 years of age. The funeral occurs at Bartlett this afternoon and interment will be in the cemetery near there.

PLATTSMOUTH SURELY A BUSINESS PLACE

From Saturday's Daily.

From a perusal of the Plattsmouth Journal, one not acquainted with the burg, or the paper's news reporter, would imagine that Plattsmouth was the busiest town on the globe. The reporter has a chronic habit of reporting nearly everyone visiting the city as being there "on business." It's amusing.—Nehawka Ledger-Register.

Oh, yes, it is amusing, we know of a young man from Nehawka, who used to come to Plattsmouth four times per week, ostensibly "on business" but he does not come any more, perhaps, that is why the editor does not know that "Plattsmouth is the busiest town on the globe."

WIFE IS VISITING IN COUNTRY

Guy Morgan is kept pretty busy the past couple of days looking after business in the store while his wife is visiting in the country at the home of her sister, Mrs. Ben Wiles, who was so seriously burned Thursday afternoon, and assisting in administering to the wants of the distressed woman.

O'BRIEN WILL RECEIVE AN INCREASE IN SALARY SOON

Lincoln, April 18.—Supt. W. J. O'Brien of the state fish hatcheries will get a salary boost from \$1,800 to \$2,100, and Chief Game Warden Koster from \$1,600 to \$1,800, under a compromise agreement between the house and senate conferees on the general salaries bill, H. R. 557, which was reported Friday and approved by both branches.

The house passed the bill without raising the pay of either officer in the fish and game department, but the senate voted to give O'Brien \$2,400 and Koster \$2,000. In the first conference it was recommended that the house figures stand, but the senate refused to adopt that feature of it and the committees went out again. They decided to split the difference half way.

Chamberlain's Cough Remedy.

The great benefit derived from the use of Chamberlain's Cough Remedy has been gratefully acknowledged many. Mrs. Benjamin F. Blakeney, Decatur, Ill., writes, "Chamberlain's Cough Remedy is by far the best medicine for colds and coughs we have ever used in our family. I gave it to my children when small for croup and have taken it myself."

Children Cry for Fletcher's

CASTORIA

The Kind You Have Always Bought, and which has been in use for over thirty years, has borne the signature of *Chas. H. Fletcher* and has been made under his personal supervision since its infancy. Allow no one to deceive you in this. All Counterfeits, Imitations and "Just-as-good" are but Experiments that trifle with and endanger the health of Infants and Children—Experience against Experiment.

What is CASTORIA

Castoria is a harmless substitute for Castor Oil, Paregoric, Drops and Soothing Syrups. It is pleasant. It contains neither Opium, Morphine nor other narcotic substance. Its age is its guarantee. For more than thirty years it has been in constant use for the relief of Constipation, Flatulency, Wind Colic and Diarrhoea; allaying Feverishness arising therefrom, and by regulating the Stomach and Bowels, aids the assimilation of Food; giving healthy and natural sleep. The Children's Panacea—The Mother's Friend.

GENUINE CASTORIA ALWAYS

Bears the Signature of

Chas. H. Fletcher

In Use For Over 30 Years
The Kind You Have Always Bought

THE CENTAUR COMPANY, NEW YORK CITY.

FAMOUS MUSICAL FANTASY COMING

"Fi-Fi of the Toy Shop" Will be Presented by the Liberty Girls at Parmele May 8-9.

The Business Girls' Liberty Club has arranged to stage the famous musical fantasy "Fi-Fi of the Toy Shop" at the Parmele theatre on the evenings of May 8th and 9th.

The performance will be given under the management of the John B. Rogers Producing Co., of Ohio, who make a specialty of rehearsing and staging high class amateur productions.

It is announced that rehearsals will begin shortly. The production has been given throughout the East with marked success. It is built along the lines of "Babes in Toyland," "La Copelia" and "The Love Tales of Hoffman," in that the leading characters in the extravaganza represent toys and dolls. And the Liberty club is made up of lots of "dolls." The principals will be drawn from the leading musical and dramatic talent of the city. Many talented Plattsmouth people will participate in the choruses and interpretive dances. Miss Verna Hatt is chairman of the committee in charge and will be assisted by different of the members of the club.

This will be one of the entertaining events of the season and should be of interest to all the people of Plattsmouth and vicinity.

PIONEER DIES THIS MORNING FOLLOWING LONG ILLNESS

J. A. DAVIS, OF WEST OF MURRAY HAD BEEN SICK ALMOST TEN YEARS.

Passes Away at An Early Hour Today—Leaves Six Children, All Being Sons.

After having been sick at his home several miles west of Murray for more than ten years, J. A. Davis, a pioneer resident of Cass county, passed away this morning having been seriously ill for only about a week. Prior to that time, while his health was not good, no fears were entertained that death would claim him, but the past week brought about his rapid decline.

Mr. Davis was born October 7th, 1839, and moved to Mills county, Iowa, when a young man. After residing there for a number of years, he came across the river to Cass county in 1881.

Beside the aged widow, Mr. Anderson leaves six children, all sons, as follows: M. S. Davis, of Haxtum, Colorado; Dr. T. V. Davis, of Lincoln; O. A. Davis, of Murray; Dr. J. R. Davis, of Lincoln; I. M. Davis and Ray Davis, both of near Murray.

No arrangements have as yet been announced regarding the time of holding the funeral.

THERE IS NO SINGLE REASON FOR FURTHER DELAY—

BUILD NOW

You Must Build

to make profits; you can't get ahead waiting for lower prices that may never come.

We are fortunate to be able to get the building materials that we need. Waiting for better conditions is stagnation and poor business.

We will help you to the lowest building material prices that are possible today, they may be higher tomorrow. You better start at once.

E. J. RICHEY,

PHONE 40

Lumber and Building Material

Plattsmouth,

Nebraska