form dough pellets.

not the whole truth.

It is urged by those who favor white bread that tests show a larger per-

centage of waste in the excreta from

whole wheat bread; in other words, the fine white bread is more complete-

ly assimilated. This is the truth, but

The whole wheat flour contains

everything that the fine white flour

It is true that the elements of food

of which the largest percentages are

needed in the daily ration are carbon

and nitrogen, and that white bread

contains these in larger percentage,

because excluding some valuable ele-

ments of nutrition found in the whole

wheat. But the exclusion of these

elements breaks the staff of life. A

man might have a perfect stomach,

perfect lungs, perfect kidneys, with

abundance of food, and yet his death

within 60 days from starvation might

be a necessary conclusion from a con-

Prof. Magendie, a distinguished

French physician, fed two dogs, ap-

parently in equal health, one on

white bread and the other on entire

wheat bread, allowing both plenty of

water and keeping the conditions

otherwise as nearly equal as possible.

The dog fed on fresh white bread was

dead in about 30 days, while the other

The highest authority on health in

the world, the British Medical association, has declared itself in favor of

the coarser breads made from the full

grains. The London Lancet, the great-

est medical journal in the world, re-

cently expressed the opinion that the

great increase in appendicitis in

Appendicitis results from the pu-

trefaction in the large intestine of

masses of incompletely digested food.

No one can doubt the tendency of

I have said that peanuts should not

be roasted because albumen, of which

the peanut largely consists, coagulates

at 160 degrees, and is then assimilated

with difficulty. The same applies to

the gluten with the indigestible mat-

ter in whole wheat bread is excreted.

Starch is one element of food that is

improved by cooking; when thorough-

ly cooked it is more fully assimilated

than any other food element, except

sugar. It is natural to suppose, then,

that a larger percentage of waste

should be excreted from whole wheat

than from white bread. But it does

not follow that the white bread is bet-

A certain amount of waste matter

in the food is beneficial, stimulating

naturally the action of the intestines.

No one familiar with the physiology of

digestion advocates predigested or

Well cooked starch is more com-

pletely assimilated than any other

assimilation. Therefore, we should ex-

pect a more complete use of the

cooked starch bread. A vigorous

man on a long tramp would utilize

practically all of half a pound of sugar

daily, with other food, especially if he

were below normal weight; but sugar

a day would soon cause serious trou-

ble for a bookkeeper. Let a book-

keeper eat a pound a day of coarse

bread and no serious trouble may

follow for months or years; yet if he

eat a pound a day of white bread,

trouble will certainly follow in a short

Of all the indirect causes of disease

cause of constipation than fine white

the simple truth in a simple way. Per-

haps he had taken his cue from an-

other member of that society who

said: "I shall pass this way but once,

I can do while I am in the way, let me

not fail to do it." The young physi-

cian, full of strange notions about

"pathogenic bacteria" and "indications

of the opsonic index," may forget in

his inquiry into the causes of our com-

mon ailments to ask whether we are

living according to the gospel of the

old Quaker; but our good old family

doctor, who learns and forgets most

of the brilliant theories of the profes-

sion, never forgets to ascertain the

condition of elimination. Many of

our able thinkers in the healing pro-

fession say there is but one cause of

disease-the retention of waste mat-

Our grandmothers knew of several

kinds of physic, some of them not

very agreeable, but there was one that

was intended to serve as a cure-all in

all cases in which it was not deemed

was called by way of pre-eminence,

"a physic." Now there are people who

seem to think that God made every-

thing that might possibly be eaten

without causing severe distress to

be used for food, and for hundreds of

years doctors have been "proving"

specific remedies good for real and

imaginary ills. I am glad to have

this opportunity to say to a large num-

satisfied that Nature did make one

good physic which man has learned

to improve (?) by making it into

coarse bread; but I shall deal with the

curative values of foods in forthcom-

necessary to send for the doctor; it

ter in the system.

the most prolific is constipation; and

time, serious trouble, ultimately,

bread.

ter than the brown.

highly concentrated foods.

wheat gluten. A large percentage of

white bread to mass and putrefy.

Britain is due to the increased use of

fine white bread.

remained in his usual health.

sideration of all the facts.

contains, and some very valuable ele-

ments not in the white flour.

By DR. J. T. ALLEN

Author of "Eating for a Parpose," "The New Gospel of Health."

WHITE BREAD, THE BROKEN STAFF

Wheat very closely resembles nuts in composition and digestive action. A large constituent of nuts is albumen. Corresponding to this we have in wheat, gluten, a form of albumen.

The fact that nuts contain almost 50 per cent. fat, while grains contain from one to seven per cent., is an objection to the displacing of nuts. This weakness of the grains has been met, intuitively, by adding butter fat to bread, though animal fat is not a perfect substitute for nut fat.

Starch, which forms about 60 per cent, of cereals, is nearly the same, chemically, as fat, the essential element of each being carbon, but its digestion is materially different. When changed to sugar by the action of the saliva and of the intestinal fluids, starch is easily assimilated and serves the same purpose as fat; it supplies heat and energy. But cereal starch, if it is a natural substitute for other forms of carbon-sugar, fat and honey, is extremely indigestible when incased, as it is in the ripe cereals, in cells that cannot be penetrated by the digestive liquids. Butter fat and nut fat are quickly reduced in the intestines to a soapy condition, and readily absorbed. Sugar is also easily taken up and used to supply heat and energy, but cereal starch must first be converted into sugar or glucose.

The infant cannot digest starch, and the weak intestinal digestion is always debilitated by it. The same is true of potato starch, unless baked or made floury by dropping in boiling water and boiling rapidly.

These facts I have proved by actual experiment, living for several days at a time on raw and again on cooked starch, besides testing them by artificial digestion in the laboratory. They have a very important bearing upon health, especially of children.

Wheat contains all the elements needed to support life and in due proportion. The starch converted into sugar by the action of the saliva and intestinal fluids, gives heat and energy, the gluten or nitrogenous part builds flesh, and the minerals found in the coarse brown outer layers furnish all the mineral elements needed to support the action of brain and nerve and for the finer processes of nutrition.

In the milling of superfine flour, however, some of these valuable minerals the system for a supply the time the food is taken, and no abtritive value of the flour, but it also makes it much less valuable as a food. in another respect, as we shall see

No question in diet, except the meat question, has been so vigorously debated as that of the relative values of white and brown or entire wheat bread. Some maintain that the fine white flour contains a larger per cent. of nutriment than the entire wheat flour, quoting the analysis of the government chemist to prove it. They also insist that the coarse outer shell of the wheat is extremely irritating to the delicate lining of the intestinal canal, one physician, who writes extensively on diet, going so far as to say that it is better to use the white bread and take a "judicious pill," oc-

In speaking of the chief defect of milk as a food for adults, I called attention to its deficiency in iron, which gives that "sand" that is necessary to bring the moral qualities into play. Now the standard analyses show that the percentage of iron in whole wheat is more than double that in superfine white flour. Sulphur and chlorine, highly essential elements of the blood, are entirely eliminated from white flour, and only a trace of sodium is left-which cannot be naturally supplied in common salt.

The ordinary white flour contains tess than half as much fat as whole wheat, and only one-fourth the mineral matter.

Of course the deficiency of mineral elements of nutrition in white bread can be made up by eating potatoes. green vegetables, beans, eggs and meat. Indeed, it is probable that the general use of this broken staff of life-white flour-is one of the causes of the abnormal craving for "variety." Variety is the only salvation of him who depends upon white bread for his staple nourishment.

But granting that variety is desirable-though for reasons already given in the article on "The Simple Diet," I think it is not-it does not then follow that the substitution of white bread for whole wheat is advisable.

The greatest enemy the physician has to fight in some severe digestive disorders is fermentation; and of all the elements that favor continuous destructive fermentation in the food tube the worst is wheat starch-not excepting the putrefying tendency of ber of our American people that I am meat in the lower intestine. Anyone who has made flour paste knows how quickly it spoils and becomes a source of contamination.

against great natural difficulties is

told of a young man-Cecil Shirley, 27

The condition most necessary to the digestion of bread is that it be fully ing chapters on "The Diet Cure."

copies on to silk and satin in oils .--Limbless Artist. A remarkable story of perseverence London Tit-Bits.

Has Traced River Bed.

Prof. Edward Hull, F. R. S., who years of age-who, although he was studies the ancient river channels in born without limbs, has developed a the ocean bed, by analyzing the Britvery considerable talent for drawing ish admiralty soundings, has sucand painting in oils and water-colors. ceeded in tracing the submarine bed His work has been executed by means of the river Adour and the Fosse de of the usual instruments held between Cape Breton for a distance of about the ends of the stumps which take the fifty miles out to sea, at which point place of arms. It comprises portraits, it opens out on the floor of the ocean water-color sketches of flowers and at a depth of 1,500 fathoms (9,000 animals, and a large number of feet).

exposed to the action of the digestive Paris Models fluids. White bread forms in pellets, especially when eaten fresh; the whole wheat is much more open to the circulation of those fluids; it cannot



Lilac cloth is the material of the left-hand costume. The corsage forms a sort of bolero, fashioned on one side with embroidered black satin buttons. The collar, revers and cuffs are trimmed with black

The chemisette is of tucked tulle, with plaited frill of the same ornamented with gold buttons. Plaitings of this tulle finish the long, tight sleeves at the wrists. At the back is a girdle of the material. The half-empire skirt is made with breadths or bands, crossed in front

simulating a tunic and uniting in the back. The other costume is a pastel gray wool dotted with black and having a border of black and white checks, which forms the trimming on the corsage and bottom of the skirt.

The fitted corsage simulates a bolero, and is trimmed besides the border with bands of the material and little buttons, with simulated button holes of black liberty. The straps which form the girdle are also of black liberty. The little guimpes are tucked tulle, the collar and cuffs are composed of

lace ruffles and green liberty ribbon. The skirt is made and trimmed to correspond and is finished at the bottom with the checked border and a band of black liberty.

ANOTHER NOVELTY IN SCARFS. Fluffy Accessories Are Just Now High

in Favor.

It seems as though there will never be an end to the novelties in scarfs

fon scarfs and extremely easy are they cooked food, if there is a demand in Formed of chiffon or heavy net, the by clever fingers into any effect whatthe system for a supply of carbon at ends of the scarf are caught, or, more ever! The safest of all is the clear normal conditions exist to prevent its ished off with a short tassel or fringe of coarse sewing silk. The scarf may also be gathered in slightly in the center and a tassel attached at one end. so that when thrown over the shoulders the scarf makes an attractive bit of drapery on the back of the dress. as well as adding to the charm of the is not a good staple diet; half a pound

front of the gown. In the soft shades of pink, blue, mauve, green and, in fact, in all the light pastel colorings, these scarfs are exquisitely pretty, and they are perhaps especially charming made up in chiffon can be quite rejuvenated by a and the deep red shades in veiling there is no more general contributing bath in naphtha or a thorough wash- give an attractive glow to pale cheeks.

ing in luke warm water and ivory soapsuds, and then after being careful-"Fear God and keep your bowels ly pressed out embellished by the addiopen" was the whole gospel preached tion of silk tassels at the ends and in by a Quaker who believed in speaking | the center.

Gold and Brown.

One of the combinations coming into first style for indoor gowns is therefore if there is any good thing bronze satin. It is used for an empire skirt that reaches to the bust, and above this is a bodice of bronze sequins mixed with gold thread, run on brown net.

The bodice is made in the usual way out of bands going around the figure and over the arms. The only touch of any other color is a bit of white tulle at the neck and sleeves.

This combination is adopted for elaborate low-necked frocks worn for special occasions. As a rule brown is not considered among the evening colors, but this coppery bronze tone shows off the heavy bullion trimming in an effective manner, and lights up well under the electrics.

Prevent Raveling. When you cut off the arms and legs of your flannels instead of making a hem finish off with a buttonhole stitch. This keeps it from raveling out and makes it look nicer.

GREAT IS VALUE OF TACT.

Its Possessor May Well Boast of Su preme Endowment.

The twentieth century fairy who appears at the cradle of the modern baby bestows upon it the gift of tact beyond all others. It is now the supreme endowment. The girl who has it can find a footing with those who have genius, talent, money, and

From the lack of it girls suffer more than from the lack of these other gifts. It seems as though it must be a fairy's gift at the cradle, because it is so hard to achieve. It can be acquired with patience and study.

The girl who hasn't got it should carefully criticise every failure she makes with friends and opportunities, no matter how small, and see if a lack of tact is not at the bottom of these. Tact takes a knowledge of human nature, it is true, but this also comes

by study and observation. The girl who goes through the world without absorbing knowledge about those around her is doomed to a lonely old THE MATTER OF VEILS.

Detail of the Costume That Is of Immense Importance.

Nothing can more easily make or mar one's appearance than a veil. If and motor veils that are being intro- it is put on in wrinkles, it conveys duced almost every day, all of which immediately the impression of a wringoes to prove that soft, delicately col. kled skin, and adds years to the fair ored scarfs and wide chiffon and net face. If a woman has a naturally motor veils, if anything, increase in heavy jaw, she must resist the temptapopularity with each successive week. tion of the border veils, and the man Most attractive are the newest chif- -it could never have been a womanwho invented green veils ought to be of home manufacture, always a con- imprisoned. Brown veils are universalsideration for the woman who would by becoming, and the veritable avabe accorded the title of well dressed lanches of lace that now fall from the on an income distressingly small. fashionable hats can be manipulated strictly speaking, gathered in and fin. mesh with moderately large chenille spots. To fix it to the hat, always pin it in front first to the brim, then pin the two top edges together at the back of the crown. The ends are then gathered into a knot, so that the lace lies quite smoothly across the face.

The greatest care should be taken with the back of the veil, which must meet as nearly as possible over the back of the hair, and do not let the lower edge fall below the chin. Twisting it into a knot under the chin is abominable. When the veil is removed from the hat it should be rolled over the shaded chiffons which are now to a cardboard roll easily made for the be had designed especially for veiling purpose. An invariable law should be for the large motor hats now in vogue. that the veil must match either the An old scarf of crepe de chine or hat or the trimming. The old rose

SIMPLE AND CORRECT.



Simple hat of gray ottoman silk, lined with black; galon of gray and

A Fine Hair Shampoo. First, boil a pint of water. Add to this a third of a cake of pure white soap, shaved fine. Boil this until the soan is melted. Pour this mixture into

a jar before it thickens and let it cool. To shampoo the hair put a couple of tablespoonfuls of this paste into warm water and when it is dissolved apply to the hair and rub it into the scalp several times. Then rinse the hair well in clear, warm water.

If she goes through the world blundering she will spend far more miserable moments than she gives others. If she hasn't tact she should hunt for it, pray for it, work for it. It will give her more happiness than gifts that are spelled in capital letters and considered supreme.

A Practical Blouse. A smart and practical blouse of dark

red nun's veiling, seen in a shop recently, was laid entirely in tucks from armhole to armhole and closed down the front under a narrow box plait. The sleeves fitted the arms smoothly to the wrists and were tucked their entire length, graduating in size, the widest coming at the top. Ruffles of black chiffon trimmed the wrists and a high collar of dark red satin folded, edged with a ruff of black chiffon, lined with white, finished the neck. A

front, the ends weighted with gold tassels, completed a stylish waist.

narrow cravat tied in a bow in the

Cards. Cards were at first for benefits designed; sent to amuse, not to enslave the mind.-David Garrick.

THE TUBERCULOSIS PROBLEM IN THE DAIRY

A Disease Which Is a Menace to a Most Important Industry-By A. R. Ward, Veterinarian and Bacteriologist, California.

no stock raiser or dairyman can afford cows as in the others, and a comparito ignore. There is no problem con- son of the temperatures of the anifronting agriculture to-day of more mals which show no indication of a fundamental importance than that con- reaction should be taken into account

riculture furnishes tuberculin free to arated from the herd and re-tested not health officials.

scess," retained afterbirth, etc.) method is as follows: should not be tested until the fever has | "(1) Test every animal in the herd subsided. If the cattle have been re- with tuberculin. cently injected with tuberculin, a reapplied to cows within four days of ing or drinking utensils. calving, or during the period of heat,

Bovine tuberculosis is a menace that | perature records of the non-reacting in interpreting the records. In case The United States department of ag- of doubt, the animal should be sep-

sooner than a month. On account of the ease with which If a Large Proportion of the Herd Is variations in temperatures are Found to Be Diseased .- In this case if caused, it is important to keep the the reacting animals are valuable animals, that are being tested, under breeders, they may be isolated and normal conditions. They should be kept for breeding purposes by removfed, watered and milked as usual. ing the calves at once and feeding Avoid as much as possible the violent them on milk of healthy cows, or on handling of nervous cows in taking sterilized milk of their mothers. This is called the Bang method, a proced-Cattle suffering from any disease ure devised by Prof. B. Bang, of the causing a fever (garget, "fox-tail ab- Copenhagen Veterinary college. The

"(2) Remove the reacting animals, test within one month will be unrelia- and keep them isolated so that the disble, and it is safer to allow six or ease can not be transmitted to the eight weeks to elapse. Most authori- healthy animals, either by contact, by ties state that the test should not be the attendants, or by the same feed-

"(3) Disinfect the stables to pre-

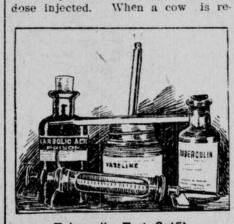


Manner of Inje cting Tuberculin.

for fear that these conditions might | vent transmission of the germs left cause a rise. It is the usual practice by the infected animals. to inject all animals, and take the above-mentioned conditions into con- berculin regularly to detect any cases sideration, and re-test if a rise in the that may develop and remove such antemperature does occur.

This is preferably done in the eve- Disinfect again. ning, eight hours before the time of rilking in the morning. The syringe full of carbolic acid, emptying it, and from the diseased cows which has then rinsing in boiled water before been thoroughly pasteurized (heated beginning the test. In addition to this, to 185 degrees Fahrenheit)." just before injecting each animal, dip

As the sound herd is replenished, bolic acid to disinfect it. Fill the syringe through the needle from the bottle of tuberculin, and avoid contaminating it with dirt. Set the burr on the piston rod of the syringe so that not more than the dose intended can BUILDING THE not more than the dose intended can be injected. The large numbered divisions on the syringe piston rod stand for cubic centimeters (cc.). The size of dose will be stated on the tuberculin bottle. The injection is usually made in the side of the neck where the skin is thin and loose. A fold of the skin is taken in the left hand, and the syringe point inserted and development of the dairy herd



Tuberculin Test Outfit.

insures the greatest security from interference or injury by the movements of the cow.

Take temperatures at about the eighth, tenth, twelfth, fourteenth, sixteenth and eighteenth hours after injecting, and continue in those cases showing a rising temperature. Where an animal shows a rise above 102.5 degrees Fahrenheit, it is well to take the temperatures at more frequent intervals. In hot weather it is essential that the injection be timed so that the eighth to sixteenth hours will occur in the cool part of the day.

When the tuberculin is furnished by this station the temperature record sheets may be returned as soon as the test is completed, and an interpretation of the results will be made. In case of a reaction (indicating the presence of tuberculosis) there must be a rise of 1.5 degrees Fahrenheit or more above the normal temperature as determined on the preceding day. The interpretation of temperature record of the animals showing a rise of less than two degrees Fahrenheit requires care. The elevation of temperature usually comes on gradually, although in the more pronounced reactions, where the temperature goes above 105.5 degrees Fahrenheit, the rise is frequently abrupt. This should usually occur between the eighth and the sixteenth hours. It should remain practically at a maximum for two hours or more and gradually subside. When the temperature reaches 104 degrees Fahrenheit or more, and is maintained for some hours, the animal is certainly regarded as a tubercular, if no fever was shown before the injection. Erratic elevations of short duration do not indicate a reaction. The slight variations caused by the weather, the drinking of cold water, or the irregular handling in applying

"(4) Test the healthy herd with tu-

imals before they spread the disease. "(5) Remove the calves from the diseased herd at birth and feed them should be disinfected by drawing it milk from the healthy cows, or milk

> the isolated cattle may, if desired, be fattened and killed, under proper inspection, for beef.

By H. J. Waters, Dean Missouri Agricultural College.

The proper selection, maintenance in the pocket thus formed and the lies at the foundation of all permanent success in dairying. While the organization of factories, wherein butter and cheese may be manufactured more economically than on the farm. may stimulate and encourage the development of the dairy industry, it is nevertheless true that this stimulus will be only temporary and will soon fail if the farmers are producing the milk without a satisfactory profit.

A thoroughbred herd of dairy cows is not necessary to success. In fact, for the beginner, it is perhaps advisable for him to select the best cows of his local community. The combination beef and dairy cow is claimed by many authorities to be the most profitable on the whole, inasmuch as the cow herself may be readily and the operator shown in our illustration profitably converted into beef when purposes; that she will drop a large and thrifty calf that may be made into veal or into beef at a profit, and in this way add materially to the profits of the business. On the other hand the preponderance of evidence seems to be on the side of the special dairy cow The comparative tests show that such a cow will produce butter at less cost, just as the other type of animal will produce beef to a better advantage. and that in the end the dairyman will be acting most wisely who plans to

form his herd out of such cows. After having gotten the herd together, the most rigid selection and the most intelligent breeding will be necessary to improve its quality or even maintain its excellence. No matter how judiciously the herd may have been selected, there is almost certain to be a number of animals that will fail to produce a profit and a wide difference will be shown in the amount of profit returned by different cows. It is therefore absolutely es sential to the most rapid progress and to the highest degree of success that the dairymen determine accurately the number of pounds of butter or milk produced by each cow each year. An investment of less than \$10 in a Babcock milk tester and a pair of spring balance scales and an expenditure of a comparatively small amount of time and labor will furnish this information and it is certain to cause a great surprise to the owner of the herd.

Remember Others .- "It is not pos sible to do good for others without doing good for ourselves; and it is not possible to neglect others without losing everything that makes life worth while."

Don't Be a Quitter.-Don't get discouraged. It is often the last key or the test are as apparent in the tem- the bunch that opens the lock

IN SELF DEFENSE.

"Why, professor! Why are you wearing ear muffs on the street on a hot day like this?"

"O, I forgot to take them off! Our baby makes such a noise all the time

The Unexpected.

The judge was about to pass sentence upon the condemned man. "In view of ce. contingent cir-cumstances," he say, "I'm inclined to treat you with leniency."

a little distance suddenly burst into "Are you the prisoner's wife?" his

honor inquired. The woman could only nod.

A veiled woman who was sitting at

"I think that in view of all these mitigating influences," the judge resumed, "I will fix three years-"

The veiled woman suddenly gasped. "It ain't half enough, judge; it ain't half enough!" she wildly shricked.

Supporting the Aristocracy. Senator Tillman, discussing international marriages the other day, said

"'What are we coming to?' A friend of mine, an arrant foe to monarchies

roared out in a speech last week: "'Downtrodden as they are abroad, I still fail to understand how they can

endure to be taxed to support idle, extravagant and dissolute royal families." "Then my friend wiped his heated brow, and, hurrying home, sent in a stock assessment of \$10,000 in order to help the president of the Dash railroad purchase a titled son-in-law."

In the eighteenth century the Londoner could look at royalty on Sunday for a modest fee. In a guide to London, published in 1767, it was said: 'At St. James' chapel royal by knocking at the side door and slipping a shilling for each person into the hand of the verger who opens it, you may have admittance and stand during divine service in presence of their majesties; and for one shilling each person more, you may sit in their royal presence, not in pews, but in turnup seats on the side of them."

Sheer white goods, in fact, any fine wash goods when new, owe much of their attractiveness to the way they are laundered, this being done in a manner to enhance their textile beauty. Home laundering would be equally satisfactory if proper attention was given to starching, the first essential being good Starch, which has sufficient strength to stiffen, without thickening the goods. Try Defiance Starch and you will be pleasantly surprised at the improved appearance of your work.

Waiting for His Little Airship. The birds were flying south. Presently they espied a lone robin perched on a lofty limb.

"Come on," they co Cand join the bunch."

But the robin perked his head on one side and shook it vigorously. "What are you waiting for?" they

"I'm waiting," replied the robin. for one of these daffy little airship chappies to blow along and then mebby I can sneak a ride."

Not That Brand of Breakfast Food. "Waiter," said the guest in a nonfashionable hotel, "have you table d'hote here?"

The waiter considered. Then the fever against warning the "do-not-accept-of-a-substitute warning is issued. seized upon him.

"We haven't any of that, sir," he replied, "but I can bring you some corn-flakes."

With a smooth fron and Defiance Starch, you can launder your shirtwaist just as well at home as the steam laundry can; it will have the proper stiffness and finish, there will be less wear and tear of the goods. and it will be a positive pleasure to use a Starch that does not stick to the

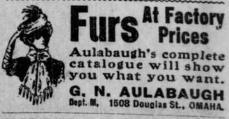
Good Work.

"His brains earn him his living." "Rats! I've read his stuff in all the magazines, and there's no sense in any "I know it, but think how smart he

is to get it in all the magazines?" The Probable Reason. "Papa, why do brides wear long

"To conceal their satisfaction, I presume, my son."---Smart Set.

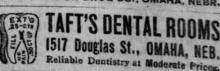
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