

TENDER, BUT NOT LOVING.



Walter (to customer, who had complained that his steak is not tender enough)—Not tender enough! I don't expect it to kiss you!

Laundry work at home would be much more satisfactory if the right starch were used. In order to get the desired stiffness, it is usually necessary to use so much starch that the beauty and fineness of the fabric is hidden behind a paste of varying thickness, which not only destroys the appearance, but also affects the wearing quality of the goods. This trouble can be entirely overcome by using Defiance Starch, as it can be applied much more thinly because of its greater strength than other makes.

**The Captain's Repentee.**

The captain of a trans-Atlantic liner, having become irritable as a result of some minor troubles in the ship's management and the unusually large number of ridiculous inquiries made by tourists, was heading for the "bridge" when a dapper young man halted him to inquire the cause of the commotion off the starboard side of the ship. Being on the port side, the captain politely replied, with some sarcasm, he was not concerned, but thought it possible that a cat fish had just had kittens.—What to Eat.

**Mutual Surprise.**

A mission worker in New Orleans was visiting a reformatory near that city not long ago when she observed among the inmates an old acquaintance, a negro lad long thought to be a model of integrity. "Jim!" exclaimed the mission worker. "Is it possible I find you here?" "Yassum," blithely responded the backslider. "I'm charged with stealin' a barrel of sweet potatoes." The visitor sighed. "You, Jim!" she repeated. "I am surprised!" "Yassum," said Jim. "So was I or I wouldn't be here!"

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.

**Household Hint.**

"Do you know how to use a chafing dish?"

"Yes," answered Mr. Sirius Barker. "I have some novel ideas on the subject."

"What are they?"

"The best way I know of to use a chafing dish is to punch a hole in the bottom of it, paint it green and plant flowers in it."—Washington Star.

**Good to Remember.**

Physical defects can be turned into incentives to success instead of drawbacks, what we look upon as handicaps in the end may prove spurs to enable us to reach the goal of desire, if we know how to use them. We make our own happiness, we carve our own success.—Exchange.

**Nebraska Directory**

**TYPEWRITERS** at Cost Prices. We save you from 25% to 75% on all makes. Send for large list Number 5. Repairing of all kinds. CENTRAL TYPEWRITER EXCHANGE, Omaha.

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Insist on having them. Ask your local dealer or JOHN DEERE, Omaha-Soo Falls

**Lightning Rods—Copper Cable**

and lightning arresters for telephones. Protects forever. The best. W. C. SHINN, - - Lincoln, Nebraska

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Sold by the Best Dealers. We will send to pupils and teachers on receipt of letters in stamps, a 10-cash, hard made, transparent rule. JOHN G. WOODWARD & CO., "The Candy Men" Council Bluffs, Ia.

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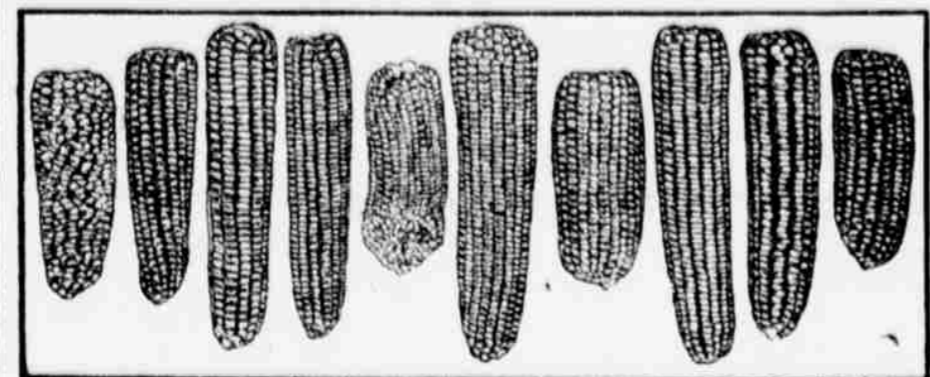
Improved and unimproved farms in eastern South Dakota for sale on CROP PAYMENTS or 10 YEARS TIME. Will erect buildings on any farm on same easy terms. Price \$20 to \$40 per acre. For lists, maps, etc., address: ALEX. H. RAIT, Farmers & Merchants' Bldg., 15th and O Sts., Lincoln, Neb.

**RUPTURE**

Of all varieties permanently cured in a few days without a surgical operation or detention from business. No pay will be accepted until the patient is completely satisfied. Write or call on FRANTZ H. WRAY, M. D., Room 316 Bee Bldg., Omaha, Neb.

**THE SELECTION AND TESTING OF SEED CORN**

Method of Going into the Field before Harvest Time and Selecting the Choice Ears—By Logan Owen.



Prize Winning Ears.

In obtaining seed corn from places at a distance it is always best to secure it in the ear, because in this form it can be picked over, judged and all ears that are not suited for planting may be thrown aside, while if it is shelled no such selection can be made.

The selection of seed corn by the farmer from his own crop is generally accomplished in one of three ways: First, by picking out the seed after the crop has been cribbed; second, by selecting the best ears while gathering; and third, by going into the field before harvesting time and selecting the most desirable ears. Of these three ways my experience has shown the last to be the best, because a better selection can be made when that is the only aim in view and when the entire plant, and not simply the ear, can be considered. Whatever the method, more seed than is really needed should be selected, in order that a second "weeding out" of the poorest ears just before planting may still leave enough good seed.

On our farm we have tried still another method for obtaining the best seed corn—namely, to grow it in a special plot of ground. We used the following method: Take any number of selected ears—say 50, for example—and plant them in 50 separate parallel rows, one ear to the row. This makes it necessary for the plot of ground to be at least 50 corn rows wide, and it should be long enough for the planting of about two-thirds of an ear in each row. If possible, this ground should be as far removed from other fields of corn as can be, to prevent outside pollination. To further protect from foreign pollen we have found it a good plan to take the remaining one-third of the selected corn and use it to plant a border around the breeding plot. Before the pollen matures every alternate row is detasseled, to prevent self or close pollina-

tion; also any stalks in the rest of the rows that are imperfect to a marked degree in any way should be detasseled. All the seemingly good ears from good stalks, in good position on the stalk, should be gathered from the detasseled rows. Out of all these ears first pick out the best ones for next year's breeding plot. From that remaining the best ears can be selected for next season's seed corn for the main crop.

In regard to the type of ear to select for seed the following points are essential: The main object in view is the production of as large a quantity of grain to the ear as possible; the ear should be cylindrical in shape, about ten inches in length and 7½ inches in circumference. Both ends should be well filled out with large kernels. The rows of kernels, as well as the kernels themselves, should be closely pressed together, in order that the ear will be compact and solid. Each ear can be readily tested for weight by weighing the entire ear first and then the shelled corn obtained from it. The grain should constitute from 85 to 90 per cent. of the whole ear. The kernels should be as nearly uniform in size as possible, to insure a good, even stand; they should be wedged shaped.

The vitality of the corn should always ways be tested. Improper drying and storing away of seed corn very often lowers the vitality of the seed, but if it is thoroughly cured and kept dry no injury is likely to take place. We have found it a very satisfactory method to string the corn and let it up in the barn, provided it is

well covered. In the spring, before planting time, every ear should be tested, especially when there is any doubt as to its vitality. We have a box fixed for this purpose: It is four feet long by three feet wide by six inches deep. We have bored holes through the sides two inches from the bottom and 2½ inches apart; through these holes we have stretched fine wire, both lengthways and crossways, thus dividing the box into 2½-inch squares. At one end these rows of squares are numbered; along one side the squares in each row are numbered. When ready to test the corn, we get enough moist, rich dirt to fill the box up even with the wire; next we number the ears to be tested. For example, the first ear is marked ear one, row one; the next, ear two, row one. When we have enough for the first row, the first ear in the second row is marked ear one, row two, and so on. When the ears are all numbered, take four or five grains from different parts of each ear and plant them in the square with the corresponding number. In this box we can test about 275 ears at one time. Of course, the box can be larger or smaller, as the case may demand.

**MAKING MONEY RAISING SKUNKS**

How the Animals Are Bred and Why their Breeding Profitable.

Skunk farming is becoming an important industry in some parts of the United States, and yet the man who suggested it was regarded as mentally unsound. To-day there are hundreds of such farms on a paying basis.

The average skunk produces a quart of oil and the fur or skin always brings a good price, fashion regulating the value. At the present time the skins which are the most valuable, are the darker ones. A pure black skin is worth from \$1.25 to \$2.50, according to the quality and size; a striped skunk skin brings in the market about 50 or 60 cents, while those with a part stripe are worth in the neighborhood of a dollar.

It has been figured out that a man who understands skunk farming can begin on 20 skunks, 15 females and five males, and in a few years he can have a healthy bank account. It is not difficult to calculate how rapidly these 20 skunks will increase in number. Say you begin work early in the fall and that in December they breed. At once you have an increase of 120 skunks, putting the average of each litter at eight. In June they breed again, and if the same ratio of increase be kept up, at the expiration of a year and a half you will have 7,495 skunks.

Put the pelts at one dollar each, the pelts of 200 male skunks would bring \$200; the oil at 50 cents an ounce would be worth \$800. Then figuring as was done on the increase in skunks, at the expiration of a year and a half you could kill 3,700 male skunks, the pelts of which would be worth that many dollars.

The amount of oil gathered from this number would be 29,600 ounces, worth just \$14,800. At the expiration of four years you would have killed 1,890,000 males, the pelts of which would be worth \$1,890,000, and the oil, 15,120,000 ounces, worth \$7,560,000. And you would still have 3,700,000 skunks left!

It is not surprising that skunk farming is being taken up throughout the country, and if it was possible to deodorize the skunk the industry would be even more popular.

**Dry Potatoes for Food.**—According to the Magdeburgische Zeitung, Consul Frank S. Hannah says that the recent experiments in the drying of potatoes under the auspices of the imperial interior department has had such good results that a new and important field of activity may be offered for the German farmers.

The potatoes are reduced by this process to about one-quarter of their original weight and can be kept in good condition in this compressed form for an indefinite length of time. The military authorities have made thorough experiments with this product and have become convinced that its nutritive value is fully equal to that of corn, and that the dried potatoes can take the place of one-third of the former ration of oats.

**Farmers' Families.**—It is estimated that there are about 7,900,000 farmers' families in the United States to-day, taking the word farmer in its broadest sense, and including all families living in the open country.

**SPLENDID WAY TO SERVE FISH**

Either Fresh or Left Over Material Can Be Made Delicious When Formed Into Croquettes.

Required: Two ounces of rice, four ounces of cooked fish, one teaspoonful of flour, one small teaspoonful of curry powder, one teaspoonful of lemon juice and chopped onion, half an ounce of butter or dripping, half a gill of stock, two eggs, bread crumbs, seasoned.

Wash the rice, put it on to boil in plenty of fast-boiling salted water. Cook it quickly until tender, then drain it well in a clean cloth.

Remove all bones and skin from the fish, and chop it. Melt the dripping in a pan, put in the onion, curry powder and flour, and cook them for five minutes over the fire. Add the stock, and stir this sauce until it boils. Add the fish, onion and lemon juice, also the rice, seasoning, and one beaten egg.

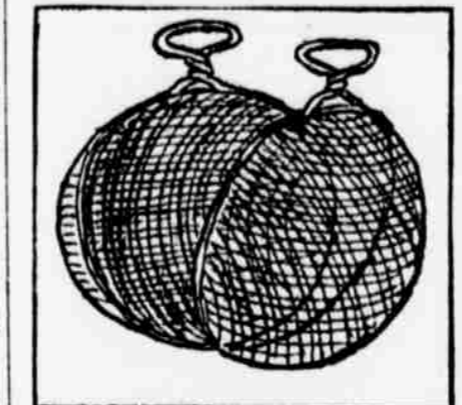
Cook again for a few minutes to bind the egg, then spread it on a plate to cool.

Then shape the mixture into balls, and roll them in the crumbs. Beat up the other egg, and brush the balls over with it. Then again roll them in crumbs. Fry the croquettes a golden brown in smoking hot fat, drain them on paper, and serve with fried parsley and quarters of cut lemon.

**WASHES LETTUCE LEAVES.**

Labor-Saving Kitchen Utensil That the Housewife Will Find of Real Value.

Any money invested in labor-saving kitchen utensils will, in a few weeks, more than justify itself in the time and fuel it saves. Take the lettuce washer shown. The busy housewife has only to lay the whole bunch of



lettuce leaves between the two wire spheres, hold it under the faucet for a minute, and each separate leaf is washed as well as though done by hand. There is a French lettuce washer, it is true, that people used before this one was invented, but it is shaped like a bottle, and it breaks the leaves to take them out of it.

**Salade Creole.**

Orange, romaine, lettuce, green peppers and chives are the ingredients of this refreshing dish. Choose a young and delicate lettuce, strip the leaves, wash carefully and dry each piece with a napkin. Put them in the bottom of a mixing bowl and add the plugs, skinned and broken in half, of one or two oranges. Over these shred a large green pepper finely and add from one to two teaspoonfuls of chopped chives. Season with olive oil, and salt, and if more acid is liked add a light squeeze of lemon juice. Instead of orange, grape fruit could be used with this salad, and the beauty of it will be much improved with strips of Spanish pimento.

**Hints, Small But Important.**

The flavor of any dish that calls for mixed spices may be greatly improved if the spices are mixed several months before they are to be used. The best way is to keep a certain amount of mixed spices always on hand. A good proposition is as follows: Two tablespoonfuls of powdered cinnamon, one tablespoonful of powdered mace, one of grated nutmeg and one of powdered cloves. This should be mixed thoroughly and put away in an airtight tin, from which the cook can take out as much as she wants at a time.

**Vienna Liver Dumplings.**

Two pounds ground liver, quarter of a pound of ground suet. Soak one and a half loaves of milk bread in water, then squeeze dry; one onion, chopped; grate rind of a small lemon; half a teaspoonful of mace, half a teaspoonful of pepper, add salt to taste and a tablespoonful of chopped parsley. Mix all together and add enough rolled crackers to hold together. Make in good sized balls. Boil in beef broth or plain salt water for 15 minutes. It is a delicious dish with mashed potatoes and sauerkraut.

**Sweet Potato Muffin.**

Two-thirds of a cup of fresh mashed sweet potatoes, two eggs well beaten, three tablespoons of sugar, mix these well, then add one cup of milk, two cups of flour, one teaspoon of salt, three heaping teaspoons of baking powder, one tablespoon of melted butter. Beat well and bake in buttered tins about 20 minutes in moderate oven. Raisins and chopped nuts may be added if desired.

**To Protect the Girls' Braids.**

In buttoning the girl's dress sew the buttons on the wrong side of the upper piece and make the buttonholes in the under piece so as to button the wrong side out. In this way the girl's braids is protected from breaking and catching.

**Veal Broth.**

Boil the bones of roast veal and any hard parts of the meat two hours, add half a cup of rice, half a small onion, and the stuffing left (if any), salt and pepper. Boil gently one hour.



**From the "Sunshine" Bakeries**  
This is where Takoma Biscuits are made—models of their kind—the ovens are built of white tile on the top floor. Sunshine and pure air is abundant. We employ the most modern methods—costliest materials—and with our infinite skill we make

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perfect. Yet they cost as little as the poorer kinds. Their goodness is protected by the thrice sealed carton—with "Sunshine" seal. Be sure of the "Sunshine" seal—it's the sign you have the genuine. Takoma Biscuits are at your grocer's, 5c and 10c. Try them—see how good they are.

**LOOSE-WILES BISCUIT COMPANY**



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Justice O'Halloran—Have you any children, Mrs. Kelly?  
Mrs. Kelly—I hav two living an' wan married!—Judy.  
**Red, Weak, Watery Eyes** Relieved by Murine Eye Remedy. Composed by Experienced Physicians. Conforms to Pure Food and Drug Laws. Murine Doesn't Smart; Soothes Eye Pain. Try Murine in Your Eyes. At Druggists.  
The man who has faith in God is sure to have many other good things.  
Lewis' Single Binder straight 5c cigar. You pay 10c for cigars not so good.  
How to catch fish is a study. How to lie about it comes natural.

**W. N. U., LINCOLN, NO. 23-1909.**  
**320 Acres of Wheat Land IN WESTERN CANADA WILL MAKE YOU RICH**  
Fifty bushels per acre have been grown. General average greater than in any other part of the continent. Under new regulations it is possible to secure a homestead of 160 acres free, and additional 160 acres at \$3 per acre.  
The development of the country has made marvelous strides. It is a revelation, a record of conquest by settlement that is remarkable.—Extract from correspondence of a National Editor, who visited Canada in August last.

The grain crop of 1908 will net many farmers \$20.00 to \$25.00 per acre. Grain-raising, mixed farming and dairying are the principal industries. Climate is excellent; soil conditions the best; railway advantages unequalled; schools, churches and markets close at hand. Land may also be purchased from railway and land companies.  
For "Last Best West" pamphlets, maps and information as to how to secure lowest railway rates, apply to Superintendent of Immigration, Ottawa, Canada, or the authorized Canadian Government Agent.  
W. V. BENNETT, 801 New York Life Building, Omaha, Nebraska.

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FOR ALL KIDNEY DISEASES  
OR RHEUMATISM, BRIGGS' DISEASE, DIABETES, BACKACHE  
375 "Guaranteed"

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CARTER'S LITTLE LIVER PILLS.  
Positively Cured by these Little Pills.  
They also relieve Distress from Dyspepsia, Indigestion and Too Hearty Eating. A perfect remedy for Dizziness, Nausea, Drowsiness, Bad Taste in the Mouth, Coated Tongue, Pain in the Side, TORPID LIVER. They regulate the Bowels. Purely Vegetable. SMALL PILL. SMALL DOSE. SMALL PRICE.

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the brand of shingle you want when you give your dealer your order. If you want a shingle that's always the same quality and that's always put up full count ask for this brand. Remember the name.  
Genuine Must Bear Fac-Simile Signature  
*Ashe Wood*  
REFUSE SUBSTITUTES.

**You Need a Tonic**  
if you feel languid and depressed all the time. The best thing to help nature build up the system is

**DR. D. JAYNE'S TONIC VERMIFUGE**  
This great tonic is not a false stimulant as many of the so-called "spooning tonics." It is a natural strength-giver. For all run-down conditions of the health it is an invaluable remedy; imparts new life and vigor and builds up the entire system.  
Sold by All Leading Druggists in two size bottles, 50c and 35c

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5 cents a share for an interest in an orange grove. 50% profit or better in an unequalled profit-making business and backed by real estate. Do not delay if you want to take advantage of this price.  
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