

## TO MOBILIZE SEPT. 1

229,000 CONSCRIPTED MEN CALLED TO THE COLORS.

## ASSEMBLE IN HOME STATE

Local Boards to Have Charge Until Soldiers Reach Camp—Food Legislation Enacted.

Washington.—Two hundred and twenty-nine thousand men, one-third of the 687,000 to be drafted for army service, will be called to the colors on September 1 and will be sent to training camps before September 5 under an order just issued to governors of all states by Provost Marshal Crowder. Calling of these men will bring the strength of the United States army up to 1,000,000 men.

Should any of these men be rejected at the camps, district exemption boards will be notified and will be expected to make good the deficiency. Decision of the provost marshal general to have the first 229,000 men entrained for cantonment camps by September 5 has necessitated tremendous activity in all supply departments. Vast amounts of supplies are yet to be mobilized.

The whole business of assembling the levies at entraining points, providing them with shelter, food and transportation and giving them their actual introduction into military life is entrusted to the civilian local boards which selected them for service. Until the men reach the camps they will not be in contact with uniformed officers.

The civilian control is carried forward through every stage of the draft, to the gates of the military camps, where the making of soldiers will begin, to be completed within sound of the guns in France. Provost Marshal General Crowder has put in the hands of all adjutant generals detailed instructions covering the mobilization.

### Food Bill Passed and Signed.

Washington.—By a vote of 66 to 7, the senate passed the food control bill, as approved by the house, and the measure is now a law of the land, having received the signature of president Wilson.

The conference report on the administration bill appropriating money to increase food production and for a food survey also was adopted by the senate.

In addition to its comprehensive provisions for control of food, fuel, fertilizer and farm equipment, the control bill carries drastic prohibition features. Thirty days after it is approved it will be unlawful to use foodstuffs in the manufacture of distilled spirits for beverage purposes, and the president will be empowered to commandeer for military purposes distilled liquors now held in bond and to regulate or restrict the use of foods in the manufacture of wine and beer.

Herbert C. Hoover has already begun the task of putting the law into effect.

### Eighty Per Cent Ask Exemption.

Washington.—Wholesale claims for exemption from the army draft, reported from many sections, caused Provost Marshal General Crowder to telegraph the governors of the states directing that local boards reduce discharges for dependency to a far more restricted class and to very necessities and clearly defined circumstances.

In some districts as high as 80 per cent of the registrants called for discharge on the ground of dependent relatives.

### Says Russia Won't Quit.

New York.—If the German drive through demoralized Russia should result in the capture of Petrograd itself—and that is not at all improbable—such a Teutonic success would not mean the end of Russia as a factor in the war. Russia would "come back."

That is the opinion of George A. Gaston, head of the big importing and exporting firm here, which, since the beginning of the war, has been supplying motor vehicles to the allies.

### Physical Test Modified.

Washington.—Revised regulations to govern physical examination of men registered under the selective draft were issued by Surgeon General Gorgas of the army and communicated to the governors of the states for information of local boards. The changes deal for the most part with questions of proportionate weight and height, but may result in the recall of some men rejected heretofore on physical grounds.

### See Cut in Coal Prices.

Washington.—Sharp reduction in coal costs is predicted by officials as a result of the senate approval of the food control bill, carrying a provision for government fixing of fuel prices. The federal trade commission, which the measure authorizes the president to designate as an agency to enforce the provision, is ready to make out a price scale at short notice. For months the commission has gathered facts as to production costs and in a recent report to congress pointed out that prices are too high.

## HORROR OF DESERT WARFARE

Dust, Heat and Flies Are Worst Plagues From Which Soldiers Suffer in Mesopotamia.

Hardships and discomforts of the British campaigns in Palestine and Mesopotamia are the themes of many letters written by soldiers serving under the commands of General Sir Archibald Murray, in Palestine, or Major General Maude, in Mesopotamia.

"If you want to see a muddle, you ought to see a camel convoy under shellfire," writes one man from the vicinity of Gaza, in southern Palestine. "The natives who lead the camels run away at the first shot, and then the white men try to induce, by all the profanity they can muster, those camels to hurry out of range or under the cover of a hill. All the time good lives are being lost trying to save the convoy, which perhaps has the water supply for thousands of men on the firing line."

Dust, heat and flies are the worst three plagues of Mesopotamia from the soldiers' standpoint, writes one of the privates who suffered from them.

"To you," he adds, "the flies would be quite inconceivable. They settle in great clusters on everything. Some of them can sting and bite severely. With the coming of nightfall the ordinary flies disappear and the mosquitoes and sandflies take their places. The sandfly is an insidious plague. You have to wear a very fine suffocating mesh on your face, and at night you must spray thin acid over your face to get any peace. The temperature goes up from 110 to 142 degrees in the shade. The morning's work being done, you lie in your tent with the flap up. You almost gasp for breath. Anxiously you await the going down of the sun. You wear a toupee or a wet towel on your head. One very rarely wears much clothing, and you lead the simple life. The heat takes all pride from you. You're just bathed in dust and sweat.

"You can get sunstroke through the small of your back. The hot wind, bad as it is, is better than the complete stillness, although it bounces off the earth, flinging sand and dust all over you. You eat sand and breath it; you lie down in it; it's in your mouth, eyes, ears and clothes. These things leave Mesopotamia burnt into your memory forever."

### Cowbells Save Cherries.

W. A. Bull of Igo, Cal., saved his big cherry crop with cowbells operated by a water wheel.

Bull has an orchard up South Fork creek. His cherries ripened, but as fast as they matured birds picked them off. Bull rigged up some ordinary scarecrows. They did well enough for a day or so, or until the wise birds detected the fraud.

As a last resort Bull tried several cowbells in the treetops, and to the tinklers attached strings, which he jerked from his front porch. The cowbells' jangling scared the birds away all right and bid fair to save the cherry crop, but Bull got tired of jerking the strings all day long.

Now he has a water wheel that runs his wife's churn. So Bull attached the strings to the churn dasher. As the water wheel went its rounds the churn dasher bobbed up and down and the cowbells kept up their jangling in the treetops all day long.

The birds were scared away effectually and Bull saved his cherry crop.

### Chinese Printer's Job.

Chinese characters do not express sounds although the pitch of the voice is significant. Their letters are ideographs, or writing of ideas or things. Hence the Chinese have no alphabet, strictly speaking. For this reason, says Popular Science Monthly, the Chinese must employ an astounding number of characters. It takes about 10,000 characters to print a book in the Chinese language; yet sometimes an entire thought or a whole sentence is represented by one character! The word "black" is one character, and so is "mother," "dead," "yes," "yellow," and a great many other words. With such a conglomeration, is it any wonder that the American printer wonders how it is possible to print anything in Chinese?

### Chicken Not an Animal.

A chicken raiser cannot be compelled to keep his chickens in an inclosure, but he is answerable for damages if the injured party brings suit. Although the supreme court gave an exhaustive opinion on one occasion, declaring a goose to be an animal and so under the protection of laws prohibiting cruelty to animals, it has never held a chicken to be an animal, and so the chicken is not amenable to laws governing the taking up of animals if they trespass on a neighbor's property. The laws, as they are now, are vague as far as damages from trespassing chickens are concerned.

### His Trouble.

Mrs. Bacon.—To make men's collars wear longer, I see an inventor has patented one with an extra buttonhole so that it can be fitted to a shirt without strain.

Mr. Bacon.—Extra buttonholes won't help my predicament, dear. The strain with me comes when I'm trying to find a shirt with buttons on it.—Yonkers Statesman.

### Diffident Opinion.

"Do you believe in the theory of reincarnation?"  
"Yes," replied the cautious man. "I have great respect for it as a theory. But, as in the case of a great many theories, I have my doubts whether it is practical."

## STORE FRUIT JUICES

How to Prepare for the Future Comfort of the Family.

## ALL FRUITS CAN BE UTILIZED

Grape Juice—Sirup Made From Windfall Apples and Apple Cider—Here is a Fine Flavoring Sirup.

(From the United States Department of Agriculture.)

Various fruit juices may be prepared in the home and bottled for future use. Practically any fruit may be used in the first recipe following.

**Sterilized Fruit Juices.**—The fruit juice may be pressed out of fruit by means of a cider press, special fruit press, or other improvised presses; then heated in an acid-proof kettle up to 110 degrees Fahrenheit. The fruit juice may then be poured into ordinary hot jars, hot bottles, or tin cans, and handled by the same directions as those for canning of fruit itself. If poured into miscellaneous bottles, it is suggested that the fruit juice be sterilized as follows:

Make a cotton stopper and press into the neck of the bottle and leave during the sterilization period. Set bottles in boiling hot water up to the neck of the bottle, sterilizing the fruit juice for 30 minutes at a simmering temperature (145 degrees Fahrenheit). Remove the product, press cork in top over cotton stopper immediately. If the cork fits well, no paraffin need be used. If a poor cork, it may be necessary to dip the cork in melted solution of wax or paraffin. Fruit juices and apple cider when handled in this way will not "flatten in taste" and will keep fresh for future use.

**Grape Juice by Two-Day Method.**—For home use there are a large number of varieties of grapes which will make a pleasant and healthful drink. No matter what the kind of grape,

however, only clean, sound fruit should be used and it should be well ripened, but not overripe. The grapes should first be crushed and pressed in an ordinary cider mill, or by hand if no mill is available.

**Red Juice.**—For red juice, the crushed grapes are heated to about 200 degrees Fahrenheit before the juice is separated from the pulp and then strained through a clean cloth or drip bag without pressure. Thereafter, the process is the same as for light-colored juice.

Grape juice should be stored away in bottles or jars that are not too large, for after these have been opened the juice is likely to spoil. If properly made, however, the juice should keep indefinitely as long as it is kept in sealed bottles.

**Sirup Made From Windfall Apples and Apple Cider.**—Add five ounces of powdered calcium carbonate (obtained at any drug store) to seven gallons of apple cider. Powdered calcium carbonate (carbonate of lime) or, to give it its common name, precipitated chalk, is low-priced and harmless. Boil the mixture in a kettle or vat vigorously for five minutes. Pour the liquid into vessels, preferably glass jars or pitchers; allow to stand six or eight hours, or until perfectly clear. Pour the clear liquid into a preserving kettle. Do not allow sediment at bottom to enter. Add to the clear liquid one level teaspoonful of lime carbonate and stir thoroughly. The process is completed by boiling down rapidly to a clear liquid. Use density gauge or candy thermometer and bring the temperature up to 220 degrees Fahrenheit. If a thermometer is not available, boil until bulk is reduced to one-seventh of the original volume. To determine whether the sirup is cooked enough test as for candy—by pouring a little into cold water. If boiled enough it should have the consistency of maple sirup. It should not be cooked long enough to harden like candy when tested.

When the test shows that the sirup has been cooked enough, pour it into fruit jars, pitchers, etc., and allow it to cool slowly. Slow cooling is important, as otherwise the suspended matter will not settle properly and the sirup will be cloudy.

## JAMS, FRUIT BUTTERS, MARMALADES, ETC.



A Luscious Trio—Yellow Tomato, Kumquat and Strawberry Preserves.

(Prepared by the United States Department of Agriculture.)

Jams are made of small fruits which are not whole or firm enough to use for preserves. No attempt is made to retain the original shape of the fruit, the finished product having a uniform consistency. Marmalades have a more jellylike texture and thin slices of the fruit appear suspended throughout the mixture. In fruit butters and pastes frequently less sugar is used than in jams and the product is more concentrated. Conserves may be made of large or small fruits, cooked in the same manner as jams. Sometimes nuts are added.

In stirring jams use a wooden spoon or paddle, moving it across the center of the vessel first one way and then the opposite, and next around the pan, gently moving the mixture from the bottom of the pan, being careful not to stir rapidly or beat. Cook the jam to 105 degrees Centigrade or 221 degrees Fahrenheit, if a thermometer is used.

If a cooking or chemical thermometer is available more accurate results can be obtained by its use. The proper condition of the cooked fruit can be determined approximately, however, without the use of such instruments. For determining when they are finished most jams may be given the same test as finished jelly; that is, when a little is held a moment and cooled in a spoon, it will not pour from the side of the spoon, but will fall in a sheet or flake. This is not true of jams made of peaches, cherries, strawberries, and other fruits not containing pectin, the jellying principle. When using such fruits, cook until the jam is of the desired consistency.

Well-glazed hermetically sealed stoneware jars with capacity of eight ounces and up, are suitable and attractive containers for packing jams, marmalades, etc. Large-necked bottles, glasses, etc., also may be used and sealed with cork, paraffin, etc. Jams and marmalades may be packed hot in sterilized jars, glasses or large-necked bottles, and sealed immediately. When packing for market,

however, it is far safer to process them both to insure sterilization and a tight seal. Process plants for 30 minutes at simmering (87 degrees Centigrade or 188 degrees Fahrenheit).

**Berry Jam.**—In selecting berries for jam the ripe, broken ones will give fine color and flavor, but about one-half the quantity should be slightly underripe. This is necessary to give a jelly-like consistency to the product. Cooking in small quantities also helps to retain color and flavor. Weigh the berries and allow three-fourths of a pound of sugar to each pound of fruit. Rapid cooking with constant care is essential.

**Peach Jam.**—Two and one-quarter pounds peaches cut into small pieces, one pound sugar, six whole allspice, one cracked peach seed, one inch ginger root, one-half cupful peach juice, one-half teaspoonful whole cloves, one teaspoonful cinnamon bark, one sprig mace. (The spices in cheesecloth bag.) Cook all together until thick as marmalade and clear or until of the consistency desired (to 105 degrees Centigrade or 221 degrees Fahrenheit). Pack hot in hot jars and seal at once or process.

**Quince Paste.**—Three-fourths pound powdered sugar for each pound of fruit pulp. Wipe the fruit, cut into quarters, remove flower and core, and cook in water until very tender. After rubbing the pulp through a sieve, weigh it and add the required amount of sugar. It is then cooked until very thick. Scalded and chopped nut kernels may be added. The pulp remaining after the juice has been extracted for quince jelly may be used also.

**Pear and Quince Preserves.**—For pear and quince preserves, use the same proportion of sugar and fruit. Cut the fruit into half-circle slices. Cook the fruit until almost tender in boiling water, drain, add the sirup, and proceed as for peach preserves.

**Apple Butter.**—Measure the apples, wash to remove dirt, slice into small pieces, and for each bushel of apples add four gallons of water; boil until the fruit is soft, then rub through a screen or sieve.

## COURT GIVES WIFE TWO KISSES DAILY

Young Hubby Is Haled Before Judge for Failing to Show Affection.

Knoxville, Tenn.—Charged with failure to love his wife, a young hubby haled before City Judge R. P. Williams here was sentenced to kiss her twice daily.

"From the testimony of neighbors, who, as is often the case, seemed to know more about the affair than did the principals themselves, it seemed that temperamental incompatibility, as it has been termed in higher courts,



Sentenced Henry to Two Kisses Daily.

"pure cussedness," as it is known locally, was the cause of the trouble," says Judge Williams.

"You see, Henry would go home in the afternoon, and not being of a particularly affectionate nature, failed to greet his wife with a kiss. Now she, being in love with her husband, wanted to be kissed. After frequent failures of this kind on his part she charged Henry with an extreme frigidity of affections. Henry denied the allegations, affirming that he had too many serious and important things to do to consider without indulging in obligatory exercises with a woman, whom, after all, was nothing but his wife."

This enraged the wife, who proceeded to tell Henry just what she thought of him. Henry opened hostilities with a dishpan.

To make up for past omissions, and to cause him to cultivate a taste for such things, City Judge Williams sentenced Henry to two kisses daily.

## HATS CAUSE MARITAL ROW

Woman's Weakness for Millinery Causes Husband to Seek Separation in Court.

Chicago.—Mrs. John W. Olson's prime weakness was hats. But her husband found little interest in the millinery magazines with which their home was strewn. Neither did he enjoy standing before show windows in which Parisian creations were exhibited. That is where the trouble started.

"Billy" Stamm was twenty-two, well tailored and good-looking. He adored millinery and he was an artist at turning out fifty headgear from a miscellaneous assortment of trimmings. So Stamm, being an old friend of the family, became an extremely friendly person to Mrs. Olson and finally they opened a hat store together. Then Olson left home. He has filed suit for divorce, naming Stamm, whose ability to trim hats, he alleges, has wrecked the Olson home.

## FIND SKELETON WITH HORNS; A TAIL, TOO

Wheeling, W. Va.—Boys here have unearthed a skeleton closely resembling the popular idea of the devil. The skull is much like that of the present human race, with the exception of two horns, which project from just above the temples on each side. In life the creature was about four feet high, with a long tail. There are four powerful legs or arms, each of which has four fingers.

## CAN'T TELL KISS BY SOUND

Momentous Decision, Handed Down by New York Judge, Rules Against Hubby.

Beacon, N. Y.—You can't tell whether it's a kiss or not by the sound alone. A momentous decision, truly, but one easily reached by Judge Willard Brockway when Herbert Jordan attempted to justify his leaving his wife because she kissed a grocery clerk.

"How do you know she did?" asked the judge.

Jordan brought forward a neighbor who said she had heard the "sound of kissing through the keyhole." "We have to go by fact, not by sound," remarked Judge Brockway. "It might have been some other noise with a kissing sound."

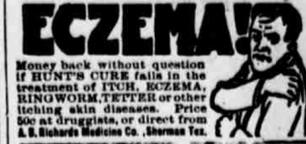
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## METROPOLIS OF THE WILDS

Spokane, City of a Hundred and Fifty Thousand People, Has Good Trout Fishing Within Limits.

A city of a hundred and fifty thousand people that has good trout fishing within its city limits and Indians living in their tepees a mile and a half away is something that you cannot grasp unless you know the West. And even if you do, Spokane would strike you as something of a surprise. It looks as though it had been built yesterday in what was a virgin wilderness the day before—and yet made complete with street cars and electric lights and everything that you could find in a New England town, except, perhaps, the cultured atmosphere.

The Spokaneites do not miss the cultured atmosphere. If you asked about it they would probably tell you that they prefer the smell of the pines. For they are an outdoors-loving crowd. A citizen of Spokane may attend a board of directors' meeting in the heart of the city at 10 a. m. and at 4 p. m. he may be hunting bear. The mountains crowd right down upon the city and there are fifty lakes within a radius of a hundred miles.

Spokane, like Rome, was not built in a day, but it was set up at a rate that makes all of those old saws about how long it takes to do things look hollow and meaningless. It was only in 1855 that the Indians got their first decisive defeat in this region and the first locomotive arrived in 1881. By 1890 they had something of a town started, but it was wiped out by fire that year.

The real growth began when the river was turned into electric power—170,000 horse. From this giant dynamo electricity reaches out through the canyons to hundreds of mines, driving the power trans into the bowels of the mountains, bringing wealth to the city, which sits like a spider at the center of its mighty web or current.

### Lost in the Shuffle.

"I was just wondering." "About what?"

"Wondering what had become of the patriotic notion I had last April that I'd spend my vacation this summer helping some farmer to hoe."

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