

TAKES SKILL TO CUT DIAMONDS

Methods of Turning the Rough Stones Into Brilliants Explained by Expert.

WORLD WAR PUT PRICES UP

But They Are Being Bought and Disposed in This Country More Than Ever Before—Very Few Are Perfect.

New York.—Diamonds as coveted gems and ornaments have lost none of their popularity. Since the late war many persons who never possessed these brilliants are wearing them today, even though they cost more than formerly. Few persons realize the skill it takes to cut and polish diamonds for the market.

"Diamonds as they are found in the rough state," Herbert P. Whitlock, curator of the department of mineralogy at the Museum of Natural History, said, "are not impressive. They have none of the magical flashes of light which in the polished stone makes them unique among the noble family of gems. And it is here that a goodly part of the price of diamonds is accumulated. For the art of turning a rough diamond into a polished brilliant is a long process requiring a superlative degree of skill. There is no better way to appreciate this than to follow the diamond from the mine to the jeweler and see for ourselves just what happens to it."

"When the diamonds are recovered from the mine they are not by any means all of them clear and colorless, as a self-respecting diamond should be; indeed, only about 25 per cent of the stones found are without some faint color."

"So we find that at the beginning of its travels the diamond is introduced to the sorter. The sorter is a kind of super-expert on diamonds, whose eye has been trained through years of practice to detect the slightest variations in color of diamonds and to find flaws in the stones with an ease which is little less than uncanny."

Sorting the Diamonds.

"The first consideration in sorting diamonds is the adaptability of the stone for cutting. Let us assume that the stone whose travels we are following is sorted into the grade known as 'close goods,' comprising flawless crystals from which fair-sized brilliants can be cut, or, to use the trade term, 'made.' These usually have eight sides or facets triangular in shape. Next comes a re-sorting of the 'close goods' into eight grades, ranging from blue white, which comprises the finest quality stones, to yellow and brown, which are so badly off color as to be unfit for gems."

"If our stone has passed the critical test of the sorter and is placed in one of the higher grades, it is weighed, wrapped up in a parcel with others of its kind, a price per carat is assigned to it and it is sold to a diamond dealer and ultimately finds its way to the workshop of the diamond polisher. Here at the hands of a highly skilled workman it is destined to be turned into a gem fit to grace beauty or opulence."

"Most of this is done in Holland, and especially in Amsterdam, which, since the Fifteenth century, has been famous for this industry."

"The surface irregularities, together with any superficial flaws, are first split away from the stone. . . . Sometimes when the stone is large it is of advantage to saw it into two or more pieces so as to save as much as possible of the weight in cut diamonds."

"The rough shaping of the diamond is done through an operation called 'bruiting,' which consists of wearing away the corners by rubbing one stone against another. This was formerly a manual process, the two diamonds being mounted on sticks held in either hand by the lapidary. But even in the ancient and conservative art of

Four Little Princes of Japan



The four sons of the crown prince of Japan, on a visit to Nikko, studying a map of the city in the municipal offices. Their tutor, an army officer, is pointing out the various locations. The lads are studying municipal government in the various cities of Japan.

diamond cutting some mechanical improvements have crept in, and now in most of the shops a rapidly turning spindle takes the place of one of the hand sticks.

"Having rough-shaped our diamond, we now come to the finishing operation, the producing of the facets which give brilliancy and sparkle to it and which is technically known as polishing. The holder of the stone during the polishing consists of a small metal cup on a long stem which is called a dop, and much resembles a tulip. A solder composed of one part tin and three parts lead is placed in the dop and heated until soft. The diamond is then imbedded in the sol-

er with a portion of the stone on which the desired facet is to be cut placed uppermost and almost completely surrounded by the solder.

"The dop is now fastened by means of its stem in a heavy iron arm called the tongs. In such a position as to bring the position of the facet to be cut exactly undermost when it is placed in contact with the polishing wheel or lap. The latter is made of soft iron and turns at the rate of about 1,000 revolutions a minute. Several hours are required to cut one facet, then the stone is readjusted for another one, until all of the 58 little facets in which lies the secret of its brilliancy are produced."

Tells How to Kill Trichinae

Department of Agriculture Carries on Experiments with Aid of Packers.

MAKE PORK SAFE TO EAT

Salt and Suitable Temperature Fatal to Parasite—Time Element is Also Figured Out for Each Variety of Product.

Washington.—A long series of experiments to ascertain what treatment, other than cooking, will thoroughly destroy trichinae and render pork products safe for consumption has recently been conducted by the United States Department of Agriculture. It is hoped that the findings from these experiments will save many from the dreaded disease trichinosis. Hygienically, the custom of eating uncooked pork and pork products is regarded by the medical profession as very much to be discouraged; but the toothsome summer sausage, smoked sausage, pepperoni, pickled sausage and a number of other delicacies continue to tempt the American public to defy the physician. The experiments proved of double service. In addition to fixing the safety in the various methods of curing pork without cooking, they cut down the time consumed in the processes in some cases as much as five days, permitting considerable saving in the cost of manufacture. Prior to these investigations comparatively little was known concerning the effects of processes used in curing pork upon the vitality of trichinae, which is the cause of trichinosis. It has been assumed as a governing

principle by the department's specialists that the consumer is himself responsible for the proper preparation of fresh pork and pork products that are usually cooked before eating, but that the manufacturer is under obligations to make sure that pork products sold as cooked products are properly cooked, or, if of a kind customarily eaten without cooking, to make sure that the products are free from live trichinae.

In the federal meat inspection regulations it is therefore provided that products cooked in establishments under inspection must be cooked in accordance with methods approved by the bureau of animal industry.

Most of the department's experimental work was carried out in co-operation with certain meat packing establishments in Chicago. The investigators selected the methods of preparing pork without cooking that seemed likely to be efficacious in destroying trichinae and at the same time suited to practical requirements of manufacture. Several new methods were devised.

The investigation shows that pork products of the kind customarily eaten without cooking may be rendered safe for consumption, so far as trichinosis is concerned, but that it is necessary to follow a special curing process adapted to each. Salt is an essential in most of the processes.

Sausages of moderate size have been rendered harmless by mixing not less than three and one-third pounds of salt with every hundredweight of meat, followed by preliminary curing and then by drying. After the salt has been introduced the sausages must be dried at least 20 days in a temperature not lower than 45 degrees Fahrenheit. A period of five days is allowed for preliminary curing, which may be curtailed, provided the time in the drying room is correspondingly increased.

Treating Other Varieties.

In the case of pepperoni, which are sausages stuffed in long, narrow, thin casings, it was found feasible to reduce the curing period to 20 days, of which at least 15 days must be given to drying.

Smoked sausages may be rendered harmless by being subjected to a preliminary cure and then smoked at temperatures ranging around 80 degrees Fahrenheit for 40 hours, followed by drying for ten days. Sausage smoked at a temperature of 125 degrees to 130 degrees Fahrenheit, for a relatively brief period, following a preliminary curing period of six days, is rendered harmless without subsequent drying.

Hams are rendered free from trichinae by two methods. One is to cure them with dry salt—four pounds or more to the hundredweight—for a period of 40 days, and then smoke or pale-dry them for ten days at a temperature not less than 95 degrees. The second method is to cure them on the basis of three days for every pound of meat, followed by 48 hours of smoking at a temperature of not less than 80 degrees, and finally by 20 days' drying at a temperature not lower than 45 degrees.

Salt and suitable temperatures are the principal means of destroying trichinae.

NEBRASKA IN BRIEF

Timely News Culled From All Parts of the State, Reduced for the Busy.

SCORES OF EVENTS COVERED

The student population of Lincoln is 11,002.

The state realty dealers association will meet at Lincoln January 11.

The M. E. church at Exeter has just closed a very successful revival.

The Nebraska Territorial Pioneers' association will hold its annual reunion at Lincoln January 11.

Fred Blackburn, a negro, has confessed to police that he had robbed 20 homes in Omaha recently.

North Platte officers found an illicit still in operation in a tank car on the railroad tracks at that place.

The annual conference of the county superintendents of the state will be held at Lincoln January 13-15.

Lincoln barbers have reduced prices and are now giving a hair cut for 35 cents and a shave for 20 cents.

Prospects are bright for a free bridge across the Missouri river between Omaha and Council Bluffs.

Over a hundred members of the state bar association attended the banquet of that body at Lincoln last week.

Henry Ostenson, of Norfolk, was found dead in his room at an Omaha hotel. His death is being investigated.

Auto license plates to the number of 200,000 are now ready for issue. Nearly 10,000 state licenses have already been delivered.

The bonded indebtedness of the state on the first day of December was \$50,286,132, according to returns in the auditor's office.

Twelve members of the university basketball team have gone to Urbana, Ill., where they will meet Illinois in a series of contests.

A Whitman ranch owner, who wanted to get home in a hurry, paid an airplane tax \$500 to take him from Omaha to that place.

More than 100 petitions, asking that capital punishment be abolished in Nebraska, have been sent out by Mrs. C. W. Hayes of Omaha.

Martin Klawikose, of Auburn, holds the record for corn husking this season—3,350 bushels in thirty-seven days, nearly 100 bushels a day.

Contributions totaling \$5,781.37 for relief of starving children in Central Europe have been received to date by G. W. Wattles, state chairman.

George Jensen, an 8-year-old Omaha boy, was fatally injured when he collided with a speeding automobile while coasting, dying a few hours afterward.

Frank Kuta, an 11 year old boy, was shot through the heart and instantly killed by an older brother, while playing soldier at their home at Columbus.

Hogs are on the upgrade at the South Omaha stock yards and quite a number of Nebraska farmers shipped loads last week that brought top prices.

Jose Sanchez, Burlington round-house employe, was shot and killed at McCook by Pete Lopez, section laborer, following Sanchez' refusal to loan him money during a poker game.

Commerce high school buildings at Omaha, together with several apartments and dwellings in the same block, were destroyed by fire New Year's day, with an approximate loss of \$150,000.

A grip belonging to Mrs. Ida Adamson of Beatrice, containing about \$700 in notes, was stolen from the Burlington station at that place shortly after Mrs. Adamson alighted from a train on her return from a trip in Iowa.

Investigation shows that Dr. Charles E. Hershman, well known Alliance professional and business man, who died suddenly in his office while treating a patient, was killed by an electric shock from his newly installed X-ray machine.

One of the noticeable features of trading at the Omaha Stock Yards on New Year's day was the purchase of more than a dozen carloads of cattle by representatives of Swift & Co., for shipment to the Western Meat Co., a Swift & Co. branch in San Francisco.

Eastern cement manufacturers who have had men scouring Kansas and Nebraska, and who recently spent over \$13,000 in making tests in Jefferson county, have expressed interest in their find of three distinct kinds of clay formation near Wynore in Gage county.

The welfare committee of the Woman's club supplied a number of poor families of Tecumseh with Christmas cheer. A big dinner was taken to each, including chickens, fresh and canned vegetables, fruits, candies and nuts. Also there was a distribution of clothing, bedding and some fuel.

Jimmie Keating of Lincoln wanted to join the navy, but was short on weight. A conference with the police judge resulted in a jail sentence, and in sixteen days he succeeded in putting on weight enough to secure for himself a four-year "hitch" with Uncle Sam.

Walter Crom, a farm hand from Tekamah, was found lying unconscious, his face, hands and feet frozen, near the railroad tracks in Omaha. Police believe that the man was overcome by the cold as he was wandering near the railroad track.

Gage county farmers who have leased 48,000 acres of land to the Nebraska Oil and Gas Development company now propose to operate the company themselves. At a recent meeting it was voted to offer to take over the active management, permitting the company to retain one-third of the leases in case oil is found.

The Aurora Rotary club will celebrate its first birthday with a banquet January 17.

Firemen attending the state convention at York, January 18 and 19, will get special rates on railroad fare.

A total of 62,178,000 bushels of grain were received and 54,743,700 bushels were shipped out by the Omaha Grain Exchange during the year just closed.

Nebraska Federation of Retailers will hold a meeting at Omaha, January 24-28. The association embraces dealers in shoes, furniture, dry goods, clothing and groceries.

Governor McKelvie has appointed Mrs. C. H. Dietrich of Hastings a member of the state library commission in place of S. A. Somer of Lincoln who resigned some time ago.

The Union Stock Yards of Omaha is the second live stock market of the world, and in better shape to handle business than in any of the 37 years it has been in existence.

Three hundred post adjutants of Nebraska chapters of the American Legion have been invited to a conference at Lincoln, January 12, by State Adjutant Frank B. O'Connell.

A. D. Hays, a member of the Lincoln fire department, died of heart failure as he was returning from work at the municipal skating rink, which he had been flooding with water.

Several hundred men employed in the car and motive power shops of the Burlington at Havelock, Plattsmouth and division points in Nebraska, have been laid off for an indefinite period.

Annexation is worrying University Place citizens again. During the past two sessions of the legislature measures to annex that city to Lincoln have been introduced, but failed to get through.

A guarantee fund of \$10,000 has been pledged by Lincoln citizens for the purchase and distribution of coal to worthy people who are out of work or are unable to purchase fuel just at present.

The Plattsmouth city council has decided that the contract recently made with the lighting company at that place was not valid, according to law, as the deciding vote was cast by the mayor.

Stock shippers from Wyoming and other western states say that prices in the South Omaha market are much better than those of other places to which they have made shipments recently.

Frank W. Atkins, state representative-elect from Gage county, has tendered his resignation as deputy sheriff to the board of supervisors and R. C. Salisbury has been named as his successor.

C. E. Hartford, state fire marshal, estimates that while the total fire loss in Nebraska for 1920 will be little if any greater than in 1919, the loss by incendiary fires has increased to an alarming extent.

John W. Steel, said to be the "real Coal Oil Johnnie" who won his name when he opened up an oil field in Pennsylvania years ago, and made and spent several fortunes from oil, died in Omaha last week.

Auburn sportsmen made a big killing near that place, bagging 480 cotton tails, twenty-seven Jack rabbits, three crows, three hawks and one opossum. The rabbits were sold and the money used for the benefit of the needy.

A heavy run of hogs showed up at South Omaha last Tuesday, about 13,500 head, and prices suffered one of the worst breaks of the season, 50¢@60¢. Tops brought \$9.95 and bulk of the trading was at \$9.25@9.60.

After an official count, Postmaster Daniel announced that from December 20 to 24, inclusive, this year, the parcel post department at Omaha handled 10,544 bags of mail, as compared with 4,644 bags in the same period of 1919—an increase of 129 per cent.

It is estimated that \$12,000,000 is paid out annually to the employes of the various packing plants of Omaha, and although there was a decrease in the receipts of live stock, most all of the employes were kept steadily employed at the different plants.

In the face of a heavy decrease in live stock at all of the big western markets, the Omaha market remains in second place by a margin of approximately 550,000 head of all kinds of stock, leading Kansas City, which is in third place, by this margin.

It will cost the state \$770,530 more during the next two years to run its state institutions according to an estimate made by the board of control in its report just made public. The total cost during the biennium just past was \$3,937,070. The estimated cost for the coming two years, as given in the annual report of the board, is \$4,708,000.

After a thorough discussion of more than two hours, the State Bar association decided not to adopt a resolution to incorporate by a vote of 54 to 32. This is the fourth time the association has defeated the move.

Governor McKelvie has revived two old customs, the inaugural ball and governor's military staff. Immediately following the inauguration January 6, a reception will be held at the governor's mansion and dancing will follow. Light refreshments will be served. A reception for state officers and employes followed by dancing will be held January 7.

A total of \$8,746.70 cash from Douglas county for American relief for children in central Europe has been reported by State Chairman Wattles. Out-state gifts of \$2,441.67 make a total of \$11,188.46 cash to date. The quota for Nebraska is \$350,000.

Mrs. Lena Jones of Wisner hanged herself with a sheet from a bed in her room at a sanitarium in Denver, where she was undergoing treatment.

Grief-stricken, following the tragic death of his sweetheart in Omaha a few weeks ago, Francis Alexander killed himself with a rifle at his home in Hayes Center.

WOMEN NEED SWAMP-ROOT

Thousands of women have kidney and bladder trouble and never suspect it. Women's complaints often prove to be nothing else but kidney trouble, or the result of kidney or bladder disease. If the kidneys are not in a healthy condition, they may cause the other organs to become diseased.

Pain in the back, headache, loss of ambition, nervousness, are often times symptoms of kidney trouble. Don't delay starting treatment. Dr. Kilmer's Swamp-Root, a physician's prescription, obtained at any drug store, may be just the remedy needed to overcome such conditions.

Get a medium or large size bottle immediately from any drug store. However, if you wish first to test this great preparation send ten cents to Dr. Kilmer & Co., Binghamton, N. Y., for a sample bottle. When writing be sure and mention this paper.—Adv.

Her Translation.

"Say, looky here!" demanded a chin-whiskered customer in the rapid-fire restaurant. "I want a good substantial meal; no frills or fix'n's, yunderstand, but suthin' that'll fill me up."

"Bale o' hay for the gent from Jimpson Junction!" calmly yelled Heloise, the waitress, back to the kitchen.—Kansas City Star.

A new carpet will make almost any hotel bedroom seem luxurious.

AN OPEN LETTER TO WOMEN

Mrs. Little Tells How She Suffered and How Finally Cured

Philadelphia, Pa.—"I was not able to do my housework and had to lie down most of the time and felt bad in my left side. My monthly periods were irregular, sometimes five or seven months apart and when they did appear would last for two weeks and were very painful. I was sick for about a year and a half and doctored but without any improvement."



A neighbor recommended Lydia E. Pinkham's Vegetable Compound to me, and the second day after I started taking it I began to feel better and I kept on taking it for seven months. Now I keep house and perform all my household duties. You can use these facts as you please and I will recommend Vegetable Compound to everyone who suffers as I did."—Mrs. J. S. LITTLE, 8455 Livingston St., Philadelphia, Pa.

How much harder the daily tasks of a woman become when she suffers from such distressing symptoms and weakness as did Mrs. Little. No woman should allow herself to get into such a condition because such troubles may be speedily overcome by Lydia E. Pinkham's Vegetable Compound, which for more than forty years has been restoring American women to health.

Freed From Torture

Eatonic Cleared His Up-Set Stomach

"The people who have seen me suffer tortures from neuralgia brought on by an up-set stomach now see me perfectly sound and well—absolutely due to Eatonic," writes R. Long.

Profit by Mr. Long's experience, keep your stomach in healthy condition, fresh and cool, and avoid the ailments that come from an acid condition. Eatonic brings relief by taking up and carrying out the excess acidity and gases—does it quickly. Take an Eatonic after eating and see how wonderfully it helps you. Big box costs only a trifle with your druggist's guarantee.

"Buy Fairy Sodas packed in tin to keep the dainty freshness in."



KEEP A CAN HANDY IN YOUR PANTRY

The economical way to buy soda crackers is in the returnable can—cost less per pound and there is no waste. The can keeps the crackers fresh, fine and crisp until consumed.

Fairy Sodas are preferred for every cracker use—wheaty flavor, wholesome, nourishing, satisfying always—and all ways.

Ask Your Grocer for I-TEN'S Fairy Soda and be sure you get the genuine.

BE A NURSE

Exceptional opportunity at the present time for young women over nineteen years of age who have had at least two years in high school to take 'Nurses' Training in general hospital. Our graduates are in great demand. Address: Supt. of Nurses, Lincoln Sanitarium, Lincoln, Nebraska.

A Bad Cough

If neglected, often leads to serious trouble. Safeguard your health, relieve your distress and soothe your irritated throat by taking

PISO'S

Milk for the Children of Berlin



Scene in one of the distributing plants of the Salvation Army in Berlin, where 10,000 poor and hungry children have received a can of condensed milk each for ten weeks in succession.