

City to Operate Under Home Rule Within 60 Days

Omaha No Longer Compelled to Go to Legislature for Changes in Charter.

Omaha will begin to function under its own home rule charter 60 days from last Tuesday, when the voters approved the existing charter as a basis for the home rule plan of city government. In giving this expression at the primary Omaha took advantage of a privilege extended by the new state constitution approved in 1920.

Before the home rule charter becomes the book of law for Omaha the city clerk must file a certified copy with the secretary of state and also file a copy "in the archives of the city of Omaha."

Law Is Liberal.
The effect of government by home rule charter means that the city of Omaha will not be required hereafter to go to the legislature to have the charter amended or modified. Changes in the charter hereafter may be accomplished by the city council initiating proposals, or electors may submit changes by filing petitions containing not less than 5 per cent of the gubernatorial vote at the last preceding election. Whether the council or electors initiate proposals, they must be submitted to the voters at a general or special election before they become part of the charter.

The law provides that alternative propositions may be submitted on the same subject. For instance, if the council submits an amendment, an elector or electors may submit a counter proposition if 5 per cent petition accompanies the request. The law is liberal in allowing every voter to have a voice in the development of the charter.

Chance to Grind Ax.
"No charter or amendment shall be adopted or repealed except by majority vote of electors," reads a section of the law.
Corporation Counsel W. C. Lambert believes the law so liberal on the subject of home rule charter that there may be opportunities for persons with axes to grind to bedevil the voters. He also is of the opinion that a charter convention may be called for the preparation of amendments to be submitted, but he does not anticipate this plan would be favored. He agrees that the preferred plan would be for the council or electors to submit amendments as the exigencies of city government require.

How to Keep Well

By DR. W. A. EVANS

Questions concerning hygiene, sanitation and prevention of disease, submitted to Dr. Evans by readers of The Bee, will be answered personally subject to proper limitation, where a stamped, addressed envelope is enclosed. Dr. Evans will not make diagnosis or prescribe for individual diseases. Address letters in care of The Bee.

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ANOTHER WHIRLIGIG.

"Appearing in the paper recently," E. V. writes, "there was a letter written to you by M. W. J. under the title of 'The Whirligig Woman,' which interested me greatly."

"Recently I was in close touch with a case almost parallel with the facts as stated by M. W. J. The woman in question was the youngest of three daughters. The elder daughter seems to be a person of education and refinement. The second has a disposition to which a great many people would like a dislike—sort of a cold-shouldered one. Has one son who is not normal. Divorced probably 15 to 20 years ago."

"The youngest daughter had a very sick spell near the age of 15. I do not know just what it was, but have been told it was very serious and recovery was doubtful and slow. She was 37 last birthday."

"She was tricky, scheming all the time in regards to paying her bills, but was not what you would call selfish—rather careless in her habits and way of doing housework. In fact, fought with the neighbors wherever she lived—even her own sisters—and did not see the eldest for 11 years, and was not on speaking terms with the other sister at all times. Her education was probably two years high school. She did not finish for her own reasons."

"Was married twice—daughter by first husband and daughter by second. She was a good talker, and could command a stranger's attention, but could not hold anybody's friendship very long. She was very immoral in her talk, not only in the home, but to the neighbors and outsiders. Had no consideration for anybody's feeling, not even her own child or husband's. Was very contrary and would want everything done her own way, regardless of whether right or wrong—else there was trouble."

"She had been arrested twice. First time for her conduct, and second time for striking a neighbor's child. Finally it got so bad in the home that her husband had her sent to the psychopathic hospital. When released after three weeks' confinement, and one week after her release turned the gas on herself and daughter."

"Let me add mental tests showed her to have a mentality of 11 years and 11 months and a rating of 74.4."

The behavior classification was 'foolish class.'

REPLY.

This woman was a 12-year-old moron. In addition to her deficient mentality she had a diseased disposition. Since a nephew is not normal, and since it is more in keeping with the condition, it is probable that her feeble-mindedness was congenital rather than the result of the illness in childhood.

Since she had a 12-year-old mind, keeping in school during the later years of the grades and the first two years of high school was a waste of time and money.

The very severe illness at 15 might have contributed, in that it interrupted and otherwise interfered with training.

The twists in personality and behavior you mention are frequently associated with feeble-mindedness. Perhaps this is because of the mental limitations in great part.

Nevertheless, such cases are fairly amenable to social training, if the process is begun early.

Had the effort of her schooling been to teach her book knowledge up to the 12-year level, and to have put the rest of the energy, thought, and money expended on training her in behavior, the result would have been a far more satisfactory citizen.

Two Bran Recipes.

Mrs. M. S. writes: "What would be your advice to a person who had to take a physic every day for four years?"

"I live too far from town to get

fresh fruits and vegetables in winter."

"I asked the advice of our doctor. He told me I should not be that way. He gave me a few pills."

"I get plenty of exercise. Have good health. Over 40 years old. Sometimes have dizziness. 'A' milk and eggs constipating? How is bran prepared to eat?"

REPLY.

Bran is eaten raw, cooked or as a cereal, and made into bread and muffins.

Drink an abundance of water. There are many recipes for bran. Here are two:

Bran 2 ounces
Salt 1-4 teaspoonful
Agar (powdered) 1-5 ounce
Cold water 3-1-3 ounces
Mould into cakes. Bake.

Bran 2 cupsful
Melted butter 1 ounce
2 whole eggs.

1 white of egg.
1 teaspoonful salt.
Make into three cakes. Bake.

Can Live Without Spleen.

W. S. writes: "1. Have you ever heard of an operation of the spleen?"

"2. Can one live without the spleen?"

"3. Is this a serious operation?"

"4. I am a young man with an enlarged spleen and have been advised to have it removed."

REPLY.

1. Yes.
2. Yes.
3. Yes.

4. The splenic enlargement may be due to any one of several causes. In most diseases accompanied by enlarged spleen that organ should not be removed.

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Miles of Smiles

—will follow this new Harding Sunday Special Ice Cream wherever it is served.

Vanilla Nut Ice Cream

is one of those rare Ice Cream delights so rich in flavor, so smooth and luxurious you'll never forget it. Ask the dealer who serves

Harding's
Cream of all ICE CREAM



PIGGLY WIGGLY TWINS

Will Be Born on the Same Day
9 A. M.—TOMORROW—9 A. M.

SATURDAY, JULY 22

818 N. 16th Street

8507 N. 30th Street (Florence)



A FLOWER TO EVERY VISITOR

The Piggly Wiggly Stores have been a pronounced success.

The Housewives of Omaha have evidenced, by their continuous patronage, their unqualified approval of the PIGGLY WIGGLY system.

These stores have been visited by the society class—the banker class—the wage-earner class—and by the PLAIN American class—all of whom have said that they liked the PIGGLY WIGGLY way—that they saved money—that they find a most comprehensive assortment of food products of the best nationally known brands.

The locations of the above PIGGLY WIGGLY stores, which open Saturday were chosen because of repeated solicitations from those neighborhoods that we establish a PIGGLY WIGGLY store in that part of Omaha.

The success of the PIGGLY WIGGLY store is no miracle—not the result of skillful or sensational advertising, nor is it the result of any experiment—it is simply the outcome of eliminating extravagant and unnecessary service—buying for CASH—in tremendous quantities—selling for CASH—and expecting of all customers the service of serving themselves—a sensible, practical system.

Under the PIGGLY WIGGLY system, the customers, instead of being a dead load, become, and are part of the machinery of service and delivery, and save for THEMSELVES the cost of the service they render themselves—you buy only what you want—you select for yourself—you see the SAVINGS that you make by the plainly-marked price tags on everything, and you estimate at a glance just how much you have earned for yourself every time you visit and patronize PIGGLY WIGGLY.

SEVEN CLEAN STORES—14 MORE ON THE WAY

113 S. 16th St. 2417 Farnam St. 3922 Farnam St. 1518 N. 24th St.
5301 N. 24th St. 818 N. 16th St. 8507 N. 30th St.

PIGGLY WIGGLY

to hold that delicious cane sugar and hard wheat flavor we use the finest pure malt syrup.

You will be interested in our formula—it will tell you just why Tip-Top and Hard Roll Breads are always superior and uniform in quality.

Flours:
Occident Flour
Custom-made Gold Medal
Custom-made Omar Flour
Milk:
Marrell-Soule's
Lard:
Cudahy's Rex
Sugar:
Domino Cane

Good malt syrup is essential to super-quality breads. It is the natural food for yeast germs, being more easily consumed than even sugars. By using malt syrups we preserve all the original flavors of both the cane sugar and the hard northern wheat and make possible the better tasting qualities of Tip-Top and Hard Roll Breads.

The American Diamalt company is the world's largest makers of malt products. Their plants have cost millions and their reputation and integrity have long set the world standards for dependable malt quality.

Diamalt syrups have long been a part of our formula and have played an important part in our efforts to give you the finest breads made.

P. F. Petersen

Petersen & Pegau Baking Company

Hard Roll Bread

Tip Top Bread



This above illustration is of the Cincinnati plant of the great American Diamalt Company where the finest malt syrup is made and shipped direct to us.

The pen sketch above is of the Petersen & Pegau Baking Co. plant, located at 12th and Jackson Streets, Omaha.