THE OMAHA BEE: SATURDAY, DECEMBER 9, 1922.

the pollens which are his bane by newe1.

Parents' Problems

Fam.ly matters should not be dis-

constantly be impressed with the im-propriety of airing one's private af

irs, aside from the fact that out-

concerning only members of the

Woman Convicted of Murder;

Life Term Recommended

outside the family?

family

How to Keep Well

Cl.

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 a diagnosis nor prescribe for individual diseases. Address letters in care of The Bee.

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WAYS TO SAVE HEAT. the room, since cold falls to the floor A man was in to see me the other regardless of the point of entry. day to tell me the history of carpets Leaks dround doors and windows and rugs-why they were invented make it almost impossible to keep the and their uses 'way back at the begin- floor warm. In cold climates there is ning of things. Whatever the reason great gain in comfort and great savthen, the reason now, aside from van- ing of coal when double windows and ity, is to keep the floor warm. Ordi- doors are installed and when the winnarily, when we think of covering, dows are well stripped.

we think of the top side. Some of Nothing is gained , by permitting breast milk, should have fruit juice, ever, going to Gulf of Mexico points sary legal points in a farm lease and "ha sleep cold on cold nights because leakage around windows. On a very tomato juice, cereal and vegetable for relief is apt to prove disappoint- suggests the points which should rewe think of the top side. Some of cold day the difference between tem- soup. tress or feather bed or cover under- pertaure of the inside and the out-"neath us. Some of us live in cold side will bring an abundance of alr "rooms because we forget the advan- into the room, and it is well to have Inge of putting an overcoat on the it come in at places designed for the Tlaor. purpose. On windy days air will leak chest?

Besides wrapping it up, there are through small cracks or even through some other methods of keeping the solid walls.

floor warm. Deadening placed be- It is far better periodically to throw -tween floors and cellings serves to the windows wide open and freshen keep the floors warm as well as to the air and lower the temperature are moved forward (stooped); the cussed in the presence of very young children. But they should early and Tessen sound transmission. A floor than it is to permit a slow, constant shoulder blades stick out; the chest free from cracks will be warmer than leakage of cold, which flows straight is narrow and deep. It is the posione that leaks air. A tight air space to the floor and stays there.

Lelow the floor helps. Therefore it Another cause of cold floors is lack hollow chest appearance in the man. saves heat to plaster the cellar or of insulation in the celling. If the scal the underside of the floor joists attic is not floored and the space bewhere there is no cellar. A layer of tween that and the ceiling below is paper under the cellar floor helps to not insulated, the floors of the top keep it warm.

in many cases the cellur or furnace infrequently a layer or two of paper "1. What may I safely eat during degree murder for the slaying of Dr. "1. What may I safely eat during What leave W G Randall, prominent Florence room is very much overheated. In infrequently a layer or two of paper the opinion of W. H. Driscoll, who or other insulation on an attic floor the asthmatic stage? What leave W. G. Randall, prominent Florence writes on the subject in the Popular will save a lot of coal. Science Monthly, a very warm cellar

Care of Teeth. · basement, assuming that to be the E. W. writes: Will you please publocation, means that the furnace is

improperly constructed or is being lish in your column a simple mouth for all time? operated improperly. If the basement is overwarm, it is to prevent decaying teeth?

better that the rooms immediately At present I am not in a position over it should not have much insula- to see a dentist, and any help from tion in the floor. The temperature of you will be sincerely appreciated. the floor is vory ant to be affected by REPLY.

faulty construction in other parts of | A watery solution of permanganate

of potash is about as good a mouth that be, when most cases are benefited wash as there is. The solution should by cool weather? be a pale wine color. REPLY

To preserve your teeth against de- 1. Diet is a minor factor in hay cay, clean them well. Clean after fever. It is well to eat moderately. There may be some little advantage The importance of this subject is each meal with a toothpick. Once or twice a day clean each in living on a diet that is low in meat indicated by the fact that 37 per cent tooth individually, using for the pur- and eggs.

2. Searching for a hay fever free section is a good deal of a gamble. One cent are operated by owners renting pose either a towel wrapped around the finger, or paper or a brush. should find out what pollens disturb additional land. Part or all of the Eat proper food. bim and then find a section where land and improvements of about Cut down on starches and sweets.

these pollens do not abound. It is 2,000,000 farms are rented. Since the possible to get both sets of facts. Life majority of lease contracts are for Food for lafant. spent above the 6,000-foot level or one year, and since the average pe-Mrs. J. E. writes: "I have a 7-

month-old baby. "Would it hurt him to feed him anyhazards. thing besides the breast?"

REPLY.

A baby 7 months old, in addition to crossing parallels of latitude. How- This booklet tells about the neces-

Hollow Chest.

Miss D. O. writes: "1. What is meant by a hollow

"2. Is it hereditary?" REPLY.

tion of the shoulders which give the

2. To a certain extent.

Outrunning Hay Fever. O. E. L. writes: "Between sneezes

alone? (Ariz.) physician, by a jury in superior "2. Where could one live in this court here today. The jury recomcountry and be free from the ailment . mended life imprisonment.

or all time? "3. I have heard that Gulf of Mex-to points are safe. If so, why can straw shoes. In Japan rice straw is made into fore Thee. Grant that our sins may not only be blotted out of the book of wash, and the time for using same ico points are safe. If so, why can straw shoes.

Uncle Sam Says:

Daily Praver

Leasing a Farm.

ecuting a lease.

Thy remembrance, but that by the of truth towards the consummation power of the Holy Ghost we may be of Thy Kingdom. We can trust)all the advancement of the Redeemer's today. As our Shepherd, lead us glorious Kingdom. Through Jesus today. As our shepherd, lead us from the encuises that watch for our souls. the consolate, cheer the saddened, bring friends to the friendless, teach the ignorant, give visions to trembling faith, set the star of hope in the over-hanging clouds, and hurry the forces





DAY, or, you can call us FRIDAY EVENING until 8 p. m. if you wish. FREE DELIVERY to all parts of the city. PHONE AT. 4503. OUT-OF-TOWN PEOPLE take ADVAN-TAGE of these PRICES. MAIL UR YOUR ORDER. (Please include postage.)



Cudahy's .dll Hams "The Taste Tells" Bacon " Δ N enticing blend of tenderness, and rich flavor." Thus is

expressed the result of painstaking care in preparing Puritan Hams and Bacon. Let the Puritan emblem remind you of smoked meats that are deliciously different.

THE CUDAHY PACKING COMPANY



	- HUNDWINNER -			
MAIL AND EXPRESS ORDERS FILLED FROM THIS LIST 212 N. 16th St. 2408 Cuming St. 4903 S. 24th St. Freah Killed Young Hens Small Lean Pork Loins (1/2 or whole) Small Lean Pork Shoulders Fresh Killed Spring Chickens 23c 15c 12 ^{1/2} c 23c Specials For Saturday Choice Cut Round Steak 14c Choice Cut Round Steak 14c Choice Cut Sirloin and Porterhouse Steak 15c Choice Beef Pot Roast 8c 10c Choice Veal Shoulder Roast 10c 10c Choice Veal Shoulder Roast 14c 12 ¹ /2 c Choice Veal Shoulder Roast 14c 12 ¹ /2 c Fresh Pig Tails 12 ¹ /2 c Fresh Leaf Lard 12 ¹ /2 c Fresh Pig Tails 12 ¹ /2 c Sugar-Cured Skinned Hams 20c Fresh Pig Tails 12 ¹ /2 c Choice Veal Chops 17c Sugar-Cured Skinned Hams 20c Sugar-Cured Breakfast Bacon 25c Fresh Pig Laret, 4 Ibs 25c Armour Star Bacon 34c Fresh Pig Liver, 2 Ibs 15c 16c 16c	Buehler Bros. Markets Shop Where You Receive Quality Meats			
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