

Death of Aged Capitol Guard Bares Tragedy

Once Brilliant Latin Scholar Spends Declining Years—Running Errands—Love Blighted in Youth

By International News Service.
Washington, May 1.—Filed with the health department here is the registration of the death of an obscure old man. Embodied in that certificate is a story of tragedy, of unfulfilled romance—and of more tragedy.

The man was William T. Ayres, for the greater part of the last two years of his life a guard in the United States Capitol.

No one knew of Ayres or his life in Washington, and no one cared. A grime-faced, white-haired old man, he went silently about his daily duties. No complaints were ever registered against his work, but no one ever took the trouble to look into it. He had no friends, and he made no effort to acquire any.

Ayres is a silent old man," finally said his superiors at the Capitol. And with that they dismissed him.

Dies With Pneumonia.

Out of work, and with no friend to go to, the old man gave up in his final struggle with life and, at the age of 79, succumbed to pneumonia.

Then from his home town came the story of his life.

For 40 years Ayres has been professor of Latin at DePaul university, Greenfield, Ind. Of giant intellect, a master in his field, he was the most familiar face on the campus.

But even then, at the height of his career, life to Ayres was an empty shell. Stark tragedy already had seared his heart. During his college days at the same university where he later became one of the most respected members of the faculty, the great Latin scholar became enamored with a beautiful girl attending the school. They became engaged.

Then, shortly before the wedding day, the girl fell sick and died. She was buried on her wedding day in her bridal tulle—and Ayres' hopes and dreams were shattered.

Ayres became a recluse. He never married. Several years later he accepted the chair of Latin at DePaul remaining there for 40 years.

Aging even more rapidly than most men, Ayres two years ago came to the final turning point in his life. Too old to teach and without funds, the old man sacrificed his pride on the altar of necessity and applied to Senator James E. Watson of Indiana, one of his former pupils, for aid.

Senator Watson secured his old teacher a place on the Capitol guard. There the old man lived out the last two years of his life, guiding sight-seers through the building, running errands for irritable young congressmen and doing the thousand and one onerous odd jobs incident to his position.

Advantis to Move Offices

of Church to Grand Island

Lincoln, May 1.—Seventh Day Adventists of Nebraska, according to an announcement yesterday, will remove their headquarters from College View, near Lincoln, to Grand Island at the close of the present term of Union college. The change is made, it was said, in order to put headquarters as close to the center of the state as possible. Five members of the college, with their families, will be transferred.

Man Says Bride of 10 Days

Dope Fiend; Files Suit

By International News Service.

Des Moines, May 1.—Ten days of married life with an alleged "dope" man was enough for Lon E. Shover, in his petition for annulment of his marriage to Myrtle Shover, the husband alleges she uses narcotics, was addicted to cigarettes and liquor and rifled his pockets nightly. They were married April 21.

Lightweight Folding Gown

Is All the Rage in London

London, May 1.—Miss Beatrice de Holthorpe has arrived here with the answer to many women's prayers—the folding evening gown. The garb is in three pieces and when folded together will lie on the palm. It can be carried in the coat pocket. Concert artists are already taking to the new style.

Old Force Ousted.

Special Dispatch to The Omaha Bee.

Norfolk, Neb., May 1.—All members of the old police force, including Chief Fliger, have been displaced by new employees by the new administration which took office yesterday. Miles Lee of Sioux City becomes motorcycle policeman. Matt Shaffer, jr., is acting chief.

Woman Suspected of Hiring Assassin to Kill Clubman

Los Angeles, May 1.—Early arrest of a woman who is said to have admitted she hired an assassin to kill Earl Remington, clubman and alleged bootlegger who was found shot to death in the doorway of his home here last February, was predicted tonight at the sheriff's office.

The name of the suspect was withheld by Deputy Sheriff William Bright, who discovered her alleged connection with the slaying, on the ground that it might frustrate her arrest.

Three Injured When Auto Plunges Over 50-Foot Cliff

Victor, Colo., May 1.—Three persons were injured, two seriously, when the automobile in which they were riding, backed over a 50-foot cliff here late yesterday.

The seriously injured are Mrs. William Cooper and Mrs. Linn Frazier, both of Fowler, Kan. Mr. Cooper, who was driving the machine, was not seriously hurt.

The automobile stalled half way up a steep grade bordering the cliff. The brakes failed to hold and the car backed over the edge.

U. S. Vessels to Remain "Dry"

Lasker Makes Announcement After Conference With Harding.

By International News Service.

Washington, May 1.—The supreme court's ruling that liquor may not be carried on board ships by the United States is not being challenged by the shipping industry, according to a conference with President Harding.

For the present the shipping board will "sit tight" to see what effect the decision has on the liquor policy of private steamship operators, and in the meantime the government's ships will remain "dry," wherever they may be.

The law-enforcement branch of the government almost mired down in the morass of complications arising from the supreme court's interpretation of the liquor laws.

The Omaha Bee: Wednesday, May 2, 1934—Page 4

Officials who wrestled with the task of framing new rules and regulations declare ruefully that the

Seattle, Wash., May 1.—Seattle is the only port in the United States from which trans-oceanic liners can run and sell liquor under a ruling made yesterday by the United States court was the outlook seen by some shipping men here today.

Victoria, B. C., where trans-Pacific passenger boats touch, leaving here and before reaching the ocean, is in wet territory. There is nothing, shipping men pointed out, to prevent any ship allowed to carry liquor at sea from leaving Seattle at Victoria, when inward bound and picking them up there on the way to sea.

That this would not lift the ban aboard shipping board vessels without removal of present restrictions by the board, was admitted.

court's decisions made the laws clear enough, but added immeasurably to the difficulties of enforcement.

These outstanding facts confronted officials today:

1. The three-mile limit has been legally turned into the great Ameri-

can bar line, beyond which, smugglers, bootleggers and keepers of floating saloons may ply their trade unmolested by American authorities.

2. Veritable armadas of smuggling boats may gather just over the three-mile line and play hide and seek with American patrols, flooding the coast with liquor where they can.

3. Foreign ships may not bring into American waters anything except medicinal liquor, despite the fact the laws of at least three countries—France, Italy and Spain—require steamship owners to furnish wine rations for crews.

4. Violations of these laws by foreigners renders their vessels liable to seizure and confiscation by the American government—a proceeding filled with undreamed of international complications.

5. Strict inspection of incoming foreign vessels at the three-mile line or in port is impossible. It would take a young army to attempt it, and congress is unlikely to spend that much money.

6. The American government will of necessity have to depend largely upon the willingness of foreign steamship lines to observe the law voluntarily.

7. There will be another wet and

dry fight in the next congress, maybe several of them.

8. Prohibition interests will ask congress to amend the Volstead act to make the law follow the flag and make American vessels dry the world over.

9. The government will ask congress to amend the law to exempt foreign vessels from the provisions of the act, which prevent them coming into ports with liquor under seal.

Acid Truck Hits Tram; 30 Persons Injured

Philadelphia, May 1.—Thirty passengers were injured, seven being overcome, when a truck laden with acid containers crashed into a trolley here today. Flames from the acid flooded the car. Windows were broken in a frantic rush to escape.

None of the injured was badly hurt, although all suffered from inhaling the fumes. The driver of the truck was arrested.

Ohio Woman Held Here.

Mrs. Beale A. Craig, 23, Zanesville, O., was arrested Monday night in company with John DeWolf, New Brunswick, N. M., as a fugitive from justice. She is wanted in Zanesville for alleged abandonment of her children.

IMPORTANT: OVER \$75000 for Grape-Nuts Recipes

The Postum Cereal Company will buy not less than 101 Recipes or suggestions for new Uses of Grape-Nuts, paying \$50.00 for each one accepted. And in addition—
Good Housekeeping Institute, conducted by Good Housekeeping Magazine, will decide an award of \$2500.00 for the best four of the 101 or more Recipes or suggestions for new Uses of Grape-Nuts, so purchased:
\$1000.00 for the 1st selection \$750.00 for the 2nd selection
\$500.00 for the 3rd selection \$250.00 for the 4th selection

Read carefully the terms of this offer so that you may have the fullest opportunity to share in its benefits. The conditions are so simple and fair that every housewife in the United States can take part in this National Recipe Festival!

There Is No Other Food Like Grape-Nuts

WHILE practically every man, woman and child in the English-speaking world knows Grape-Nuts as a delicious, nourishing and wholesome cereal, and while it is common knowledge that Grape-Nuts with milk or cream is a complete food, many housewives do not know of the appetizing and economical dishes that can be prepared with Grape-Nuts. It lends itself, we believe, to more uses than any other cereal. The convenience and economy of Grape-Nuts, and the flavor, zest and wholesomeness which it imparts to other food, make it invaluable in every home.

Frequently we receive interesting letters from women throughout the country, telling about the attractive dishes they make with Grape-Nuts—delicious puddings, salads,

dressings for fowls, etc. No doubt there are thousands of women who are finding varied uses for Grape-Nuts in their home cooking, and even more thousands who will be glad to learn of those varied uses; for while we all cling to old favorite dishes, we also welcome and enjoy a change.

So that is the thought back of our offer of more than \$7500.00 in cash for new ways of using Grape-Nuts. To those women who are already using Grape-Nuts in various ways, other than as a breakfast cereal or in the recipes given here, and to those women who would like to try their hand at developing some new way to use Grape-Nuts, we offer to buy at \$50.00 each not less than 101 new Grape-Nuts Recipes. We plan to include these new Recipes in a beautifully illustrated cook book.

What Is Grape-Nuts?

Grape-Nuts is a highly nutritious food in the form of crisp, golden granules. It contains the full nutrient of wheat and barley, including vitamin-B and mineral elements required for building sturdy health. These elements are often lacking in the ordinary diet, chiefly through "over-refinement" in the preparation of food.

No other food is so thoroughly baked as Grape-Nuts. More than 20 hours are consumed in the baking process which makes Grape-Nuts easy to digest, and also develops a natural sweetness from the grains themselves.

The form and crispness of Grape-Nuts invite thorough mastication—a decided advantage because this not only provides proper exercise for the

teeth, but makes for good digestion.

Every housewife in the Land should take advantage of this extraordinary opportunity to earn the tidy sum of \$50.00 by a little pleasant and educational effort in her own home. Also the fair and equal chance to secure one of the liberal awards to be made by Good Housekeeping Institute.

Moreover, there's the greater knowledge of the value of Grape-Nuts, not only as a delicious breakfast cereal, but in the preparation of a variety of appetizing dishes that add to the health and pleasure of the whole family.

Where you don't find Grape-Nuts you won't find people

"There's a Reason"

Sold by grocers everywhere!

Conditions Governing the Purchase of, and Awards for Grape-Nuts Recipes

The Postum Cereal Company will buy not less than 101 Recipes or suggestions for new Uses of Grape-Nuts, paying \$50.00 for each one accepted. This offer is open to every person in the United States.

Good Housekeeping Institute, conducted by Good Housekeeping Magazine, will decide an award of \$2500.00 for the best four of the 101 or more Recipes or suggestions for new Uses of Grape-Nuts, so purchased. \$1000.00 for the 1st selection; \$750.00 for the 2nd selection; \$500.00 for the 3rd selection; and \$250.00 for the 4th selection.

Recipes must be mailed between May 1st, 1933 and August 31st, 1933.

Recipes or suggestions for new uses submitted for purchase must not duplicate any of the ten Recipes printed in this announcement.

No Recipe will be purchased from anyone directly or indirectly connected with the Postum Cereal Company, Inc., or Good Housekeeping Institute.

If more than one Recipe is offered, each must be written on a separate sheet. Write name and address plainly on each Recipe submitted.

In the event of a tie for any award offered,

an award identical in all respects with that tied for will be made to each one tying.

It is not necessary to purchase Grape-Nuts. A suitable quantity will be sent upon request to those desiring to submit recipes.

Your Recipe should state the exact number intended to be served. Recipes should be carefully tested to make sure that proportions and directions for preparing will bring best results.

Form of Recipe: First, write name of your Recipe at top of sheet; underneath list all ingredients, using level measurements only; then the directions for preparing, worded simply and accurately. Do not send specimen dish.

In considering Recipes for purchase, and for awards by Good Housekeeping Institute, account will be taken of the following points:

(a) Palatability.

(b) Simplicity and economy.

(c) Accuracy and clearness of expression of recipe.

Announcement of the Recipes purchased, and Awards by Good Housekeeping Institute, will be made in January Good Housekeeping.

Recipes submitted to the Postum Cereal Company for purchase will not be returned.

GRAPE-NUTS Tomato Soup

1 cup Grape-Nuts 1 sliced onion

1 quart tomatoes 1 teaspoon salt

2 cups water 1/2 teaspoon soda

10 peppercorns 4 whole cloves

Cook tomatoes, water and seasonings twenty minutes; strain and add salt and soda. Crush the Grape-Nuts with a rolling pin. Melt the butter, add the rolled Grape-Nuts, combine and heat the soup to the boiling point. Substitute whole Grape-Nuts for croutons in serving individual soup plates. Makes four to six portions.

GRAPE-NUTS Fudge

1/2 cup Grape-Nuts 2 squares chocolate

2 cups granulated sugar 1/2 teaspoon salt

1 cup milk 1/2 teaspoon vanilla

Combine the sugar, milk, chocolate and salt; place over a slow heat, and stir constantly until the sugar is dissolved. Then continue boiling gently, without stirring, until the thermometer registers 238 degrees F., or the mixture forms a soft ball when dropped in cold water. Set the pan in bowl of cold water and add vanilla. Boil for forty-five minutes, heating frequently using one-half cup of hot water, a tablespoon at a time. Just before taking from oven, brush with some of the beaten white of egg and a little milk. Brown for one minute. Makes four portions.

GRAPE-NUTS Loaf Cake

1 cup Grape-Nuts 1/2 cup Pastry flour

1/2 cup butter 1/2 teaspoon baking powder

1/2 cups sugar 1/2 teaspoon salt

3 eggs 1/2 teaspoon vanilla

Cream butter and sugar; add egg-yolks well beaten; then milk and Pastry flour. Beat the mixture thoroughly, fold in alternately the stiffly beaten egg-whites and baking powder. Bake for thirty minutes in a loaf pan. Substitute whole Grape-Nuts for croutons in serving individual soup plates. Makes four to six portions.

GRAPE-NUTS Fruit Pudding

1 cup Grape-Nuts 1/2 cup Pastry flour

1 package lemon-Jell-O 1/2 cup seedless raisins

or lemon flavored or chopped dates

Add the boiling water to the Jell-O or lemon. Beaten egg whites and sugar are dissolved. Pour into a mold, and after the mixture has cooled slightly, add the Grape-Nuts and fruit; then allow the mixture to chill and bake. Makes four to six portions.

GRAPE-NUTS Meat Loaf

1 cup Grape-Nuts 1/2 cup Pastry flour

1 pound veal, mutton or beef 1/2 teaspoon baking powder

1/2 pound salt pork 1/2 teaspoon salt

1 teaspoon salt 1/2 teaspoon vanilla

Put the meat through a food chopper, add seasonings. Brown minced onion in a little fat before adding Grape-Nuts, milk, and slightly beaten eggs. Pack in a baking dish, shaping like a loaf of baked bread and smooth over with top. Bake for forty-five minutes, heating frequently using one-half cup of hot water, a tablespoon at a time. Just before taking from oven, brush with some of the beaten white of egg and a little milk. Brown for one minute. Makes four portions.

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