CUSTER COUNTY REPUBLICAN PREPARING UNFERMENTED **APPLE JUICE FOR MARKET** By D. M. AMSBERRY

BROKEN BOW, - - NEBRASKA and the second se

Courage.

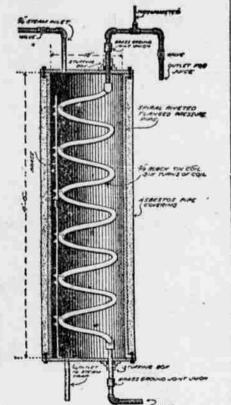
One of the most unhappy, but at the same time impressive, sights ever witnessed at the headquarters of the New York pekce department took place there recently, when a patrolman was discharged from the service because of cowardice. In the presence of his brother officers his badge was unpinned from his breast and the buttons cut from his uniform. No such thing had happened before for more than 30 years. It is a curious trait in human nature that physical courage, the virtue which is most cherished and most extolled, should be at the same time perhaps the commonest. The great popularity of the soldier and the military hero is due almost entirely to the fact that originally it was the soldier especially who was obliged to exercise physical courage. It is not improbable that the lessening tendency to make heroes of soldiers merely because they are soldiers is due to a growing perception that many other occupations call for and produce men who do quite as daring deeds in circumstances far less favorable to gallantry. It would be an exceedingly interesting thing if one could trace the influence of newspapers and other periodicals on the prevalence of physical courage. There can be no doubt, says Youth's Companion, that the influence is considerable. Nothing is seized more eagerly by the reporters than stories of "heroism," and not much is read with greater interest by the people. In days, then, when every man is a hero who stops a runaway horse or pulls a little boy out of a brook, it must be that the popular imagination is very considerably stimulated and the mind stirred to emulation by the newspaper reports.

Sharing Prosperity.

A Buffalo savings bank has increased its interest rate from three and a half to four per cent., and in making the announcement explains that last year it earned \$253,000 over all expenses and feels that depositors should have the benefit. This is not only indicative of excellent management in this particular case, but is evidence of the general soundness underlying the surface of business, remarks the Troy Times. Were it otherwise savings banks could not so readily find sound and remunerative investments and would not be able to pay comfortable interest to patrons. At a time when there is more or less of a disposition to take a pessimistic view of certain financial features it is well to recall the admirable showing made by savings banks as a whole. These are the custodians of the money of the industrious workers who save what they can of their earnings, and the fact that deposits have increased enormously of late shows that wage earners are doing well, while the increasing rate of interest is proof that such savings are wisely handled. Many a capitalist would be content to receive a steady dividend of four per cent. on his money. How determined the world is becoming to put an end to food adulteration is shown in many ways. The passage of the pure food bill by the British house of commons is especially significant. England is a conservative country, and it takes a long time to stir up the people to the point where they demand action looking to interference with old established customs. But food adulteration is so prevalent and affects directly or indirectly so many subjects of the king that the necessity of putting an end to it is impressed on the popular mind. Parliament, responding to this sentiment, has passed an act which recalls the legislation in this country on the same subject. The fight against that form of rascality which consists of fraud in food goes merrily on and should result in great reform.

By H. C. Gore, Bureau of Chemistry, United States Depart. ment of Agriculture.

plied on a small or large scale, is clarification by use of a cream sepaly clarify the juice, leaving only traces of sediment in the product. Absolute by use of the machine, but practically process. In the experimental work to be described a hand-power cream sepa-The first trial of the method indicated that a satisfactory clarification of apple juice could readily be obtained by trials have confirmed these early indications. The suspended matter in the juice collects in the bowl of the sepascrew ceases and the flow from the stopped and the bowl cleaned. The



A method of clarification of apple | more, however, than is given by heatjuice which is cheap and may be ap- ing at 149 degrees for the same period. One-gallon packers' cans were employed. These were first carefully rator. Repeated trials have shown rinsed with water, filled, sealed (rosin that a cream separator can successful- dissolved in alcohol being used as flux), and then heated in the same manner as the bottles. The juices emclearness of the juice is not produced ployed were thoroughly typical and were clarified by passing twice all sediment can be removed by this through the separator. A full half hour was found by a careful test to be necessary for heating the contents rator of the disk type was employed. of the can up to the bath when the water in the bath was cold to start with, and this period was only slightly shortened when the bath was hot at use of the separator, and many further the time the cans were placed in it. Unfortunitely, the periods of heating were not short enough nor the

temperatures used low enough to indirator, while the clean juice runs out cate unsafe conditions, since none of through the machine, the heavier the cans spolled; but proper treatment particles originally present-the starch | was found to be very readily given at grains and any soil or dirt particles, low temperatures and for brief petogether with some albuminous matter | riods. It was expected that the cans -are to be found tightly packed in which were only heated up to 149 dethe lower part of the tubular shaft in grees F. (65 degrees C.) in the hot the bowl of the machine, while a water and then removed would sureheavy layer of albuminous material is |y spoil. These cans remained sound, invariably packed on the inner side of however, and thus the period of heatthe bowl and a higher layer on the in- ing indicated as sufficient for canning ner side of the bowl cover. The disks is unexpectedly short. When the cans remain quite free from sediment. were removed, they were cooled over When the space between the disks night and allowed to stand in the and the sides of the bowl is quite filled same room as that in which the botwith sediment, the flow from the milk ties were held. Owing to the large bulk of juice in the cans of the size cream screw is much increased. At employed (1 gallon), it is evident that this time the machine should be the juice was maintained at a sterilizing temperature longer than if bottles or small-sized cans had been used.

This fact must be kept in mind if the results here obtained are applied to other sizes than gallon cans. For bottles, sound corks, well-soak-

ed in hot water, should be used. These can be wired in before the bot tles are heated; or tin cork holders, which may be bought on the market, may be used. The exposed end of the cork should be dipped in hot paraffin or hot grafting wax after heating, to prevent the cork from drying out with consequent serious danger of infection of the bottled juice.

No trouble was experienced in sealing the cans. As previously noted, standard one-gallon packer's cans were employed. These had a 2 7-16 inch opening and were filled to within about one-quarter inch of the opening. The can was then wiped and the flux, consisting of rosin dissolved in alcohol, was applied. Hemmed caps were employed for sealing-that is, the tin cover which fitted over the opening in the can was fitted with a rim of solder. For sealing the can, a capping steel and soldering copper are required, also a gasoline furnace for heating the steel and copper, and a supply of flux, solder, and sal am-

IN THE LUNCH BASKET.

Care in Preparation of Contents Is Well Worth While.

If the child goes to school so far from home that a basket lunch is necessary no less care should be taken in preparing this makeshift for a meal It should be put up daintily, the various kinds of food being neatly wrapped in oiled paper. To send a child to school with a lunch composed of "any old thing," arranged in a haphazard manner is to invite all kinds of ills to take possession of the little stomach.

The first thing, of course, is to be sure that the lunchbox or basket is ab solutely clean. Then cut several pieces of oiled paper. In one you may put a number of small sandwiches. Thinly sliced whole-wheat bread, with some sensible filling makes the best sandwiches, but there should be enough of them to assauge the cravings of hunger.

In another packet place some tasty sweet. Avoid ple assiduously, but any cake that is not too rich and that has only a plain icing will answer the purpose nicely. Fruit, too, should be added, with some crisp cookies or ginger wafers, but do not be tempted to insert any candy unless you chance to have a supply of absolutely pure maple sugar.

TO PAPER A PAINTED WALL.

Homemade Solution Will Completely Remove the Paint.

Occasionally a housekeeper wants to paper a room that has previously had the walls painted.

This is not easily done, nor one that is by any means cheap, if men must be hired by the day or hour to do it. Any enterprising woman who is willing to take the time and trouble can get the paint off herself.

Mix in a bucket of hot water enough potash to make a strong solution, and scrub the walls with a stiff brush dipped in it. Wash off in cold water and finish with dry flannel.

If the paint is very old it should be covered with a wash of three parts scraped off.

Peach Preserves.

Pare peaches and add to every pound of fruit a pound and a quarter large bowl, cover with a thin cloth, put in sun and stir every day until perfectly transparent. Put in jars and cover with thick paper.

Pickled peaches-Ten pounds of peaches pared, five pounds sugar, one quart vinegar, mace, cinnamon and the sugar for one hour, drain off the sirup and put on the fire; add one cup of water. Boil until scum ceases to rise, skim, put the peaches in and

HOME-MADE REMEDY

INEXPENSIVE AND EASILY PRE-PARED BY ANYONE.

is Said to Promptly Relieve Backache and Overcome Kidney Trouble and Bladder Weakness Though Harmless and Pleasant to Take.

What will appear very interesting to many people here is the article taken from a New York daily paper, giving a simple prescription, as formulated by a noted authority, who claims that he has found a positive remedy to cure almost any case of backache or kidney or bladder derangement, in the following simple prescription, if taken before the stage of Bright's disease:

Fluid Extract Dandelion, one-half ounce; Compound Kargon, one ounce; Compound Syrup Sarsaparilla, three ounces. Shake well in a bottle and take in teaspoonful doses after each meal and again at bedtime.

A well-known authority, when asked regarding this prescription, stated that the ingredients are all harmless, and can be obtained at a small cost from any good prescription pharmacy, or the mixture would be put up if asked to do so. He further stated that while this prescription is often prescribed in rheumatic afflictions with splendid results, he could see no reason why it would not be a splendid remedy for kidney and urinary troubles and backache, as it has a peculiar action upon the kidney structure, cleansing these most important organs and helping them to sift and filter from the blood the foul acids and waste matter which cause sickness and suffering. Those who suffer can make no mistake in giving it a trial

HAD A FELLOW FEELING.

Aunt Susan's Heart Went Out to "Pore Missus Astor."

Uncle Eli felt he knew the metropolis pretty well. Had he not been there guicklime slaked in water to which three times in four years-and twice has been added one part of potash. Al- he had ridden on the elevated. So low this coating to remain on over when he brought Aunt Susan with night and the paint may be easily him (on the fourth trip) he naturally assumed the role of guide.

She marveled at everything until they sat down for luncheon. They had gone into the Astor house for that meal, but all its other marvels seemed of granulated sugar. Put in a kettle lost on the visiting country hostess, as and boil five minutes. Turn out in a she looked open-eyed at the crowds that filled not only the corridors but the restaurants. Scarcely had they found seats, when this amazement took definite shape.

"Eli," said she in a stagey whisper, "I can't set here an' eat peaceably. I jes' must go downstairs an' help pore cloves to tastet. Lay the peaches in Missus Astor with the cookin' an' dishes."-Bohemian.

Pure Food.

The pure food law does not prohibit boil, five minutes. Take out the the sale of Cream of Tartar Baking peaches and spread upon dishes to Powders because Cream of Tartar is

NO NEED FOR WORDS.

Brief Pantomime Told Everything to the Onlooker.

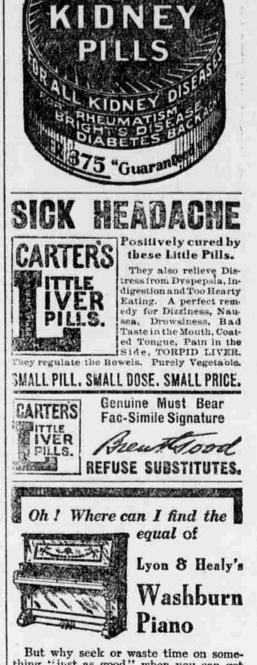
Harrison Grey Fiske discussed, at a dinner in New York, the art of acting.

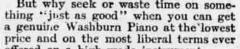
"I believe," said Mr. Fiske, "in subtlety and restraint. A nod, a shake of the head, a silent pause-these things are often more effective than the most violent yelling and ranting.

"Life is like that, subtle and silent. What, for instance, could be more expressive than this scene, a scene without a spoken word, that I once witnessed in the country?

"An undertaker stood on a corner near a noble mansion. He elevated his brows hopefully and inquiringly as a physician came from the house. The physician, compressing his lips, shook his head decidedly and hurried to his carriage. Then the undertaker with a sigh passed on.

DODDS





Indignant letters are appearing in the London Times on the question of the indecent novels which seem to be the vogue in England. A reviewer says he has had six such novels in his hands during the past year, and declares that "it would be impossible in an ordinary miscellaneous publication to describe the subjects they deal with or comment effectually on the minuteness with which they deal with neurotic sensations." The general opinon, remarks San Francisco Argonaut, is that the bulk of these novels are written by women.

Uncle Sam is to have new design, for some of his coins, including the gold double eagle and eagle and the one-cent piece, these having been accepted by the government. The designs are by the late Augustus St. Gaudens and are notable as specimens of the artistic genius of that distinguished sculptor. The new coins, which it is believed will surpass in beauty any now in existence, will form a fitting memorial to the gifted man Pasteurizer for Apple Juice.

juice from the milk screw is invariably considerably clearer than that from the cream screw. The reason for this is not apparent; the fact, however, was always observed. The juice from the cream screw is, in turn, much clearer than the untreated juice.

The clarification of 25 gallons of juice, using one machine of the capacity indicated and a juice containing sediment in such quantity that a run of that amount would fill the space between the disks and the sides of the bowl with sediment, requires about one hour and a quarter, the juice passing through the bowl twice. As soon as the juice is clarified by the separator, it must be sterilized in closed containers. The points which have been carefully determined in this work have been the lowest safe temperature and the shortest period of

heating for bottles and for cans. If the juice is not to be packed and shipped, glass fruit jars, or bottles with patent stoppers, may be employed, but to stand shipping well, sealed cans or cork-stoppered bottles must be used.

In the work with bottles, quart bottles of the champagne type were used. These were filled with clarified juice, some air space being left to allow for expansion of the liquid on heating. The bottles were placed upright and entirely submerged in water in a tank which could be heated by a jet of steam. About 15 minutes were required to bring the water in the tank up to the temperatures employed in the several sets of experiments, namely, 140 degrees, 149 degrees and 158 degrees fahrenheit (60 degrees, 65 degrees and 70 degrees C.). After the bottles were placed in the tank from 25 to 30 minutes were required for the contents of the bottles to attain the temperature used. One-half hour was, therefore, allowed before beginning to count time in these tests-15 minutes to bring the bath up to the temperature, and 15 minutes holding at this temperature for the juice in the bottle to attain the bath temperature. The bottles were withdrawn at intervals and set away on their sides in baskets, being kept in a warm room whose temperature was quite constant day and night, between 70 and 75 degrees F. The bottles were agitated and notes taken on them from day to day. The results show that a temperature of 149 degrees F. (65 degrees C.) for one hour will give good results and that 158 degrees F. (70 degrees C.) for one-half hour also gives good other hand, do not be so careless that results. Only a very slight cooked who originated the designs and will taste is given to the juice by heating if the wet meshes can not be kept mark a step forward in American art. at 158 degrees for one how --slightly sweet, feed the material dry.

moniac.

Barrels and kegs can be successful ly used as containers for sterilized juice when it is desired to keep the juice sweet for a limited period of a few days or weeks. The cask must be thoroughly cleaned and well steamed, and filled with the juice heated to between 149 and 158 degrees F. (65 and 70 degrees C.). The cask can then be bunged, but considerable contraction takes place on cooling, with resulting strain on the cask and consequent increase in the danger of leakage. It is a much better procedure to close with a clean cotton plug, and when the cask and contents are cool to remove the plug and quickly insert a wooden bung which has been sterilized by soaking in alcohol. Two experiments were carried on with success with 50-gallon barrels, following this procedure. This juice kept for ten days without showing fermentation. At this time the barrels were emptied and for other purposes.

In the experiments with barrels, and in all other work in which the juice was heated except in bottles and cans, a pasteurizer designed by Mr. Given, of the bureau of chemistry, was employed. It proved to be a very useful machine and was capable of heating the juice with perfect control of temperature at any desired rate up to several hundred gallons per hour.

The Dual Purpose Cow .- There is no one who believes in the impossibility of the dual purpose cow quite so strongly as W. D. Hoard, editor of Hoard's Dairyman. He has always strongly opposed the idea of trying for an animal that is good for both beef

and milk, and declares that one supposed to have these "half and half" qualities is fit for the profits of neither. His contention that we should raise beef cows or raise milk cows, but should not try to raise both in one, is well taken.

Fatten Them Up .-- Put the old hens in the fattening pen as early in the fall as possible. It is not probable that they will lay much during the fall and the earlier they are gotten out of the way the more profitable it will be for the keeper and the more healthy for the birds that are to make up the breeding stock next year. The next year's stock need the room.

Feeding Poultry .- More birds die from overfeeding and eating sour feeds than from other causes combined. Make them work for what they get, just as you have to do. On the you will permit them to eat sour feed.

Add vinegar and spices to the cool. put in the peaches again and when they come to a boil can them.

Mustard Pickles.

Take an equal quantity of small cucumbers, green tomatoes, sliced cauliflower, picked up small, small button onions. Mix together and cover with strongly salted water, a pint of coarse salt to six quarts boiling water, boiled, skimmed and cooled before using, After 24 hours, scald the brine and dissolve in it alum size of nutmeg. When cold, drain very thoroughly, prepare enough vinegar to cover. To one quart of vinegar add one cupful brown sugar, one-half cupful flour, one fourth pound ground mustard. Boll sugar and vinegar, mix flour and mustard, stir boiling vinegar into it, when smooth pour over pickles. Put small piece of horse radish in bottle to keep from molding. Melted paraffin may be poured over the top.

Green Corn, Country Style.

Material-eight ears of corn, one tablespoonful salt, two quarts cold water, two tablespoonfuls sugar, melted butter, pepper, salt. Way of Preparing-Husk the corn and remove all silk, leaving one lay-

er of husk next to the kernels. Put cold water in a deep kettle, put in your corn, bring to the boiling point and boil ten minutes. Add the salt and sugar and boil six minutes longer. More than this will cause the corn to lose its sweetness.

Heap the corn on a platter, serve to each person one ear, accompanied by a small sauceboat of melted butter, pepper and salt.

Nut Brown Bread.

Recently a recipe was given me for a most delicious and easily prepared brown bread. Mix together threequarters cup each of white flour and graham with one teaspoon of baking powder and one-eighth of a teaspoon of salt. Then add one-quarter c p each of molasses and chopped English walnut meats. Mix to a batter with milk-it will require about three-quar-

ters of a cup-and bake in a moderate oven. The nut mcats add an indescribable richness of flavor .-- Good Housekeeping.

Red Vegetable Salad.

One cupful of cold boiled potatoes, chopped; one cupful of pickled beets, cut fine; one cupful of uncooked red cabbage, chopped fine. Add three tablespoonfuls of oil, four tablespoonfuls of vinegar in which the beets have been pickled, one-half, a teasyconful of salt, half as much pepper. Mix together lightly, let stand one hour in a cool place and serve.

as pure as Alum-but it is a well sirup, boil 15 minutes longer and then | known fact that a baking powder in which Alum is used instead of Cream of Tartar is less injurious. Dr. Herman Reinbold, the expert German chemist, in a recent official report concerning Baking Powders, declares that a pure Alum baking powder is better and less injurious than the so-called Cream of Tartar powders. He says that if the quantity of alum contained in a sufficient quantity of baking powder for a batch of bread or cakes for an ordinary family, be concentrated to one mouthful of food, and taken into the stomach of any one person, no matter how delicate, it could do no harm.

On Wit and Humor.

Man is the only animal that laughs and weeps, for he is the only animal that is struck with the difference between what things are and what they ought to be. We weep at what thwarts or exceeds our desires in serious matters; we laugh at what only disappoints our expectations in trifles. We shed tears from sympathy with real and necessary distress; as we burst into laughter from want of sympathy with that which is unreasonable and unnecessary, the absurdity of which provokes our spleen or mirth, rather than serious reflections on it.-William Hazlitt,

Sheer white goods, in fact, any fine wash goods when new, owe much of their attractiveness to the way they are laundered, this being done in a manner to enhance their textile beauty. Home laundering would be equally satisfactory if proper attention was given to starching, the first essential being good Starch, which has sufficient strength to stiffen, without thickening the goods. Try Defiance Starch and you will be pleasantly surprised at the improved appearance of your work.

Tender-Hearted Girl.

Miss Koy-Do you know that horrid Mr. Hansom insisted upon kissing me last night?

Miss Ascum-Why didn't you scream?

Miss Koy-I didn't want to scare the poor fellow.

That an article may be good as well as cheap, and give entire satisfaction, is proven by the extraordinary sale of Defiance Starch, each package containing one-third more Starch than can be had of any other brand for the same money.

Always a Bright Side. Batchellor-I suppose it's mighty expensive to have your child sick in bed so long.

Phamley-Yes, but then if he were well and hearty he'd be wearing out clothes.

on a high-grade instrument.

If in the market for a piano, mail this advertisement today with your name and address and receive catalog and name of local piano dealer, and six pieces beautiful new piano music.



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DYEING AND CLEANING Write for our price list and information on cleaning and dyeing of all kinds of wearing apparel. Out of town business receives prompt and careful attention. The Pantorium, 205 Jones Street, Omaha, Neb.