


Contractor
Brick Mason and Plasterer
Ornamental Cement
Worker

Prices Right; Work Guaranteed. Can be found at the Wall Paper and Paint Store

J. R. DECKER

Gatewood & Vahue
Office over McAdams' Store
Phone 190
DENTISTS

M'COOK TRIBUNE
Only One Dollar the Year



MONEY NOT INVESTED

in a Stock Certificate of the
McCook Building & Loan Association.

No better or safer investment is open to you. An investment of \$1.00 per month for 120 months will earn \$80—nearly 9 percent compounded annually. Don't delay, but see the secretary TODAY. Subscriptions received at any time for the new stock just opened.

Eczema

and all other skin diseases CURED by

HALE'S ECZEMA CURE

A remedy that has never failed. It will conquer ECZEMA and all other skin diseases no matter how long standing. This remedy is the most powerful local germicidal antiseptic known, and was discovered after years of experimenting. Our most important mission to mankind is to relieve and cure all sufferers from these terrible, annoying, disgusting and irritating maladies caused from the various forms of skin diseases. When applied it draws the disease at once to the surface, kills all parasites and germs and peels off the old diseased skin, thus a permanent cure and makes life worth living. The following poisonous maladies are easily controlled and cured if Hale's Eczema Cure is applied at once, as it kills all disease germs:

HALE CHEMICAL CO., Kirksville, Mo.

Gentlemen:— Kindly send me free of all cost and postage prepaid a sample box of HALE'S ECZEMA CURE.

Name.....
Street.....
Town or City.....
State.....

WILES OF THE CHEFS

BANQUET TIDBITS ARE NOT ALWAYS WHAT THEY SEEM.

"A Cod and a French Cook Can Work Miracles"—The Breast of One "Chicken" Has Been Known to Satisfy Twelve Hungry Diners.

It has almost passed into a proverb that many of the dishes served up in cheap restaurants, where nothing is wasted, are, to put it mildly, mysteries. But, on the other hand, most people who patronize fashionable and more ambitious restaurants are generally content to accept the menu for what it is said to be. This blind trust is somewhat abused, and the amount of "faking" which goes on today in some of the well to do establishments would probably surprise those who are uninitiated in the higher branches of the culinary art.

For instance, by the addition of vegetable juice just before being dished up cod cutlets are, at seasons when salmon is very dear, set before customers as salmon cutlets and are, needless to say, charged accordingly. This deception, according to an expert, is wisely practiced not only in better class restaurants, but also on some of the great liners.

Another popular trick as practiced by the restaurateur is to serve a veal beef done up overnight in salted bandages, while a skillful chef has very little difficulty in palming off flatfish for sole on epicures who pride themselves on the soundness of their judgment of cooking.

On one occasion some time ago a dinner for seventy-five people was ordered at a well known fashionable restaurant in the upper part of New York. A large consignment of salmon had been previously ordered, but, to the consternation of the chef, the dinner hour slowly approached and still no salmon arrived.

In despair the chef, a Frenchman, decided to "take the bull by the horns" and procure another fish to do duty for the coveted salmon. Accordingly he sat to work to turn cod cutlets into salmon cutlets, and this rapid transformation was soon effected by an addition of vegetable juice. The waiters, who naturally were aware of this wholesale deception, were given express orders to report any complaints to the chef at once. However, to the intense delight of the chef, all passed off well, and on hearing that his subterfuge had not been detected he gleefully exclaimed, "Ah, a cod and a French cook can work miracles."

Green peas at certain seasons of the year are naturally a luxury quite beyond the reach of the man of average means, while even caterers for fashionable hotels themselves frequently have the greatest difficulty in getting a sufficiently large quantity to meet the demand. However, to fake peas does not offer any great difficulty in times of stress, and by adding vegetable coloring matter yellow peas are quite commonly served up as green peas along with the duck and flavorless new potatoes, which more often than not come from abroad.

Roast veal served with a thick white sauce makes, says a well known chef, a most satisfactory substitute for the breast of chicken, and therefore it does not come altogether as a surprise to learn that the breast of one chicken has been known to satisfy twelve hungry diners.

"The staff take good care of the breast of a chicken," was the comment of a waiter who was being for the first time initiated into the mystery of how to feed a dozen people off one chicken.

Perhaps the cleverest deception practiced by eminent chefs is the art of manufacturing the lobster patty, so dear to the heart of the epicure. This appetizing dainty would at first sight seem to defy even the most ingenious cookery fakir. However, here again the artful chef has overcome apparently insuperable difficulties, and many toothsome looking lobster patties are thus not always quite what they are said to be.

The deception is worked in this way: A common crustacean is boiled and the meat carefully chopped off and put into a mortar, while afterward part of the shell is added. The mixture is then vigorously pounded as fine as possible, and on the addition of flavoring it would tax the powers of the most critical connoisseur to detect any difference between the gastronomic mixture and the genuine lobster patty.

"The various deceptions I have told you of," remarked a famous chef to the writer, "are naturally not practiced every day, but are only utilized in times of emergency, and these emergency moments arrive more frequently than the trustful customer would like to admit he but know."—New York Telegraph.

CLARA MORRIS, WRITER.

A Woman Who Has Won Success as Actress and Author.

It is seldom that a person achieves any great success in more than one profession. Miss Clara Morris may properly be numbered among the comparatively few. Recognized as one of the most talented emotional actresses of the American stage, she has developed no mean ability as a writer.

When ill health compelled Miss Morris to retire from the mimic world and she took up the pen, the stage going public, or a large proportion of it, at first read her magazine articles for old associations' sake. She was a brilliant actress—therefore she might have something interesting to say. Miss Morris did not disappoint her readers.

THE IVORY MARKET.

Tusks by the Acre Exhibited at the Big London Docks.

One of the sights of London is the great ivory floor at the London docks, where previous to and during the periodical sales ivory may be seen literally by the acre, for the tusks are laid out in lots on the floor of one of the great warehouses for inspection by intending purchasers. For weeks previous to the actual sale the special staff of the ivory department has been busy preparing the various consignments and arranging them according to the sizes and quality and classing them into the various grades, each of which has some particular use for which it is especially adapted.

There is practically no waste in the manufacturing of articles from ivory. The smallest chip is not thrown away, but carefully preserved to be utilized for some purpose. Even the shavings from the turning down of a billiard ball have a market value for use in in-laid work. Consequently the lots in an ivory sale by no means consist of tusks and sections of tusks alone, but include the residue from many previous sales. Buyers purchase the particular class that they require for their own individual industry and subsequently return what in most other materials would be waste to be resold to manufacturers of a different class of goods.

Though there is "no waste," oddly enough the most important consideration, from a buyer's point of view, is "how much waste" will a certain lot produce in the course of transforming it into his own particular line. Thus a lot that would be dear to one would be a gift to another, and vice versa. The most valuable class of ivory is that suitable for making billiard balls. To conform to the requirements the tusk must be perfectly sound and solid, without the slightest suspicion of a crack or flaw, and, moreover, they must measure only a trifle more than the regulation size billiard ball or they will cut to waste, from the manufacturers' point of view. On the arrival of a consignment of unworked elephant ivory from abroad the first preparation for the sale floor consists of a thorough cleaning of the interior or hollow part of the tusk. This is done by means of wads attached to long sticks. The exact length of the hollow is thereby revealed, and in addition cracks and flaws that cannot be observed on the exterior are at times disclosed. Soundness is the one thing that sways every class of buyer; flaws mean waste; waste means resale at a lower figure per pound.

THE CONGREGATIONALISTS.

They started the first foreign missionary society in the country.

They started the first home missionary society in the country.

They started the most effective city missionary society in the country.

They started the greatest Christian young people's movement of this country or any other country.

They started the first college in the country.

They started the first theological seminary in the country.

They started the first religious newspaper in the country.

They published the first hymn book in the country.

They started the town meeting—the initiative and referendum.

They started the first temperance society in the country.

They have given to America the three greatest evangelists it has ever had.—Chicago Advance.

An Avaricious Woman.

A woman who carried love of money to an incredible extreme was Lady Margaret Jardine, sister of the first Duke of Queensbury. Although her husband was a rich man, Lady Margaret would actually carry foot passengers across the little river Annan for a halfpenny, and whenever there was a fair or market day she would sit on the banks of the stream all day long waiting for customers. She usually wore rags to save her clothes, but on the rare occasions when she visited anywhere she packed up a few decent garments which she slipped on before entering the house, exchanging them for her dirty ones when leaving.—London Quen.

CROKER OF GLENCAIRN.

The Ex-Tammany Chieftain and His Irish Home.

Richard Croker, the ex-Tammany chief, says he expects to come to America in 1908 and cast a vote for William J. Bryan for president. He met Mr. Bryan during the latter's visit in Ireland and though he once opposed the noted Nebraskan's ideas is now an enthusiastic advocate of his nomination by the Democratic party for a third time in the next national campaign. He disclaims any intention of resuming activity in politics in this country, however. It is five years since he left the United States to reside abroad, and he has only returned for brief visits in connection with deaths in his family.



RICHARD CROKER.

He has spent a great deal of money recently in the improvement of Glencairn castle, his Irish estate. A new Yorker who visited him at Glencairn a short time ago described the former Tammany chieftain as lamenting that on revisiting the United States he would find so many of his friends of a lifetime dead. He was sauntering about the grounds of his castle in a sack coat and knickerbockers, his favorite colie at his heels. He had a big watering pot with him, with which he was refreshing the beds of flowers on his lawn. Everywhere within the castle were vases filled with flowers. The castle has a tall tower from the flagstaff of which the stars and stripes are usually flying. The stables are very elaborately furnished, and in the center of the yard is a marble statue of the famous horse, Dobbin, on which Mr. Croker is said to have won about \$100,000.

WILES OF THE CHEFS

BANQUET TIDBITS ARE NOT ALWAYS WHAT THEY SEEM.

"A Cod and a French Cook Can Work Miracles"—The Breast of One "Chicken" Has Been Known to Satisfy Twelve Hungry Diners.

It has almost passed into a proverb that many of the dishes served up in cheap restaurants, where nothing is wasted, are, to put it mildly, mysteries. But, on the other hand, most people who patronize fashionable and more ambitious restaurants are generally content to accept the menu for what it is said to be. This blind trust is somewhat abused, and the amount of "faking" which goes on today in some of the well to do establishments would probably surprise those who are uninitiated in the higher branches of the culinary art.

For instance, by the addition of vegetable juice just before being dished up cod cutlets are, at seasons when salmon is very dear, set before customers as salmon cutlets and are, needless to say, charged accordingly. This deception, according to an expert, is wisely practiced not only in better class restaurants, but also on some of the great liners.

Another popular trick as practiced by the restaurateur is to serve a veal beef done up overnight in salted bandages, while a skillful chef has very little difficulty in palming off flatfish for sole on epicures who pride themselves on the soundness of their judgment of cooking.

On one occasion some time ago a dinner for seventy-five people was ordered at a well known fashionable restaurant in the upper part of New York. A large consignment of salmon had been previously ordered, but, to the consternation of the chef, the dinner hour slowly approached and still no salmon arrived.

In despair the chef, a Frenchman, decided to "take the bull by the horns" and procure another fish to do duty for the coveted salmon. Accordingly he sat to work to turn cod cutlets into salmon cutlets, and this rapid transformation was soon effected by an addition of vegetable juice. The waiters, who naturally were aware of this wholesale deception, were given express orders to report any complaints to the chef at once. However, to the intense delight of the chef, all passed off well, and on hearing that his subterfuge had not been detected he gleefully exclaimed, "Ah, a cod and a French cook can work miracles."

Green peas at certain seasons of the year are naturally a luxury quite beyond the reach of the man of average means, while even caterers for fashionable hotels themselves frequently have the greatest difficulty in getting a sufficiently large quantity to meet the demand. However, to fake peas does not offer any great difficulty in times of stress, and by adding vegetable coloring matter yellow peas are quite commonly served up as green peas along with the duck and flavorless new potatoes, which more often than not come from abroad.

Roast veal served with a thick white sauce makes, says a well known chef, a most satisfactory substitute for the breast of chicken, and therefore it does not come altogether as a surprise to learn that the breast of one chicken has been known to satisfy twelve hungry diners.

"The staff take good care of the breast of a chicken," was the comment of a waiter who was being for the first time initiated into the mystery of how to feed a dozen people off one chicken.

Perhaps the cleverest deception practiced by eminent chefs is the art of manufacturing the lobster patty, so dear to the heart of the epicure. This appetizing dainty would at first sight seem to defy even the most ingenious cookery fakir. However, here again the artful chef has overcome apparently insuperable difficulties, and many toothsome looking lobster patties are thus not always quite what they are said to be.

The deception is worked in this way: A common crustacean is boiled and the meat carefully chopped off and put into a mortar, while afterward part of the shell is added. The mixture is then vigorously pounded as fine as possible, and on the addition of flavoring it would tax the powers of the most critical connoisseur to detect any difference between the gastronomic mixture and the genuine lobster patty.

"The various deceptions I have told you of," remarked a famous chef to the writer, "are naturally not practiced every day, but are only utilized in times of emergency, and these emergency moments arrive more frequently than the trustful customer would like to admit he but know."—New York Telegraph.

CLARA MORRIS, WRITER.

A Woman Who Has Won Success as Actress and Author.

It is seldom that a person achieves any great success in more than one profession. Miss Clara Morris may properly be numbered among the comparatively few. Recognized as one of the most talented emotional actresses of the American stage, she has developed no mean ability as a writer.

When ill health compelled Miss Morris to retire from the mimic world and she took up the pen, the stage going public, or a large proportion of it, at first read her magazine articles for old associations' sake. She was a brilliant actress—therefore she might have something interesting to say. Miss Morris did not disappoint her readers.

THE IVORY MARKET.

Tusks by the Acre Exhibited at the Big London Docks.

One of the sights of London is the great ivory floor at the London docks, where previous to and during the periodical sales ivory may be seen literally by the acre, for the tusks are laid out in lots on the floor of one of the great warehouses for inspection by intending purchasers. For weeks previous to the actual sale the special staff of the ivory department has been busy preparing the various consignments and arranging them according to the sizes and quality and classing them into the various grades, each of which has some particular use for which it is especially adapted.

There is practically no waste in the manufacturing of articles from ivory. The smallest chip is not thrown away, but carefully preserved to be utilized for some purpose. Even the shavings from the turning down of a billiard ball have a market value for use in in-laid work. Consequently the lots in an ivory sale by no means consist of tusks and sections of tusks alone, but include the residue from many previous sales. Buyers purchase the particular class that they require for their own individual industry and subsequently return what in most other materials would be waste to be resold to manufacturers of a different class of goods.

Though there is "no waste," oddly enough the most important consideration, from a buyer's point of view, is "how much waste" will a certain lot produce in the course of transforming it into his own particular line. Thus a lot that would be dear to one would be a gift to another, and vice versa. The most valuable class of ivory is that suitable for making billiard balls. To conform to the requirements the tusk must be perfectly sound and solid, without the slightest suspicion of a crack or flaw, and, moreover, they must measure only a trifle more than the regulation size billiard ball or they will cut to waste, from the manufacturers' point of view. On the arrival of a consignment of unworked elephant ivory from abroad the first preparation for the sale floor consists of a thorough cleaning of the interior or hollow part of the tusk. This is done by means of wads attached to long sticks. The exact length of the hollow is thereby revealed, and in addition cracks and flaws that cannot be observed on the exterior are at times disclosed. Soundness is the one thing that sways every class of buyer; flaws mean waste; waste means resale at a lower figure per pound.

THE CONGREGATIONALISTS.

They started the first foreign missionary society in the country.

They started the first home missionary society in the country.

They started the most effective city missionary society in the country.

They started the greatest Christian young people's movement of this country or any other country.

They started the first college in the country.

They started the first theological seminary in the country.

They started the first religious newspaper in the country.

They published the first hymn book in the country.

They started the town meeting—the initiative and referendum.

They started the first temperance society in the country.

They have given to America the three greatest evangelists it has ever had.—Chicago Advance.

An Avaricious Woman.

A woman who carried love of money to an incredible extreme was Lady Margaret Jardine, sister of the first Duke of Queensbury. Although her husband was a rich man, Lady Margaret would actually carry foot passengers across the little river Annan for a halfpenny, and whenever there was a fair or market day she would sit on the banks of the stream all day long waiting for customers. She usually wore rags to save her clothes, but on the rare occasions when she visited anywhere she packed up a few decent garments which she slipped on before entering the house, exchanging them for her dirty ones when leaving.—London Quen.

CROKER OF GLENCAIRN.

The Ex-Tammany Chieftain and His Irish Home.

Richard Croker, the ex-Tammany chief, says he expects to come to America in 1908 and cast a vote for William J. Bryan for president. He met Mr. Bryan during the latter's visit in Ireland and though he once opposed the noted Nebraskan's ideas is now an enthusiastic advocate of his nomination by the Democratic party for a third time in the next national campaign. He disclaims any intention of resuming activity in politics in this country, however. It is five years since he left the United States to reside abroad, and he has only returned for brief visits in connection with deaths in his family.

FRED R. BRUNS
Barber Shop
Bath Booms Rear Citizen's bank

DR. R. J. GUNN
DENTIST
Office: Rooms 3 and 5, Walsh Bldg., McCook

DR. A. P. WELLES
Physician and Surgeon
Office: Residence 524 Main Avenue. Office and Residence phone 53. Calls answered night or day.
McCOOK, NEBRASKA.

YOU WOULD DO WELL TO SEE
J. M. Rupp
FOR ALL KINDS OF **Brick Work**
P. O. Box 131, McCook, Nebraska

JOE HIGHT
CONTRACTOR and BUILDER
Farm Buildings a Specialty
SATISFACTION GUARANTEED
McCook, Neb.

60 YEARS' EXPERIENCE
PATENTS
TRADE MARKS DESIGNS COPYRIGHTS &c.
Anyone sending a sketch and description will quickly ascertain our opinion free whether an invention is probably patentable. Communications strictly confidential. HANDBOOK on Patents sent free. Oldest agency for securing patents. Patents taken through Munn & Co. receive special notice, without charge, in the
Scientific American
A handsomely illustrated weekly. Largest circulation of any scientific journal. Terms, \$3 a year; four months, \$1. Sold by all newsdealers.
MUNN & Co. 361 Broadway, New York
Branch Office, 625 F St., Washington, D. C.

Seeing Is Believing
If you will figure with us, and quality of material is any object, you will be easily convinced that we out-class all competition.
BARNETT LUMBER CO.

DANGER!
You need not be fearful if you use **BALLARD'S HOREHOUND SYRUP**
for that cough. There are many consumptives who now would be well if they had cared for their health.
Ballard's Horehound Syrup Cures Coughs, Colds Bronchitis, Sore Throat, Whooping Cough and Lung Troubles.
SAVED SICK SPELLS.
Mrs. Emma Johns, Las Vegas, N. Mex. writes: "I recommend Horehound Syrup to all I know troubled with coughs, colds, etc. I have been saved numerous sick spells, by using this remarkable preparation."
PRICE 25c, 50c, \$1.00
Ballard Snow Liniment Co.
ST. LOUIS, MO.
Sold and Recommended by **A. McMILLEN**