



SHATTER SOME OLD THEORIES

Investigations Carried on in England Tend to Show Environment Counts Most.

Attention is directed by the Medical Record to the interesting and decidedly surprising results of an investigation recently made in England with the purpose of determining the physical and mental effects on children of alcoholism in parents. It has hitherto been held as indisputably true and "of common knowledge" that these effects are many and serious—that the drunkard's child has nothing like a fair start in life, and is, if not sure, at least very likely, to be a weakling in both mind and body. An examination by careful scientists of 2,000 children in Manchester and Edinburgh—where, if anywhere, the consequences of alcoholism could be found—discredited this old assumption.

The parents of half these children were sober people, and of half either the father or mother or both habitually drank to excess. The conclusions reached were: That the death rate among the children of alcoholic parents was slightly greater than among the others, the difference being most notable when the mother was intemperate; that the children of the sober were a little heavier; that the health of the two classes was about the same; that parental alcoholism is not the cause of mental defect in offspring, and affects intelligence very slightly, if at all, and that, for some inexplicable reason, the eyesight of the alcoholics was somewhat the better.

Nothing was decided as to the existence of a predisposition toward drunkenness in the children of drunkards, but it was shown, the investigators think, that what little superiority was found in the children of the sober was due not to the abstinence of the parents from intoxicants, but to the better care and training which their children naturally received. In other words, in this case, as in so many, if not all others, it is early environment rather than heredity that counts, and there is no more of a prenatal doom for the drunkard's child than for that of the consumptive.

The temperance advocates will not welcome these conclusions, and they can say, fairly enough, that the investigation was not broad enough to be decisive. They may even question the wisdom of publishing such statements, even if true. The truth, however, is never dangerous, while falsehood and inaccuracy always are. Experience has shown that the restraints of the old belief are ineffectual, and any lightening of the dark cloud of hopeless heredity, exploited by Zola and Ibsen, is certainly to be desired as tending to strengthen the sense of personal responsibility and to inspire ambition and effort.

DRINKING HABITS OF WOMEN

Perturbed Physical Conditions Given as Main Causes—Its Results Are Dreadful.

Inebriety from a fondness for alcohol for its own sake—vicious indulgence—is far less frequent in women than in men, and it is well that it is so. Drunkenness is had enough in a man, but in a woman it is even more pitiable, and, if it be possible, more far-reaching and more dreadful in its results. With women it would, we think, be safe to say that the origin of the drink habit lies in perturbed physical conditions—in fact, that it is a disease, and not a mere moral obliquity, as many would have us believe. The consequences of alcoholism in women are not so quickly evident as in men. In the earlier stages of inebriety in those cases in which there is power of volition, a peculiar shrinking from publicity protects some women against the symptoms noted among men at a like period. Two causes may be given for the lapse of women into inebriety. First is the nervous condition due to lack of nutrition and the wear and worry of domestic life and the demands of society—an exhaustion for which relief is mistakenly sought in the transient aid of alcohol; secondly, the pain and unrest incident to disorders of the sex, for which solace is sought in the anaesthetic and paralyzing effects of alcohol. In the first place, the woman who flies to drink must be unwise or unkindful of the fact that its taking involves a great risk of creating a morbid condition that often finds expression in constant inebriety. In the second case, the so-called solace, with startling and sorrowful frequency, ends in confirmed alcoholism.—Health Culture.

The Laboring Man's Curse.

The great curse of the laboring man is intemperance. It has brought more desolation to the wage earners than strikes, or war, or sickness, or death. It is a more unrelenting tyrant than the grasping monopolist. It has caused little children to be hungry, and cold, to grow up among evil associates, to be reared without the knowledge of God. It has broken up more homes and wrecked more lives than any other cause on the face of the earth.—Cardinal Gibbons.

SKELETON IS DATED 7,000 B. C.

Remains of Man Packed in Box at King's College, Oxford—Surgeon to Place Parts Together.

In a small box packed safely away in a room at King's college, Oxford, are the remains of a prehistoric man. Every bone and portion is marked and catalogued in order, and within the next few days a well-known London surgeon is to undertake the delicate operation of piecing the figure together. This prehistoric man was one of the discoveries made by the little band of explorers who have just returned from Egypt after five months' tour on behalf of the fund. According to experts, the discovery dates from a period earlier than 6000 or 7000 B. C. The explorers and native workmen were digging at Abydos, Upper Egypt, about nine miles from the Nile, when they found an oval "crouch" grave in the sand. It was a figure on its left side, doubled up, with the knees to the chin. It proved to be the skeleton of a man in a fine state of preservation. Abydos is really a huge cemetery. Experts aver it has been used as a burying place for all time. The surface is now of sand. When this is scraped away, the bones of the Romans are revealed; underneath lie the burials of the eighteenth dynasty, 1500 or 2000 years B. C., and further down are the burials of the prehistoric period. At the present day the Arabs use the spot as a cemetery.

HEARD DURING THE WAR

Password Given Out to Sentinels Undergoes Change Owing to Soldier's Blunder.

The following anecdote was told by Col. John A. Riker of Philadelphia, a veteran of the Civil war, at the National:

"In the army of the Cumberland one of the officers whose duty it was to furnish the guards with a password for the night gave the word 'Potomac.' A German, on guard, not understanding distinctly the difference between 'b's' and 'p's,' understood it to be 'Potomac,' and this, on being transferred to another, was corrupted to 'Buttermilk.' Soon afterward the officer who had given the word wished to return through the lines, and, approaching a sentinel, was ordered to halt, and the word was demanded. He gave 'Potomac.'

"(Nicht right. You don't pass mit me.)

"But this is the word, and I will pass."

"No; you stan', at the same time placing a bayonet at his breast in a manner that told Mr. Officer that 'Potomac' didn't pass in Missouri.

"What is the word, then?"

"Buttermilk."

"Well, then, 'Buttermilk.'"

"Dat is right. Now you pass mit yourself all about your pizness."

Keeps Family Prisoners.

An almost incredible story comes from Naples to the effect that a wine-merchant named Rea, who appears to be out of his mind, has been keeping his wife and eleven children shut up for the last five years in twelve different rooms in a country house near Naples. He seems to have watched over his prisoners with the utmost vigilance, feeling them with small portions of maize, potatoes, eggs, and sometimes of fowl. He recently allowed two of the eldest sons to take short walks in the neighborhood of the house. Although under close supervision, they managed to make their plight known to some neighbors, who in their turn informed the police, with the result that the father was at once arrested. The release of the prisoners afforded a very touching spectacle, the meeting between the mother and her sons after five years' separation being most affecting.

Burlesque Wedding Guests.

Poulbot, a Paris caricaturist, having determined upon so commonplace a step as getting married, decided that he would be married in no commonplace way. He asked all his friends to the wedding, but there was a sine qua non condition attached to the invitation. You had to go with a "made-up head," or you would not be admitted. Preferably you were requested to make up as a country cousin at a village wedding. Some guests arrived as ancient peasants, others as village idiots. There were several bluff squires and rural elderly gentlemen with means, a number of retired officers and exuberant uncles from the south, besides fierce military gentlemen from the hottest stations of Algeria. The only persons who wore their natural physiognomies were the couple most concerned. They had drawn the line at making up themselves as a burlesque bride and a comic bridegroom.

Mere Matter of Speed.

The Reading Railway's lawyer was cross-examining a negro woman who had sworn that she saw a train hit a milk wagon whose bandaged driver had just testified. No, she had not heard the engine blow any whistle whatsoever.

"How near were you to the train?"

The lawyer asked her sharply. She didn't know exactly. It might have been so far and it might have been a little further.

"But how far?" the lawyer persisted. "A mile or a square or what? How long would it have taken you to walk the distance?"

"Suh," the witness replied, haughtily, "dat would depend entirely on my speed."

SERVING OF FRUITS

MELONS ARE BETTER SERVED WARM, SAY SOUTHERNERS.

Recipes for Salad Dressings—Sweet Wine and a Small Amount of Fine Liqueurs Used—How to Prepare Currants.

Fruits are so cheap and so good now that housekeepers should provide them in one form or another for each meal. Melons are at their best, so that it has become almost a matter of course to have them every day for one meal or another.

Southerners declare that people of the north spoil watermelons by too much chilling; that, like strawberries, they need the warmth of the sun in them; but the weight of opinion still seems to be on the side of the ice box. One of the most popular ways of serving watermelon is to split it in two lengths, then with a large spoon and a rotary "twist of the wrist" scoop out the luscious pink flesh in cone-shaped pieces. Arrange on a bed of green leaves or cracked ice and you will have a picture for the eye, as well as a delight to the palate. Cut in this way, which gives no waste, one good-sized melon will serve 15 or 20 persons, according to the size of the melon and the appetite of the diners.

At a recent luncheon the first course was chilled melon, which had been prepared in this wise: All the center of the melon was scooped out, rejecting the seeds. This was broken with a silver fork into small pieces, then put into a freezer with the addition of half a pound of powdered sugar and the juice of a lemon. The freezer was packed in salt and ice and turned slowly for 15 minutes until a mush-like consistency was obtained. This melon frappe was served in glasses with a teaspoonful of sherry added to each glass.

No summer breakfast is complete without fruit. While most people prefer it served a natural, others with English predilections take more kindly to jam or some of the many stewed or steamed fruits. Others find a salad of fruit dressed with a few spoonfuls of sherry and sugar one of the best appetizers at the beginning of the meal, while still others, loth to give up their cereals, take a combination of fruit and cereal.

In serving fruits an natural arrange them to please the eye as well as the palate. Nothing is prettier than leaves for decoration.

No prettier fruit for breakfast can be found than currants, red and white, on the stem. Put a border of the leaves about a pretty china or glass dish, and pile the fruit on them. Serve with powdered sugar.

Oranges for breakfast are easiest served cut in halves. They are delicious made in a compote with rice. Take the pulp out as whole as possible and drop into a rich boiling sirup, leaving it in just long enough to heat it through. Make a nest of rice, put the orange and pulp in it and serve with whipped cream.

Fruit salads are not nearly so well known as they should be. The dressing of a fruit salad for the gourmet is usually of sweet wine, with just a suspicion of fine liqueurs, but for ordinary use other combinations are preferable. Sweetened whipped cream, lemon juice, fruit juice, French dressing or mayonnaise are all used with fruit.

Stuffed Tomato Salad.

Chop fine one cupful of cooked ham and season with salt, pepper, celery seed and chopped onion. Add half a cupful of bread crumbs and mix to a smooth paste with French dressing. Stuff tomato shells and serve on lettuce with mayonnaise. Watercress salad is also good to look at and "gooder" to eat. Use the tender leaves of the cress. Let them stand in cold water to make them crisp and then wipe dry. Sprinkle over them a teaspoonful of parsley and olives chopped fine. Add a few slices of sour apples and pour over it the French dressing which is made of one tablespoonful of vinegar, three tablespoonfuls of oil, one-half teaspoonful of salt and one-quarter of a teaspoonful of pepper. The two latter ingredients should be mixed in slowly. To garnish watercress a hard-boiled egg chopped fine and scattered over it is an improvement.

Cocoanut Cream.

Soak one-half box of gelatine in one cupful of milk until soft, then set in hot water until dissolved. Add one cupful of granulated sugar, stir until dissolved and strain. When cold and quite thick add one teaspoonful of vanilla, two cupfuls of freshly grated cocoanut and one pint of cream whipped to a solid froth. Stir and mix gently until very thick, then turn into wetted molds and set aside until thoroughly chilled and firm. The above proportions are sufficient for two good-sized molds.

Asparagus.

Begin at top, break into two-inch pieces until you reach the tough part of the stalk. This you peel thinly and break. Cook in boiling salted water; it will all be equally tender. Season with butter, pepper, and cream or thickened milk.

Swiss Cheese Sandwiches.

Cut rye bread very thin and spread lightly with soft butter. Between the slices lay thin slices of Swiss cheese spread with lightly seasoned mustard.

Furs---Large and Warm This Season

A NEW AND UP TO DATE SHOWING of Neck Pieces, Muffs and Coats have arrived this week. The styles are much larger than last year, making furs more desirable for comfort. Although prices are higher than one year ago, we are able to sell you many very beautiful pieces at low cost. You will readily understand that as pieces are larger, the cost of manufacture is of necessity more. Matched Sets of Neck Pieces and Muff remain a leading feature of the prevailing vogue. Scarfs range from \$1.50 to \$20; Muffs from 75c to \$20. Coats are longer; consequently warmer and higher priced. We are showing Electric Seal Coats up to \$75; Pony Coats up to \$55; Brown Coney Coats up to \$30.

The Last Word on Coats and Suits

Is that Lyford has the only showing of better class goods to be found in Falls City. If you wish a garment at a moderate price we have the fullest assortment in Richardson County, if you wish a garment that is absolutely the latest in style, made of fabrics that can be guaranteed to be strictly All Wool and made in the best possible manner, we are headquarters. New Suits have come in this week that are quite up to any we have had and we are now able to assure you of a perfect fit, new cloths, new models.

New Skirts--Voiles, Panamas, Serges

After long delay some of the nattiest styles of the year are in. These come from the center of Fashion, New York. You may be confident that they are the proper caper in Skirts. In extra sizes there are some very attractive models.

Below are Lines on Which We are Strong

Large and Small Rugs, Linoleums, Oil Cloths, Children's Coats, Dress Goods, Silks, Sweaters, Silk Petticoats, Silk and Cotton, Underwear, Kid and Fabric Gloves, Corsets, &c.

V. G. Lyford

Falls City

HARE'S EAR MUSTARD WEED

Noxious Plant is Quite General in Western Portions of Country—Spreading Rapidly.

The hare's ear mustard is most happily named, as the leaves—as will be seen by the illustration—are very similar in shape to the ears of a hare. This resemblance is not only given recognition in the name "hare's ear mustard," but also in some of the other common names applied to the plant, as, for instance, in the names "rabbit ear" and "hare's ear cabbage."



Hare's-Ear Mustard.

The latter seems to be a very descriptive name. As is more or less generally known, the botanical family to which the mustards belong also takes in some very useful cultivated crops, such as the turnip plant, the rape, cabbage, cauliflower and radish. The hare's ear mustard is one of the "black sheep" of the family that bears a considerable resemblance in leafage toward its estimable cousin, the cabbage plant, the leaves of the young plant being fleshy in appearance and of much the same color as the leaves of a young cabbage. This is a weed quite general throughout the West, and spreading rapidly. It bears a creamy-white flower about the end of June and ripens its seeds in August and September. The plant develops quite a stiff, wiry stem when ripe, and during its growing period it takes up considerable room, crowding out other plants and making a heavy drain upon the moisture content of the soil.

FLOWERS IN A WINDOW BOX

If No Provision Has Yet Been Made, Do Not Forego Pleasure Before It Seems Too Late.

If there are some windows about the house where you would like to

have some plants growing, and no provisions have been made for boxes for them, don't forego the pleasure because it seems to be late in the season. Use Coleus instead of flowering plants. A row of the yellow variety about the outside of the box, with scarlet in the center will make your window brilliant with color, and as these plants are of rapid growth you will not have to wait long for results. They will often be found more satisfactory than flowering plants, because their richly-colored foliage will take the place of flowers, and it will be in evidence at all times; while few flowering plants will afford a constant show of color. The gray Centaurea ("Golden Feather") can be used with the scarlet and yellow varieties of Coleus, with fine effect.



Farmington Cabbage.

Dig the last of the early potatoes and sow rye where they grew. A solution of borax will kill cabbage worms without injuring the cabbage.

Store early-dug potatoes in a cool, dark place. They will keep until Christmas.

Frequent watering of the teams during harvest is good insurance against sunstroke.

Clean up the weeds and rubbish outside the houses and there will be less insects inside.

The grasshopper and the dry year harvest the crop without cost for twine and threshing.

If you have some fine tomato vines on which the fruit is being sun-scalded fix them up a little shade.

A good mulch of manure now will be of great assistance to newly planted rhubarb and asparagus.

Every possible acre should be summer fallowed or early fall plowed—and harrowed at the same time.

Fall plowing helps to destroy the grasshopper broods that otherwise would do damage another season.

Eureka has again proved a desirable potato variety in the West this year. It is a medium early potato and keeps well.

The value of any fertilizer depends upon what it is made of. It cannot furnish food to crops unless it has the food to furnish.

The present season is especially favorable for insects. Early fall plowing and frequent harrowing will aid materially in checking these another season.

So far as conditions will admit it is nearly always best to sow wheat reasonably early in order that it will make a good start to grow before cold weather sets in.

The best plaster. A piece of flannel dampened with Chamberlain's Liniment and bound on over the affected parts is superior to a plaster and costs only one tenth as much. For sale by all druggists.



Avoid Caustic and Acid Use Old Dutch Cleanser

This handy, all-round Cleanser is entirely free from caustic, acid and alkali; it is hygienic, cleans mechanically, not chemically. It is not only the safest, but also the easiest and quickest cleanser ever discovered for

Cleaning, Scrubbing, Scouring, Polishing

It is the only cleanser to use on milk-pails, pans, separators and on all cooking utensils. Use it for all cleaning throughout the house.

How To Clean Windows The Best Way—Sprinkle Old Dutch Cleanser on a cloth or sponge, just dampened sufficiently to hold the powder, without dusting, and apply to the glass, rubbing briskly. Then polish with a dry cloth and a very little Old Dutch Cleanser.

If the above directions are followed excellent results will be secured with less work than by ordinary methods, or with other articles.



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