

20 PER CENT
Discount Sale

GRAY'S

20 PER CENT
Discount Sale

20 PER CENT DISCOUNT SALE

What does it mean? It means the greatest saving opportunity ever presented to the people of Columbus and vicinity. It means 20 per cent discount on almost every article in the Dry Goods Department--Dress Goods, Silks, Carpets, Rugs, Lace Curtains, Linoleums, Hosiery, Underwear, Chinaware, Ladies' Suits, Skirts, Shirt Waists, Muslin Underwear, Ribbons, Gloves, Sheeting, Muslins, Table Linens, Napkins. Anticipate your wants for the next three months and buy now. It will pay you. SALE CONTINUES UNTIL SATURDAY, AUGUST FIRST.

Route No. 5.

Two members of the Christian church of Rising were baptized in Clear creek Sunday.
Mr. and Mrs. Floyd Swearingen of Lincoln are visiting at the home of J. W. Kinsman.
The bridge across the south channel of the Platte, near Kuenzli's, needs repairing badly, a number of the planks having been broken by a traction engine.

Route No. 4.

J. C. Dineen lost one of his work horses Monday night.
Poesfel and Mayberger pulled out their threshing machine Monday.
Dan Bray commenced to thresh last Friday, being the first one on the route.
Mr. and Mrs. George Stryker of Madison were visiting relatives on the route Sunday and Monday.
The Misses Margaret and Emma Callahan, who have been visiting relatives on the route, returned to their home in Omaha Monday.

Route No. 3.

Otto Trinius is again on the route.
Mrs. J. O. Binson, who has been quite sick, is improving.
Last Sunday the Rev. Deninger christened Mr. and Mrs. Ed Bakenhus' boy baby, at their home.
The families of Paul, William and Carl Roth of Columbus, visited at the home of J. W. Albers Sunday.
This week Wm. Godeken bought the 200 acre Kavanagh farm for \$90 per acre. This purchase gives him 840 acres of Platte county land, besides 480 acres

in Harlan county, where two of his sons reside.
The Shell Creek Athletes and the Pigeon Creek teams crossed bats on the Albers diamond Sunday. It was a close game, though there were a good many errors. The Athletes won the game by a score of 11 to 9.
There was a surprise party on Mary Kuntzelman last Saturday evening, the occasion being his fortieth birthday. The surprise, which was a complete one, was planned by Mrs. Kuntzelman and her daughter, and the guests arrived while the throwers engaged by Mary were still at the house. A social time was enjoyed and dancing was the amusement of the evening.

Walker.

Mrs. Frank Lilzedahn and children of Pierce, Nebr., are visiting at August Dahlberg's.
Mrs. Tilda Johnson and daughter, Miss Lillie, of Genoa, are visiting at John Swanson's.

The early oats are going down with rust and farmers are cutting them green so as to save some of them.
We are having a dry spell here now and corn that is not worked good, or is very weedy, is suffering some for lack of moisture.
The wheat harvest is all over and threshing is the order of the day. We understand that what has been threshed turns out good--as high as 35 bushels to the acre is reported.

Notice.

Wm. Schilz wishes to announce to the public that he has moved his shoe store to the Schroeder building on Twelfth street, which he will occupy until his new building, on the old location, is completed.

On the Base Ball Diamond.

The Hookies were defeated last Sunday for the first time since the opening of the season of the freemen's league, the game being between them and Hose Company No. 2, and the score was 9 to 3. Huer and Hirsbruner was the battery for the Hookies and Bloedora and Kurt for No. 2.
Next Sunday the Hookies and Hose Company No. 1 are scheduled for a game.
The Arkansas Travelers were defeated by the Columbus team both days, the score the first day being 3 to 6, and the second day 5 to 0. From here the team went to Central City.
Following is the standing of the clubs in the Freemen's league:

TEAMS	Played	Won	Lost	Per Cent
Hookies	1	1	0	100
Hose Company No. 1	1	0	1	0
Hose Company No. 2	1	0	1	0

Advertised Letters.

Following is a list of unclaimed mail matter remaining in the post office at Columbus, Nebraska, for the period ending July 22, 1908:
Minnie Johnstone, E A Thompson, Mrs. Mick Kent, Luther Wetzel.
Parties calling for any of the above will please say advertised.
CARL KRAMER, P. M.

Card of Thanks.

We desire to extend our heartfelt thanks to the kind friends and neighbors, who so willingly assisted us in many ways during the death and burial of our beloved son and brother, and to express our appreciation of the beautiful floral offerings.
CARL LUEKE AND FAMILY.

Cost of the Celebration.

Following is a statement of receipts and expenses of the Fourth of July celebration, 1908:

EXPENSES	
Bands and music	\$ 210 00
Fireworks	125 75
Post rooms	11 80
Open house	15 00
Sports (including prize paid)	105 73
Parade	50 30
Amusements	183 50
Securing speaker and special train	20 00
Printing and advertising	91 75
Expenses (Paul Haskock, balloonist, who was killed)	70 00
Incidentals	50 33
Balance left over	112 19
	\$1018 00

RECEIPTS.
Collections \$ 700 00
Contributions 100 00
Old balance on hand 212 00
Total \$ 1012 00
The balance left over, (\$112.19), is in the hands of the treasurer, to remain there, subject to the order of this, or the next Fourth of July committee.

The executive committee desires to thank the different organizations, merchants, and every one who so kindly assisted the committee in our Fourth of July celebration.
Respectfully submitted,
GEO. FAIRCHILD,
Secretary Fourth of July Committee.

Overworked.
Miss Geraldine Farrar honored with her presence a Lenten luncheon of debutantes in New York.
Miss Farrar told the debutantes that there was happiness in work. She urged work upon all of them. Work, she said, would preserve them from degeneration into such a type as Mrs. Rose of Melrose.
"Mrs. Rose's type is too familiar," she said. "To show you the sort she is:
"Mr. Rose came home from business. Mrs. Rose lay on a couch. He sat down by her side and said:
"What did the doctor say, dear?"
"He asked me to put out my tongue," murmured Mrs. Rose.
"Yes?"
"And he looked at it and said:
"Overworked!"
"Mr. Rose heaved a long sigh of relief.
"Then, my dear," he said, firmly, "you'll have to give it a rest. I have perfect confidence in that doctor."

Chicken Reil.

Clean and simmer in hot water enough to cover a four-pound fowl, the cooking process to continue until the meat is ready to fall from the bones. While cooking add one small onion, six sprigs of parsley and four outside stalks of celery. When the meat is done, remove from the liquor and separate from the bones and skin; then chop finely, seasoning with pepper, salt and butter; strain the liquor which should be simmered to one pint; add to the liquor a tablespoonful of granulated gelatine that has been soaked in a tablespoonful of cold water until soft; stir the hot liquor until the gelatine is dissolved, then add to the chopped chicken and pour into a two-pound baking-powder box, setting it where it will become firm. When ready to serve dip the can into hot water for a moment, then slip the roll onto the dish and garnish with parsley, lettuce or watercress. It can be cut into thin slices before being brought to the table.

Oatmeal Frappe.

This is an excellent drink for chf dren. Over two tablespoonfuls of oat meal pour one quart of boiling water. Let stand for 20 minutes; when cool strain and sweeten to taste. Crush half a pint of fresh strawberries, add juice of two lemons and a few slices of pineapple; pour all together, and with generous quantity of shaved ice shake in shaker until cold, but not ice cold.

Keep Vegetables Green.

Not every one knows that all vegetables grown under the ground--potatoes, turnips, carrots and onions--should be put to cook in cold water, while those grown on top of the ground should have boiling water poured over them, especially green things such as peas, beans, spinach and corn. If left uncovered they retain their fresh, green look.

Ragout of the Breast of Veal.

Separate the joints of the brisket and trim the meat, put it to bake with a little water, baste it with butter and water.
Make a gravy by boiling the trimmings of the meat in a little water; thicken with flour and butter, and serve with the meat when done. Season with pepper, salt and a little onion.

SALADS AND SALAD DRESSING.

Arrangement of Bananas, Peanuts and Lettuce Makes Good Dish.

Banana Pyramid Salad--Arrange inside lettuce leaves on a large salad dish as many clusters as there are bananas to be served. Cut ripe bananas in two, dip in the beaten whites of the eggs, then roll in finely chopped peanuts. Stand a banana in the center of each cluster of lettuce leaves. Heap the following salad dressing around the base of each banana. Heat half a cup of water and teaspoonful of butter. Take one-half cup of sugar in a bowl, add one teaspoonful of salt, one of mustard, two of cornstarch, and a pinch of pepper. Beat two eggs and stir into the ingredients in the bowl, then stir into the hot vinegar and water until it thickens. When cold add a cupful of cream whipped.
Spanish Potato Salad--Slice eight or ten cold potatoes, and over them sprinkle two tablespoonfuls of chopped beef root. Mix in a basin a tablespoon of pounded anchovies and the same quantity of capers and Worcester's sauce, four tablespoonfuls of olive oil, one of vinegar, and a seasoning of salt and pepper. Mix all together and pour over the salad.

Salmon Salad--One can of salmon, drain off liquor, pick to pieces and remove bones and skin. For dressing take one well beaten egg, one tablespoon sugar, one teaspoon cornstarch, four tablespoonfuls vinegar, liquor from salad, little pepper, small pieces of butter. Let it just boil to a cream. Then pour over the fish, mix and garnish with sliced hard boiled eggs.
Salad Dressing--Beat three eggs in a bowl until stiff. Add one cup cream with a teaspoonful salt and beat thoroughly. Now add one-half cup vinegar and a tablespoonful of mustard dissolved in extra vinegar and beat again. Then beat in one-half cup melted butter. Set bowl into a kettle of hot water and stir until it thickens. This will keep a long time.

CONSIDER CHEESE AS FOOD.

Based on Money Value it is Worth Far More Than Beef.

In buying cheese it is necessary to consider it not so much as a relish as a food, according to What to Eat. A relish it is, but the cheese eater should recollect that some varieties play havoc with the digestion and health, and these are the harder, tougher, and blue-mold varieties, especially those that are badly made. If grated, it becomes more digestible. Solid cheese is a sustaining food, and so nutritive that a single pound contains sufficient digestible matter to sustain a man for a day. In a word, based on money value, goes as far as three times its weight of lean beef. As a nutrient a good American Cheddar, an Edam, or a Gouda (Dutch) is one of the cheapest known foods adaptable to the requirements of the hard-working classes. American cheese should be mild, nutty and salty, never dry, hot, strong, moldy, or with a cracked rind. Very little of the best is made, although its price is high. Cheese should be kept moist, but never in a moist atmosphere.

THE GOOD COOK KNOWS--

That by salting the water when poaching eggs they are rendered whiter and clearer. A certain French cook adds half a tablespoonful of vinegar to every two quarts of water when poaching eggs.
That pulled bread is delicious with soup. To make it, cut crusts from a loaf of bread just from the oven. With a fork pull the bread apart into strips five inches long and quite thin. Dry them in a slow oven until crisp and a delicate brown. They are often used at formal dinners.

That ordinary fried eggs are delicious with browned butter. Put three tablespoonfuls of butter in a frying pan. Set the pan over a brisk fire. Let the butter turn a light brown color, then add two tablespoonfuls of good vinegar. Shake the pan slightly to mix the butter and vinegar well. Then pour it around and over the eggs. Serve immediately.

Willing to Chance Him.

The angular widow stood beside her third prospective husband.
"Madam," said the old minister, "do you take this man for better or for worse?"
The angular widow smiled her broadest.
"Wal, parson," she drawled, "he's powerful better than my first husband and powerful worse than my second, but I reckon I'll chance him, anyhow. Let the ceremony go on."

IN CREOLE STYLE

EPICURE'S WORDS OF PRAISE OF "CAFE BRULO."

Description of Delicious Brew That Fittingly Ends the Dinner--Method of Service That Must Be Adhered To.

"Dining at a transplanted Creole home a few days ago, I was delighted to witness a revival of the old New Orleans custom of concluding the dinner with the service of the 'cafe brulo.'" It was the epicure who spoke, and when the epicure asserts himself so positively it is the duty of all who love good things to eat and drink to bend a willing ear in listening, says a writer in the Philadelphia Ledger.

"In one sense of the word," the epicure continued, "the term 'cafe brulo' denotes a manner of service fully as much as it indicates a method of preparation. So far as the coffee itself is concerned, any culinary process that is productive of a potful of good, strong, black coffee will answer the purpose. A fine grade of Mocha is the best, but the use of other kinds of coffee does not make the service of the 'cafe brulo' impossible. This, however, is the manner in which it must be served, and, upon this point at least, individual invention must provide no modifications:
"Make the coffee in a percolator--in a French coffee urn, if you are so fortunate as to possess one--but have the stencil brought to the table on a silver tray that is large enough to contain a wide-mouthed bowl of goodly proportions; a flask of brandy, three dishes, one containing loaf sugar, the second filled with the spices, and the third with some tangerine orange peel that has been cut into tiny pieces. Last but not least, see that a whipped cream ladle also reposes upon the tray. If possible, the bowl, as well as the small dishes and the ladle should be of silver.

"When this tray of materials has been placed before the hostess she first puts as many lumps of sugar as may be necessary into the bowl. It is customary to use one lump of sugar to each person at the board, although more may be added if a greater degree of sweetness is desired. The sugar is followed into the bowl by a heaping teaspoonful of whole cloves, four sticks of cinnamon that have been broken into somewhat smaller pieces, and about two teaspoonfuls of orange peel. Brandy is poured over these ingredients--enough brandy to burn freely--and, after being lighted, it is permitted to burn itself out, occasional stirrings being the only interruption.

"It is not until the flames have died away that the coffee is added, but then it is poured directly into the bowl until all the coffee has been utilized or the bowl is full to within a safe distance from the brim. The mixture is stirred, of course, to complete the blend, after which the brew, now ready for drinking, is transferred to the regulation after-dinner coffee cups by means of the ladle.
"And it is good coffee," the epicure added, as he moistened his lips ruminatively. "It is difficult to make you realize just how good, so--well, the best way is to try it."
Bridget's Bastitude.
Blessed is the strip of muslin on the end of a stick to use in greasing the gem and frying pans.
Blessed is the wing of a fowl, for it cleans the stove without injury to the hands.
Blessed is the rice left over from dinner. It will make good pudding for the next day by the addition of one egg, a little milk and sugar. Flavor with vanilla or lemon.
Blessed are the odds and ends of squeezed-out lemons. They are good for cleaning the ends of the fingers after peeling fruit, or for removing potato stains.
A "Two-Story."
Slice thin, potatoes and onions (five potatoes to one onion). Cut up one-half pound salt pork or bacon and one pound of beef, mutton or veal. Line a baking dish with the slices of pork, then a layer of meat and potatoes and onions, well seasoned. On this put a layer of good bread dough. Again a layer of meat and vegetables, adding another layer of the crust. Put in enough water to cover, and let simmer two hours.

Adenoids.

The newest slogan of the educators is: "Look out for the adenoids!" Some of the more radical of our pedagogues claim that these growths are accountable for three-fourths of the so-called backwardness in school children, and the first thing that a physician asks when a stunted and undeveloped youngster is brought to him for treatment is: "Has the child ever been examined for adenoids?" These growths affect primarily the cavity lying at the back of the nasal passages, directly above the soft palate, and may make their appearance in early infancy. The region affected is the seat of one of the three tonsils, of which the other two are visible in the lower throat. These organs, together with the appendix, are physiological puzzles, as they are physical superfluousities.

The result is that the air passages through the nose are shut off, the child resorts to mouth breathing, goes about all the time with mouth half open, which imparts a look of general stupidity, and very frequently really becomes stupid for the reason that nature, in an effort to preserve an air passage through the nose, raises the hard palate higher and higher, thus encroaching upon the brain space and impairing the mentality of the sufferer. Semi-idiotcy is often the consequence of neglected treatment, and the general health always suffers.--Detroit News.

CHAUTAUQUA ASSEMBLY..

TO BE HELD AT

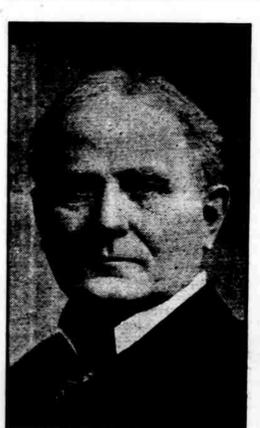
COLUMBUS BEGINNING AUGUST 4

There will be three programs daily, closing August 11, twenty-five complete programs in all, given by forty of the best known people on the American platform. This is the sort of entertainment that is worth while and you can have the benefit of it all for \$2.00, the price of a season ticket.



ROBERT S. SEEDS, Birmingham, Pa.

DR. GREEN,
CHAMP CLARK
J. S. MONTGOMERY
CAPTAIN HOBSON
of Merrimac fame
COL. BOB SEEDS
PROF. PORTER
MRS. ENGLISH
PROF. PERSINGER
HENRY GEORGE, Jr.
W. R. BENNETT
CARL THOMPSON
J. MOHAMMED ALI
JUDGE ESTELLE
MOVING PICTURES



CHAMP CLARK

and four strong Musical Programs--the Kirkcaldie Concert Company, Sterling Jubilee Singers, Royal Hungarian Orchestra and Perian Male Quartette

Nine Days of Mental Uplift and Enjoyment

Buy our season tickets now. Twenty-five complete programs for or a little less than 10c apiece. Season tickets at the gate \$2.00. Single admission tickets 25c and 35c.



COLORADO

No trip can surpass in pleasure and health a vacation spent in the Rockies. Low rates in effect every day to September 30, 1908.

\$15.75

FOR THE

ROUND TRIP TO DENVER

—VIA THE—

UNION PACIFIC

SHORT LINE

Denver to Yellowstone Park

New Scenic Route

Inquire of

E. G. BROWN, Agent.