

THE TERRIBLE TURK HERE

Giant Wrestler from the Realm of the Sultan Arrives in Omaha

GREAT MOUNTAIN OF FLESH AND MUSCLE

Will Attempt to Throw Dan Baldwin and Jacob Hildebrand in Ninety Minutes at Creighton Hall Saturday Night

Hill Adeli, the giant Turk, who is matched to throw Dan Baldwin and Jacob Hildebrand, two of Omaha's strongest men, twice in ninety minutes at Creighton hall Saturday night, arrived in the city yesterday afternoon, together with a retinue of attendants.

The big Turk does not believe the reports that have reached the city since his arrival in this country. He is a veritable mountain of flesh and muscle and does not seem to be able to make more than one turn a minute, but the statements of those who have seen him in action and, in fact, his reputation since he has landed on Yankee Doodle's shore, are to the effect that his appearance does not tell the truth. He is reported to be as active as a cat on his feet.

The "sultan's lion" is not possessed of a superficial knowledge of the English language, therefore, in the sequel to his editorial interview. In his broken English he intimates that he has not a very high opinion of American wrestlers, with possibly the exception of Wiltmore, the Cincinnati man, and MacLeod. Of Robert, the champion of America, he does not think much.

The Turk will do the little training that he does before his matches in this city until his bout with the two Omaha men on Saturday night. As a matter of fact, his conditioning seems to consist of nothing more than sitting. At his hotel last night he astonished everybody who noticed him with the amount that he stowed away.

WESTERN LEAGUE SCHEDULE

Magnates Confer on the Personnel of the Circuit and Dates of League Games

MILWAUKEE, Wis., March 22.—The Western league base ball magnates met at the Republican house this afternoon. The meeting was called for the specific purpose of arranging the playing schedule for the season.

CHAMPION ROSS IS DEFEATED

Broadsword Contest at Columbus Ends in a Squint

COLUMBUS, O., March 22.—Captain Duncan C. Ross, champion broadsword of the world, lost the decision in a broadsword contest tonight to Captain W. S. Dies of this city.

BLEEDING PILES

And all other forms of this common and often dangerous disease readily cured without pain or inconvenience. Thousands of men and women are afflicted with some form of piles, without either knowing the exact nature of the trouble, or knowing it, are careless enough to allow it to run without taking the simple means offered by a radical cure.

The failure of salves and ointments to permanently cure piles has led many to believe the only cure is by a surgical operation.

Surgical operations are dangerous to life and moreover not often entirely successful and at this time are no longer used by the best physicians or recommended by them.

The safest and surest way to cure any case of piles, whether blind, bleeding or protruding, is to use the Pyramid Pile cure, composed of heating vegetable oils, and absolutely free from mineral poisons and opiates.

The following letter from a Pittsburg gentleman, a severe sufferer from bleeding piles, gives some idea of the prompt, effectual character of this pile cure. He writes: "I take pleasure writing these few lines to let you know that I did not sleep for three months except for a short time each night, because of a bad case of bleeding piles. It was down in bed and the doctors did me no good. A good brother told me of the Pyramid Pile Cure and I bought from my druggist three 50-cent boxes. They cured me and I will soon be able to go to my work again."

The Pyramid Pile Cure is not only the safest and surest remedy for piles, but is the best known and most popular. Every physician and druggist in the country know it and what it will do.

Sent to Pyramid Co., Marshall, Mich., for little book on cause and cure of piles, describing all forms of piles and the proper treatment.

The Pyramid can be found at all drug stores at 50 cents per package.

WHEN OTHERS FAIL CONSULT DOCTORS Searles & Searles

Specialists. We successfully treat all NERVOUS, CHRONIC AND PRIVATE diseases of men and women.

THE SCOURGE OF 1893

How bears a world-wide reputation and since the man who is its inventor, Randolph C. Swift, a Druggist of Denmark, with both broadswords and rapier.

To Interest the Bowlers.

Samuel Karpf, secretary of the American Bowling league and of the Interstate Bowling league, arrived in the city last night for the purpose of interesting Omaha bowlers in the National Bowling league, which he is trying to organize in the western part of the country.

New Proposition for the Fight.

NEW YORK, March 22.—When W. A. Brady and Martin Julian met to decide where Fitzsimmons and Jeffry will fight, they will consider a new proposition from G. C. Bennett, a Chicago promoter, who has offered a new purse for the men to battle for. Mr. Bennett's \$500,000 offer has been sent to the Police Gazette office and Brady is anxious to discuss the details of the bid with Fitzsimmons' representative.

Stinn Gets Place.

LONDON, March 22.—The Brooklyne stinks at the third day's racing of the Lincoln spring meeting today were won by Hulot.

Will Tow Shamrock Over.

LONDON, March 22.—Sir Thomas Lipton, challenger for the America's cup, has decided not to attempt to sail the Shamrock across the Atlantic under the name of the Bell. He will tow it with his new steel yacht, the Bell.

BELL BOY REVEALS SECRET

(Continued from First Page)

different times there were brought to him pieces of what seemed to be ordinary meat from the markets, which evidently had been kept for some time, presumably in a refrigerator. "I found salt in very small quantities," said Dr. Murdock, "and some of the meat was coated with boracic acid. In other specimens I found that they had been coated with a preparation of salicylic acid for preserving the meat. I gave the opinion that salicylic acid was not only detrimental to digestion, but produced nausea. Boracic acid, while in itself not nauseating, delays the process of digestion and hence is not a fit preservative for meat used as a diet. I understood this to be refrigerator beef, found boracic acid in two specimens and salicylic acid in one. These experiments were made about the middle of June, 1898."

Colonel Davis: "Had it any connection with the government?"

"Was it delivered to you by anyone connected with the government? Had he contact relations with the United States?"

"I don't know that it did."

"In connection with your duty as officer of the Health department, what have you found to be the practice among the butchers of Chicago as to the use of preservatives?"

"They do not use preservatives very much; for certain classes of meat they use some preservative; in fresh beef there is not much need for preservatives. Meat that has been kept for a time and exposed once or twice becomes slightly tainted, and that is frequently removed with bicarbonate of soda, and sometimes by dipping pieces of meat into a hot solution and then placing it immediately in the refrigerator. A hot solution of boracic acid, which simply coats the outside, will remove the taint from meat."

"Were either of these samples tendered you by anyone connected with a packing house?"

"I was not at liberty to inquire into that matter. I was simply consulted as a scientist on that subject."

"Had you any occasion to think or suspect that they came from a packing house?"

"Well, I don't believe a scientific man is expected to go into those responsible things."

Colonel Davis: "In what quantities did you find chloride of sodium and saltpetre in the canned beef you examined?"

"It did not run in a quantitative analysis, but there was a large amount, more than ordinarily used in cooking."

Conting Does Not Injure Interior.

Dr. Murdock in reply to questions by Major Lee said: "I can see how a coating of some preservative could delay the tainting of the outside of the meat, if it was exposed to the sunshine in a moist climate and a low altitude. If something of that kind is not used I cannot see how meat can be kept a great length of time in a moist climate. And if that outside coat was cut away it would not affect the value of the meat as a ration."

"How long would refrigerator beef that had been refrigerated a considerable length of time keep after it had been removed from the refrigerator in a hot climate and a low altitude without any artificial coating?"

"My opinion is that it could not keep more than a few hours—six or eight hours."

"In cans and over found horse flesh put up in cans and sold on the market here in Chicago?"

"Not put up in cans, but I have had samples brought to me purporting to be fresh beef from the market and have found some of these samples to be horse flesh instead of beef. I had no means of knowing whence they came. An investigation with that result would lead the health department to suppress an establishment in the outskirts of Chicago."

William J. Griffin, sergeant, Company F, acting sergeant major of the Second battalion, testified that at Jacksonville the refrigerated beef had been frequently rejected; it looked rancid, but when opened it had a peculiar odor, a nauseous stench. On one occasion a fresh beef stew was served and immediately thereafter the entire company was taken violently sick with vomiting and diarrhea. For two weeks afterwards thirty-seven out of the company was the maximum unfit for duty. Within six weeks three men died, and although the records show they died from fever, witness knew that the sickness from this meat had been brought two miles and half from the point of issue, which took about half an hour. An investigation was made of the beef which made the company sick, with what result witness could not say.

Tainted Beef the Cause of Sickness.

John G. Burne of Chicago, who was assistant surgeon of the Second Illinois volunteers, stated that he had condemned the refrigerator beef several times before it left the wagon which brought it. He had also returned some of it to the cars, taking it back in wagon and he could not use it. He had refused the meat seven times in one month on account of the bad odor and bad taste. The men complained bitterly that they could not eat it.

THE OMAHA DAILY BEE: THURSDAY, MARCH 23, 1899.

SOUTH OMAHA NEWS.

At the last meeting of the city council Councilman Barrett announced that he was in favor of permanent sidewalks being laid on all graded streets. The question came up by instructing the street commissioner to report certain wooden sidewalks. It is estimated that the city has paid out at least \$5,000 during the last year for repairs to wooden sidewalks and the street repair fund is thus depleted every year.

Peculiar Taste Makes Him Sick.

"The night after I joined my troop refrigerator beef appeared on the table in the form of steak. That was the first I had seen. Upon tasting it I remarked that it had a peculiar taste which I had never noticed before. I ate a very hearty meal of it. That night I had diarrhea, which developed shortly afterwards into dysentery, and I was unable to ascribe the disease to any other cause."

"The fact that the meat was different from what I had ever tasted and that it made me sick."

"What preservative would have had that effect?"

"Why attribute it then to a preservative?"

"I considered it different from the ordinary beef and its appearance was different."

"What led you to connect that with chemical preservatives?"

"Only that it seemed to me a natural proceeding to endeavor to preserve the beef under the circumstances."

"Was that all you had to base your opinion on?"

"Yes, sir."

Albert G. Mann, the chemist of Armour & Co., testified that a large number of chemicals were used in the manufacturing department, but not in the packing house, except borax and boracic acid, which were used in packing some goods for the foreign markets.

Experience with Canned Beef.

W. Clark Marshall said he had been a specialist in meat provisions since 1848, although he had not been in any of the establishments in seven or eight years.

"Please explain the nature and character of your experience with reference to canned meats, more particularly canned beef, so-called," said Major Lee.

"I have investigated and experimented in the matter since 1848. The process of canning meat today robs the meat of all its nutrition, leaving nothing but fibre, fat and gelatine in the can. I consider it entirely unfit for human food. The government chemist describes it as a mass of insoluble matter. In the packing houses insoluble matter would come under the head of tankage and would be used as a fertilizer. There are thousands of experiments in all colleges, known to all scientists, to show that animals fed with it will starve to death. Canned corned beef."

Colonel Davis: "I object to any testimony from this witness which does not relate strictly to the objects of the inquiry."

"I believe that at times the questions of the recorder have gone outside the subject of the inquiry. I wish the witness, of course, to keep within bounds."

In reply to Major Lee, the witness stated that he knew where O'Malley's slaughter house used to be located and that he knew a herd of thirty or forty condemned cattle being driven there for slaughter. He saw some of these cattle the next day in a city market. He knew of the carcasses going afterwards to a canning establishment. He would not give the name of the concern, unless the firm denied it. The cattle had pleuro-pneumonia. This occurred eighteen months before Dr. Dovec took charge of the Bureau of Animal Industry at the stock yards.

"How long will canned roast beef keep?"

"If properly canned, it will keep for twenty years."

PERSONAL PARAGRAPHS.

P. G. Nettleton of Taber, Ia., is at one of the hotels.

Francis W. Cushman and wife of Tacoma, Wash., are in the city.

Samuel Karpf, manager of the Greater New York Bowlers, is at the Murray.

Thomas Rawlings of Wakefield, an extensive implement dealer, is at the Her Grand.

Robert S. Oberfelder of Sidney, superintendent of the state fisheries, is at the Her Grand.

E. A. Branch of Chicago, traveling passenger agent for the Illinois Central, is at the Her Grand.

United States Senator Hayward is in the city, attending to some law business in the United States senate.

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FOR BLOOD AND NERVES. Greatest of All Spring Remedies--- Paine's Celery Compound.

Illustration of a large plant, likely celery, used in the advertisement for Paine's Celery Compound. The text describes the benefits of the compound for blood and nerves, and includes a testimonial from a woman who claims to have been cured of various ailments.

IF YOU DON'T KNOW

Why Dyspepsia Cures Have Failed to Relieve You

THE FOLLOWING WILL EXPLAIN

WINE OF CARDUI. WOMAN KNOWS WOMAN. Nobody knows woman like a woman. Men go to medical colleges, study books and listen to lecturers. They learn indirectly of the diseases of women, but they are men and can never fully understand the ailments, the sufferings, the agonies of mothers, wives and sisters. A woman KNOWS, Mrs. Boisvert KNOWS. She has passed through the trials and tribulations of her sex. She has been near by when her sisters suffered. She has seen them relieved and cured with Wine of Cardui. Is it any wonder she recommends it? Is it any wonder that thousands of other women recommend it. They KNOW. They have actual experience to prompt them. They spread the tidings from mouth to mouth, telling how Wine of Cardui helps young girls, helps the weak of all ages, helps and cures every womanly ill.

WINE OF CARDUI. DR. McCREW, SPECIALIST. Treats all forms of DISEASES AND DISORDERS OF MEN ONLY. 20 YEARS EXPERIENCE. 12 Years in Omaha. Consultation Free. Office 414 & Farnam St. Box 788. OMAHA, NEB.

Beginning Monday, March 20th, and continuing for one week, the people of Omaha and vicinity will have an opportunity of investigating the merits of HYOMEI, the remedy for Catarrh, Bronchitis, Asthma, Croup, Coughs, Colds, etc., etc.