

ANSWER TO ADVERTISEMENT

Jeremiah Grider of St. Joseph Made Great Through Publicity.

NEGRO ON WHOM HONOR WAS THRUST

Brains Enough to Rise to the Occasion and Ability to Profit by His Unusual Opportunity Makes Him.

Jeremiah Grider, colored, editor of the World's Agitator, published at St. Joseph, is an Omaha visitor.

Jeremiah Grider is one of the most interesting characters developed since antebellum days. He is a black man of the best of the nab, nab, type, yet he has caught the progressive spirit with which his race has become imbued during the last quarter century. Ten years ago he was working as a kalsomner in St. Joseph and was unknown outside of his own immediate circle. He could not write nor read. Now he is the editor of a paper and his name is familiar throughout the state of Missouri. The newspapers have within the last six or eight years given him hundreds of columns of space—yes, hundreds, for there is scarcely a day that the name of Jeremiah Grider does not appear in print. This system of keeping everlastingly at it, as the advertising man would say, has given to Grider more notoriety than falls to the lot of the average man.

Power of the Press.

The transition of this ante-bellum negro from isolation to prominence is a striking illustration of the power of the press, for a St. Joseph newspaper reporter who left that city several years ago literally thrust greatness upon Jeremiah Grider. The aforesaid reporter used Grider as a subject for "funny stories," simply because he was a unique character and, being unable to read, had to "stand for" anything that was printed about him. Interviews on all the leading questions of the day were put into Grider's mouth and his picture frequently appeared in conjunction with these interviews.

Results: Grider was forced to learn to read in order that he might understand what was being said about him and a little learning in his case did not prove dangerous. In fact, he profited thereby and learned more and more.

Everybody talked of Grider. An enterprising music dealer published a "Jeremiah Grider Two-Step," and the engraver embellished the front page of the sheet of music with a silhouette of watermelons and crap games. Several editions were exhausted. A cigar factory named a brand of 10 cent cigars for Grider. Bartenders introduced a "Jeremiah Grider cocktail." In fact, the name of Grider was displayed everywhere. And all this because of the frequency with which Grider's name appeared in print. Starting as a joke, he became a reality.

In ways of politics he proved to be crafty and it wasn't very long until Grider carried the vote of his ward in his vest pocket. He organized all of the negroes in the town, and by holding the balance of power, he once overthrew a city administration in St. Joseph and elected a ticket that had for several years been hopelessly in the minority.

Quaint List of Titles. The reporter who discovered Grider dubbed him, "Jeremiah Grider, bridegroom, kalsomner and politician, also colored." The bridegroom reference was due to the fact that Grider married a dusky belle with money about the time he began to be prominent. The catchy connection in which Grider's name was used in the papers gave

him fame abroad, and in 1897 he was appointed custodian of the house of representatives during the legislative session. This gave him opportunity to extend his acquaintance and at the close of the session he was appointed superintendent of a stable of fine horses owned by the warden of the penitentiary. The St. Louis papers gave him columns of space and he was soon the most widely advertised colored man in Missouri.

At length Grider drifted back to St. Joseph and established a weekly newspaper over which he has exclusive control. He has a peculiarly hearty laugh which is better than anybody's minstrel show, and several times during his tenure at the Missouri legislature the speaker of the house had to suspend business until the sergeant-at-arms could hustle out into the halls and suppress the black man's laughter.

DANDRUFF CAUSED BY A GERM.

A New Discovery that Kills the Germ and Prevents Baldness.

Pretty nearly all the hair preparations for dandruff have some merit in allaying itching of the scalp, and in being a fairly good dressing for the hair, but there is only one that recognizes what causes dandruff, falling hair and baldness, and that destroys that cause, a little germ—cuts its way into the scalp, down to the hair root, where it saps that vitality, causing dandruff as it digs up the scalp into little white scales. Unless it is destroyed there's no permanent stopping of falling hair and cure of dandruff and baldness. Newbro's Herpicide kills the germ. "Destroy the cause, you remove the effect."

TABLE AND KITCHEN.

Practical Suggestions About Food and the Preparation of It.

Daily Menus.

MONDAY. BREAKFAST. Fruit. Cereal. Cream. Bacon. Poached Eggs on Toast. Coffee. LUNCH. Broiled Tomatoes. Stewed Onions. Chocolate Cake. DINNER. Braised Beef. Boiled Potatoes. Stewed Onions. White Sauce. Sago Pudding. Coffee.

TUESDAY. BREAKFAST. Fruit. Cereal. Cream. Bacon. Poached Eggs on Toast. Coffee. LUNCH. Broiled Tomatoes. Stewed Onions. Chocolate Cake. DINNER. Braised Beef. Boiled Potatoes. Stewed Onions. White Sauce. Sago Pudding. Coffee.

WEDNESDAY. BREAKFAST. Fruit. Cereal. Cream. Bacon. Poached Eggs on Toast. Coffee. LUNCH. Broiled Tomatoes. Stewed Onions. Chocolate Cake. DINNER. Braised Beef. Boiled Potatoes. Stewed Onions. White Sauce. Sago Pudding. Coffee.

THURSDAY. BREAKFAST. Fruit. Cereal. Cream. Bacon. Poached Eggs on Toast. Coffee. LUNCH. Broiled Tomatoes. Stewed Onions. Chocolate Cake. DINNER. Braised Beef. Boiled Potatoes. Stewed Onions. White Sauce. Sago Pudding. Coffee.

FRIDAY. BREAKFAST. Fruit. Cereal. Cream. Bacon. Poached Eggs on Toast. Coffee. LUNCH. Broiled Tomatoes. Stewed Onions. Chocolate Cake. DINNER. Braised Beef. Boiled Potatoes. Stewed Onions. White Sauce. Sago Pudding. Coffee.

PERFECTION IN SAUCE MAKING. "It Provoketh a Fine Appetite if Sauce Your Meat Be By."

Good sauces are not as difficult to make as is so generally believed, the failure to succeed in this particular branch of the culinary art lying in the fact that the average cook does not, first of all,

understand the important part they play in the preparation of foods, and does not give sufficient time and study to the manner of making them.

Blot tells us that there is no good cooking without good sauces, and it is undeniable that many otherwise excellent dishes are ruined by being served with a poor sauce.

Good sauces cannot be made from poor materials, though it is not necessary that the substances used be expensive, but they must be suitable. The American cook will spend more for materials in the making of her sauces for one meal than would furnish a French, German or Spanish cook with supplies for a dozen sauces.

The foreign cook would not attempt to substitute water for broth, oil for sugar and water for wine, as does the American cook, and yet they can produce the most delicious sauces at half the cost. One wastes from not knowing how, while the other can afford the better, richer materials because they wait a quieting good through carelessness and ignorance.

Are Sauces Wholesome? Why not? Having admitted that there are sauces and sauces, we must acknowledge that a sauce from the hands of a careless or untrained cook is quite as dangerous to good digestion as any other similarly mistreated food preparation. But from the hands of the artist it is sure to meet such approval of the senses as to add rather than interfere with the assimilation of our food. A good lover of good living so highly values the skill of the cook in the preparation of his sauces he deemed him worthy of knighthood, and expressed his approval in such wise: An exquisite and poignant sauce. For which I'll say unto my cook, "There's gold."

The Origin of Our Sauces. While Americans are cosmopolitan in their sauces and have, from the abundant supplies of nature, originated many dainty and delicious which are unknown abroad, they have derived the original idea of most of their finest sauces from the French. But what few American cooks understand is that the French, who excel in variety of exquisite sauces, have really but two original sauces for meats and vegetables. With these foundation sauces they use skill, cultivated taste and originality in playing the many variations with these two keys.

The espagnole, or brown sauce, and the white sauces are, as the French express it, the "mother of sauces."

Understanding how to make these two in perfection you can ring any number of changes, as they can be made to suit the taste and accord with the dishes they are to be served with. A hundred varieties can be made just as well as one, by adding or leaving out one or more substances or by adopting a little different mode of preparation.

So much importance have the French always attached to their sauces that the names given them are often noted and historical and generally designate their originator. When adopting them for the American kitchen we must of necessity retain these names in many instances, for want of something more appropriate, as the name does not signify the nature of the sauce, but the person who designed this particular combination.

American Sauces. If we have a class of sauces which are strictly American they are the pudding and dessert sauces. And in these we show an apt appreciation for the eternal fitness of things by combinations produced, though the cook fails, more or less often, to give but an exasperating idea of "the might have been."

Exactness in Proportions Must Be Observed—Follow set rules in this respect, as there must be no guessing or careless measurements. The foundation of the sauce which consists of a solid and liquid must be in exact proportions and mixed in a certain manner. In order to give smoothness and proper consistency, flour and eggs are the thickening agents, butter is to enrich and give smoothness; but these must be used in such proportion as will combine with the flour; otherwise, unless you want a butter sauce, you will have one that is badly made. Seasoning and flavorings are a matter of taste, but cultivated to a nicety in order to get the flavor of "some subtleties" that are so pleasing.

Accessories to Sauces—While there is considerable license, yet a strict regard must be paid to suitable combinations that will not be out of tune with the meats, vegetable or article of food with which you intend serving the sauce.

Mushroom sauce, or powder, is a delightful addition to many sauces, and also a dash of curry.

Mushroom, walnut or tomato catsup, a few chopped oysters, lemon juice, paprika, chopped shrimps, pickled walnuts or green peppers go nicely in a sauce to accompany beef or veal. Pickled walnuts are also considered suitable for brown sauce for pork chops and boiled mutton needs the piquancy of capers. Flour, cucumber and onion sauces are three favorite meat sauces, either hot or cold.

Some Things to Remember—Do not use a straight bread flour for sauce. Have the butter bubbling hot when the flour goes in, but not colored, unless you are making a brown sauce. Cook both well together before adding the milk. This prevents the sauce from having a raw, pasty taste.

It is necessary to stir all sauces continually while they are cooking until they begin to thicken and the starch is sufficiently cooked to remain in suspension and not fall to the bottom of the saucepan.

Do not wet the flour before stirring it into the liquid, or it will not combine with the butter which will float on the top. Add the salt when the sauces begins to thicken. Do not be extravagant in the use of seasonings or let any one seasoning of flavoring predominate. If a hot sauce cannot be served as soon as added, cover closely and keep warm over hot, but not boiling water.

When vinegar is added to a boiled dressing, beat the butter or fat with the vinegar; pour in gradually, beating rapidly and continue to beat if it shows signs of curdling, until it is smooth. Do not beat or strain a flour sauce if you can avoid it, as it makes it pasty.

If an uncooked sauce curdles on adding vinegar or acid, chill it thoroughly and then beat it smooth.

Plain White Sauce. Measure all your materials before you begin cooking. Put two level teaspoonfuls of butter or oil in a saucepan; measure two level tablespoonfuls of sifted flour, use patent or pastry, and one cup of warm but not boiling white stock or broth; water can be used if the sauce is for vegetables; but broth is best, as the former makes a rather pasty sauce. Melt the butter and let it get bubbling hot, but not the least colored. Add the flour and then stir rapidly while it cooks a few minutes. Then add the broth and stir constantly, but not rapidly, until it begins to thicken; add half a teaspoonful of salt and two dashes, six shakes of white pepper. Let it boil up for a few minutes and it is ready to serve.

For a cream sauce use milk instead of broth or half a cup of cream and half a cup of broth or stock, and proceed in same way as with white sauce.

Brown Sauce. The formula for this is the same as for white stock, except that you brown the butter and fat, then add the flour and brown, or use browned flour, using a little more flour in a brown sauce, as the browning destroys, in a measure, the thickening power of the flour.

With these two, or rather three foundations, you can invent any number of pal-

van Houten's Cocoa. Nutritive, Refreshing, Economical in use. A breakfast-cupful of this delicious Cocoa costs less than one cent. Sold at all grocery stores—order it next time.

The Master Grain Staff Food Granola. Made by the Expert Fathers of Cereal Products, The BATTLE CREEK SANITARIUM FOOD CO.

It Builds Hardy Nerve and Muscle Strength. For big, strong men, little children and invalids. The starch in this food has been turned to dextrine and true sugar, thereby saving the stomach this work, which is necessary before nutrition can result. Eat Granola and Live. Live well and be well while you live. Every package of genuine Granola bears a picture of the Battle Creek Sanitarium. Sold by all grocers. Beware of imitations. Drink CARMEL CEREAL and sleep well—it leaves the nerves STRONG. Send 3c for Granola sample to Battle Creek Sanitarium Food Co. BATTLE CREEK, Mich.

COCKROACHES, WATER BUGS, RATS, MICE and all other vermin eat Stearns' Electric Rat and Roach Paste and die, leaving no odor, as one ingredient dries up their bodies. It has been in general use in houses, stores, hotels, factories, offices, public buildings, etc., for 25 yrs. 25 cents a box at Druggists and grocers or sent direct prepaid. STEARNS' ELECTRIC PASTE CO., Chicago, Ill.

THE HARDEST WORKERS. Have spells of "tired feeling" now and then. This feeling is caused by some derangements in the stomach, liver, kidneys or bowels, and must be removed before the natural vigor and buoyancy of spirits can be restored. PRICKLY ASH BITTERS quickly corrects the disturbance, purifies the bowels, helps digestion and sends the blood tingling through the veins, carrying life and renewed energy throughout the system. SOLD BY DRUGGISTS. PRICE, \$1.00.

PUREE OF TOMATOES. One can of tomatoes, three pints of water, two tablespoonfuls of Cudahy's Best Brand Extract of Beef, one tablespoonful of chopped carrot, two sprigs of parsley, two cloves, two tablespoonfuls of flour, one-fourth teaspoonful of pepper, one and one-half level teaspoonfuls of salt, two level tablespoonfuls of sugar, one and one-half cups of stale bread free from crust. Put the tomatoes, parsley and cloves in to boil, put the butter in a small frying pan and when it bubbles add the vegetables and cook slowly ten minutes, then remove the vegetables from the butter and add them to the tomatoes; add the flour to the butter remaining in the pan and cook till frothy, stirring constantly; add this to the tomatoes with the salt and pepper, cook thirty-five minutes, let the bread cook in the water with the Extract of Beef thirty minutes, simmering all the while, strain the tomato into this liquid and then put all through a fine sieve, return to the fire, let boil up once, taste to make sure that it is properly seasoned. Whipping Cream. Unsalted Butter. Fresh Butter 3/4 ilk. Waterloo Creamery, 1617 Howard St. New Creamery.

Purity vs. Lard. Will you use lard or animal fat which may carry disease with it or will you use a pure, cleanly vegetable oil? You must meet the issue squarely as thousands of other intelligent people are doing, and upon your decision depends the health, possibly the lives of those you love. WESSON VEGETABLE · ODORLESS COOKING OIL. Is not only absolutely clean and healthful, which lard may not be, but is perfectly digestible which lard is not. This choice, pure product is Superior to Choice Melted Butter because it is richer, has better cooking qualities, is more conveniently handled and costs much less. Try it. Sold by all grocers. Send us 4c. in stamps, mention this paper and receive our new cook book. Wesson Process Co., 120 South Third St., PHILADELPHIA.

THE FIGURE PUZZLE. \$1,500 in Prizes and a Bull Pup. Are You Good at Adding? Get the Correct Sum of the Figures. Can You Add Correctly? Prizes for the Nearest Correct Sum of All the Figures. NOTE—There is no figure higher than 9. There are no combinations of figures. Each figure is complete in itself.

Every subscriber, new or old, will be entitled to one guess with every 15 cents paid on subscription.

USE THIS BLANK IN ALL CASES. The Bee Publishing Co., Omaha, Neb. Date Received Time Enclosed find \$..... to apply on my subscription account. Name Street and No. Where paper is delivered. Postoffice State Where paper is sent. Are you taking The Bee now? If not, when do you want it started?

Address All Answers to PUZZLE DEPT., THE OMAHA BEE, OMAHA, NEB.