

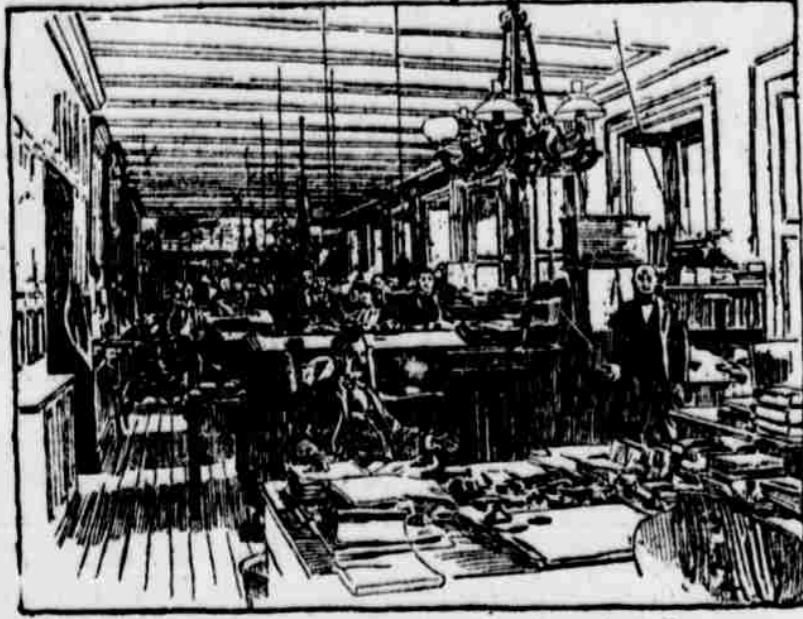
KEEPING TAB ON BIG FIGURES

Work of the Men Who Produce the Daily Balance Sheet of the Government.

TWELVE BOOKKEEPERS DEAL WITH MILLIONS

Upwards of Seven Hundred Millions a Year Accounted For and Recorded—Other Duties of the Big Dozen.

Uncle Sam will spend about \$730,000,000 between July 1 and June 30 of next year. All of that immense sum is accounted for and an ultimate record made of it by one set of bookkeepers, twelve in number, in the Treasury department at Washington.



ing a balance is struck showing how much cash the government took in the day before from its various sources of revenue and how much was spent by the several departments and giving the total of the remaining cash in hand. Accompanying this daily balance sheet is a statement made up in another division, showing the character of the money on hand, gold, silver and bank notes. It is an interesting place, this counting room of Uncle Sam, where the state of the finances is exhibited. A dozen or so big ledgers and an immense daybook, known in business houses as a "blotter," contain the records. Their pages exhibit every day exactly the amount of business the government is doing and whether Uncle Sam's household expenses exceed his income or not. It must be understood, of course, that these accounts are a final summary of the business transacted and that 1,001 other books are required for the detailed record in other departments.

Big figures are dealt in here. The bookkeepers make an entry of \$250,000 as unconcernedly as a merchant would enter a ton of coal or a grocer the sale of a pound of tea to a credit customer. The balances are jotted down in pencil and the bookkeeper will report that "the Navy department has only \$60,000,000 left today" in an off-handed way, as if that were a small item. Absolute accuracy is required, of course, and if one of these employees should make an error in addition or subtraction he would feel disgraced.

The Balance Sheet. Here is a sample of the daily balance sheet, which is printed every morning and laid open to public inspection. This one was for May 2:

Table with columns: RECEIPTS THIS DAY, CUSTOMS, NAVY, PENSIONS, EXPENDITURES, EXCESS OF RECEIPTS.

Receipts: Customs \$319,224.24, Navy \$713,119.00, Pensions \$166,827.59, Total receipts \$1,899,282.93. Expenditures: Civil and miscellaneous \$705,000.00, Navy \$100,000.00, Pensions \$500,000.00, Total expenditures \$1,705,000.00. Excess of receipts \$194,282.93.

In other columns on the treasury, the receipts and expenditures for the month and for the fiscal year up to date, as well as a comparative statement for the same period in the preceding year.

On another page of the exhibit is a statement prepared by the treasurer's office showing the cash in the treasury. The cash in the general fund was \$239,356,708.59. Against this were liabilities such as outstanding drafts, disbursing officers' balances, etc., amounting to \$83,326,415.01, leaving an available cash balance of \$156,030,293.58.

There at a glance is a statement of Uncle Sam's daily business and running cash account. Fortunately, it is a pretty good statement and shows a prosperous condition. Besides the cash balance, what you might term the plump money of the government, the statement also shows that the treasury contains a little matter of \$150,000,000 in gold coin and bullion, a reserve fund, and the account is credited with the sum. Congress gives to each of the bureaus a stipulated amount, and the accounts are so accredited in the ledger. When the secretary of war desires to draw money to pay the officers and men he sends to the treasury a requisition for \$100,000, for instance, on account of the pay and allowance of the army. The bookkeeper looks at the requisition, which is in the form of a check, and turns to his ledger account to see if there is \$100,000 left. If so he charges the sum to the account, and a warrant is signed on the treasurer of the United States, who turns the money over to the secretary of war, who thereafter makes a proper accounting to the designated officials who admit and control the expenditures. It is therefore impossible for any department of the government to get more money out of the treasury than congress has provided for it, as the watchful bookkeepers know to a penny how the account stands every hour.

Other Tasks. The work of the bookkeepers is not only important but very arduous. The requisitions come piling in sometimes at tremendous rate, and each one has to be scanned, the ledger consulted and careful subtraction made. The hours of labor are not long from 9 a. m. until 4 p. m., with half an hour for lunch. The twelve bookkeepers receive \$2,100 a year and ten

get \$2,000 a year. They are all experienced, careful men, and most of them have served long in the department. The chief of the division gets \$3,500 a year, and is a busy man. He has to initial every requisition and warrant, for the secretary of the treasury would not sign a warrant without the red ink initials showing that the paper had passed the careful scrutiny of the veteran chief of the division.

The division performs other functions besides keeping Uncle Sam's daily cash account. At the beginning of every congress a statement is made showing the probable needs of the several departments for the coming year, and indicating the estimated receipts of the government. This is sent to congress, so that the lawmakers can tell readily how much money they will probably have to appropriate and how much is demanded for the next fiscal year.

A Bachelor's Reflections. New York Press: The world owes every man a living and every woman a living. It's a great advantage to be a pretty woman, because the wind never blows her



skirts around near as much as it does a homely woman's. Some woman has written a book entitled "How to Enjoy Matrimony." I wish the publishers would ask me to write a preface for it.

Table and Kitchen

Practical Suggestions About Food and the Preparations of It.

- DAILY MENUS. BREAKFAST: Cereal, Fruit, Broiled Salt Mackerel, Steamed Potatoes, Rolls, Coffee. LUNCH: Sardines in Jelly, Canned Cucumbers, Milk Biscuit. DINNER: Chinese Restaurant, Turkish Soup, Boiled Rice, Corn Pudding, Lettuce Salad, Pineapple Cake, Coffee.

OUTDOOR FUNCTIONS.

Sandwiches of Fish, Flesh, Fowl or Good Red Herring.

Since fashion has approved of the sandwich it has become one of the indispensable on the family table as well as on the menu for large entertainments. While one rule governs all sandwich-making—the bread must be of close, fine grain and texture, a day old, sliced very thin and crust removed—there is quite a distinction between those which grace the festive board and are considered worthy the most elaborate "affairs" and the plainer, more substantial picnic sandwich, whose chief merit must be to give a feeling of satisfaction and plenty to the appetite sharpened by the fresh air and unusual exercise.

These are made as attractive in appearance as possible and if intended to take the place of a salad at an afternoon or evening affair must partake as much of the nature of a salad as possible. The society sandwich may be an appetizer like the canape or, on the other hand, a sweet dainty. They may be cut round, triangular, oblong, diamond, square, heart-shaped or cut into squares large enough to roll and tie with narrow ribbon.

The Picnic Sandwich.

In preparing these the desire is to go to as little trouble as possible and yet at the same time have something very appetizing. Cut the bread a little thicker for these and the slices in oblong shape for convenience in carrying and eating at picnic style. Wrap each sandwich in oiled paper to keep them fresh and moist.

The long, common envelope boxes are very convenient for packing sandwiches; they are light, easily carried in a small strap or with a handle and can be thrown aside when empty.

Deviled Egg Sandwich—Boil eggs for twenty minutes, roughly chop the whites and separate yolks and whites. Chop the whites very fine and mix with a little mayonnaise dressing. Place a lettuce leaf on each slice of the bread which has been slightly buttered; spread a slice with the mixture of whites of eggs and mayonnaise dressing. Rub the yolks smooth with a little oil or butter, season to taste with salt, pepper, mustard and a little Worcestershire sauce. Add a level tablespoonful of minced ham or boiled salt tongue to each egg yolk. Spread a layer of this mixture on slices of bread, lay this on the slice covered with the white of egg and mayonnaise and wrap in oiled paper.

Mincied Egg Sandwich—Chop half a pound of lean ham very fine, mix with the whites of eggs and a tablespoonful of mustard. Put four ounces of butter in a saucepan and add the ham, the beaten yolk of an egg, with a little salt and pepper; remove from the fire, mix all together and pour into a dish to cool. When firm slice thin and place between slices of buttered bread. These are nice for picnic lunch.

Celery Sandwiches—Take three hard-boiled eggs, remove the shells and chop very fine or put through a vegetable press; add two-thirds of a cup of finely chopped white celery and enough mayonnaise dressing to bind together properly, season to taste with salt, pepper and paprika.

Salad Sandwich—Under the head of salad sandwiches all forms of dressings may be used, the filling being placed in lettuce leaves which are put between two slices of bread, the ruffled lettuce being used and the crinkly edges allowed to extend beyond the trimmed edges of the bread slices. Cross is frequently used instead of the lettuce and the leaves always spread with mayonnaise. Do not put a salad sandwich together too long before using.

Club Sandwich—This belongs to the salad sandwich group and is quite substantial. Butter the bread, slice thin and cut into oblong shape, lay a lettuce leaf on a buttered slice, on this place a thin slice of chicken; spread with a little mayonnaise, cover with a lettuce leaf and another slice of bread. This includes ten days at the Hotel Knutsford at Salt Lake City, the reputation of which extends in either direction across the continent as one of the finest hosteries of the country. When one goes to Salt Lake City the Knutsford is the place at which everyone stops. Salt Lake always has more than ordinary attractions on account of the Great Salt Lake. Salt Lake is within easy reach of Garfield Beach and Saltair, famous for their splendid bathing facilities. The return trip will be via Denver, with three days at the Brown Palace Hotel, the just pride of Denver. It is well named, for it is a veritable palace. A day's excursion around the famous Georgetown Loop and then a return home via the Union Pacific.

Cucumber Sandwich—These are a comparative novelty and are served only for a relish. Slice large cucumbers very thin and soak for an hour in white wine or tarragon vinegar to which has been added a few drops of onion juice. Lay the cucumber slices on tiny rounds of buttered brown bread.

Dill Sandwiches—Butter and cut thin slices of rye bread, one half of the slices place a layer of white meat of chicken cut into thin chips. Cover the chicken with a layer of dill pickles cut very thin; cover this with another slice of buttered bread.

French Sandwich—Cook some chicken or turkey livers in a little water; when done mash very fine. The one-third quantity of liver add two-thirds quantity of minced olives. Mix together with a thick mayonnaise dressing. These should be made in small, fancy forms and with white bread.

Peanut Sandwich—These are quite popular and are to be recommended for children's luncheons and picnic parties. If possible they should be served at once, as soon as made; cover thin slices of white bread with a stiff mayonnaise dressing; cover this well with ground peanuts which have been well roasted or salted and chopped fine. When served at society luncheons they should be accompanied with sherry. For children's luncheons or picnics put the roasted nuts through meat grinder and spread the paste on buttered slices of bread. Mixed nuts can be used. Peanuts and strawberry or raspberry jam make a delicious sweet sandwich for tea and is better for children than sweet cake.

Bain Sandwiches—These are served for outdoor tea with lemonade or iced tea with lemon. Select large raisins, cut them in half lengthwise with a sharp knife or fruit scissors and remove the seeds. Lay them close together between slices of bread cut into fancy shapes.

Fruit Sandwiches—These belong to the tea or sweet sandwiches and are very dainty. Cut French rolls into thin slices and spread with thick cream or rich cream cheese (white); cover alternate slices with large strawberries cut in half and thinly sliced bananas; sprinkle the fruit with crushed loaf sugar and the each roll with narrow ribbon. These rolls should be baked with a very tender, delicate brown crust and not trimmed, as for most sandwiches.

Scented Sandwiches—These are a new fancy for flower luncheons. Lavender, Rose, violets, clover and nasturtiums are the flowers most generally used. Trim the crust from the bread. The leaves must be very small, as these sandwiches must be very dainty and there will be too much waste if large leaves are used. Put the trimmed loaf in a deep covered dish, completely embed it in the rose leaves, clover or whatever flower is used. Cover closely and let stand over night. Treat the butter in the same manner but first wrap in very thin muslin. The sandwiches are served plain, simply thin slices of the scented bread spread with the fragrant butter. The rose and clover sandwiches are delicious with a glass of cold, rich milk fresh from the dairy.

Hot Cheese Sandwich—These are nice for Sunday evening tea and are a change from Welsh rabbit. For these bake the bread in half-round baking powder cans or get the very small, round French loaves. Trim off the crust, slice thin and spread with a thick layer of grated, rich cheese. Season with salt and a little paprika or cayenne, place another slice on top of cheese and press closely together. Spread these lightly on both sides with butter and grill over a slow fire or brown in the oven. Serve with olives.

Twelve More Splendid Vacation Trips. The Bee will send twelve girls, who earn their own living, on twelve of the best vacation trips which could be planned. All of their expenses will be paid and transportation furnished for a friend to accompany them. It is left to the readers of The Bee to decide who they shall be, by voting on the coupons published in each issue.

The Best the Land Affords. From Omaha via the Union Pacific, the Overland Route, to Salt Lake City. This trip through the heart of Nebraska is an education in itself, teaching the resources of Nebraska and giving a view of the most thriving towns of our state. The newest point of interest on the Union Pacific is the Sherman Hill Tunnel, one of the latest engineering enterprises in perfecting the road. This includes ten days at the Hotel Knutsford at Salt Lake City, the reputation of which extends in either direction across the continent as one of the finest hosteries of the country. When one goes to Salt Lake City the Knutsford is the place at which everyone stops. Salt Lake always has more than ordinary attractions on account of the Great Salt Lake. Salt Lake is within easy reach of Garfield Beach and Saltair, famous for their splendid bathing facilities. The return trip will be via Denver, with three days at the Brown Palace Hotel, the just pride of Denver. It is well named, for it is a veritable palace. A day's excursion around the famous Georgetown Loop and then a return home via the Union Pacific.

Rules of the Contest. The trips will be awarded as follows: Four trips to the four young ladies living in Omaha receiving the most votes; one trip to the young lady in South Omaha receiving the most votes; one trip to the young lady in Council Bluffs receiving the most votes; three trips to the young ladies living in Nebraska outside of Omaha and South Omaha receiving the most votes; two trips to the young ladies living in Iowa, outside of Council Bluffs, receiving the most votes; and one trip to the young lady living in South Dakota receiving the most votes. The young lady receiving the highest number of votes will have the first choice of the trips, the next highest second choice, and so on. No votes will be counted for any young lady who does not earn her own living. All votes must be made on coupons cut from page 2 of The Bee. Prepayments of subscriptions may be made either direct to The Bee Publishing Company, or to an authorized agent of The Bee. No votes sent in by agents will be counted unless accompanied by cash, in accordance with instructions sent them. No votes will be counted for employees of The Omaha Bee. The vote from day to day will be published in all editions of The Bee. The contest will close at 5 p. m., July 22, 1901. Cut Coupons from Page Two. VOTES will be counted when made on a coupon cut from The Omaha Bee and deposited at The Bee Business Office or mailed addressed "Vacation Contest Department," Omaha Bee, Omaha, Neb.

For Morning, Noon and Night. Eat Granola and Live Live well and be well while you live. Not a pasty, harsh, stoned grain—but an appetizing, delicious food for big, strong men and little babies. BATTLE CREEK SANITARIUM FOOD CO., BATTLE CREEK, MICH.