

BRYAN BOOM STARTS HERE

Third Battle Will Be Launched at Big Auditorium Dinner.

LINCOLN BANQUET CANCELED

Dahlman Democracy Arranges for Silver Dollar Feast, at Which Peerless Leader Will Formally Announce Himself.

William Jennings Bryan will formally launch his third candidacy for president in Omaha and not in Lincoln, as had been planned. This he will do on the night of December 7 at the Auditorium, when the Dahlman Democracy will give a big silver dollar dinner to which 1,000 guests will be invited.

Arrangements for this dinner have just been completed and the function that was to have been held in Lincoln has been canceled. Local democrats are enthusiastic in their delight over the outcome of things. It is expected many notable democrats from other states, from all sections of the country, will be present and give the occasion a national significance. It is the idea that Mr. Bryan will formally declare himself a candidate for the presidency and that from this meeting his campaign will be actively waged.

A letter was received from Charles W. Bryan, Friday, stating that his brother would be at liberty to attend the banquet in Omaha on any date from December 5 to 10 and the Dahlman Democracy wired an invitation to Mr. Bryan to appear on the evening of December 7.

A committee headed by Mayor Dahlman was selected to make further arrangements for the big banquet. Members of the committee are Louis J. Piatti, George Rogers, Charles E. Fanning and Harry Hayward.

Following the announcement Saturday morning that the Dahlman Democracy would give a banquet which was received from Lincoln that the plan for a democratic banquet in that city had been declared off and prominent Lincoln democrats will come to Omaha.

"We hope Mr. Bryan will announce his candidacy for president either before the banquet or honor us by making it during his address the evening of December 7," said a prominent democrat. "We desire very much to make this banquet the big starting place for Bryan in the next campaign."

SHIPPERS AFRAID OF RAISE

Fear that They Will Have to Bear the Advance at the Stock Yards.

When big corporations get to quarreling between themselves the people can look on and smile.

Such is now the situation with the Union Stock Yards company of South Omaha and the railroads which run their cars to South Omaha.

The stock yards company has decided it must have more money than it is now getting for the work of handling the cars in and out of the yards and for switching around the yards. The railroads are trying to convince the stock yards company that it is getting enough money for the work.

It transpires that the Union Stock Yards company not only wants to advance its charges on stock in and out of the yards, but also on grain which is shipped in and out. The Updike Grain company has a large elevator on the stock yards track, and, as this firm often has as many as sixty cars a day a raise would be felt. It is now the practice for the railroads to absorb most of the expense to Omaha on stock as switching and elevator. The stock yards company wants to raise the switching charges. It is said the railroads will continue to absorb the switching charges on grain, so the rub comes on live stock. If the railroads get a car of live stock to Chicago the \$3 switching charge is added to what the shipper has to pay, and if the car comes to Omaha the railroads have to pay the switching charges to the South Omaha Stock Yards company. What is worrying the commission men is whether the railroads will stand the raise if the Union Stock Yards company insists on making the raise, or whether the railroads will adopt the plan in vogue in Chicago and St. Louis in making the shipper pay the charges.

The railroads have asked and been granted fifteen days in which to give their answer to the Union Stock Yards company.

A raise cannot be made by the stock yards company without the consent of the State Railroad commission, and the matter was brought to the notice of the commission Friday by Commissioner Guild of the Omaha Commercial club.

FIGHT ON CUT-OFF LAKE PARK

Property Owners Seek an Injunction to Prevent Taking of Land.

A legal fight against the proposed Cut-off Lake park was begun in district court Saturday by the United States Real Estate and Trust company. A temporary restraining order was secured from Judge Redick to prevent Joseph Redman, Edward E. Howell and Arthur Chase, appraisers appointed by the Park board, from returning in appraisal of the property of the plaintiff company which the board wished to take for park purposes. An attack is made in the petition on the regularity of the proceedings before the Park board and the city council, and if it is successful it will be necessary to begin all over again. The plaintiff company owns half a section of land near where Ames avenue joins the lake. It has begun the suit in behalf of itself and any other property owner interested who cares to join it.

The petition alleges the resolution passed by the Park board was irregular and did not designate the land necessary for park purposes, consequently, it is contended, the city council had no power to make appropriations for the purchase of the property. It also denies the power of the Park board to take land under eminent domain. The case was set for hearing in court room No. 7 at 10 o'clock, October 6.

FIVE A WEEK NOT ENOUGH

Mrs. Bertha Wiese Says Husband Does Not Provide Suitable Income.

Mrs. Bertha Wiese has begun suit for divorce in district court against Henry Wiese, a contractor, because she says he struck her and tried to throw her out of the window, and has not been contributing more than \$5 a week to the support of herself and four children. They live at 1520 South Fifth street in a three-room cottage, and she says during the last two months she and the four children have been occupying two rooms and he has been living in the third. She says he is earning \$50 a month as a contractor.

Mary Ellis has begun divorce proceedings against John W. Ellis, charging him with nonsupport for four years.

The Texas Wonder

Cures all Kidney, Bladder and Rheumatic troubles; sold by Sherman & McConnell Drug Co. and Owl Drug Co. or two months' treatment by mail, for Dr. E. W. Hall, 233 Olive St., St. Louis, Mo. Send for testimonials.

BREAD MADE OF DURUM WHEAT

Better Than Best, but Hardly Known Here, Says an Advocate of Its Use.

POINT LOMA, Cal., Sept. 28.—Food may be divided into two classes, the heat makers and the muscle makers. In the former are the starches and sugars and fats, in the latter the lean of meats, the gluten of vegetables and the casein of milk. So on one side it is the carbohydrates, on the other proteins.

When you buy a steak the butcher slices and saws a slab from the main piece of meat. This he saws once, and he then begins to trim it down. Fat in excess and bone are cut and chopped away and your steak made ready to be broiled. It is not as heavy as when it was weighed, but you must pay for the waste.

The food value of that steak is represented by the actual lean in it, the red meat. Cut away all bone and fat and the residue is muscle-making material, and of that 77 per cent is water. Eliminating the salts, etc., we find that if we had 100 ounces of absolutely lean steak, out of it one would derive, in a food-constructing sense, just eighteen parts of muscle formers.

When you buy bread, out of 100 ounces you get from seven to eight ounces of muscle formers. The rest is starch and moisture, etc. The lean of the meat in the wheat is represented by the gluten.

In 100 ounces of milk there are four ounces of muscle formers, represented by the curd or casein of the milk.

Potatoes yield in 100 ounces but two ounces of muscle formers, and rice—the rice, white, polished rice from which the miller has actually scoured and sandpapered the golden, yellow overcoat of muscle-making gluten—affords no muscle-makers at all.

And now comes the surprising proposition: Macaroni, made from durum wheat rich in gluten, affords in 100 ounces from eighteen to twenty ounces of muscle formers. In Venezuela, it is said, a wheat is grown with 3 per cent of gluten, of muscle formers.

So let us make up a simple table of comparative values:

Material.	Per Cent of Muscle Making	Cost per Pound.
Lean of meat (no bone, no fat, no gristle, etc.)	18	80 to 75c
Bacon	8	75c
Potatoes	2	5c
Rice	0	10c
If unpolished, and comes from the hull, rice	7	8 to 9c
Milk	4	4c
Macaroni	18 to 20	7 to 8c
Bread (from macaroni or durum flour)	30	5c

So taking durum flour made macaroni as a standard of muscle forming value at 7 cents a pound, and if bought in twenty-five pound boxes the American macaroni should cost no more, compare it with lean meat and you find macaroni richer in muscle making properties, yet costing 7 cents against at least 50 cents for the lean in the meat that is bought—a difference of seven times in favor of macaroni.

Now as to durum flour made bread, practically it is not known in this country. But the durum wheat in the United States that is not used for macaroni making goes to France and France uses it and makes with it the best bread in the world—bread so rich in muscle formers that a French workman can eat his foot or two of its crustiness and drink his bottle of acid vit ordinaire and go to his work fortified and satisfied man!

Durum wheat when they grew it for the first time in this country, in the absence of a better market, was actually fed to the hogs. It was a good cattle food.

The millers did not want it because it was rich in gluten and so hard that the rollers of the mills would not grind it. The elevator man refused to take it and the farmer and his feed of God-given and grown cereal was taken back to the farm and fed to the stock.

Yet this durum wheat was so hard and thrifty that smut and rust and bugs did not touch it, and the worse the drought the better the quality of durum wheat.

The growth was so thrifty that from 50 to 100 per cent increase could be had over ordinary wheat.

The Agricultural department of Washington, alive to the situation, spread durum wheat seed about and encouraged experimenting among the farmers, induced some mills to grind the wheat into flour for the macaroni manufacturers and so the durum growing was started, until now not only enough is grown for home macaroni making, but large quantities are exported to France for bread making and macaroni making as well.

The government at Washington, through the agricultural bureau, procured durum flour and superintended tests made with it in connection with bread making and demonstrated that durum flour could and did make a superior loaf in looks, taste and nourishing and keeping properties. Yet because the millers refusing to grind durum wheat into flour in a general way and the failure of the bakers with their imperfect mixing machinery to produce a white loaf the use of durum bread in this country, although recognized in this country, although recent machinery for bakers' use has been devised that overcomes all previous short comings and insures a white loaf of bread and a perfect and superior loaf to the bread now made and sold.

The yellow, rich, golden gluten, the lean of the meat in wheat, made a loaf that either did not please the baker or the public, white, absolutely white, being demanded. The tough and tenacious gluten made trouble for the mixing machines of the baker, and so between the miller objecting to the hardness of the durum wheat and the baker, unable to turn out a properly kneaded white loaf of bread, the greatest food cereal in the world, durum wheat, went into macaroni, and we exported what was left to France to make into bread and macaroni as well.

And yet the proposition was like a man's buying a pound of steak and by some juggernaut receiving from the butcher a pound of steak with so much bone, fat, etc., missing as to give him twice the amount of absolute lean in it, doubling the muscle formers in it, and paying no more for it. So with durum bread, were it made and sold you could go to the baker and get

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J. W. Laughlin,  
Pierre, South Dakota.

For five cents—for durum flour, because of the hardness of the wheat and its abundant yield to the acre, is actually cheaper than other flour—a loaf with twice the muscle making value to it than the loaf you buy and eat today. And to think of sending our surplus of this durum wheat to France to go into her bread instead of into our bread at home!

But until durum muscle-making bread can come into general use the moral is to get more macaroni and thus get the value from the durum flour.

And how is macaroni made? There is no "jungle" proposition involved. Just durum flour and a small amount of water, kneaded and kneaded and kneaded for hours and finally pressed with hydraulic power through strong steel presses that form it into pipe stems, which are air dried and then packed into pound packages or in boxes of twenty-five pounds or in barrels. That is all there is to macaroni, and there are 500 ways of running the culinary gamut with it, so one need not tire of it any more than of bread, for really it is unleavened bread of the richest and most nourishing kind.

When the people become better educated upon the question of food values in meat and wheat, things will be different; and may this article help along in that direction. If the use today of durum bread was universal throughout this country no human being could measure in dollars and cents its value to the nation at large.

NOT GUILTY SAYS THE TRIO  
Alleged Murderers of Han Pak Are Arraigned and Will Stand Trial.

Charles Pumphrey, Willie Almack and Basil Miller, the three youths charged with the murder of Han Pak, proprietor of the Chinese restaurant on Douglas street, July 11, were arraigned before Judge Troup of the district court Saturday morning and each one entered a plea of not guilty. Charles Pumphrey, who is only 18 years old, asked that counsel be appointed for him and Judge Troup designated John O. Yeiser as his attorney.

William Washington, accused of murdering Anton Kasper-June 7, also entered a plea of not guilty. The same plea was entered by Charles Rogers, alias Charles Price, who was shot while attempting to hold up Fred Pepple in South Omaha on the night of June 2. Rogers was shot in the neck and after his arrest he had to be taken to the county hospital, where an operation was performed. Since then he has recovered. He is charged with assault with intent to rob.

Thomas Hickey, grand larceny; Thomas Moss, forgery, two counts; Charles Williams, breaking and entering, all pleaded not guilty.

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IF EVERY LITTLE BIT HELPS, THEN WHY NOT ASK FOR Metz BEER AND DO YOUR SHARE IN MAKING A GREATER OMAHA

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