

OUT OF SCHOOL, INTO WORLD

Hundred and Eighty-One Receive Diplomas from High School.

EXERCISES OF A HIGH ORDER

V. H. Waterhouse, Retiring Principal, Given an Ovation and His Successor, E. V. Graf, Most Cordial Greeting.

Commencement exercises of the Omaha High school were held in the Creighton-Orpheum theater Friday night and 181 students were presented with diplomas to certify the completion of four years of successful work in the school.

The graduates occupied seats on the stage arranged in a pyramid. At the foot of this pyramid sat Superintendent Davidson.

The boxes at the side of the stage were occupied by the classes of 1908, 1907 and 1906. The boxes were draped with the pennants and emblems of the classes.

Superintendent Davidson presided and, after the opening overture by the orchestra, introduced Dr. Rouse, who pronounced the invocation.

Following the invocation, President Kennedy of the board presented the certificates to the officers of the several companies of cadets, and then the essays by the six "honor pupils" were delivered.

The "Woman Impossible" was the subject of the essays. The retiring principal, V. H. Waterhouse, read the first.

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stood, which follows children into later years the ghost of ridicule, which stays with some during life, the ghost of credulity and the ghost of heredity.

Champion of the Dreamer. "The importance of the dreamer cannot be overestimated for he stands at the crossroads of the world, pointing upward and forward, and he is always the forerunner of the world's progress."

Good-Bye to Old, Welcome the New. Prior to the conferring of the diplomas, which was the program, Superintendent Davidson in a short address paid a glowing tribute to the departing principal of the high school, A. H. Waterhouse, and a hearty welcome to the new principal, E. V. Graf from Rockford, Ill.

Spiced Cherries. This recipe reads as though it were quite formidable and the time taken may deter many a housekeeper from putting up cherries in this way, but if you have ever tasted them you will not mind the labor.

Cherries at their best. Seasonable Recipes Tested and Chosen for Preserving This Small Fruit.

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by the marching in of the students at the academy to music furnished by the Misses Traynor and Welch. This was followed by words of greeting spoken by Miss Beckman, a song by the chorus class and a piano quartet by the Misses Coudery, Murphy, Gault and McArdle.

Part of Increase to Points Farther East Allowed to Stand—New Through Route to River Refused.

WASHINGTON, June 20.—Sweeping reductions in lumber rates west of the Missouri river and a 5 per cent reduction in the advanced rates in the east, as well as other changes in the tariff, are ordered under decisions announced by the Interstate Commerce commission today.

Differential rates from Spokane. Differential rates from Spokane rate group points, Montana, Oregon, Idaho, and Hood River, Ellensburg and Leavenworth districts, which lie east of the Cascade mountains, embracing parts of Washington and Oregon, and all of Idaho, to eastern territory, are established under a decision in the case of the Potlatch Lumber company and others against the Northern Pacific and other roads.

Cherry Tart—Stone a quart or more of cherries and fill a deep baking dish; cover with sugar, a sprinkling of flour and dot with bits of butter; over all put a thin pie crust and bake until brown; serve fresh, but not hot.

Cherry Roly-Poly—Bart together one pint of flour, one-half teaspoon of salt and three level teaspoons of baking powder, work in one tablespoon of butter and moisten with enough milk to make a rather stiff dough.

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LUMBER RATES ARE REDUCED

Former Tariff from Northwest to Missouri River Restored.

OTHER SCHEDULES INVOLVED

Part of Increase to Points Farther East Allowed to Stand—New Through Route to River Refused.

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Furnishers of Hotels, Clubs, Restaurants, as Well as Private Homes

Charles & Wilhelm

414-16-18 South Sixteenth Street

RUGS

Our new fall patterns just arrived. No place in the west can you find such a tremendous assortment of fine rugs, in Brussels, Axminster, and Wiltons in all sizes and colorings.

\$24.75 for this beautiful 8x12 Axminster Rug, made from the best quality of worsted yarn, a splendid assortment both in Oriental and floral patterns. Make your selections while the assortment is complete.

Bissell's Sweepers. We are selling agents for the celebrated Gold Medal Carpet Sweeper. Have one sent out on one week's trial. If not satisfactory can be returned, each \$3.00.

MATTINGS. Mattings make a splendid floor covering for bedrooms; it is easy to clean, cool in the summer time, and healthy. We are now showing a large and complete line both in Chinese and Japanese goods. Special prices by the roll.

40 yards of extra heavy Chinese Matting \$8.00
40 yards of extra heavy Japanese Matting \$9.75
40 yards of Tuxedo Matting \$12.50
40 yards of Japanese Matting \$9.00
40 yards of extra fine Rice Straw Matting \$15.50

DUCHESS LACE CURTAINS. The Duchess Lace Curtains possess durability together with being dainty in design and is especially desirable for diningrooms, boudoirs, bedrooms, and reception rooms. We import them in and in that way are able to save 20 per cent. Our customers benefit by this saving. You will further benefit if you come Monday. Our entire stock of Duchess Lace Curtains go on sale at very special prices.

Bedroom Curtains—Six patterns white bedroom curtains in dainty patterns, white or ivory, washable. They sell for \$3.50 per pair. On sale Monday, per pair, at \$2.90.

\$15.00 Duchess Curtains—With double border triple thread net, possibly the most stylish curtain shown this season, per pr. \$11.85.

Window Shades—We make the best in all sizes from 35c up, according to size.

LA Art Nouveau—Patterns in Duchess Curtains, both Arab and white. A curtain sold regularly from \$5.75 to \$6.75. On sale Monday, per pair \$4.75.

Portieres—Our stock is always complete. We show bordered curtains all colors, \$3.00 to \$20.00 per pair. Mercerized \$3.75 to \$15.00 per pair. Silk \$15.00 to \$40.00 per pair.

Porch Cushions—See our assortment at 85c each down to 7 1/2c.

SUMMER FURNITURE

A comprehensive display of new, attractive and comfortable furniture for porch and lawn.

KITCHEN CABINETS. The Hoosier is the real time and labor saving kitchen cabinet, in fact it is a combination pantry, table and cabinet, fitted with conveniences, has aluminum sliding extension top, sanitary floor bin, etc.—\$21.00 and up.

THE ALMO PORCH HAMMOCK. (Like Cut) Made of heavy belting, has wooden frame seat, laced with heavy cord, fitted with sea moss cushion, 28 inches wide by 6 feet long. A luxurious Porch Hammock Swing complete with ropes, etc.—\$15.00.

REFRIGERATORS. Another car of the popular Herrick Refrigerators just received. It seems it has been almost impossible to supply the demands. We believe now with this new lot or another starter and our order into the factory we will be in position to furnish them promptly the remainder of the season. Opal glass, white enamel, and spruce; \$14.00 and up.

DIABLO—We have a new supply of this popular and most interesting summer toy \$1.00 to \$4.00.

DUN'S REVIEW OF TRADE

Retail Sales Expand in Response to Seasonable Weather. Preparations for Fall Trade on Fairly Liberal Scale Testify to Confidence in the Future.

NEW YORK, June 20.—R. G. Dun & Co.'s Weekly Review of trade tomorrow will say: Preparations for fall trade are on a fairly liberal scale, testifying to confidence in the future, and jobbers are receiving moderate supplementary orders for present seasonable weather.

Most cotton fabrics are now held well above the lowest level of the season, but there is little disposition to operate on a very liberal scale. The rise in cost of raw material is also a factor. Duplicate business develops slowly in men's woollens and interest centers in the coming season, which preparations have been made.

Improvement is reported in footwear markets in New England, the upward tendency of leather quotations proving an incentive to eastern jobbers to place orders. Leather is very firm, especially in the east, and buyers are holding off for better prices, but tanners' prices are tending upward on account of an unimproved season, due to decreasing receipts of cattle.

BRADSTREET'S REVIEW OF TRADE. Better Tone as Regards the Future Continues. NEW YORK, June 20.—Bradstreet's tomorrow will say: As far as the continuation of the better tone as regards the future and some further change in textile lines there is little news to report as to trade. Business as a whole continues to show a moderate improvement, but as falling orders continue frequent rather than heavy. Buyers are holding off for better prices, but tanners' prices are tending upward on account of an unimproved season, due to decreasing receipts of cattle.

One of the best circumstances lines seems to be leather, though demand for shoes is high. Leather is better at the west and yellow pine is higher. Iron and steel demand shows no enlargement to speak of. The like week of 1907, 173 in 1906, 157 in 1905 and 218 in 1904.

Business failures in Canada for the week number twenty-three, as against twenty-four last week and fifteen in this week last year.

While including flour, exports from the United States and Canada for the week ending June 19, 1908, aggregated 3,824,225 bushels, against 3,664,847 bushels last week, 3,620,225 bushels in 1907, and 3,500,425 bushels in 1906. For the fifty-one weeks of the fiscal year the exports are 188,728,215

What Ails You?

Do you feel weak, tired, depondent, have frequent headaches, coated tongue, bitter or bad taste in morning, "heartburn," belching of gas, acid eructations, throat itching, stomach gnaw or burn, foul breath, dizzy spells, poor or variable appetite, nausea at times and kindred symptoms?

FIVE GIRLS ARE GRADUATED

Young Women Complete Course of Study at St. Bernhards Academy.

Five young women graduated Friday afternoon from the Academy of St. John Bernhards. The auditorium in the academy where the commencement exercises were held, was crowded with the friends of the graduates. A long program, composed largely of musical numbers, was given, and Rev. Patrick A. McGovern, in the absence of Right Rev. Richard Scannell, D. D., bishop of Omaha, conferred the honors.

The five graduates are the Misses Eva Lovely, Helen Malchen, Ethel Rice, Anna Welch and Winifred Traynor.

Following the graduation exercises Father McGovern addressed the students a few minutes as follows: "I believe I voice the sentiments of your teachers, your friends and your parents when I congratulate you on the completion of your successful years of study. The work you have been engaged in performing has been the acquiring of an education, not the storing up of facts and figures, but drawing out the understanding of the soul, the thing that will fit you for the work you will do in the world and prepare you for everlasting life and eternal union with your Maker."

"I am sure you all have ideals, something you wish to strive for and attain. It is well it is so. A person with no ideal never accomplishes anything. You now go forth to face the world, but you will find the ideals of the world quite different from those you possess. But your education in this academy has fitted you. I hope, for the task of overcoming all obstacles and has prepared you for what you will meet in the battle of life, and I trust you will never waiver."

The commencement exercises were opened

DESPERATE SHOOTING

pains in the chest require quick treatment with Dr. King's New Discovery. Prevents pneumonia. 50c and \$1.00. For sale by Beaton Drug Co.

MAN FOUND DEAD IN BED

Byron Linton, hostler, supposed to have died as result of a fit.

Byron Linton, a hostler for Fred Myers, was found dead in his bed at the Davenport lodging house, 137 Douglas street, about 2:30 Saturday afternoon.

Police surgeons called to care for the man believe that Linton died in a fit. At noon Saturday he was about the lodging house and apparently in good health. He was about 28 years of age.

The strange part about the death is that Linton has been sleeping in the "dormitory" of the lodging house and had about fifty roommates, none of whom noticed that he was attacked by a fit or that he was dead until some time after life was extinct.

MAN WILL WRESTLE A BULL

One of the Aesthetic Attractions Secured for Ak-Sar-Ben This Fall.

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