

# Good Things to Eat for Sunday Dinner

## Sunday Dinner Menu and Tested Recipes

- BREAKFAST.**  
Stewed Apricots. Lamb Chops.  
Cincinnati Coffee Bread. Coffee.
- DINNER.**  
Consomme Japonaise.  
Fricassee Chicken.  
Rice Croquettes with Jelly.  
Mashed Potatoes. Asparagus Salad.  
Charlotte Russe.
- SUPPER.**  
Tomato Rarebit. Graham Toast.  
Lettuce Sandwiches.  
Chocolate Cream Pie.  
Russian Tea.

Cover and stand in a warm place until it begins to rise; then add flour to make a soft dough and knead well. Set aside three parallel creases across the top of each. Brush with the beaten whites of egg, cold water and a little vanilla. Sprinkle granulated sugar thickly over the top. Bake fifteen minutes. When the loaf is a golden brown, remove from the pan for five minutes, which makes a tender crust.

**Stewed Lentils.**  
One and a half cups lentils, one teaspoon sugar, two tablespoons butter, one and one-half teaspoons salt, one-quarter teaspoon pepper. Soak lentils over night, drain, rinse and cover with boiling water and cook slowly for one and one-half hours. Drain again, return to kettle, add seasonings, let become very hot and serve.

**Salmon Chowder.**  
One can salmon, three potatoes, three tablespoons butter or drippings, two slices onion, one-half teaspoon salt, one-eighth teaspoon pepper, three cups milk, three tablespoons flour, two crackers, three eggs. Open salmon, remove bones, wash and flake fine; pare potatoes and slice thin; fry onion in fat, add flour, cook three minutes; add two cups boiling water and potatoes; cook until tender—about fifteen minutes; add seasoning, salmon and milk. Roll up once and serve garnished with minced parsley and split crackers dipped in hot milk.

**Carrots with Sugar Sauce.**  
Three cups chopped or dried carrots, two tablespoons butter, two and a half cups boiling water, one teaspoon sugar, one and one-half teaspoons salt, two tablespoons flour, few grains pepper. Fry carrots in butter till a little soft; add flour, seasonings and water; let boil, then simmer till the carrots are tender—about an hour.

**Cream of Potato Soup.**  
Three large potatoes, two tablespoons flour, four cups milk, two tablespoons drippings or butter, one small onion, two tablespoons salt, little pepper. Boil potatoes until soft, then drain and mash them; cook the onion in the milk; when the potatoes are mashed, add the scalded milk, salt and pepper; rub it through a strainer; melt drippings in small saucepan, add the flour and a little of the soup; add this to the soup and let boil up once.

**Cracked Wheat.**  
Two cups cracked wheat, one and one-half cups salt, boiling water; rinse wheat in cold water, then put to soak in cold water to cover for a few hours; add salt and boiling water to cover, again, and simmer on back of range, in oven or the pressure cooker till soft—about five hours—replenishing water as needed.

**Recalced Cheese.**  
Four cups soft bread-crumbs, one and one-half teaspoon pepper, three cups milk, one egg. Soak crumbs fifteen minutes in milk. Add cheese, seasoning egg (slightly beaten), add salt and pepper, and bake in a moderate oven until firm.

**Tomato Sauce.**  
One quart can tomatoes, one teaspoon salt, two tablespoons sugar, one-quarter teaspoon pepper, two tablespoons butter or bacon fat, one cup dried bread-crumbs. Put together and cook till thickened, taking care not to burn it.

**Hot Bread Dressing.**  
Two cups bread flour, one-half teaspoon salt, two tablespoons drippings, one tablespoon sugar, four teaspoons baking powder, about one-half cup milk, one-half cup chopped raisins, two tablespoons sugar, one teaspoon cinnamon. Mix together flour, salt, sugar and baking powder. Work in drippings with fingertips and moisten dough with milk, turn on slightly floured board, pat to half inch thickness and sprinkle with the sugar, raisins and cinnamon mixed together. Roll up like a jelly roll, cut in slices one inch thick and bake in a quick oven. Serve with lemon or raisin sauce.

**Raisin Sauce.**  
One and a half cups water, one and one-half cups sugar, one and one-half cups raisins, dash of salt, one-quarter cup sugar, one-half tablespoon vinegar or lemon juice. Soak raisins thirty minutes in water and bring to a boiling point; mix cornstarch, sugar and salt together, add to boiling mixture and let cook thirty minutes, stirring constantly. Add vinegar and serve hot.

**An English Omelet.**  
Break six eggs, the whites and yolks into separate bowls. Beat the yolks thick and smooth. Add a saltspoonful of salt to the whites and whip to a standing froth. With a few quick strokes fold the whites into the yolks. Have a tablespoonful of butter blazing hot, but not scorched, in a frying pan. Turn the beaten eggs into this. Keep the omelet from sticking to the sides of the pan by running a knife blade around it now and then. As the omelet thickens, shake the pan gently from side to side to keep it "set" fold it over upon itself with a "wet" spatula; turn upon a hot dish and sprinkle lightly with salt and pepper. Serve at once.

**Spider Corn Bread.**  
Beat one egg till light, add two tablespoonfuls of sugar, one-half teaspoonful of salt, one-half cupful of thick sour milk, and the same of sweet milk. Dissolve half a teaspoonful of soda in a little hot water and add to the mixture, stirring till foamy. Add two tablespoonfuls of melted lard, three-fourths cupful of corn meal, one-fourth cupful of white flour and beat well. Turn into a hot frying pan containing one tablespoonful of melted lard. Pour one cupful of sweet milk over the top, being careful not to stir the batter. Bake in a hot oven about half an hour. This bread will have a soft custard on top, if properly made.



## Delicia ICE CREAM

"AS SMOOTH AS VELVET"

**Makes Plump and Rosy Cheeks**

Children love DELICIA ICE CREAM—its delicious sweetness and coolness. And it is easy to see why—their natural appetite craves for just such food.

Food? Yes, for ice cream is not, as many think, a mere delicacy, but contains everything that goes to make healthy, robust girls and boys.

is good at any hour of the day. It is as pure as the blossoms of spring. And, value considered, it is one of the least expensive foods you can eat. Order a quart from your druggist for Sunday dinner. All the family will be pleased. At all leading drug stores.

MADE IN OMAHA BY  
**Fairmont Creamery Co.**  
12th and Jones Streets

**TERRIBLE POWER OF ICEBERG**

Thrilling Experience of Seaman When the Unexpected Happened.

A chapter in "Frozen Mountains of the Sea" recounts an experience of a ship captain among the icebergs of the north Atlantic, as follows:

By 10 o'clock I had counted nearly 100 bergs. Several of us watched with absorbing interest a large, square mass of ice fully 600 feet long and from eighty to 100 feet high, which lay directly in our path. Its white sides gleamed and sparkled in the sun, as though set with countless diamonds, small, but of purest water. As our steamer turned to pass it a large mass of ice, weighing, according to the captain's estimate, fully seventy-five tons, broke away near the top, and with a loud report crashed into the sea. In an instant a still larger mass was hurled downward, and the berg, with a noise like thunder, split into three pieces. The crashing and grinding of these huge masses, tossed about by these sudden risen waves, was awesome, yet it was as nothing compared with the mountain of ice that was slowly turning over in the water. Grasping an iron support and holding to each other, we waited, with that huge solid wall of ice resting directly under our steamer.

A grinding jar, a stop, and we lay over to one side as the frozen leviathan lifted us up and up until the steamer was out of water! Would the berg turn completely over and burst us down amid the grinding ice? It seemed almost inevitable. So curious is the working of the mind that in this moment of suspense, though fully realizing our danger, we most carefully noted the noises of crashing dishes, falling chairs, as well as heavier things, the angle at which we lay upon the ice and the massiveness, if it can so express it, of the motion of the berg.

One feels power in the dashing waves, but this was as if the whole were being slowly away to and fro. At this crisis, fortunately, the ice beneath us sank down a little in the water, as though tired of its burden, and before it had time to rise again we were struck by a heavy wave. With a shudder the steamer started, slid a little on the ice, then plunged into the seething waters, going down, never. It seemed to me, to come up again. But thanks to its stanch timbers, it did come up, though with ice from the berg upon its decks. "A moment is a great thing when crowded full," and this lasted two moments.

The lifeboats on the port side were quickly got ready, the officers and crew working quietly and rapidly.

When it was found, however, after repeated soundings it was not leaking, we turned back for a last look upon the wreckage of the berg that covered the water for yards around in all directions. The great mass of ice over which we slid was now stationary, the streak of rust and paint across its face, the mark made by the steamer as it took its plunge, was yet plainly visible and we were filled anew with astonishment at our marvellous escape.

**ROSENBLUM'S**  
Better Groceries for Less Money

If you want clean, fresh groceries at prices lower than you pay elsewhere, phone us your orders.

18 lbs. Best Sugar ..... \$1.00  
Best "Egg" All or Swift's Pride Soap, 10 bars for ..... 25c  
Rubinonon Soap Powder, 2 pkgs. .... 10c  
Argo Starch, 2 pkgs. for ..... 10c  
Searchlight Matches, three boxes ..... 10c  
Good Corn, 1 lb. grade, for ..... 5c  
2 cans June Peas for ..... 25c  
4 cans 10c Mark's Milk ..... 25c  
Seven 5c cans Pet Milk ..... 25c  
Campbell's Tomato Soup, 2 cans ..... 15c  
Sliced Peaches, large can ..... 15c  
Shredded Wheat, pkg. .... 10c  
Fancy Queen Olives, quart jar ..... 25c  
Large Prunes, per lb. .... 10c  
E. C. Flakes, two pkgs. .... 15c  
Rumford or Calumet Baking Powder, one-pound can ..... 20c  
1 pkg. Macaroni per package ..... 15c

**FLOUR SPECIALS.**  
Blue Bell, Sunlight or World's Pride Flour, 5 lbs. ..... \$1.40  
12 Flour, sack ..... \$1.25

**L. ROSENBLUM**  
Better Groceries for Less Money  
808 North 16th St.  
Phones Doug. 6282 Ind. B-2560

**FOR SATURDAY:**  
TOMATO PLANTS  
CABBAGE PLANTS  
PEPPER PLANTS  
SWEET POTATO PLANTS

Tuberose, per dozen 25c

Sow Green Pod Stringless Beans Now for a late planting, also Lettuce and don't forget about Golden Bantam Corn.

Sprays, all sizes and prices. Slug Shot, Bug Death, Hillebore Bordeaux Mixture and Nikoteen.

**The Nebraska Seed Co.**  
Phone Doug. 1261.  
1613 Howard Street.

21 lbs. Best Sugar .. \$1.00  
1 lb. Best Coffee ..... 40c  
1/2 lb. Tea, any kind ..... 35c  
1 bottle Pure Extract ..... 25c  
Quality combination, \$2.00

Sugar sold only with \$1 order other goods.

Phones, Doug. 2446; B-2446.

**Moyune Tea Co.**  
406 North 16th St.

**BATH'S**  
Saturday Bargains

Our choice home dressed Chickens, per lb. .... 15c  
Lamb, best, per lb. .... 15c  
Pork Roast, 12 1/2c, 10c and ..... 10c  
Pork Roast ..... 10c  
Sugar Hibs ..... 12 1/2c  
Sugar Cured Ham ..... 12 1/2c  
Home Cured Lean Bacon ..... 12 1/2c  
Home Rendered Lard ..... 15c

1921 Farnam Street.

**Courtney's**  
Omaha's Pure Food Center

**Saturday's Specials**

**FRESH FRUITS AND VEGETABLES**  
50 crates Fresh Pineapples, each 30—per dozen, 95c—per crate \$2.50  
Fresh Apricots, per dozen, 10c—per basket ..... 75c  
Fresh Egg Plants, each ..... 15c to 25c  
Fresh Radishes or Onions, per dozen bunches ..... 10c  
New Potatoes, per peck ..... 85c  
Fresh Mushrooms, Cauliflower, Cherries, Head Lettuce, Celery, Chives, Apples, etc.

Dole's Hawaiian Pineapple Juice, per bottle ..... 15c, 25c and 50c  
2 pkgs. Eagle Macaroni ..... 25c  
Brown Bakery, Dustless Busters, each ..... 25c and 50c  
Evaporated Cranberries, per pkg. .... 10c  
Lotus' Extracted Honey—in glass jars ..... 25c  
Strictly Fresh Eggs—from Brandeis farm—per dozen ..... 25c  
Largest assortment Sardines—up from ..... 3c  
5c can "Gaillard's" Imported Olive Oil, 40c 1/2-gallon ..... \$1.40  
Quart Jar Queen Olives, 50c. Quart Jar Manzanilla Olives ..... 25c  
Kellogg's Bran, per package in 1/2 cup from ..... 15c  
Helm's Health Biscuit, per pkg. .... 25c  
Kellogg's Lavative Health Biscuit ..... 25c  
24-oz. can "Snow-Drift"—the new shortening ..... 25c  
Imported Camembert Cheese ..... 35c  
Fancy Full Cream Brick Cheese, per lb. .... 20c  
Domestic Swiss Cheese, per lb. .... 20c  
Chow-Chow, Celery Relish or Sweet Pickles, per qt. .... 20c  
Stuffed Melon Mangoes, per dozen ..... 50c

**SUMMER DRINKS**  
Claret for Lemonade, per bottle, 1/2 gal. per gallon ..... 75c  
Ginger Ale—Delatour—per dozen ..... \$1.50  
Ginger Ale—Imported—per dozen ..... \$1.75  
Ginger Ale—Manitou—quarts, \$2.00; pints ..... \$1.50  
Grape Juice—quarts, 40c; pints ..... 50c  
Grape Juice—white—large ..... 65c  
Club Soda—pints \$1.50; splits ..... \$1.50

A complete line of all "Summer Drinks" carried in stock.

**DELIVERY WAGONS LEAVE AT 10:30 A. M. and 3 P. M.**

**THE Public MARKET**

1610 HARNEY ST.  
Phones: Douglas 2147, Douglas 2798, Ind. A-2144, Ind. A-2147

Right in the beginning the increase of our business proves so great that we have been compelled to add two additional telephones—Douglas 2798 and A-2147. We have also added a new auto delivery service.

Fresh Dressed Spring Chickens ..... 11 1/2c  
Pig Pork Loin ..... 11 1/2c  
Steer Pot Roast ..... 9 1/2c and 8 1/2c  
Steer Steak ..... 11 1/2c  
Pig Pork Roast ..... 9 1/2c  
Pork Butts ..... 11 1/2c  
Lamb Chops ..... 11c  
Lamb Legs ..... 12 1/2c  
No. 1 Ham ..... 14 1/2c  
No. 1 Bacon ..... 16 1/2c

**A FEW OF OUR MANY PRICES IN THE MONEY SAVING GROCERY DEPARTMENT**

Best Granulated Sugar, 19 pounds ..... \$1.00  
Our own brand of flour that can't be beat in price and quality— ..... \$1.30  
Public, Pride, 48-lb. sack ..... 15c  
10c Dutch Cleanser, 2 for ..... 15c  
25c Gold Dust, 4 for ..... 15c  
15 bars Best "Egg" All soap for ..... 25c  
10c corn for ..... 10c  
10c Early June Peas for ..... 10c  
10c Peas, 2 for ..... 15c  
10c large can Tomatoes, 2 for ..... 25c  
10c Mustard Sardines, 4 for ..... 25c  
5c Oil Sardines, 3 for ..... 25c  
10c can Pet or Carnation milk, 1 for ..... 15c  
5c Tooth Picks, Ideal, 2 for ..... 5c  
5c Safety Tip Matches, 2 for ..... 5c  
10c Toilet Paper, 1000 sheets, 4 for ..... 35c  
5c Toilet Paper, 500 sheets, 7 for ..... 10c  
10c Dried Peaches, per pound ..... 10c  
12 1/2c Prunes, 3 lbs. for ..... 35c  
Bulls Oats, 4 lbs. for ..... 25c  
10c packages Seedless Raisins, 4 for ..... 25c  
5c Argo Starch, 3 for ..... 10c  
12 1/2c Rice, 5 lbs. for ..... 75c  
10c Good Jay Rice, 5 lbs. for ..... 25c  
Jell-O, all flavors, 2 for ..... 15c  
Corn Flakes, per package ..... 4c  
Egg Importer Olives ..... 25c  
Mason Jar Olives or Pickle, per jar ..... 15c  
Fresh Country Eggs, the best that money can buy, per dozen ..... 19c  
Duck Eggs, for setting, per dozen ..... 35c  
Best brands of Creamery Butter, per lb. .... 25c  
Good Dairy Butter, per lb. .... 25c  
American Cheese, per lb. .... 15c

We carry a full line of fruits and vegetables at the lowest prices.

**BAKERY DEPARTMENT**  
The Finest Bread—fresh twice daily, baked in the most sanitary bakery, in the most modern way—the best loaf for c. Cakes and Cookies fresh every day.

**Rice Omelet Squares.**  
These squares are nice for luncheon. To make this novel dish, beat three eggs, whites and yolks together, until very light, season to taste with salt and pepper, and fold in lightly a scant cupful of cold boiled rice. The rice must first be well broken up with a fork, so that each grain is loose. Pour into a hot, buttered omelet pan and cook, setting it in the oven for a moment to brown on top. With a sharp knife cut it into squares and transfer these quickly to a hot platter. Garnish with crisp lettuce leaves and squares of tart currant jelly and serve immediately or it will lose its crispness.

**Fillet of Beef au Casserole.**  
Cut a three-pound fillet in slices one and a half inches thick. Dip each with cord; dust with salt and pepper. Put in an earthen casserole two tablespoonfuls of butter; when it is hot put in the fillets and cook five minutes on each side. Remove and cut off twice. Put in the casserole two tablespoonfuls of browned bread crumbs and two of chopped pickles and parsley. Stir and add butter. Put the fillets back for a minute. Serve at once.

**Stringbeans Salad.**  
Cook string-beans until tender in boiling salted water. Drain and dry thoroughly on a soft cloth. Let them stand on ice for hours. Mix well with a good French dressing and arrange on lettuce leaves. Garnish with hard-boiled eggs cut in quarters and serve.

**Cocunut Pie.**  
Put two even tablespoonfuls of grated cocunut into a pint of milk. Add three even tablespoonfuls of sugar, the yolks of two well beaten eggs and two even tablespoonfuls of cornstarch stirred to a paste with a little cold milk. Add butter the size of a walnut and cook until thickened and smooth. Line a pie plate with crust, prick in several places and bake in a hot oven. Then fill the crust with the cocunut mixture and spread with meringue made from the whites of the eggs beaten to a stiff froth with two tablespoonfuls of sugar. Sprinkle with cocunut, set in an oven and brown slightly.

**Chocolate Fig Pie.**  
Beat the yolks of four eggs, add one full cup of sugar and stir well together. Add eight heaping tablespoonfuls of grated chocolate and beat again. Put into a saucepan and as it heats stir in slowly two tablespoonfuls of cold dissolved in a quarter cupful of cold milk. As it begins to thicken take from the fire and add one large cupful of chopped figs. Line two pie tins with pastry and bake. Then put in the filling and return to the oven a few moments to "set". Beat the whites of the four eggs with four even tablespoonfuls of sugar and a tablespoonful of vanilla. Spread lightly over the pie. Set back in a coolish oven to puff and brown.

**Rhubarb Meringue Pie.**  
Either fresh or canned rhubarb may be used. Slice enough stewed rhubarb for one pie, about a half pint, and stir into it while boiling a heaping teaspoonful of cornstarch mixed with the yolks of two eggs, a cupful of sugar and one tablespoonful of butter. Have ready a pie tin lined with a nice crust already baked. Spread this with the rhubarb mixture and cover with a meringue made of the whites of the eggs, beaten stiff, with two tablespoonfuls of sugar. Set in the oven until nicely browned and serve cold.

**Rice Molds.**  
Heat one cupful of cooked rice and the same of milk, and press through a sieve. When lukewarm add one yeast cake softened in one-fourth cupful of warm water, one tablespoonful of sugar, one teaspoonful of salt, and one cupful of flour. Set in a warm place to rise. When doubled in bulk add one egg well beaten and flour to knead. When smooth and elastic allow to rise once more, then shape into balls. Put into a greased pan, brush tops with melted butter, and cover till almost double in bulk. Bake fifteen or twenty minutes, according to size. Brush lightly with melted butter when done.

**Plain Beans.**  
Boil a pint of bread dough into a sheet and place in the center a well-beaten egg, four tablespoonfuls of butter melted after measuring, half a cupful of sugar, half a teaspoonful of grated nutmeg or cinnamon and one cupful of sultana raisins or currants. Fold over the edges and knead till thoroughly mixed. Form balls and proceed as for rolls.

**Sweet Potato Balls.**  
To one pint of lukewarm milk add one-half teaspoonful of melted butter. Stir well and add six good-sized sweet potatoes cooked and pressed through a sieve. Add flour to knead and set to rise. Proceed as for other rolls.

**Fruit Salad.**  
Scoop half a box of gelatine in a gummy part of water, add the juice of two lemons and two cups of sugar. Bring to a boil and strain. When cool pour over two sliced oranges, two bananas, half cup of cherries, half cup of English walnuts (crusts) as nearly white as possible. Stand on the ice till it sets. Serve with whipped cream.

**Fresh Compote.**  
One-half cup rice, one can of peaches, boiling water. Blanch rice, then boil in slightly salted boiling water till tender; drain, form into molds; make a sauce of one cup of peach juice, two tablespoonfuls sugar, two teaspoonfuls butter, one tablespoonful lemon juice, one tablespoonful cornstarch. Cook peach juice, sugar and cornstarch together till thick, remove from fire, add lemon juice and butter and pour over peaches and rice.

**Know Omaha Better**  
Omaha's Parks and Boulevards.

Omaha's park and boulevard system, while yet in an uncompleted condition, has assumed such proportions that Omaha ranks up with other western cities in the matter of parks and boulevards. Omaha is fortunately situated for a comprehensive system of parks and boulevards, which some day will be the standard for cities of far greater population. Nature has contributed much in laying the foundation for a system. Natural conditions have but to be improved here and there.

The gentlemen, who have been in charge of Omaha's parks and boulevards for the past ten years, have realized this and have been working with one aim in view—that of completing a system that will excite the envy and admiration of other cities.

The members of the various park boards have been somewhat handicapped by a scarcity of money. Funds for improvements and maintenance have been quite insufficient, but with the money available, much has been accomplished. It is not to be forgotten that Omaha's present excellence would have been impossible.

Omaha's parks and boulevards at the present time consist of fourteen parks with a total of 522 acres, and about twenty-five miles of boulevards and park drives. The parks, with acreage, are: Jefferson square, 17 acres; Hancock park, 27.1 acres; Elmwood park, 38.1 acres; Fontanelle park, 167.5 acres; Bemis park, 16.5 acres; Miller park, 7.5 acres; Hiltobough park, 11.1 acres; Riverview park, 111.6 acres; Deer park, 13.3 acres; Kountze park, 16.7 acres; Curtis Turner park, 1.5 acres; Bluffs View park, 1 acre; Levi Carter park, 38.5 acres, and Carolyn Mercer park, about 4 acres.

The park system as outlined centers about the larger parks, with Riverview in the southeast part of the city, Miller park on the north, Levi Carter park on the northeast, Elmwood park on the west, Fontanelle park on the northwest, and Hancock park on the south central as the objectives.

The boulevards are planned to connect these various parks and when the system is completed all will be connected by boulevard drives. The existing boulevards are Florence, Chicago and Ninth streets to Miller park, 2.5 miles in

length; South Omaha's parks and boulevards, while yet in an uncompleted condition, has assumed such proportions that Omaha ranks up with other western cities in the matter of parks and boulevards. Omaha is fortunately situated for a comprehensive system of parks and boulevards, which some day will be the standard for cities of far greater population. Nature has contributed much in laying the foundation for a system. Natural conditions have but to be improved here and there.

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official extended a special word of greeting with every handshake.

A little later he made a brief speech. Here it is, in substance, at least:

"Gentlemen of the press, I feel certain that you already know you are welcome in Canada, welcome in Montreal. Let me add that you are especially welcome at this time. Our road is emerging from the unpleasantness of a serious disagreement with certain of its employees. This has been a time of trouble and distress, and we feel sure we have been largely sustained through many trying hours by an active sense of humor—a blessing which you gentlemen are supposed to represent in its concrete form. Need I call attention to the pleasing fact that you and the sunshine of peace made your joint appearance at almost the same moment. Wherefore, gentlemen of the press, I claim that you are doubly welcome."

The simple dignity and fine cordiality of this great captain of industry was highly attractive, and no man who had the good fortune to be one of the group in the Grand Trunk director's room will ever forget it—Cleveland Plain Dealer.

**A Bachelor's Reflections.**  
If you don't spend your own money somebody else will for you. A hot temper cools off long before the August it causes in others. You could put a good resolution in cold storage and it wouldn't keep any better. Anybody who's very human is a burden to his family, but if he isn't he's a brute to them. The reason a man criticizes people is he gets madder than a hornet when anybody criticizes him—New York Press. No man is a hero to his wife's mother. Men and women who are odd might get even by marrying. Don't ask your cousin mixed when you see the good fortune to be one of the group in the Grand Trunk director's room will ever forget it—Cleveland Plain Dealer.

**HAYS TO PRESS HUMORISTS**  
American Newspaper Men Have Pleasant Memories of the Great Railroader.

The American press humorist who attended the annual gathering of the organization in Montreal in 1910 will recall with pleasure the brief visit they made at the Grand Trunk offices in that city and the little speech that the president of the great railway, Sir Charles M. Hays, made on that occasion.

And the remembrance will remain a pleasure even though it cannot help recalling the president's tragic death on the Titanic.

The visitors were escorted to the director's room by Cy Warman, the newly elected president of the organization, and were introduced, one by one, to President Hays, and that eminent of-

**Diverse route tours east**

Attractive and comprehensive vacation tours of the East, to Boston and New York, have been announced going and returning by different routes that include the standard, differential and indirect routes, also the coast journey between Old Point Comfort, New York and Boston, or by Sound steamer, between New York and Boston; the routes include the St. Lawrence region via Montreal, Quebec, or Lake Champlain or through New York state, Pennsylvania or the Virginias.

This scheme of diverse route tours should stimulate Eastern vacation travel; it opens up routes on one complete ticket that permit travelers to make about any kind of an eastern tour. It is impossible here to describe the various routes, or publish the rates applicable, but I shall be glad to explain their scope.

**STILL LOWER RATES EFFECTIVE JUNE 1ST,** with sixty day limits, going and returning same routes, to New York, New Jersey resorts, Boston, Portland, Me., Montreal, Buffalo, Detroit, Canada and various Eastern destinations.

**TRAIN SERVICE EAST**  
At 4:20 P. M., connecting with morning trains from Chicago.  
At 6:30 P. M., connecting with forenoon trains from Chicago.  
At 7:15 A. M., connecting with night trains from Chicago.

Call, write or telephone: let me help you plan your trip and secure your sleeping car space East of Chicago, during the early summer rush.

**Burlington Route**  
J. B. Reynolds, City Passenger Agent,  
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