

ENTERTAINMENT FOR BOHEMIAN SOLDIERS

Many Men of Fourth and Sixth Regiments Gather at Tel Jed Sokol Hall for Jollification.

The Omaha soldiers of Bohemian birth and ancestry were given an entertainment Friday evening in Tel Jed Sokol hall, the memory of which will be sweet to them in whatever place they may find themselves fighting for Uncle Sam.

The tables groaned under the "eats," orators tried compliments at them, and after all this the tables were cleared away and the Tel Jed Sokol and other girls, looking their prettiest, danced with the boys in khaki. The affair was arranged by the Bohemian Women's Service League of the National alliance.

"Everything was donated," said Mrs. F. J. Kutak, "and we want to return thanks to the many people who gave."

Much Preparation The women were at work for many days getting the supplies and doing the cooking, these being chiefly active: Mesdames Kutak, Prchal, Pitha, Hudecek, Bartos, O. Kreck, Schultz, Killian, Stenicka and Miskovsky.

The invitations were sent to all Omaha soldiers of Bohemian family in the Fourth and Sixth regiments, together with their officers. Tel Jed Sokol hall was decorated with flags and the tables were handsomely decorated with flowers. Charles Nefodai's orchestra furnished the music.

After the soldiers had stored away as much as possible of the great variety of food, the battery of oratory was turned loose. The speakers made it very plain that Omaha is proud of its soldier boys and particularly of those born in other lands or whose parents were born in other lands, such as the Bohemians.

Many in Service. The great number of Bohemians who have enlisted in the two regiments was dwelt upon. Some of the persons present have sons who are already in France. Mr. and Mrs. F. J. Kutak have a son with General Pershing.

The speakers were Mayor Dahlman, Victor Rosewater, Vachav Buresh, Mrs. Vachav Buresh, Mrs. Redick, Stanley Seban, Dr. Stansky, Captain Risch and ex-Police Captain Briggs. F. J. Kutak was toastmaster.

The following is the list of the soldier guests: In the band of Fourth Nebraska, Fort Crook, were: Robert Rascely, bandmaster. Edward Spicka, Frank Anzenbruner, L. F. Nau, Frank Pavodra, Joe Fiala, John Flenice, Pete Kratochvil, James Foida, Joe Binkak, John Foida, John Barta, Harry Barta, Albert Novak, Bill Karel.

In Company K, Fourth Nebraska, were: Frank Hollmer, Charles Stanny, Emil Hyska, Vachav Buresh.

In the Machine Gun company of the Fourth Nebraska, under Captain Feller, were: Kalsack, Stepanek, Polidna.

Sanitary detachment, Fourth Nebraska: E. J. Bukowski. Company D, Fourth Nebraska: Huberty, Sleg, Bauman, Ryo, Dvls, Svoboda, Kosa.

GOES TO FORT SNELLING TO TRAINING CAMP.



EDWARD S. TRAVER

Company B, Fourth Nebraska: Charles Kroupa, Fred Polak, Anton Kucera, Mike Sklesar.

Company A, Sixth Nebraska, under Captain Browne, were: A. F. Dvorak, Joseph Lukas, F. J. Hudak, William Masura, J. P. Koehl, Joseph Nosky, J. H. Koehl, John Prochaska, R. L. Kralak, Frank Sterba, J. G. Kraus, James Stepanek, Anton Kresl, Karel Sykora.

With Company B, Sixth Nebraska, under Captain Keating, were: W. A. Duvlas, James Lynn, Henry Auderlik, B. C. Sechrest, Michael Cech, James Smolik, Adolph Cerny, F. J. Soukup, P. A. Dvorak, Louis Svika, Anton Haska, J. M. Vlcek, C. S. Janus.

Company C, Sixth Nebraska, under Captain Whippman: James Budka, Joe Prnosil, John Cernak, Bill Sedacek, Art Pavlinak, John Sramek, Rud Petrmichl.

Ambulance company, Sixth Nebraska: G. J. Cizek, E. P. Urban, V. J. Czerwinski, Lieut. A. Kenworthy, T. J. Lechner.

Company D, Sixth Nebraska, under Captain Risch, were: J. J. Karnish, J. J. Zaloudak, L. J. Kucerek, Richard Sedacek, Joe Lawrence, Nicholas Shuler, Anton Machal, John Sidle, Charles Maly, Charles Soula, W. R. Martin, Vae Sterba, Leo Monick, Frank Sterba, Adolph Mikacek, Oldrich Sterba, J. J. Pavlik, Joe Tesohlidok, James Panskil, Frank Wachal, Jr., Joe Potach, C. J. Zaloudak, R. Riba, Jr., E. O. Zaloudak.

Company A, Fourth Infantry: A. C. Alexander, Bricharek, Charles Kaukel, Leo Karasoniroc, Emil Curda.

"Kaiser Wilson" Banner Torn From Suffragists at Capital

Washington, Aug. 10.—A banner displayed at one of the White House gates by a woman's party suffrage picket addressed to "Kaiser Wilson," was torn down today after an indignant crowd had jeered and hissed the suffragists for several minutes.

The banner was carried by Miss Lucy Burns, who figured in several of the previous demonstrations in front of the White House. It was inscribed:

"Kaiser Wilson: Have you forgotten your sympathy with the poor Germans because they are not self-governed. Twenty million American women are not self-governed. Take the beam out of your own eye." It immediately drew a crowd which

Illinois Judge Will Fix Coal Prices Charged Consumers

(By Associated Press.) Chicago, Aug. 11.—The price of coal to Illinois consumers will be fixed for the next year by Chief Justice O. N. Carter, of the supreme court of Illinois, who was named by Governor Lowden to be director of coal and whose services the Illinois coal operators agreed to accept after a four hours' conference with the governor.

Chief Justice Carter will act for the governor on all questions arising in the production, price, distribution and transportation of coal to be consumed by people of Illinois during the coal year which ends March 31, 1918.

He will be aided and advised by a permanent committee to be composed of three members of the state council of defense, three representatives of the Illinois Coal Operators' association and three members of the mine workers.

He was not aided and advised by a permanent committee to be composed of three members of the state council of defense, three representatives of the Illinois Coal Operators' association and three members of the mine workers.

gave free voice to its indignation. There was no concerted attack on Miss Burns, but James P. Delaney, a Navy department clerk, tore the banner from the pole, shot out through the crowd and up Pennsylvania avenue before anyone could touch him. He was not pursued.

Persistent Advertising Is the Road to Success.

"Eat All You Can't Can" Is the New Food Slogan

Washington, Aug. 11.—"Eat all you can't can" is the new slogan of the Department of Agriculture in its campaign for conservation of perishable fruits and vegetables.

Heretofore it has been "can all you can," but now with a big output of fruits and vegetables the department is pointing out that the housewives might well vary her menus by devising dishes composed in large part of these products which will not keep.

"While it is imperative that as much food as possible should be put up in tins or glass jars or else dried and properly stored," says a department statement, "it is nevertheless well to bear in mind that by varying the diet much food which would otherwise be lost can be made to sustain life."

"Doctor, It Seems Too Good to Be True"

Said a prominent Omaha lawyer a few days ago, in discussing my painless dentistry: "I can't realize that it is possible to do dentistry without the most excruciating pain, because I have suffered the tortures of the damned when having my teeth fixed."

I fully realize the natural skepticism of the average person concerning my painless dentistry. First, because there are so many dentists claiming to do painless dentistry who cannot make good; and, second, because many intelligent people think doing dentistry without pain is a matter of skill.

Now, gentle reader, I shall try and make this subject plain to you. I shall not try to convince you, but simply cause you to think and investigate for yourself. If you will do that, then you will convince yourself.

If you are skeptical because you once suffered at the hands of some so-called painless dentist, and you class my work with that kind of dentistry, you not only do me an injustice, but you are cheating yourself, because if there is such a thing as real painless dentistry you, as well as myself, will be benefited by finding it out.

Now, as to the second proposition—whether skill enables a dentist to do his work without pain. It does not. There are dentists just as skillful, and perhaps more so, than I am; yet will not claim to perform all operations without inflicting pain. Incidentally, I will also say that there are dentists who know that they cannot perform all operations without pain, yet will claim to do so. I am enabled to do my work without pain because I originated a local anaesthetic which enables me to do what I claim. Take that away from me and no matter how much skill I might have I could not do my work without inflicting pain.

I make this anaesthetic myself. It is used only in my offices. I have taught my associates how to use it, but I have never taught them how to make it. This is the only secret I have, but it has made me one of the best known dentists in the world and enabled me to build up one of the largest organizations of dental specialists in existence.

Now, the natural question is: "Does this anaesthetic have a bad after-effect?" It does not. If it did, every patient leaving my office would be a bad advertisement, and with so many bad advertisements walking around I could not have my large practice year after year.

The ethical dentist who condemns me for advertising will tell you he gets his patronage by pleased patients recommending his work. Therefore, the reverse must be true—that if his patients were dissatisfied they would soon ruin his practice. Now, if this is true of him, is not the same thing true of me? Certainly it is, only in greater proportion, because by advertising I have ten times the number of patients in my office with one chair. Therefore, is it not reasonable to conclude that if I cannot do real painless dentistry without injurious after-effects for my patients I could not have built up so large a practice? Since every dentist who knows anything about me will admit that I have the largest dental business in the west, it must be admitted then that I make good.

If I do make good my claim of real painless dentistry at a price within the reach of all, you are interested in knowing it, because every man, woman and child needs the services of a dentist some time. The sooner you come to me the sooner you will be convinced and the less it will cost you to have the necessary work done. Your teeth will never get better of themselves. The longer you neglect them the more it will cost.

In every city where we open an office we have to contend with dentists who try to imitate us, even to the use of our name. This is indeed a flattery, for there is never any successful enterprise conducted but what unscrupulous imitators spring up. When looking for our office be sure you are in the right place, as we have only one office in this city.

A visit to my office will be a revelation to people of intelligence. You will see here something to think about; something new about modern dentistry, if you have never before been in Painless Withers' office. Here dentistry is divided into separate branches with a Specialist at the head of each department. We examine your teeth free of charge and tell you how much the work will cost when done in a certain way. We tell you this before the work is started and you can have as much done at a time as you desire. Open from 8:30 to 6 week days; 9 to 1 Sundays.

PAINLESS WITHERS, Dentist

423 to 428 Securities or Rose Bldg.

Douglas 4604.

16th and Farnam.



AUGUST Furniture SALE NEWS

Sharp Reductions on Odd Pieces and Discontinued Patterns

This Dressing Table, Mahogany, \$21.75

To Thoughtful Buyers: It is said that opportunity only passes our way just once. Most of us are willing to admit that we have failed to see some—at least—of the opportunities that came our way till they had passed on, and if to return at all it seemed a long, long time.

Many thoughtful buyers have taken advantage of the first ten days of our August Clearance Sale. An opportunity you have long waited for is passing. There are values here on every hand that are too compelling to let pass. We are not making extravagant claims—and there is no disappointment when you call.

The low prices now marked on so many odd pieces at both our stores are intended to move them from our floors quickly to give us the floor space for large shipments that will soon be arriving to take their places. Examine the list of pieces shown and note the prices.

Table Top Desks—Walnut, Maple and Mahogany—\$19.50 \$17.50 \$23.75

Tapestry covered Easy Chairs and Rockers—\$12.50 \$18.75 \$22.50

Spanish Leather Rockers—\$22.50 Up

Davenport—In heavy overstuffed pieces, as low as—\$59.75

Iron and Steel Beds—\$6.75 to \$9.75 2-inch posts.

Brass and Wood Beds are included in a variety of design in this sale and many are marked at Sacrifice Prices

Blankets—The Season's Biggest Value Heavy, Large Sizes, Only—\$2.95

Every Piece in the List Below Stands Out Conspicuously in the Value Column

A Solid Mahogany Chair and Rocker to match. Done in tapestry seat and back. Charles II period. Each—\$21.75

An Adam Library Table. 30x50 top, handsomely designed, in solid mahogany, dull brown finish—\$38.50

A Rocker and Chair done in Mulberry Silk Velour. Correct Queen Anne design. Each—\$25.00

A Rocker and Chair to match. Large roomy "fireside" style, in solid mahogany; covered in gray and black stripe imported velour. Each—\$29.75

A small Dining Suite in Golden or Fumed Oak, including Buffet, Table and Six Chairs—\$49.00

An Entire Bedroom Suite, Golden Oak, including Dresser, Chiffoniere and Bed—\$31.75

A Bedroom Suite in Mahogany or Walnut. Very smart design, including Dresser, Chiffoniere, Dressing Table and bed—\$69.75

Guaranteed Electric Irons, at—\$1.85

Large Hampers, at—95c

Large Fumed Porch Rocker, at—\$2.50

Rugs: ROOM SIZES 1 Lot 9x12 Axminsters, seamless—\$31.00 1 Lot 9x12 Brussels, seamless—\$16.50 1 Lot 9x12 Wilton Velvets, seamless—\$24.50 1 Lot 9x12 Royal Wiltons, at—\$49.75

WE SAVE YOU MONEY—THERE ARE REASONS

CENTRAL

17th and Howard Sts. 1513-1515 Howard St.

THE SERVICE VALUE GIVING FURNITURE STORE

Illustration of a furniture store interior with various pieces of furniture

NATIONAL BREAD ECONOMY Our Women Must Learn Thrift

By Ida C. Bailey Allen. Editor Housewife Forum, Pictorial Review, author Mrs. Allen's Cook Book, lecturer Westfield Domestic Science Schools.

IT does not seem much to throw away a bit of bread, for generally even a whole slice means little to the housewife. But we will suppose that there is wasted daily in each home the equivalent of a small slice of bread. This is approximately half an ounce, and may be in the form of either crusts, or badly cut bread. There are twenty million households in this country. The waste is then 325,000 pounds daily. With bread at ten cents a pound (in many localities it is much more) this national waste costs us \$62,500.00 a day. This makes a yearly total of \$22,712,500.00! An appalling figure.

My experience with hundreds of thousands of housewives leads me to believe that this figure is too conservative. What about the crusts that the children are not taught to eat? How about the bread that is allowed to mould because the bread box is not kept dry and clean? Think it over, and I dare say that the waste in your own household will amount to an ounce instead of a half.

The word "calories" and the term "food values" mean but little to the average woman, but the facts that a slice of bread contains as much nutriment as a glass of milk, a slice of lean beef, a cup of vegetable soup, eight oysters, or a handful of almonds, are concrete. Who would think of throwing away any one of these things?

In France and Italy the lands where home economics and domestic science are honored professions, and where the women are ashamed to be other than good housekeepers, every scrap of bread is saved and utilized. The crusts and ends are dried out with a slow heat, then rolled and used in place of flour. Crusts or scraps are toasted to be used in soups with vegetables or fruits, and crumbs are put through the food chopper to be used in making croquettes, escallops and puddings.

Every spoonful of crumbs that is saved, even those crumbs that scatter from the loaf when it is cut, means an equivalent amount of flour, and more, is being saved for the nation. For these crumbs can be used in thickening soups and gravies, instead of flour, and every bit thus used saves an equivalent amount of flour which can be used for other purposes. Not much in itself, but a huge amount when contemplated in the light of our twenty million households.

Bread Breakfast Cereal. 3 cups broken bits dried white bread, or equal parts of white and whole wheat bread; 3 cups boiling water; 1/4 teaspoonful salt. Boil gently for ten minutes, stirring with a wire whisk or fork. Serve with milk and sugar.

Steamed Brown Bread. Chopped Nut Meats. Dry the brown bread thoroughly, and then grind into coarse crumbs. Add 1/4 as many nut meats and serve with milk and a little salt, as the main dish for a simple luncheon or supper.

Bread and Tomato Soup. 1 cupful diced turnip, 3 onions chopped, 2 stalks celery, chopped, or 1/4 teaspoonful celery seed, 1 1/2 cupfuls crumbled dry bread crusts; 2 cupfuls canned tomato, 1 quart water, 2 tablespoonfuls sausage, ham or bacon fat. Salt and pepper to taste.

Combine the vegetables, tomato and water, and cook gently until the vegetables are tender, about an hour, replenishing the water to keep the first amount. Rub through a sieve, add the fat and crusts and simmer gently for ten minutes, stirring with a whisk; then season to taste.

Toast and Onion Soup. 1 dozen medium sized onions, 12 slices stale or dry bread, toasted; 1 1/2 quarts any good meat broth, grated cheese. Slice the onions and fry them gently until soft and yellowed in any good cooking fat. In the meantime toast the bread and put two slices in each soup plate. Put the onions on this, pour over the broth which should be boiling hot and sprinkle with the grated cheese. Crumbled bread crusts may be used for this soup, if they are first toasted in the oven.

—Recipes from Mrs. Allen's Cook Book. Copyright 1917 by T. T. Frankenberg.

Ida C. B. Allen