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—is a good tonic for thin people— it is a flesh-forming food in itself and it creates an appetite for good, healthy, nourishing food.

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## The Modern Century Flour.

"Cream Blend" marks a new era in milling. It's a product of this great age of progress and improvement. Different from other flours because it is BLEND. It's this difference that makes "Cream Blend" better—BEST. You have only to try "Cream Blend" once to obtain convincing proof of its perfect quality. No other flour makes such white, light bread—contains so much wholesome nourishment.

AT YOUR GROCER'S, B. B. Earnshaw & Bro., Wholesale, 1105-1107-1109 11th St. S.E.

"GOOD THINGS TO EAT"



**RALSTON OATS**  
HEALTHY  
HYGIENICALLY MILLED  
PURINA MILLS  
ST. LOUIS, MO.

THE BEST OATS.

Special introductory price—1c. 3 packages for 2c.

Little & Page, 1210 F St. S.W.

### MARCH TERM OF COURT.

Judges McSherry and Henderson on the Bench at Rockville.

Special Correspondence of The Evening Star.

ROCKVILLE, Md., March 18, 1901.

The March term of the circuit court for this county convened here this morning, with Judges McSherry and Henderson on the bench. Mr. William B. Mobley was selected as foreman of the grand jury, and the following other grand jurors were drawn: Louis L. Sadtler, Ulrich Hutton, Joshua Higgins, Clarence M. Griffith, Franklin R. W. Collins, James W. Day, Hiram Grady, Charles O. Bean, Charles E. Harpiss, Algernon Poole, Edward M. Ball, Oliver B. Clark, Thomas C. Darby, James H. Cissell, Richard Poole, William L. Cashell, George M. Wolfe, Frank D. Stubbs, Francis C. Hutson, Philip Scudder, William B. Vincent, Henry L. Black.

The petit jury is composed of William H. L. Larnam, John W. Lynch, Samuel R. Plummer, Augustus C. Flack, John A. Jones, William H. Warfield, Darius F. Watkins, Roswell Woodward, Zachariah M. Waters, Christopher E. Watkins, Francis Williams, William J. Dyson, Arthur P. Fitchell, Salathiel T. Mullean, John Erster, Charles B. Pierce, George W. Breda, Walter P. Burton, E. C. Gaudier, John H. Worthmiller, Isaac W. Shoemaker, Edward H. Bentley, Francis M. Hallowell, J. Janney Schmecker, John T. ...

In his charge to the grand jury Judge McSherry stated that the court was aware of no serious violations of the law and had nothing special to mention to the grand jury. He admonished the jury to transact its business as speedily as thorough investigations of all cases which might be presented would allow.

The following numbers of cases are docketed for trial at this term: Criminals, 78; civil, 62; appeals, 23; trials, 103; foreign trials, 2; judicials, 14; appearances, 86. The grand jury now in session will considerably increase the number of criminal cases, the trial of which will begin Thursday morning, March 28.

William Lee and William Fields are the names of the Washington colored men who, it is alleged, assaulted Henry Giddings, a young colored man of this place, during the progress of a festival at Jerusalem, E. C. Church Friday night. Neither Lee nor Fields has been arrested.

It is understood that the suits of John McCullough, the Boy's merchant, against six prominent citizens in the county of Montgomery, this county, to recover \$10,000 damages in each case for alleged libel, which are docketed for trial at the March term of the circuit court for this county, will be removed to some other county for trial.

**Elephant Wrecks a Barber Shop.**  
An elephant escaped from the Zoo in West Market street, Indianapolis, a few minutes before noon yesterday, and before it could be recaptured it had done considerable damage in a barber shop and had badly frightened a number of people.

The animal was one of two young elephants which had arrived in the company of animals to the Zoo. It escaped from its keepers in the Zoo, ran out the front entrance, bolted across the street and through a large plate glass window into a barber shop. While the greatly surprised barbers and their patrons hurried out the door the elephant upset a few chairs and then turned and came out of the window. It started down Market street to Illinois, and had just turned the corner when it was surrounded by a number of the Zoo employees and recaptured.

## GRAIN-O

THE PURE GRAIN COFFEE

Do you know that three-quarters of all the world's headaches are the result of using tea and coffee?

So physicians say.

Quit them and the headaches quit.

Grain-O has the coffee taste, but no headaches.

All grocers; 15c. and 25c.

## ALONG THE RIVER FRONT

BUILDING OF NEW WHARF AT BRYAN'S POINT.

For Use of United States Fish Commission—The Passing Craft—General News.

The building of the new wharf at Bryan's Point, Md., for the United States fish commission, has been begun by Mr. Thomas Banks, the contractor for the work. Mr. Banks has two large drivers at work driving the piling, and the work will be pushed in order to have the wharf ready for service before the spawn-taking season begins. The new wharf will be about 100 feet long and forty feet across the face, and will be used by all the people residing in the neighborhood of the station to receive their supplies from here and Alexandria. Only one steam launch will be used by the Bryan's Point station in the taking of spawn during the summer.

The stock of oysters at the wharf market, foot of 11th street, has been augmented since yesterday by the arrival of the B. H. Lambert, Maggie and Elizabeth, Zephyr, W. H. H. Bior, George B. Payne, all with cargoes of Blackstone and Wilcomco oysters on board. The market today was fairly well attended and the bivalves sold at prices ranging from 35 to 50 cents per bushel for the smaller stock to 30 cents for the larger. The Norfolk line steamer this morning brought out fifty barrels of Lynn Haven Bay oysters. The supply of river fish at the 11th street wharf this morning was plentiful, sixty-seven packages having been brought up by the river steamers. 650 bunches having come from Windmill Point on the Emmet Arthur and E. L. Bowen and 200 bunches from Plum Tree on the market today. Packages were also received from Norfolk and the south. As yet but few Potomac shad and herring have been caught by the nets in the river. The market today was brisk and prices were: Roe shad, 40 to 45c. each; buck shad, 25 to 30c. each; pan rock, 8 to 10c. per pound; boiling rock, 10c. per pound; pike, 8c. per pound; sheepshead, 5c. per pound; white perch, 4 to 8c. per pound; jumping mullets, 4c. per pound; croaker, 4c. per pound; flounder, 5c. per pound; eels, 10c. per pound; yellow perch, 5 to 20c. per bunch; river mullets, 10c. per bunch, and catfish, 8 to 15c. per bunch.

### Steamboats and Sallies.

The steamer Oceanian has arrived here with a cargo of railway ties for Carter & Clark. She also brought up a raft of about 100 pine planks for the same firm. It is understood the planks will be used for the navy yard improvements.

Enough of the cargo of asphalt was removed from the hold of the schooner F. S. Stenson to float her yesterday evening, so that she could get up to the Barber asphalt wharf at Georgetown to complete the discharging of her cargo.

The schooner J. D. Bell is in port with a full cargo of cordwood for Carter & Clark.

The J. J. Underhill and Ruth and Ella have gone to Blackstone Island and will load cordwood at this market.

The tug M. M. Davis, with the tug Ratneska in tow, sailed for Norfolk yesterday evening.

The steamer Harry Randall arrived up from the lower river yesterday evening with a good cargo of eggs, country produce and oysters for the local demand.

The long boat Osceola is in port with a cargo of cordwood for Johnson Bros. She is unloading at the wharf foot of 13th street.

The schooner Murray Vandiver, having completed the unloading of her cargo, has sailed for the lower river and will, it is stated, load lumber for the Ocean river.

The steam yacht Glavota, with her owner, Mr. D. P. Passos of New York, on board, has gone to Sandy Point, on the Ocean river.

The schooner Lottie Carter has sailed for a river port to load cordwood for Carter & Clark.

The tug Juno arrived in port yesterday evening, having several oyster boats in tow.

### Of General Interest.

The tug Canilia has been chartered by R. A. Golden to tow fish-laden boats from Windmill Point during the summer. The tug M. M. Davis will be for Cogswell & Bro., and the tug Eva Belle Capt. Wm. Knight from Stoney Point. Other dealers will charter tug later.

Mr. T. E. Rice for the Union Trust Company, today shipped a snow laden with 6,500 feet of lumber to Fort Washington, to be used in the erection of the new building there.

The scow belonging to Mr. Wilbur Kintz, which sank on the flats opposite Alexandria, has been floated, and will be brought to this city for repairs.

About 125,000 feet of pine lumber have been shipped from Wakefield, Va., in the past ten days.

Carpenters are engaged in overhauling the little side-wheel steamer George J. Seufferle, in preparation for the coming excursion season.

The large sand digger belonging to Mr. Lord, has been taken to the neighborhood of Nottley Hall, and will commence operations there in a few days.

Capt. Dixon is fitting out the punga Ella Hill for gill net fishing on the lower river. It is expected operations will be begun in about two weeks.

The lessee of McCulde's wharf in Nomini creek is having the storehouse at the wharf built, and other improvements are being made.

Dr. Arthur Rautenberg is fitting up his steam launch for service on the river this summer.

Nearly all the twelve fishing shores on the river are now ready for service, and the nets will be put in the water this week. By the first of next month the fishing season should be in full operation.

Mr. Theodore Keene has been appointed pilot of the steamer Harry Randall, and has gone on duty.

Captain James McCracken has returned from Norfolk, where he has been in attendance on the Dixie tour of inspection.

Captain E. D. Atkins, well known here as master of the three-masted schooner Horatio and Baker, has arrived at Baltimore in command of the new schooner Malcolm B. Seary.

### PROBABLY A FATAL BLOW.

William White Uses Ax on Luther Ballenger.

Special Correspondence of The Evening Star.

BOYD'S MD., March 19, 1901.

There was a fight at Park Mills, Frederick county, near Hyattstown, this Saturday, yesterday afternoon, which, it is said, may result in the death of one of the participants, Luther Ballenger, a one-armed man, and another man named William White of the same place became involved in a quarrel over White's stepdaughter, to whom Ballenger had been paying attentions. Ballenger claimed, it is stated, that White had put obstacles in the way of a successful courtship. Recently the girl discarded Ballenger and married a man named Webster Lee. This it is said, infuriated Ballenger. He went to White's place yesterday, so White says, taking a gallon of whiskey and inviting several of his friends to join him. When he drank some, he was the only one who stayed sober. Ballenger, he said, started to talk about the marriage and renewed the quarrel. White says he went into the house and Ballenger followed him and struck him in the face several times with his fist, cutting and bruising him. Ballenger shortly thereafter left, White says, and went down the road. White followed and caught up with him. Ballenger stumbled and fell, and White, being an ax man with his rough treatment, caught hold of an ax near by and struck him a blow on the head.

Ballenger, it is said, received a severe wound in the head, making a serious fracture. After being operated upon by Dr. Mullin, it was determined by him that Ballenger could not live. The affair occurred near Sugar Loaf mountain, a little north of Dickerson's, this county. Ballenger's home is near Camp Montgomery county, about six miles west of Boyd's.

White was arrested by Sheriff Troxell of Frederick county as soon as he received word of the fact of the death of one of his participants, this county. Ballenger is in Frederick county, and all trials and investigations in connection therewith will be held by the Frederick county authorities. White is now in jail at Frederick.

## Table and Kitchen.

Practical Suggestions About What to Eat and How to Prepare Food.

This matter will be found to be entirely different from and superior to the usual run of food articles, in that every item is a nugget of culinary wisdom and eminently practical.

Conducted by Lida Ames Willis, Marquette hotelier, Chicago, to whom all inquiries should be addressed. All rights reserved by Banning Co., Chicago.

### FISH AND EGGS.

What can one do with cold, cooked eggs and fish? Why, a great many things in the way of saving in the unnecessary expenditure of money for new material as well as having these materials already cooked for the preparation of many a dainty dish.

This being fish and egg season, it is well to know that no matter how small a portion is left, it can be utilized in "left-over" dishes. One hard-boiled egg is frequently all that is needed to make some dish complete; and if used for no other purpose it can be added to the sauce which you must serve with your "warmed-over fish."

A few suggestions in this line are generally helpful and instructive to accept.

### Soup Stock.

One seldom cares to buy fish especially for the purpose of making stock unless a large quantity is needed, but for fish soup and sauces the fish stock is a great improvement. The bones and skin and like parts of the fish may be used to make a stock for this purpose or for a basis of a good cream soup.

### Cold Cooked Fish in Cream Sauce.

Baked, boiled or even fried fish may be cut into small, neat pieces and served with a thick cream sauce, or may be cooked in little ramakins—individual scallop dishes. When the ramakins are used, first mix the fish with a little white sauce, place it in the buttered ramakins, sprinkle buttered crumbs over the top and bake or broil delicately in the oven. A little grated cheese may be mixed with the crumbs and sprinkled over the top, or the cheese used alone. Scallop shells may be used instead of the ramakins, and are very appropriate for the fish dish and are also very inexpensive. They can be purchased by the dozen from almost any fish dealer or housefurnishing store.

### Fish Croquettes.

One of the best methods for utilizing cold, cooked fish is to make croquettes or fish cutlets. These are dainty and suitable to serve for fish course or a fish entree at any dinner or luncheon. First shred the fish, carefully removing all bones and skin, then mix with sufficient thick cream sauce to moisten well—the sauce must be as thick again as the sauce accompanying the finished dish, three tablespoonsful of flour being used instead of one. After the fish is seasoned and blended with the sauce, cover it to get perfectly cold; then form it into the desired shapes, dip into beaten egg and then into dry bread crumbs. Have all the forms same size. After all are prepared, cover them aside for an hour or even longer, letting them get dry on surface. Then cook them in deep, hot fat until a delicate brown color is reached. Fry in a little oil in the smaller end where the chop bone would be. For lobster croquettes use the tiny lobster claw. Parsley may be used also, but is not so suitable.

### Cooked Fish in Chowder.

Cold, cooked fish may be used for chowders, but is not considered as desirable for this purpose as the fresh fish; however, a very satisfactory chowder may be made from the cooked fish, especially if clam and nourishment.

### Fish au Gratin.

Sprinkle a tablespoonful of finely minced onion in a baking dish, cut the fish into pieces or slices and season with salt and pepper; place in the baking dish; sprinkle with a little melted butter. Pour over this one glass of sherry or madeira wine, and over all half a pint of white sauce with a little anchovy paste, rub the fish with the sauce, and bake in a hot oven until the crumbs are brown and the fish is done.

### Fish Soup.

Any kind of cooked fish may be used for this purpose, even the often-despised catfish. Place the pieces of fish, with the bones, in a kettle reserved for cooking fish. Add a quart of water, or less, the amount of fish being very small, add a celery root or two pieces of stalk, a small piece of bay leaf, a pinch of thyme and summer savory and a sprig of parsley. Cook until the fish is in a pulp; strain and remove all fat. To a quart of this soup add half a pint of hot cream or good, rich milk; then two eggs beaten to a froth and two level tablespoonsful of butter, cook for two minutes and serve with croûtons.

### Cooked Eggs Left Over.

Hard-boiled eggs, as we have said, can be utilized in a variety of ways; they may be sliced and escalloped with parsley and cheese or macaroni or they may be divided, by removing the yolks, mashed fine with a little oil or butter, highly seasoned and returned to the whites, which form a little sauce, to be served cold or heated carefully in white sauce.

The yolks may be entirely removed and used in the preparation of some of the omelet and the white cups filled with a mixture of well-seasoned tomato and cooked rice and a dash of onion and a little butter with buttered crumbs, place on a buttered pan and heat in the oven until crumbs are browned delicately.

### Poached Eggs.

Those require, if soft, to be reckoned until hard. They may be made into vegetable omelet or the whites chopped and mixed with the crumbed yolks and just enough milk added to moisten well, heated and served with grated celery and tiny toast points.

### Curried Eggs.

This is one of the nicest ways of serving hard-boiled eggs. If shells have been removed, heat the eggs by dropping them into hot water for a few minutes, make a nest of boiled rice (the rice must be kept hot), cook one tablespoonful of chopped onion with a tablespoonful of oil or butter until the onion is straw colored. Mix one tablespoonful of cornstarch with half a tablespoonful of curry powder (use less if you do not like it hot), mix with a little cold milk; add to the onion in the pan, then add one and one-half cups of milk, cook until it begins to thicken, season, wipe the eggs dry and drop them into the sauce one at a time, roll them about until coated evenly with the sauce, then place them in the nest of rice, and heat the remainder of the sauce over the rice.

Hard-boiled or poached eggs may also be topped up and heated with a rich meat gravy or giblet sauce, and served with toast.

### Daily Menus.

WEDNESDAY. BREAKFAST. Fruit. Fried oysters. Graham muffins. Coffee. LUNCH. Pike croquettes. Cheese wafers. Radishes. Glazed sweet potatoes. Hermits. Apple sauce. DINNER. Tomato bouillon. Steamed clams. Baked rice. Spinach salad. Orange charlotte. Coffee.

THURSDAY. BREAKFAST. Cereal. Dates with cream. Scrambled eggs. Fried friend potatoes. Muffins. Coffee. LUNCH. Oyster pie. Cup cakes. Chokolade. DINNER. Lobster bisque. Salmon patties. Potato soufflé. Sliced cucumbers.



Said Wit to Wisdom—  
"A full stomach makes a light heart."  
Said Wisdom to Wit—  
Uneeded Biscuit  
Always good and ever growing better.  
Sold in airtight moisture proof packages.  
NATIONAL BISCUIT COMPANY

- Pineapple tapioca.
- Coffee.
- FRIDAY BREAKFAST. Grapefruit.
- Fried perch. Creamed potatoes. Toast. Coffee.
- LUNCH. French toast. Cheese omelet. Wafers. Steamed figs. Tea.
- DINNER. Clam chowder. Pickled green tomatoes. Corn oysters. Stewed tomatoes. Old-fashioned rice pudding. Coffee.
- SATURDAY BREAKFAST. Oranges. Poached eggs on toast. Creamed potatoes. Coffee.
- LUNCH. Stuffed eggs au Gratin. Sardines. Creamed rice and nut sandwiches. Spiced grapes. Wafers.
- DINNER. White fish, stuffed and baked. Potato balls. Parsley butter. Creamed onions. Coffee. Bavarian cream.

### Sardines au Fromage.

Clarify a little butter, drain the oil from the sardines, then warm them in the butter. Take a little lemon juice; place the sardines on a hot dish; add a spoonful of flour to the butter in the pan, rub smooth; add a little cream and the yolk of an egg beaten together. Let it simmer until thick. Cover the sardines thickly with grated cheese, pour the sauce over them and serve very hot.

### Salmi of Game.

Carve the meat neatly from the bones. Remove all skin and fat from legs, breast and wings. Bruise the bones well and put them with the skin and trimmings into a stewpan, add a good-sized slice of onion, a small bay leaf, a blade of mace and a few pepper corns. Pour over these a pint or more of veal or chicken stock and boil until reduced one-half. Strain and remove all fat; add a little cayenne and lemon juice; place the game in this stock and heat very hot for Paris to make his argument in the game in center of hot dish. Wet gravy boil up, then pour over the meat, border with fried bread cut into small triangles and garnish with fried mushrooms.

We will give a few more dishes in another issue.

### PECULIAR ROBBERY CASE.

Thieves Threaten Kidnaping to Secure Redemption of the Loot.

A theft of \$3,000 worth of diamonds from Edwards & Sloan, wholesale jewelers, and a threat to kidnap the young son of Geo. H. Edwards, unless \$1,000 should be paid immediately for the return of the gems, is a problem with which the detectives of Kansas City, Mo., are wrestling. The boy is being guarded closely.

The theft, according to statements made public by detectives, occurred late Monday afternoon last. The gems disappeared mysteriously from the firm's store rooms in the downtown district, and all efforts to trace them prove unavailing. On the following morning the boy was received a letter containing a proposition to return the diamonds upon the payment of \$1,000. The letter stipulated that the money be in \$20 bills, be wrapped in packages, and left at midnight, Wednesday, at 40th and McGee streets, in the southern part of the city. The letter expressly stated that the packages should be sent out by William Dearduff, one of the firm's clerks, and closed by threatening to kidnap Mr. Edwards' son if the money was not forthcoming. Mr. Edwards immediately had his son taken out of school, and he has since been guarded at the Edwards home.

Wednesday night, Dearduff, with a package of waste paper, went alone to the corner designated. In his story to the detectives Dearduff says he was met by two men, one of whom demanded a package, and then commented: "Now, you turn back, and don't look back, and don't say a word for twenty-four hours."

The next day Dearduff reported that he had found the missing tray in the basement of the Keith & Perry building. Later he reported that while working in the basement some one had stabbed him in the back. The wound was trifling. He could not give a description of his assailant. The detectives are still working on the case.

### GEN. HARRISON'S WILL READ.

Ample Provision Made for the Widow

Gen. Benjamin Harrison's last will and testament was opened and read by W. H.



A vegetable blessing that has given Frying a new, healthful meaning to dyspeptics, cooks and housekeepers.

Crowned Queen in the American Kitchen for her Shortening and Cooking.

**Wesson**  
VEGETABLE-ODORLESS  
Cooking Oil

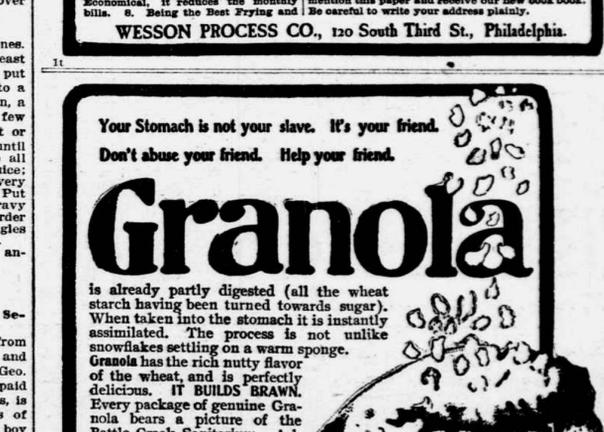
1. Being Odorless, no unpleasant smells from the kitchen reach other rooms. 2. Being Flavorless, the natural taste of the food is retained. 3. Being Vegetable, no possibility of disease is carried with it as with Animal Fat. 4. Being Digestible, it is absorbed with it may be eaten without discomfort. 5. Being Rich, it goes twice as far as lard or butter in economy is considered and nice distinctions made. Sold by leading grocers. Send us 4c. in stamps, mention this paper and receive a new book book. Be careful to write your address plainly.

WESSON SALAD OIL

Shortening agent obtainable, it is used by thoughtful, Home-making, Intelligent Women and Men everywhere.

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**Granola**

is already partly digested (all the wheat starch having been turned towards sugar). When taken into the stomach it is instantly assimilated. The process is not unlike snowflakes settling on a warm sponge. Granola has the rich nutty flavor of the wheat, and is perfectly delicious. IT BUILDS BROWN. Every package of genuine Granola bears a picture of the Battle Creek Sanitarium. Ask your grocer for it. Beware of imitations. Drink Caramel Cereals and sleep well—it leaves the nerves strong. Send 3c for Granola sample to Battle Creek Sanitarium Food Co. Battle Creek, Mich.

H. Miller, the general's life-long friend and counselor, yesterday. The instrument was placed in his hands soon after its execution in 1888, just before the decedent left for Paris to make his argument in the British-Venezuelan case.

Those present were Mrs. Harrison, her daughter Elizabeth, Col. Russell Harrison and Mrs. J. E. McKee, son and daughter of Gen. Harrison by his first wife, and Carter B. Harrison of Murfreesboro, Tenn., brother of the dead ex-President. John Scott Harrison of Kansas City, the other brother of the testator, was not in attendance, having been compelled to return home yesterday forenoon.

Nothing could be learned of the contents of the will or the provisions of a distribution of the property, but it was a matter of report that Gen. Harrison had made ample and very liberal provision for Mrs. Harrison and their little daughter, and that there could be no reasonable ground, from any direction, for future disposition of the will in the courts.

It is known that Gen. Harrison, in his lifetime, was a careful and painstaking investor of his accumulations of wealth acquired in the practice of his profession, and that his investments have been such, almost invariably, through many years, as to insure profitable and continuous returns. His estate, it is believed, will be found to consist largely of valuable stocks, with no small amount of capital invested in bonds.

**CORRESPONDENT GIVES OFFENSE.**  
He Criticizes American Troops in China in Unfair Way.

The correspondent of the Manila Freedom, in a communication to his paper from Peking under date of December 20, says: There is considerable indignation among both officers and men of the American army in China over an article appearing in a New York paper over the signature of Sydney Adamson, in which the army is pictured as a disorganized, discontented and grumbling force. In one paragraph the soldier is praised for his fighting qualities, and the writer tells how much he suffers because of thoughtlessness on the part of his superiors.

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USE CERES FLOUR in your house? If so, take good advice and don't use it. You can't and won't have pure and healthful food if you use the inferior grade of FLOUR. You must have the best brand of FLOUR if you want the best bread. CERES FLOUR is the brand to use. It's the FLOUR that makes strengthening food and has given the greatest satisfaction for over twenty-five years. Thousands of housewives in Washington use CERES FLOUR and testify to the satisfaction of the foods it makes. Your grocer sells CERES. Be sure to ask for it. Don't under any circumstances accept a substitute.

Wm. M. Galt & Co., Wholesale, 1st and Ind. Ave.

We're Sole West End Agents For "Takoma" Water.

A delightful Table Water. Absolutely pure—light—clear as crystal. We are sole West End agents for it. 12 half-gallon bottles—fresh from the spring—only 60c., delivered. Write or phone.

N. H. Duvall, 1923 Pa. Av.

**Schlitz**

For fifty years Schlitz beer has been brewed at Milwaukee. From this city it goes to the remotest parts of the earth. The sun never sets on Schlitz agencies. Civilized men do not live where Schlitz beer is not standard. Schlitz beer has made Milwaukee famous. It has given Milwaukee beer the distinction of purity, and purity is everything, but all Milwaukee beer is not Schlitz beer. People now demand a beer that is healthful, and that demand calls for Schlitz. Schlitz purity is absolute. Every process is cleanly. Every drop of the product is cooled in filtered air. Every barrel is filtered—every bottle is sterilized. A beer that is aged and pure is healthful. That is Schlitz.

Phone 400, Schlitz, 615-21 D St. S. W., Washington.

**van Houten's Cocoa**  
THE BEST

Easy to Make Easy to Digest Exquisite Flavor

Of unequalled value as a Household beverage. Economical in use.

Order it next time—take no other.

Indians Must Go Back. The commissioner of Indian affairs has instructed Indian Agent Hazlett, at Fort Defiance reservation, Arizona, to take all necessary steps to bring back Navajo Indians who the supervisor of the Grand Canon forest reserve reports are now trespassing there. The report received from Agent Hazlett yesterday says that Navajo Indians have entered that reserve with their herds and are hunting and driving game out of the country. The agent reports that the Indians have raised almost nothing for two years, and hunger and fear of losing their herds may have induced them to take chances in trespassing on the forest reserve. A report from the additional farmer at the agency attributes the Indians' action to designing whites.