

CHILD LABOR IS MAIN TOPIC

Medical People Discuss the Various Aspects of the Children Working at Early Age.

The University of Vienna has established a chair of social medicine. As industrial hygiene is the most important branch of this subject, Professor Teley, the head of the department, early became interested in tuberculosis as an industrial disease, and logically was led to study the effects of different occupations on wage-earning children with a predisposition to this disease.

Sickness increases. Teley has shown that sickness increases among children who leave school for work. The increase during the first year of work is not great, but in the second and third years it is pronounced, and in the fourth year is higher than the first. He then took up the question of control of the choice of occupation so that some regard might be given to the welfare of the child, and that underdeveloped children, predisposed to tuberculosis, might be kept out of occupations in which too great demands were made on their strength.

My Favorite Salad Dressing. One cupful of boiling water, one-fourth cup vinegar and lemon juice mixed. When this comes to a boil stir in two tablespoonfuls of flour, rubbed to a paste, with two tablespoonfuls of olive oil; stir and cook for five minutes until the flour is well cooked, remove from range, and pour over the well-beaten yolks of two eggs; mix thoroughly, then set aside to cool. When cool add one cupful of olive oil, adding about one-quarter of a cupful at a time, beating with an egg beater to blend thoroughly.

Should Choose Occupation. Realizing that the choice of occupation should be made during school life and with the advice of teacher and doctor, Teley, with the cooperation of other physicians, opened a consultation clinic for school children and their parents, in which advice was given as to the occupation for which the child was fitted.

He found that disease is produced in working children not only by improper conditions of labor—heat, dust, insufficient light, stagnant air—but also by the work itself—the physical overstrain which should have been conserved for growth. After studying the problem at first hand, and seeing all efforts to prevent the disastrous effect of labor on underdeveloped children fail, Teley finds no remedy save the raising of the age-limit for employment. The age of 16, he thinks, is early enough for children to enter industrial work; and even at 16 the transition from school life to industrial life should not be too abrupt. He agrees with Kaup that for the youth under 18 the work-day should be limited to ten hours, including time for three meals, with each week at least one half-holiday for study and sport, and each year a two weeks' vacation. The importance of such investigations, says The Journal of the American Medical Association, is that child-labor or lowering resistance in the child may favor the development of tuberculosis in children.

MRS MARCHMENT'S RECIPES—

Corn Muffins. One cup cornmeal, one cup flour, two tablespoonfuls bakery powder, one teaspoonful salt, one-fourth cup Karo corn syrup, one cup milk, one egg, two tablespoonfuls butter, melted.

Twin Biscuits. Three cups flour, two teaspoonfuls baking powder, one level teaspoonful salt, one heaping tablespoonful shortening, one and one-half cup of milk. Sift dry ingredients together; work in the shortening; mix to a soft dough with the milk with a spatula; turn out on a floured board; roll out lightly, a little less than half inch in thickness; brush over with melted butter and put together in pairs; bake in a quick oven 12 to 15 minutes.

Harvard Beets. One can of beets heated in their own liquor. When ready to serve, pour over a sauce made of one tablespoonful butter, one scant tablespoonful flour; cook till smooth; add half-cup of water; let boil; season with pepper; salt; then add another large spoonful butter; stir until well blended; then add the juice of one lemon; pour over the beets and serve.

Salmon Loaf. One can salmon, four eggs beaten light, four tablespoonfuls melted butter, one and one-half cups fine bread crumbs; season with pepper, salt and parsley. Chop the fish fine with butter in it, until smooth; beat the bread crumbs with the eggs; season before working together; put in a buttered dish and steam one hour. Sauce—one cup hot milk, one tablespoonful flour, liquor the can of salmon, two tablespoonfuls butter, one tablespoonful tomato catsup, pinch red pepper; pour over a well-beaten egg; beat well and serve.

Rosettes Wafers and Patty Case. Two eggs, one teaspoonful sugar, one-half teaspoonful salt, one cup of flour, one cup of water. Sift flour,

salt and sugar into a small dish; add the eggs, then the water, and beat until perfectly smooth. This will make 40 rosettes.

Chinese Dumplings. Season one can of tomatoes with salt, pepper and ginger; cover and let get boiling hot; make a drop batter of one cupful of flour, one teaspoonful salt, one-fourth cup of butter, one egg, one-half cup of milk. Sift the dry ingredients together; add the egg and the butter (melted), then the milk; beat to a smooth batter and add one cup of sausage meat, cooked; drop by spoonfuls into the hot tomato; cover and steam 20 minutes.

Asparagus Shortcake. Two and one-half cups flour, two and one-half teaspoonfuls baking powder, one-half teaspoonful salt, one-third cup crisco, one and one-fourth cup milk, one and one-fourth cup sugar, one and one-fourth cup butter, one and one-fourth cup shortening; mix to a soft dough with the milk, and bake in a layer cake pan 20 minutes; split the cake and spread each half with soft butter; cut the asparagus into inch lengths; make a drawn butter sauce by melting one-fourth cup butter, adding one-fourth cup flour, one-half teaspoonful salt and the asparagus liquid; take from fire and beat in another fourth cup of butter, then add the asparagus; pour part over one layer of cake; let the second in place and pour the remainder of the asparagus; garnish with two hard boiled eggs, cut in quarters.

Macaroni and Round Steak. Half package of macaroni, one-half can of tomatoes, four tablespoonfuls melted butter, two onions, salt and pepper to taste, half cupful grated cheese, one pound round steak, half cup bread crumbs. Break macaroni into one inch pieces and boil in rapidly boiling salted water about 45 minutes; drain; put the steak and onion through the food chopper; put the macaroni into a well-buttered pudding dish; then put in the meat and onions; add the seasoning, tomatoes, cheese, bread crumbs and remainder of melted butter; bake in a moderate oven one hour.

One slice of pine-apple, half of a ripe banana and three Marshmallow cherries as required for each service. Cut the pine-apple; arrange around the edge of a small plate; arrange the bananas within the circle, and decorate with the cherries cut in quarters. Serve with lemon juice and pineapple syrup in equal parts.

Apricot Delights. Two cups of flour, two teaspoonfuls baking powder, two tablespoonfuls sugar; one-half cup crisco, one-half teaspoonful salt, one egg, one teaspoonful lemon extract, milk, canned apricots and cream. Sift flour, baking powder, salt and sugar together, then rub in the crisco lightly with the finger tips; add lemon extract, the egg and enough milk to make a soft dough; drop the mixture into greased gem pans; place one-half an apricot in each one, filling the cavities with sugar; bake in a hot oven 25 minutes. Serve with sweetened whipped cream.

Corn Pudding. Mix two tablespoonfuls of corn starch with one-half cup milk; pour this into one pint of milk, and stir over hot water till thick; add one tablespoonful of butter, one can of corn, salt and pepper to taste, and the beaten yolks of three eggs; place in a well buttered baking pan and bake till firm in the center; whip the whites of the eggs, sprinkled with salt, and spread roughly over the top; sprinkle with chopped red pepper; set in a cool oven till the meringue is set.

Pears Unique. Drain the syrup from a can of pears and add to it one-half a cup of sugar, the juice of one lemon; boil till thick; place the pears on a serving dish, pour over them the syrup, sprinkle with chopped nuts and pile whipped cream on top.

THAT TERRIBLE BACKACHE. From which so many women suffer is significant of organic trouble. It tells, with other symptoms, such as headaches, nervousness, and depression, that nature requires assistance. For forty years Lydia E. Pinkham's Vegetable Compound, a simple remedy made from roots and herbs, has been the one effective remedy in such cases. It speedily removes the cause and restores the system to a healthy normal condition. adv.

Fred McBride, an expert on the National Cash Register, is at the McKenzie hotel. Better have him repair, clean and oil yours. He knows how and does it here.—adv.

HELPED THE SCHOOL. Bottineau, June 6.—Through the courtesy of the DuPont Powder Co., the School of Forestry has been furnished with twenty-five pounds of dynamite, an this is being used in the planting of trees on the campus. One-half stick is being used for each tree hole. The resulting explosion thoroughly powders the ground, breaking up the hard pan for a depth of twenty feet. This makes it possible for the roots of the trees to easily penetrate the ground. The use of dynamite makes it much easier work to plant trees and one saving of time alone is nearly equal to the cost of the dynamite.

RIVER FERRY RUNNING. Bismarck-Mandan ferry at the N. P. bridge is now running day and night. The roads are in first-class condition. Phone 126-L.—Adv.

The Churches

TRINITY LUTHERAN CHURCH. Service in the Norwegian language at the court house Sunday evening, June 7, at 8 o'clock. O. G. BELSHHEIM, Pastor.

ST. GEORGE CHURCH. Episcopal. Corner Third and Thayer Streets. Morning prayer and sermon, 11:00 a. m. No Vespers. LAY READER in charge.

M. E. CHURCH. Services, 10:30 a. m. Sunday School, 12:00 p. m. Epworth League, 7:00 p. m. Morning subject, "Through Night to Morning." Evening subject, "The Good Cheer of Jesus."

SPECIAL MUSIC morning and evening. A cordial invitation extended to strangers in the city.

FIRST BAPTIST CHURCH. Corner of Fourth St. and Avenue B. Bruce, Edmund Jackson, pastor. A church of the people. Morning Worship at 10:45. The pastor will give a report of the State Sunday school gathering at Jomestown. Sunday school at 12 m. Junior B. Y. P. U. at 3:45. Senior B. Y. P. U. at 7 p. m. Evening Worship at 8 p. m. Theme of the sermon, "The Philistine." We cordially invite you to worship with us.

PRESBYTERIAN CHURCH. 10:30 a. m.—Morning worship. About 25 young people will be received into the church at this service. The Quartet will sing. Mr. Harris will speak on "The Supreme Business of a Disciple of Christ."

12:00 m.—Sunday School. 6:30 p. m.—Christian Endeavor Society. Will meet in the main auditorium of the church.

7:30 p. m.—Children's Day Service. Exercises by the school. Address by the Pastor. Special music by the children. Come and hear them sing. A cordial invitation to all. CHARLES W. HARRIS, Pastor.

EVANGELICAL CHURCH. Corner of Seventh and Rosser streets. Sunday morning—10:30 preaching services. After preaching, communion service. 12:00—Sunday school. 7:15 p. m.—Y. P. A. 8:00—Baccalaureate sermon for the graduate nurses of the Bismarck hospital.

Rev. Wm. Suckow, presiding elder of the Bismarck district will preach both in the morning and evening. The evening service will be conducted in the English language. Special music at both services. A hearty invitation to all. R. E. STRUTZ, Pastor.

MOULDS FATAL TO POULTRY. Mouldy litter in poultry houses and moulty feed are the cause of a large number of deaths among poultry and particularly among chicks. These moulds taken into the body of the fowl cause a disease known as Aspergillosis. The disease is as fatal as the name sounds. Our scientists have neglected to find a shorter name for the disease, but among poultrymen chicks affected with the trouble are commonly spoken of as "lungers."

Many times the disease is mistaken for white diarrhea. The Missouri College of Agriculture, in its investigation of poultry diseases, notes the following characteristic symptoms: The chick stands around in a drowsy manner and shows little desire to eat. The wings hang down, the breath is rapid and a whit diarrhoea is present. An affected chick will be found to have soft, yellow growths from the size of a pin head to that of a pea, mainly in the lungs, but sometimes in the intestines and mesenteries. These growths, clogging the air-passages of the lungs are directly responsible for the death of affected birds.

In mature fowls there are two forms of the disease. The mucous membrane lining the air-sacs and tubes may be covered with a membranous formation which is soft and yellowish and has an offensive odor, or the post mortem will reveal white or yellowish nodules imbedded in the tissues of the lungs. Early symptoms are that the bird is inactive, sallow and if forced to run, will fall from exhaustion; breathing is rapid, appetite is diminished and more or less diarrhoea is present. There is no cure for the trouble.

THE GREATEST ANNOYANCE OF SHOPPING IS THE "JUST AS GOOD" ARTICLE. Insist on Genuine Herpicide

To be sure there are not many dealers who push "something just as good" when the advertised article is requested. Still what few there are should know that by their policy they are destroying the customers' confidence and perhaps losing business. The most effective rebuke is not to wait for the story, simply hunt a store where they will sell you what you want.

The dealer who states that a preparation is as good as Herpicide is not sincere, he doesn't believe it himself. Every druggist knows that there is but one "genuine, original dandruff germ destroyer," and that is Newbro's Herpicide. It keeps the head free from dandruff, prevents the hair from coming out and stops itching of the scalp. Herpicide is a wonderful remedy which does just what you want and expect it to do.

Sold in 50-cent and \$1.00 sizes by all dealers. It is guaranteed to do all that is claimed for it or money will be refunded. Sold everywhere. Applications obtained at the better barber shops and beauty parlors. Send 10 cents for sample and booklet to the Herpicide Company, Dept. R., Detroit, Mich.

but since it is caused by eating mouldy feed or by being permitted access to mouldy litter, it can be entirely prevented by not compelling fowls to eat mouldy food and by keeping them away from mouldy litter.

This is just one of the many poultry troubles that can be entirely avoided by feeding nothing but fresh clean feed and keeping the pens and yards free from filth and moulds. Statistics show that during the summer months from one-fourth to over one-half the eggs produced in Missouri are a total or partial loss. Heat is directly or indirectly responsible for a loss to Missouri farmers of two and one-half million dollars worth of eggs annually. Heat causes germ growth, embryo and mould development, increases evaporation and causes eggs to become bad in a very short time. April eggs are high in quality because of the lower temperature which prevails at that time.

According to studies made at the Missouri College of Agriculture, nearly all of the loss in eggs due to heat can be avoided by the average farm provides. If farmers would take the same care of eggs that they do of butter before and during the time it is taken to market, there would be practically no loss from heat. Any temperature above 70 degrees is too warm. Even under the best of conditions eggs should be taken to market at least once each week. Eggs should be collected daily and should be cooled as quickly as possible. A sweet, fresh basement which is cool or a cyclone cellar makes a satisfactory place to store eggs. They may also be kept cool by placing them in a bucket lowered into a well. Avoid storing them in musty basements and keep them away from flies. If these directions are followed and eggs are carefully protected from the heat while being taken to market, the value of Missouri's egg crop may be increased two and one-half million dollars during the next four months.

City News

GONE TO VALLEY CITY. Miss Selma Helgeson is visiting relatives, Mr. and Mrs. G. Arneson, at Valley City.

GRADUATION EXERCISES. The graduating exercises of the Bismarck Hospital Training school will be held in the Metho dist church, Tuesday evening, June 9, at 8 o'clock.

VISITOR FROM MAX. Mr. H. R. Freitag of Max, N. D., vice-president of the Citizens' Bank of Max, and member of the last legislature, is in the city for a few days on business.

MRS. MAYNARD CRANE DEAD. A sister in Grand Forks received word of the death of Mrs. Crane, wife of Senator Maynard Crane. Mrs. Crane was operated on for gall stones and died at Jacksonville, Fla., on June 4. The family were planning to come to Grand Forks, Cooperstown and Bismarck for the summer.

CHILDREN'S DAY. Children's Day will be observed tomorrow at the Presbyterian church. At the morning service many will be received into the church. In the evening, at 7:30, there will be the usual interesting Children's Day exercises. Mr. Harris will speak at both services. This is his last Sunday before his departure for Europe.

MORN, A DAUGHTER. Word has been received in the city this week of the birth of a daughter to Mr. and Mrs. Ray Watkins, (Lillian Kihm), of Billings, Mont. Mrs. Watkins, nee Lillian Kihm, is a daughter of Mrs. Frank Kihm, and was born in this city, while her parents kept the old Sheridan House.

JELLO DEMONSTRATION. Every lady in Bismarck should attend the jello demonstration conducted by the ladies of the Baptist church, Tuesday and Wednesday, June 10th and 11th at Hoskins' store. It will be a help to you through the hot weather, and you cannot afford to miss it.

Few realize how many attractive dishes can be arranged for the hot weather, not alone desserts but many delicious salads. We actually show you how they look and believe that the proof of the pudding is in the eating, invite you to sample them. Place the order for your summer supply (to be filled by your grocer, regular price) with these ladies and help yourself by helping make this demonstration a success.—adv.

Fred McBride, an expert typewriter repair man, is at the McKenzie hotel. He carries the tools and parts for all makes. Better have him attend to yours. He knows how, and he does it here. Do it now.—Adv.

POLITICAL ADVERTISEMENTS

RATES FOR POLITICAL ANNOUNCEMENTS may be found in section 1, Chapter 210 of the 1911 session laws.

A. E. HUTCHINSON. BISMARCK, BURLEIGH COUNTY. REPUBLICAN CANDIDATE FOR CONGRESS. I hereby announce my candidacy for the Republican nomination for congress from the Second District. WM. P. TUTTLE, Dawson, N. D.

FOR REPRESENTATIVE. I am a Republican candidate for representative of the 27th district at the primary election, June 24, 1914. JOHN HOMAN, Burleigh County, N. Dak.

FOR COUNTY JUDGE. I hereby announce myself a candidate for the office of County Judge of Burleigh County, as a republican. JOHN F. FORT.

FOR REPRESENTATIVE. I announce that I will be a candidate for the Republican nomination for Representative from the 27th Legislative District (Burleigh County), at the primary election, June 24, 1914. E. A. WILLIAMS.

FOR COUNTY AUDITOR. I hereby announce myself a Republican candidate for County Auditor of Burleigh County, subject to the will of the voters in the June primary election. JAMES R. FALCONER.

FOR REPRESENTATIVE. I hereby announce myself as a candidate for Representative, 27th legislative district, subject to the endorsement of the Republican voters of Burleigh county at the June primaries. FRANK HARRIS.

FOR REPRESENTATIVE. I hereby announce myself as a candidate for Representative for the 27th District (Burleigh County), subject to the decision of the Republican voters. K. A. ERLAND.

FOR RAILROAD COMMISSIONER. I hereby announce myself as a candidate for Railroad Commissioner, subject to the decision of the Republican voters at the June primaries. JAMES COLLINS.

FOR COUNTY SURVEYOR. I hereby announce myself as a candidate for the office of County Surveyor, subject to the approval of the Republican voters at the June primaries. T. R. ATKINSON.

FOR COMMISSIONER OF AGRICULTURE AND LABOR. I hereby announce myself as a Republican candidate for the office of Commissioner of Agriculture and Labor, subject to the vote at the June primaries. R. F. FLINT.

FOR STATES ATTORNEY. I am a Republican candidate for states attorney of Burleigh county. F. E. M'CURDY, FOR SHERIFF. I hereby announce myself as a candidate for the office of sheriff, subject to the approval of the Republican voters of Burleigh county at the June primaries. J. P. FRENCH.

FOR COUNTY TREASURER. I hereby announce myself a candidate for the Republican nomination of County Treasurer at the June primaries. W. S. CASSELMAN.

FOR COUNTY AUDITOR. I hereby announce myself for candidate for re-election to the office of County Auditor of Burleigh County on the Republican ticket, subject to the decision of the voters at the June primaries. If elected, the present policy of conducting the office will be continued. T. E. FLAHERTY.

FOR CLERK OF COURT. I am a candidate for the Republican nomination for the office of Clerk of the District Court at the primary election, June 24th. Respectfully, CHAS. FISHER.

FOR REGISTER OF DEEDS. I respectfully ask for an endorsement for re-election at the primaries, June 24th. G. J. KEENAN.

To the Voters of North Dakota: I am a candidate for nomination of State Treasurer on the Republican ticket, at the June 24th, 1914 Primary Election. Born in Willmore County, Minnesota in 1858. Located at Cooperstown in 1884. Served as Register of Deeds of Griggs County eight consecutive years. Established at Courtenay, Stutsman County in 1897, where I am engaged in the implement business and farming. Your support and votes thankfully received. ROLLEY BERG, Courtenay, N. Dak.

FOR COUNTY JUDGE. I am a Republican candidate for county Judge of Burleigh county. H. C. BRADLEY, Bismarck, N. D.

FOR REPRESENTATIVE. I hereby announce myself as a Republican candidate for Representative from Burleigh County, and respectfully solicit your support in the June primaries. J. W. BURCH.

FOR COUNTY SUPERINTENDENT. I announce myself for county superintendent of schools. Your support will be appreciated. LEVI F. ANDERSON.

Auditorium BISMARCK Thursday Eve., June 11 O CHAUNCEY OLCOTT In a New Play By Rida Johnson Young SHAMEEN DHU Direction of Henry Miller AND HESINGS Seat Sale Opens Monday, 9 a.m. AT FINNEY'S DRUG STORE PRICES Lower Floor: \$1.00, \$1.50 and \$2.00 Balcony: \$1.00, \$1.50 and \$2.00 Gallery. 50 Cents



CHIEF JUSTICE BURLEIGH F. SPALDING. Candidate for Nomination and Re-election as Judge of the Supreme Court.

A most eminent authority in defining the qualifications and characteristics of a

GOOD JUDGE once used the following language: "We all demand that, as far as human virtue, assisted by the best contrivances of human wisdom, can attain to it, he shall not respect persons in judgment, he shall know nothing about the parties, everything about the case. He shall do everything for justice; nothing for himself; nothing for his friend; nothing for his patron; nothing for his sovereign; if on one side is the executive power and the Legislature and the people, the source of his honors, the givers of his daily bread, and on the other an individual nameless and odious, his eye is to see neither great nor small; attending only to the 'trepidations of the balance.'"

"He must possess the perfect confidence of the community." "To be honest, to be no respecter of persons, is not yet enough, he must be believed to be such." That Judge Spalding possesses some of the qualities above described is indicated by the fact that his candidacy for reelection was recently given the unanimous and unsolicited endorsement of a largely attended meeting of Democrats at Minot and Republicans at Fargo, being composed of representative citizens from all parts of the state, and by the requests of between three hundred and four hundred attorneys who have had business in the Court while he has been a member, as well as by nearly all the District Judges of the state. In the face of the estimate of his work and services by those qualified to judge of his character, is it desirable to experiment by voting to retire him?

Valley City is to start a zoo—will erect a bear cage and possibly buy a bear.

FOR STATES ATTORNEY. I hereby announce myself a candidate for re-election to the office of states attorney for Burleigh county, as a republican. H. R. BERNDT.

FOR SUPT. OF SCHOOLS. Having been used by school patrons from all parts of the county to continue in the present office another term, I hereby announce that I am again a candidate for election to the office of Superintendent of Schools for Burleigh county, subject to the endorsement of the school voters. G. L. VIGNESS.

FOR SHERIFF. I hereby announce myself as a candidate for the office of Sheriff, on the Republican ballot, at the primary election to be held on June 24, 1914. C. E. BARNES.

FOR COUNTY TREASURER. I hereby announce myself as a candidate for re-nomination for the office of county treasurer on the Republican ticket at the June primaries. If re-elected the present policy of the office will be continued. W. J. PRATER.

HENRY J. LINDE Republican Candidate For Attorney General.

Born in Winnebago county, Iowa, in 1879. Graduated from Luther College at Decorah, Iowa, in 1901, and from the College of Law at the University of Minnesota in 1906; now practicing law at Stanley, North Dakota. Engaged as teacher of Science and English Literature at Park Region Luther College, at Fergus Falls, Minnesota, from 1901 to 1902. Served in the House one session and in the Senate two sessions of the legislature. As a candidate for Attorney General I pledge myself to a policy of aggressive and effective law enforcement. As attorney General I would be bound by oath to enforce all the laws and I would respect my oath. Law enforcement without hesitation or evasion I promise the people of this state, if elected, and upon that pledge I respectfully solicit your support.

Respectfully yours, HENRY J. LINDE.

BIG FIRE AT OMEMEE. Omemee, N. D., June 6.—Max Ebenhahn's big department store was totally destroyed by fire this morning. It was a brick building, 50x30, and is in ruins. The loss in stock is \$18,000 and on the building \$7,000. There was insurance of 40 per cent. McDougall's meat market, in the same block, was totally destroyed. No insurance. Lehn's jewelry stock in the Ebenhahn's building was all saved. The origin of the fire is unknown. The entire town was threatened for a time.

Devils Lake is to have a summer school in connection with the Chautauqua.