

To Our Many Old Wall Paper Customers and Anticipated New Ones

WE have again, for the tenth season, put in the Old Reliable "STANDARD WALL PAPERS." After careful inspection of other lines in town, our friends come back to us and say: "Well, these are the neatest, cleanest, most common-sense patterns and colors we have seen yet. We like them even better on the wall than in the piece." Such compliments come to us very often. This is the line of goods for the masses. In the new ideas for up-to-date goods, such as Panels, Crown Effects, and many other new things, we have put in stock the ROBERT GRAVES LINE, which is second to none for rich colorings and designs. Now we can suit you in our patterns, in our prices, and in our terms, if you give us a chance.

We have some bargains in remnants and last season's patterns. Also have installed an Electric "Kut Out" Perforator, which we are using in cutting out Borders, Crowns, Friezes, etc. This is the only machine of the kind in the city, and with this machine we are able to give you effects equal to hand-painted decorations at a very small cost.

We still sell the Mound City Strictly Pure Prepared Paints. These goods are just what the name indicates—Pure Lead, Zinc and Linseed oil.

Also a full line of the best makes of Varnish, Floor Finish, Stains, Brushes and every thing belonging to the line.

Would like to have you see our line before buying. We are making close prices.

Yours truly,
P. A. CLEMMER

THE FOURTH ESTATE

Novelized by
FREDERICK R. TOOMBS

From the Great Play of the Same Name by Joseph Medill Patterson and Harriet Ford.

Copyright, 1909, by Joseph Medill Patterson and Harriet Ford.

CHAPTER X.

BRAND hung up the telephone receiver with an anxious expression on his face. "Nolan must keep away from this," he muttered tensely. "Let him take a train or go to sleep or bury himself if he wants to. If Bartelmy or Duppy gets hold of him after I've shown my hand there'll be the merry d-d to pay, and if they find him they might succeed in coaxing— I wonder if Nolan will stick; I wonder if Nolan will stick; I wonder if Nolan will stick," he kept repeating over and over to himself. The noise of voices raised in indignation broke in upon him from the outer hall at his right. "Oh, that's a chestnut," someone cried; "he's always out, always when I come."

The editor glanced around and saw Sylvester Nolan leading in his friend Powell, the poet.

"You're not out, are you, old man?" asked young Nolan of Brand. "Who's that fly cuck that tried to keep me from coming in?"

"I'm sorry, Nolan; I'm very busy tonight, and you'll have to excuse me. I'm very busy."

"Brandy, old boy, I came in on business. Want to get a job for my friend Powell here. He's a poet." He dragged the wan eyed rhymer up to Brand's desk.

The editor looked Powell over.

"We don't carry poets on the payroll," he grunted.

"But just look at this one. I would let Mr. Brand see your ode to the opening of the Omaha exposition. He went in the competition with this."

Powell handed the poem to Brand.

"And I see he came out with it," snorted the newspaper man.

"Yes, sir," agreed Powell faintly.

"People haven't time for poetry," commented Brand.

"That's what I've been trying to tell Powow," put in Sylvester. "He was born after his time."

"How would you like to be a reporter?" asked the editor.

Powell's eyes gleamed with a sickly color that showed that he was enthused.

"A reporter? Oh, yes, sir," he said. Brand took down the phone.

"Hello! Give me night city editor, please. Hello! That you? I've got a cub here named Powell. Please give him a week's trial. Report to city editor."

"Where is he, sir?" asked Powell, bewildered.

"You're a reporter now. Find out."

"Yes, sir," he started toward the hall door.

"Over here, Powow!" cried Sylvester, leading him in the opposite direction.

Joe Dillon now added to the managing editor's troubles by again coming into the office.

"Thank you, Mr. Brand," he began. "Could you spare me a little car fare?"

Brand tossed him a quarter. "Never mind now," he said. "Say, Joe, go out with that cub tonight. It will give

"Run her picture in a prominent place, won't you?" Sylvester handed Brand a photo. "Miss Genevieve McKenzie. Don't you know her? She's in the second row at the Tyrol, and it's a darn shame. I've got a libretto for her later on. Can't you help her out and get her a small part now?"

"I'm afraid that is hardly in my line."

"You'd be doing a favor to the show, for she's good enough to be a prima donna. She's been kept back by jealousy. Told me so herself. When will you have it in—tomorrow?"

"I scarcely think we can do that sort of thing in the Advance. We don't print pictures of chorus girls unless there's some good story about them. I've just been barred from a hotel on account of a dog, divorce or—"

Sylvester broke in relievedly. "Oh, she's been divorced."

"Has she? When?"

"Last year."

"That's dead. Wait till her next She doesn't go in."

"Why—why—won't you do it?" stammered the young man, who, deeply appreciating the fact that he was his father's son—yes, indeed—failed to comprehend how any employee of the Advance could refuse him anything.

"She's the cutest little girl you ever saw, you old gazoot. You stick to me, and I'll give you an interest in this paper some day. Why, she was in—"

"That all may be," responded Brand, rising to end the conversation, "but the Advance doesn't issue passes to the stage entrance."

Sylvester's jaw fell in his astonishment at this unexpected blow, and after a moment, endeavoring vainly to find appropriate words for a reply, he went out of the room.

Brand was impatient because of the precious time that had been wasted. He had work to do and little time in which to do it, and it was the most important work he had ever done in his life.

He inserted the point of the lead pencil.

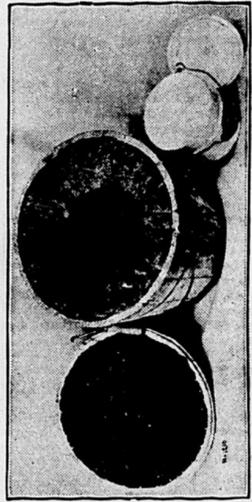
Home Course In Domestic Science

VIII.—Useful Labor Saving Devices.

By EDITH G. CHARLTON,
In Charge of Domestic Economy, Iowa State College.

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HOUSEKEEPING has always been hampered to a certain extent by tradition and some superstition. Until recently few women thought of making investigations for themselves regarding questions in general housekeeping, the word of some great-grandmother being usually sufficient. The fact that the grandmother had no opportunity to study the laws of nature as seen in the ordinary process of living did not disturb the average woman's faith in her opinion. But now a change is gradually moving across the country, and the up to date housekeeper is alive to anything which suggests improved and easier methods of work. She will investigate new plans and try practicable suggestions which seem to offer greater facility in her work. But there is yet in our midst the conservative housekeeper. She is slow to adopt new methods or to provide new and better equipment for her work.



HOMEMADE FIRELESS COOKER.

There may be and often is another reason besides conservatism which makes her hesitate to change her mode of work. It is because the men, who are generally the money earners, are often averse to spending any sum of money for house equipment. Not being familiar with the details of domestic work and having larger interests in their own business, they are very apt to think women can get along with almost anything or, rather, they think that housework can be accomplished with any sort of tools. Occasionally a woman dislikes to ask for what she needs, or sometimes she will not accept modern inventions when they are offered to her, and most often we find one who will not use them when they are actually in her possession. It is not always easy to tell just where the fault lies or what it is, but one thing is certain, there has been less advance in housekeeping during the last twenty-five years than has been made by any other industry. Agriculture as it is carried on at present is no more like farming twenty-five years ago than truck gardening is like ranching. If the same interest had been taken in household affairs there might have been similar advancement in that most important of all industries.

There are numerous inventions on the market for making housework easier. Some of them are valuable, and others are worse than useless. Unless an implement after it has been given a fair trial is found to be a saver of both time, labor and energy it is not worth house room.

The Handy Fireless Cooker.

Among the most useful articles that have been brought into the kitchen within the last five years is the fireless cooker, or, as it was first named, the "hay box." The conception of the fireless cooker is a very old one, as about and practiced the art of cooking after this manner. But it was forgotten or neglected by civilized people until a few years back. Now the "hay box" has proved itself so useful as an economy of energy and fuel that it has come to stay. There are some handsome fireless cookers on the market that can be purchased for the moderate price of from \$8 to \$16, and so complete and perfect are they that freezing, steaming and roasting can be accomplished at the same time in the three separate compartments. On several occasions I have frozen a mousses in one compartment, steamed corn bread in the second and cooked meat in the third at the same time and have had each dish "done to a turn" when it was needed for the table. With the additions of the hot soapstones that are included in some cookers meat may be roasted and bread, cake and pies baked most successfully without requiring the slightest attention after they are put in the baker. I know one housekeeper who about all her cooking, baking and steaming with the help of a fireless cooker and a fireless stove. She has proved, too, that she accomplishes more work with better results at about one-half the cost of fuel and twice as much saving of her own time and labor as when she used a first class coal range.

Really the term "fireless cooker" is a misnomer, and a much better name

Instruction in Music.

I am prepared to receive all of my old pupils and any new ones desiring instruction in music.

MISS LAURINE M.B.D.

would be "heat retainer," for there must first be heat enough to bring whatever is to be cooked to the boiling point or until it has been heated throughout to at least 180 degrees. This can be accomplished over any kind of fire. Then the heat is simply retained by the cooker for several hours or until the cooking is completed.

The Homemade Cooker.

It is not necessary to buy a cooker though one or more should be included in every up to date kitchen equipment. Very satisfactory ones have been made out of a wooden box or pail lined carefully with hay, wood, excelsior or paper, which is covered with outing flannel or asbestos, leaving a hole in the center to fit closely around the utensil in which the food is cooked. The principle involved in using the cooker is that the receptacle is made of and lined with some nonconducting material which holds the heat in the food until it is cooked. For this reason a wooden box, barrel or pail is used for the outside part. This is lined three or four inches thick with wool, paper, excelsior or in some cases with exhausted air. A space is left in the center which fits closely around the covered granite utensil in which the food is cooked. A padded cover, thus allowing no change for the outside air to enter or the heat to escape. The temperature of the food material is when it is put into the cooker will be retained for several hours, and the fall in temperature is very gradual. The principle is the same for freezing as in cooking, a low temperature being retained the same as a high degree of heat.

In the baker two soapstones are heated for fifteen minutes directly over the fire, and then one is placed above and the other below the article to be baked.

Cooking Cereals in the "Fireless."

The fireless cooker is especially adapted for foods that require long, slow cooking, but is not intended for articles which require rapid boiling. It is particularly well suited for cereals of all kinds, because the principle underlying the cooking of all starchy foods is that it should be slow, thorough and prolonged. In a previous article the statement was made that the breakfast oatmeal may be cooked in the fireless cooker. The directions for doing this are as follows:

To two cupsful of boiling water add one teaspoonful of salt. Stir in gradually one cupful of oatmeal. Let it boil directly over the fire for five minutes, then place in the cooker for eight hours or overnight. If the oatmeal is cold in the morning reheat over hot water.

Many persons are familiar with the construction of the fireless cooker, but are not quite sure how to use one. For such a few general rules may be helpful.

Some General Directions.

As there is no evaporation in the cooker, use less water with cereals of any kind.

While cooking the food over the fire leave the vessel uncovered. This will permit the gases formed in cooking to escape. This is particularly necessary in preparing chicken and other meats for the cooker.

If the granite utensil used in the cooker is too large for the amount of food, use a smaller vessel in which to cook the food and set it inside the larger utensil, surrounded by hot water. To insure perfect success there should be two vacant spaces in the cooker or utensil.

This method of cooking is splendid for chicken fricassee, stews of all kinds, pot roasts, soups and for any meat dish which requires slow cooking. If the piece of meat is large reheat it after it has been in the cooker four or five hours and then continuing the cooking four or five hours longer will give better results. The length of time the food is to be cooked over the fire depends on the size and nature of the food. A ten pound ham should simmer, never boil, for about forty minutes and cook in the cooker for ten hours, with a second reheating after the first four hours.

The fireless cooker is not intended for fresh vegetables of any kind. These, as previously stated, require rapid cooking, which cannot be accomplished in it. If the potatoes are cooked in it they are sure to be heavy and more or less watery.

If meat is liked brown this should be done before or after being put into the cooker.

Practical Cooking Utensils.

The variety and kind of utensils to be used in the kitchen are always an interesting topic to all good housekeepers. There is only one point to emphasize in equipping a kitchen, and that is that the best material is none too good; also the extent of the equipment should be equal to the needs of the housekeeper.

I have been in many kitchens where the utensils were in such a wornout condition and so insufficient in kind and number that I was not surprised to hear the woman say she disliked to cook or that she was an unsuccessful cook.

STATE OF OHIO, CITY OF TOLEDO, ss.

FRANK J. CHERRY, Clerk of the Court, do hereby certify that the within and foregoing is a true and correct copy of the original as the same appears from the records of said Court.

FRANK J. CHERRY, Clerk of the Court.

Sworn to before me and subscribed in my presence, this 5th day of December, A. D. 1896.

A. W. GLAZIER, Notary Public.

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from 8 a. m. to 5 p. m.

He will return every four weeks.

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If for any reason you cannot call or visit him personally, write him for an examination blank at his home office.

Address:

DR. B. A. STOCKDALE, Utica Building, Des Moines, Iowa.

DR. The Doctor can be seen in his office in Des Moines, on Fridays and Saturdays or by special appointment.

IN PROBATE.

In the District Court of the State of Iowa, in and for Howard County.

Notice of Appointment of Executors, In the Matter of the Estate of Henry Alters, Deceased.

To Whom It May Concern:—Notice is hereby given that the undersigned has been appointed and has qualified as Executor of the Will of Henry Alters, Deceased, late of Howard County, Iowa. All persons in any manner indebted to said deceased or his estate will make payment to the undersigned; and those having claims against said deceased or his estate will present them in manner and form as by law required, for allowance and payment.

Dated this 28th day of April, A. D. 1910, ELIZABETH ALTERS, Executrix of Said Estate.

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For Croup, Whooping Cough, Sore Throat, and all other ailments of the Throat and Lungs.

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