

DOAN'S KIDNEY PILLS

For any Topeka woman to attend to household duties with the aches and pains of a bad back. A woman's back wasn't made to ache, and it won't if the kidneys are well. Most backache pains, most nervous headaches and other bodily troubles of womankind come from sick kidneys.

DOAN'S KIDNEY PILLS

cure every form of Kidney Ills; cure all urinary troubles, Diabetes, down to the first stages of Bright's disease. They are endorsed by Topeka people.

Mrs. B. D. Williams, of 118 East Seventh street, says: "I was troubled more or less with my kidneys all my life, and last winter, 1898, we had a good deal of sickness and I over-taxed myself. My whole system seemed to be out of repair, and severe pains in my back and head made me think at times I would lose my senses. I got Doan's Kidney Pills at Rowley & Snow's drug store, and the results of their use was astonishing. My general system was toned up, and I was relieved of the trouble with my back and kidneys."

Doan's Kidney Pills are for sale at all Drug Stores—get a box—Do not accept a substitute.
Foster-Milburn Co., Buffalo, N. Y.

RAILROAD MEN'S, A UNITED STATES MARSHAL Thanks Peruna For His Rapid Recovery From Catarrh.

Order of Railway Telegraphers Likely to Drop Dolphin.

Are Not Satisfied With His Manner of Conducting Strike.
RASHNESS THE CHARGE

George E. Estes of the Southern Pacific May Succeed Him.

Rock Island Makes Promotions of Road Men.

The next meeting of the National Order of Railway Telegraphers is likely to be an interesting one, and if present indications are to be believed there may be trouble among the members of the organization.

In the first place, the conduct of M. M. Dolphin, president of the order will almost certainly come up for censure. The telegraphers generally believe that President Dolphin showed poor judgment in his management of the strike which occurred on the Santa Fe last fall. For instance, he ordered the men to leave their keys without first ascertaining fully the opinions of the operators interested. There seems to have been no question that many of the operators believe they had grievances, but they also think that they should have been accorded more rights in connection with it than was given them.

LOAF CAKE.

Two cupsful of sugar and one cupful of butter beaten to a cream; three eggs, the yolks and whites beaten separately; three cupsful of flour with a teaspoonful of cream of tartar stirred in. Yolks of the eggs stirred well with the butter and sugar, then one cupful more flour with a teaspoonful of cream of tartar, one cupful of milk, one nutmeg grated, one pound of raisins or currants, dredged with some flour, a teaspoonful of soda dissolved in a little water and the whites of the eggs folded in the last thing. Bake in a moderate oven. This will make two nice loaves.

PIE CRUST.

Take a pound of sifted flour, one pound of butter or one-half cup of shortening if you use vegetable shortening, half a teaspoonful of salt and a cupful of cold water. Have all materials cold as possible before beginning. Rub and cut the shortening and butter through the flour. You have added the salt, leaving out a little of the butter. Use a flexible knife and not the hands. Mix in the water and roll out in a thin sheet on a well floured surface. Cut the remaining butter into small pieces and spread over the paste, dredge with flour, roll up, cut into halves, divide these into four or five and roll out and cover as many pie plates as possible. Dust with flour, fold the sides out and cover the pies. In this way you get a flaky, more digestible crust, baked to about two table-spoonsful of part vegetable shortening, using the butter in the following way.

BAKING POWDER BISCUIT.

Put one quart of sifted flour into a bowl with a teaspoonful of salt and four level teaspoonsful of baking powder. Mix well together, then add a large table-spoonful of lard or less of vegetable shortening and mix well into the flour with a spatula or flexible knife. Mix with water or milk until a dough as soft as can be handled. Do not knead the dough, but toss lightly in flour, and roll out into small round biscuits and bake in a quick oven for 12 or 15 minutes.

WHITENING CARAMEL FILLING NO. 1.

E. D. writes: "Will you kindly tell me how to make a white caramel. I have looked in different cook books, but they are all either very dark, or very light, and frosting. Thanking you in advance and hoping it will not be asking too much, I am ready to give any recipe that will save my favorite cake a caramel filling." Enjoy reading your replies.

CHICKEN CUTLETS BAKED.

Take a chicken weighing three pounds, prepare it as for roasting, put it into a saucepan, cover with boiling water, add an onion, a few cloves, two bay leaves, a bunch of parsley and thyme, and cook until the meat is tender. Then remove the skin, grease a baking pan with butter and put the chicken on it. Return the skin and bones to the liquor in the saucepan. Chop the meat very fine. Season well with salt and pepper, and a little onion juice, grated nutmeg and minced parsley.

SOUTHERN CREAM CAKES.

Add a teaspoonful of sugar and a little vanilla to the cream puff batter. Finish and bake in same manner as a half a teaspoonful of the mixture for each cake or puff. When done and cold, fill with whipped cream, or chocolate russe, and

MEAT DIBET IN OLD AGE.

In old age it is not advisable to give very much meat, and when a diseasable condition is shown for such food it is quite certain that the system does not require it. As a rule, old people eat too much meat. Meat juices, hot from a broiled steak or chop, seasoned and served with vegetables, would answer much better and probably be more palatable. However, finely minced meat cakes, broiled, may often be relished; these can be seasoned in a variety of ways, a little onion juice, if onions are allowable, celery salt, Worcestershire, parsley, ginger, nutmeg, lemon juice, thyme, cloves and bay leaf may all be used to vary the taste. Potatoes, tomatoes, beans and celery should be added to the chopped meat, but would be better used as an accompaniment to the sauce, soup or puree. The potatoes can be chopped very fine and cooked in a rice sauce, leaving them in the oven. Rice, well cooked, may also be added to ground meat, with the usual spices. Some old people prefer that they should not digest and remember those that require little of it, and therefore, the teeth, will not be in proper condition for stomach or intestinal digestion when the food is not prepared to perform their function. If we can not chew our food we must eat what we can manage to perform their function. Use fresh, uncooked meat for the meat cakes. Scrape beef and pork, and sometimes like a pint of raw, lean beef, season around between thin slices of bread and broil or toast over a clear fire, and serve with a tart tart jelly with them.

Former Shop Man Heard From.

Joseph Cramer, a machinist in the south shop, has received a letter from Frank Hunsicker, formerly a helper in the blacksmith shop here. Hunsicker left Topeka about two years ago and went to Porto Rico, where he was made foreman of a bridge gang, doing work for R. M. Thompson. The same company that built the Kaw river bridge here, Hunsicker wrote from Zanesville, O., where he is working on a bridge, and from where it is expected he will gradually work his way back to Topeka. While in Porto Rico Hun-

cker married a native woman, who is now with him at Zanesville.

Met After Twenty-seven Years.

Frank Sanderson, of the boiler shop, was agreeably surprised Tuesday to meet Asa Butler, a former chum, whom he had not seen for twenty-seven years. Sanderson and Butler formerly herded cattle together on the plains, but parted when they were still boys. Both men have lived in Topeka for some time but neither knew of the other's whereabouts until by explanations they were able to identify one another when they met Tuesday.

Rock Island Road Men Advanced.

James Cartter, Rock Island section foreman, has been advanced to the position of foreman of the work train, and Steve Winchester takes the position of section foreman. These are two merited promotions for two worthy men.

Funeral of Engineer Coggins.

The funeral of Engineer Vincent G. Coggins, who was killed late Saturday by being struck on the head by a mail train, will be held Thursday morning at 9 o'clock from the Church of the Assumption.

SANTA FE LOCALS.

Special coach 229 is in the shops for repairs. Edward McMullen has gone to work as a machinist. William Muncie has gone to work as a night machinist. Engineer M. Hurley of Argentine is in town Tuesday. Fred Stone of the boiler shop is taking a course of a few days. William Cramer, a machinist apprentice in the east shop, is sick. "Doc" Burt, who works on car doors, has been out a day or two on account of sickness. Engineer Sullivan, a night hammermith, is unable to work on account of a boil on his arm. Switchman Charles Bentley was off duty Tuesday on account of an attack of rheumatism. Prof. Palmer of the school of engineering at the state university was at the shops Tuesday. Lewis Spendlove of the boiler shop has been absent several days on account of a sprained knee. Milford McHugh, a machinist helper in Cramer's gang, has been transferred to the steam shovel gang. Clifford Baird of the south shop has purchased a new home at the corner of Eighth and Chestnut streets. Noah Ayerhart, a machinist apprentice in the round house, is one of the number that has been transferred to Newton. Newton Thompson of the boiler shop, who has been sick for several weeks, is expected to return to work soon. Charles Gerberick has been transferred from the round house machinist force to the brass corner of the machine shop. C. F. Roseguin, P. W. Sayre and E. McLean made an inspection trip over the Emporia branch yesterday in private car 115. Henry Angle of the blacksmith shop, who has been absent from work for some time, is still sick. He is better, however, and will probably report in a few days. Thomas Hannighan, who lately returned from the south, has begun work on the roundhouse as a machinist. He is well.

NOT CHROSEN YET.

President Ripley Says Barr's Successor or Will Be Named in June.

Chicago, May 8.—Concerning the appointment of a third vice president to succeed Mr. Barr, now with the Seaboard Air Line, President Ripley said: "Although the board will undoubtedly approve of the name, my selection should not care to announce the selection until the board had passed upon it. I am not ready to name the new third vice president until the board's decision, which may become necessary. This is the reason no action was taken at the directors' meeting in New York. The appointments will probably be made at the June meeting."

FROM LAS VEGAS.

The large car at the Santa Fe depot in Springfield was shipped to Trinidad, Ed Curtis, who was there, failed to open it and had it sent to his shop here, where his facilities are better. The car is a fine one and will be a valuable asset to the Santa Fe company, came up to Albuquerque from Santa Marcial with his force of carpenters and proceeded to rebuild the barns and fences at the stock yards, which were destroyed by fire last week.

WELLIS FORMERLY OF LAS VEGAS.

A. Wallis, formerly of Las Vegas, has purchased the contract of the grading of the Huber-El Paso railroad. It is pretty sure now that the road is not going to Denver, but it is possible that the Santa Fe will go down to Columbus to effect a junction with the Denver.

COACH MANN, CAR INSPECTOR AT LAMY,

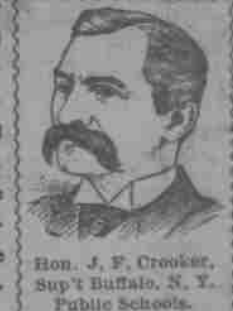
has resigned his position and Winfield Leachy had in an inspection of the Santa Fe has been sent down to take his place.

SEVENTH DISTRICT EDITORS JUNKET.

Wichita, Kas., May 8.—The editors of the Seventh district weekly papers started from here Tuesday on an excursion over the Rock Island road to Granite and other points in Oklahoma. Tomorrow they will be the guests of the Commercial club of Oklahoma City.

THE GREAT MULTITUDE TAKE THIS REMEDY.

without any other directions. The directions to be found upon the bottle and in the pamphlets. There are those who prefer, however, to correspond with Dr. Hartman during the absence of such a person. He will make prompt and careful answer without charge. Hon. J. F. Crooker, Buffalo, N. Y., who was for years Superintendent of Schools at Buffalo, in a letter dated October 18, writes:



Hon. J. F. Crooker, Buffalo, N. Y., Superintendent of Schools.

"I have been a sufferer from catarrh six or seven years, and after trying many remedies was induced by a friend to take Peruna. The results have been highly satisfactory. I take pleasure in recommending Peruna to any one suffering with catarrh, as my cure is complete."

Hon. B. B. Daviner, congressman from West Virginia, in a letter from Washington, D. C., to The Peruna Medicine Company, dated following their catarrh remedy, Peruna:

"I join with my colleagues in the house of representatives in recommending your excellent remedy, Peruna, as a good tonic and also an effective cure for catarrh."

Mrs. Mary C. Fenness writes from Paradise, Tex., the following: "I think I can say that your good advice and medicine has cured me of chronic catarrh. I have had no pain in my head since I have taken Peruna. I have been in bad health ever since '99, and have taken all kinds of temporary relief. Peruna is the catarrh cure. The Peruna stopped my chronic, and I am very thankful for Dr. Hartman's advice and medicine."

Peruna is a specific for all catarrhal diseases. It acts quickly and beneficially upon the inflamed mucous membrane thus removing the cause of catarrh. Catarrh is catarrh wherever located. Catarrh is essentially the same everywhere. The remedy that will cure catarrh in one situation will cure it in all situations. If you do not derive prompt and satisfactory results from the use of Peruna, write at once to Dr. Hartman, giving a full statement of your case and he will be pleased to give you his valuable advice gratis.

Write to Dr. Hartman, President of The Hartman Sanitarium, Columbus, O.

TABLE AND KITCHEN.

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

Experienced Cook Needs Few Recipes.

It is not multiplicity of receipts that gives one cook the advantage over those who have but few at their command, but the ability to utilize a few very good and reliable formulas in such manner as to present them in a variety of forms so dissimilar they are not recognized under different names.

CHOU PASTE.

Put half a pint of cold water in a saucepan with two ounces of butter. Have ready four ounces of sifted flour, and as soon as the water comes to a boil throw in the flour and beat to stir rapidly. Continue to stir vigorously until the paste is perfectly smooth and forms into a ball, leaving the sides of the saucepan clear. Remove from the fire, turn into a bowl and beat for a few minutes, then stand away to cool. When perfectly cool put into the mixture four eggs, unshaken, adding one at a time and beating vigorously until each one is added. After adding the last egg beat the batter for at least 15 minutes, until it is smooth and soft, but not thin. This can be used at once, or kept for several days.

DUCHESS CONSOMME.

Butter a small square or oblong baking tin and cover with thin layer of the mixture. Bake in a quick oven for six or eight minutes, then dot with forcemeat laid in small lumps some distance apart, so you can cut the paste into 12 biscuits of equal size, each one being covered with the forcemeat. Put these in the butter or soup plates and pour hot consommé over them and serve.

ROLL FRITTERS.

Add a table-spoonful of sugar to the water and butter for the cream puff or choux paste mixture and when the batter is cold drop by small spoons into deep, hot fat and fry a nice brown. These are also called queen fritters.

CREAM PUFFS.

When your choux paste is ready to use, drop it by the teaspoonful onto well buttered baking tin, leaving two-inch space between the puffs. Have an oven with a stronger heat at bottom than the top, as the puffs rise quickly and are very light before browning on top. Do not have the oven too hot, as the puffs will brown easily. Bake for 20 minutes, or until they are perfectly light to the touch. When cold make an opening at one side of each puff and fill with the following: Half a pint of milk, four eggs, one table-spoonful of corn starch, four table-spoonfuls of sugar and a teaspoonful of vanilla. Heat the milk to scalding point in a double boiler, beat the eggs and sugar together until light, add the cornstarch, beat again; pour the hot milk over the mixture and then return to the double boiler. Stir and cook until quite thick. Remove from the fire. Add the vanilla and stand away to cool before filling the puffs.

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ONE POUND OF GRANOLA GIVES ALL THE NUTRIMENT OF THREE POUNDS OF CHOICE BEEF.

It is made by the Battle Creek Sanitarium Food Co. Expert Fethers of Cereal Foods.

Every package contains Granola, a picture of the Battle Creek Sanitarium, Battle Creek, Mich. Sold by all grocers, or write for literature. Send for sample of Granola. Caramel cereal and sleep well. It leaves the nerves strong.

CHOICEST FARM (MELTED) BUTTER is not equal to—

WESSON

VEGETABLE-ODORLESS COOKING OIL

because Wesson Cooking Oil is richer, has better cooking qualities, is more conveniently handled, and costs much less.

TOPEKA'S MOST SUCCESSFUL AND POPULAR CATERER SAYS:
TOPEKA, KAN., Feb. 20th, 1901.

Wesson Process Co., Philadelphia.

DEAR SIR:—I am very much pleased with your Cooking Oil. Delicious biscuits and pie crust can be made with it—which is the severest test of a shortening. In frying there is no unpleasant odor as from hot lard, and it is without flavor, leaving no taste in food cooked in it. In cooking I find it is equal to butter, easier to handle, and less expensive. Yours truly,
JULIA A. WILEY.

Sold by leading grocers. Send us 5 cents in stamps, mention this paper, and receive our new cook book. Write your address plainly.
WESSON PROCESS CO., 120 South Third St., Philadelphia.

RAILROAD NOTES

C. O. Jackson, who is with the passenger department of the Memphis at Chattanooga, Tenn., is visiting relatives in Topeka.
Alexander of the Rock Island freight offices was in Herington Tuesday.
E. Bascom, district passenger agent for the Rock Island at Wichita, was a visitor Tuesday at the local Rock Island office.
In pursuance of a general policy of extending its facilities in Pueblo, the Santa Fe railway will in a short time double its round house accommodations in that city.
Brakemen say there is something the matter with the electric line running between Leavenworth and Kansas City. All the trackmen have been laid off and everything looks dead. The brakemen believe the line is to be abandoned.
The late publications of the Santa Fe in the Italian and German languages, treating of the resources along the line of that road are being circulated among some of the passenger agents. The pamphlets are for distribution over Europe, and are gotten up in a way that will make them very attractive in that country. The Santa Fe is represented at London by T. B. Cannon, general European agent, and at Rome by Chevrolet J. P. Spangler.

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Hires Rootbeer

to refresh the body, a book to rest the mind—that's contentment.

A 3c. package makes five glasses.

Dealers write for special offer.

CHARLES H. HIRE CO., Topeka, Mo.