

THE SEMI-WEEKLY TRIBUNE

IRA L. BARE, Publisher.
TERMS, \$1.25 IN ADVANCE.
NORTH PLATTE, NEBRASKA
HUSBANDS AS PROPERTY.

Considerable satisfaction will be felt by mankind generally at the argument advanced by a married woman in a suit involving another woman that "a husband is property to a wife and a family, and to win him away is nothing short of stealing." So it is the husband and not the wife that is the "human chattel." The admission controverts the theory upheld through generations of feminist protest against the serfdom imposed by man on his domestic partner through unequal marriage laws, says the New York Herald. The honest confession that the contrary is the case has been secured at last, but at a cost to feminine consistency which may be expected to bring its proper rebuke from every woman's club in the land. The fair plaintiff to secure her own ends has proved false to one of the cherished principles of her sex. But the truth is out. It is man who is the chattel, possession of whom is gained by the marriage ceremony and the right, title and interest to whom has been established in suits for non-support or for abandonment during marriage as well as in alimony proceedings afterward. His status as matrimonial property has, to be sure, long been a matter of court record.

Here is high valetry and variety with a vengeance! A room clerk in an uptown palace hotel tells of a palace revolution that double discounts a jerked-beef mutiny in Rio Janeiro, says the New York Press. He says: "The valets and maids we get here are far more difficult to deal with than their masters and mistresses. Most of them insist upon having rooms with private baths and turn up their noses at anything else. It has happened at times that the servants' rooms were all occupied and we had to put a valet or a maid into a room with a bath, a regular guest room, charging the regular servant rate. The result is that every 'gentleman's gentleman' that comes here now demands a 'bath' as his inalienable right."

The coming generation, in our cities at least, is likely to have a more lively appreciation of the value of fresh air than the one that has preceded. Within the past three years nearly fifty cities have established open-air schools for the benefit of tuberculous children, says the Boston Transcript. Providence began it and other municipalities have followed on, though not all have developed the idea to the same extent. Boston, for instance, might profitably carry it farther than she has. Pawtucket, R. I., not only has a fine open-air school, but proposes to have at least one open-air room in every school building in the city, where delicate children can receive the tonic influence which nature so bountifully provides.

A woman surgeon is attached to the Williamsburg hospital in New York city, having been appointed because she surpassed all male contestants in a competitive examination. She had been an ambulance surgeon only a few hours when she had her first case. It was cold and raw, and the experience was anything but agreeable, but the lady doctor was equal to the emergency and took excellent care of the patient. And she says she has learned ju-jitsu and is not afraid of "drunks" and D. T. victims. That energetic lady appears to be abundantly able to accomplish what she wishes without going into the suffragette business.

The Newfoundland government has refused permission to American fishermen to buy herring for the purpose of filling contracts. The request was made because of a poor season which prevented the Americans from obtaining what they wanted in the waters accessible to them under the terms of The Hague decision. Newfoundland is within its rights in taking such a stand. Still, it is not indicative of the best or most neighborly temper, and the action seems to show that the result of the fisheries arbitration has not been accepted in the proper frame of mind.

A jury in New York, in the case of a young wife who had killed her husband, brought in a verdict of manslaughter only. Perhaps they felt that in the summary taking off of partners now so fashionable in domestic circles, the woman ought to have some show.

The United States says through one of its courts that the hen is not a bird, but that an egg is an egg in the shell or out of it. Now it remains to be seen whether modern science will put Uncle Sam in the class of nature fakers or rank him as an expert on fowl decisions.

"Women wreck their nerves by talking too much," declares Dr. Enrico Serefini. Not to mention the effect on the nerves of the poor husbands.

THE KITCHEN CABINET



Our mothers used to spin the flax. Our fathers used to raise, and make the garments that they wore for work and holidays.

The spinning wheel is dusty now, Nor half as stout, I ween, Are coats and vests and breeches now We make 'em by machine.

Liquid Foods.

Often the liquid diet must be strictly maintained in food for the invalid. A variety of liquid foods are necessary to know how to prepare to avoid monotony. Often the person who objects to milk will take albuminized milk, or by giving it a little sparkle with Apollinaris water, it will be taken with enjoyment. Barley water and rice water are often given to reduce a laxative condition, barley water having the preference.

Toast water is very beneficial in cases of nausea, and clam water may often be retained when other foods cannot be retained in the stomach. Clam water and cocoa are also used to increase a secretion of mother's milk.

Oatmeal water is often given to dyspeptics. It is the old-fashioned drink for a hot summer day, as it may be drunk with safety where ice water would be injurious.

The juices of fruits diluted with cold or hot water are often used in illness for a fever patient. The diluted juices are most beneficial, as they are cooling and mildly stimulating. They are valuable, also, for the salts and acids they contain. Lemons are a fruit most commonly used, as they are always in the market.

Beef essence is given when a condensed form of food is necessary. To prepare it: Wipe a half pound of round steak cut three-fourths of an inch thick, and place it in a heated broiler. Broil three minutes over a clear fire, turning every ten seconds to prevent the escape of the juices. Put on a hot plate and cut in half-inch pieces, gash the pieces several times on each side, then squeeze with a fruit press to get all the juice, and turn into a cup set in hot water. Season with salt. Use care that the juices do not get too hot or they will coagulate.

One of our enterprising dairymen sent a bottle of milk to Paris at the time of the exposition. It made the journey over and back, a trip of 28 days, and was still sweet. There was no preservative used, and the only precaution was to have the dishes and bottle perfectly sterile, cooling the milk at once and keeping it all the time at a low temperature. This seems a good while to keep milk sweet, but it shows what cleanliness and a low temperature can do with milk.

The best method for keeping milk is to keep it from the air, as many bacteria get into milk from the air. The bacteria in warm milk are in the ideal medium for growth and reproduction. A variety of bacteria reproduce by division, and a generation of bacteria may grow in 20 minutes. As thousands of bacteria can play hide and seek through a needle's eye, one can appreciate the number contained in a drop of milk. They cannot grow and multiply if the milk is kept cool.

In making butter one of the most common mistakes is the keeping of the cream too long; such butter lacks the good flavor which is the most desirable quality in butter.

Another mistake often made by butter makers is over-working of butter. After churning and the butter is in lumps the size of kernels of corn, drain off the butter milk and wash the butter in good cold water to remove the butter milk before it becomes packed in a lump. It will need more washing in the butter bowl, but work it as little as possible. Overworked butter has no grain and is salve in appearance. Cut into the butter with a knife and break off a piece. If it breaks off like broken steel it is of good texture.

Five Good Recipes.
Egg Relish.—In a skillet try out two slices of salt pork cut in cubes; in this brown a cupful of bread cut in cubes. Add an equal amount of cold potatoes cut in dice and when brown add two eggs slightly beaten. Heat slowly, stirring until the egg is cooked. This makes a nice breakfast or supper dish.

Ponchess.—This dish is much like the old-fashioned scrapple. Use a piece of pot roast uncooked, about two pounds. Grind it fine through the meat chopper, add two quarts of water and two cups of corn meal stirred in, and season with salt and pepper. Cook slowly two hours. Pour out into a long tin to cool and use cut in slices and fried brown, for breakfast.

Egg Dainty.—To half a cup of water add the thinly-pared rinds of an orange and lemon. Allow them to remain for half an hour. Squeeze the juice of an orange and lemon into a cup, fill it up with cold water, add to it a tablespoonful of gelatin and stir over the fire until quite hot, but not boiling. Remove from fire and cool, then add a well-beaten egg. Pour into a mold and turn out when set.

Concord Cream.—This is one of the most attractive of desserts, as it is, when nicely made, of a most charming color: Mix a pint of cream, a cup and a half of grape juice, a half of a cup of sugar and lemon juice to taste. The lemon juice brings out the color of the grape as well as the flavor. Freeze and serve in tall glasses garnished with sweetened whipped cream and chopped pistachio nuts.

Eggs, Waldorf Style.—Arrange poached eggs on buttered toast and surround with brown mushroom sauce and place a broiled mushroom cap on each egg.

A Standard Bread.
As all over our country, in county and state fairs, and in contests of all kinds the women and girls are bringing the work of their hands in sewing and cookery to be judged, we need to have a larger vision and a better idea of standards. The vast majority of women cook as their mothers did before them and often that knowledge is very limited as the exhibits at the fairs will attest. Take bread for example. The most common article of food made in our

homes; hardly two women will agree as to a good loaf, so our contests are doing great work in getting the women to see a loaf of bread which in the judgment of the judges approaches the ideal. It is most important that the judge should be a qualified one, as otherwise she may have a wrong standard.

One judges bread in much the same way that grains and corn or stocks are judged. The shapely brown loaf, weighing a pound, has a dome-shaped, well-rounded top and a rich brown crust showing that it has been well baked. The flavor should be good, the odor sweet and nutty, with never an odor of yeast and texture even. The pores in bread should never be larger than a grain of wheat.

Very little yeast should be used. The kind is immaterial as "starter," home-made yeast, dry or compressed, all make excellent bread when well mixed. This and the kneading is the secret of fine-grained bread.

Bread should be kneaded until it feels springy and elastic under the hands; usually it takes about twenty minutes. There is a right way to knead bread, and if it is not well kneaded the results will show it.

To knead bread use the palms of the hands without a great deal of force. After each pressure turn the dough with the left hand a quarter way round. In this way the yeast plant and gases given off are evenly distributed.

A loaf should raise until it is double its bulk, and a pound loaf should bake from forty-five to fifty-five minutes.

HERE'S a saying old and rusty, Yet it's ever new: 'Tis never trouble trouble Till trouble troubles you.

HERE'S a saying old and rusty, Yet it's ever new: 'Tis never trouble trouble Till trouble troubles you.

Care of Milk, Cream and Butter.

There are two things absolutely essential in the care of milk products, and they are both so important that it is hard to know which should come first—cleanliness and coolness.

Milk that is cleanly milked into sterilized pails and quickly cooled and kept from the contamination of germs in the air will keep sweet for a long time.

One of our enterprising dairymen sent a bottle of milk to Paris at the time of the exposition. It made the journey over and back, a trip of 28 days, and was still sweet. There was no preservative used, and the only precaution was to have the dishes and bottle perfectly sterile, cooling the milk at once and keeping it all the time at a low temperature.

This seems a good while to keep milk sweet, but it shows what cleanliness and a low temperature can do with milk.

The best method for keeping milk is to keep it from the air, as many bacteria get into milk from the air. The bacteria in warm milk are in the ideal medium for growth and reproduction. A variety of bacteria reproduce by division, and a generation of bacteria may grow in 20 minutes.

As thousands of bacteria can play hide and seek through a needle's eye, one can appreciate the number contained in a drop of milk. They cannot grow and multiply if the milk is kept cool.

In making butter one of the most common mistakes is the keeping of the cream too long; such butter lacks the good flavor which is the most desirable quality in butter.

Another mistake often made by butter makers is over-working of butter. After churning and the butter is in lumps the size of kernels of corn, drain off the butter milk and wash the butter in good cold water to remove the butter milk before it becomes packed in a lump. It will need more washing in the butter bowl, but work it as little as possible. Overworked butter has no grain and is salve in appearance. Cut into the butter with a knife and break off a piece. If it breaks off like broken steel it is of good texture.

Beans at Their Best.
No two cooks quite agree on the methods of making beans do their best, and when after petting and coaxing and nursing the savory mess—well oiled and mellowed with bacon boiled into the heart of it—the proud cook will ask, after dishing out a quart or two for trial, "Well, how do you like my beans?" as if by no possibility could they be like any other beans cooked in the same way, but must needs possess some special virtue of which he alone is master, writes John Muir in the Atlantic. Molasses, sugar, or pepper may be used to give desired flavors; or the first water may be poured off and a spoonful or two of ashes or soda added to dissolve or soften the skins more fully, according to various tastes and notions. But, like casks of wine, no two potsful are exactly alike to every palate. Some are supposed to be spoiled by the moon, by some unlucky day, the beans having been grown on soil not suitable, or the whole year may be to blame as not favorable for beans, etc.

Some Dress Accessories



LITTLE finishing touches make the finished toilet and mark the care that is beautiful. That bows of narrow velvet ribbon, or of folded satin, finish the center of larger bows of lace at the throat. Flower forms in shower effects, like that shown in the picture, made of baby velvet ribbon and satin ribbon, and neck bands of black velvet studded with tiny roses and forget-me-nots of narrow ribbon have proved fascinating additions to the chiffon blouses, now the vogue.

Very small flowers made of silk or ribbon or metal tissues, or of all of them combined were never so fully appreciated as they are right now. They adorn neckwear and bodices and millinery. Occasionally they appear on skirts. Nothing outvies them but the new beaded decorations. Small beads such as the Indians use are a feature of the season. Fabrics are cleverly woven to look as if beaded and one must examine at close range to be able to tell. The effects are very unusual.

It is not likely that the corsage bouquet will be any less a favorite for spring than it is now. The most life-like artificial flowers, scented like those they represent in nature, brighten up the plainest tailor-made, or add a final charm to the fanciest spring gowns.

The midsummer fashions are destined to be the most midsummery. Slowly we approach that which is at once beautiful and comfortable. And now that Paris is turning out boldly a corsetless gown, and a bifurcated skirt which are taken seriously enough to be insistently reported, it looks as if a new order of things were coming.

We shall be forced to give much attention to the figure—the body which is more than raiment.



a final charm to the fanciest spring gowns.

PRETTY WALKING COSTUME BLOUSES FOR THE SPRING

Made Up in Chinese Blue Face Cloth. This Design Shows Up to Advantage.

Chinese blue face cloth is selected for use here; the skirt has a panel taken down front and continued round sides and back in a deep band; wide military braid heads this, while buttons are sewn at edge of panel. The coat is cut and trimmed to correspond, and the sleeves are cut in

Waists of Foulard Silk Among the New Things Suggested for the Season.

Among the novelties and new things suggested for spring are waists of foulard silk. They are made up usually of soft spring colorings in the new and fashionable printed designs, and frequently have tiny yokes of white or delicately tinted laces or nets with wee underlacers of the same filmy fabrics.

Lingerie blouses will, of course, have their devoted admirers and fill a considerable portion of our shirt-waist boxes. Marquettes and volles are often used in their making, as, of course, are the more familiar batistes and lawns.

Tailored blouses often open down the side, and hand embroidered makes them a little less severe in style. Crocheted buttons make delightful fastenings.

With us still is the wash-silk blouse in the well-remembered striped effects. These may be many colors, and the blouses are usually rather tailored in style.

For better wear there are still the veiled chiffon and soft-silk blouses, and our old friend, the Persian note, crops out here and there.

Novel Collar.
The string ties which women are wearing with their tailored shirt waists come in the loveliest of colors. The materials used are innumerable, but all, of course, have the silky finish.

A novel collar shows to good advantage a string tie of ciel blue corded silk. The high, straight, turn-down collar fastens in front. Wide, vertical eyelet slits appear around the collar at intervals of about two inches, and through these is run the tie, which is knotted in front in four-in-hand fashion.

Blue to Violet.
To change the color of blue prints to violet place them in a solution of household ammonia, one ounce to a pint of water. Do not wash the prints after soaking them in the ammonia solution. A stronger or weaker bath may be used as the prints seem to require. One can also get a better print from a thin negative by printing through a sheet of ground paper.



with sides; black satin forms collar facing.

Hat of satin trimmed with a large pink rose and foliage. Materials required: 6 yards cloth 46 inches wide, 2 1/4 yards braid, 1/4 yard satin, about a gross buttons, 5 yards silk or satin for lining coat.

Quite simple is the little coat shown here; it is made up in bottle green velveteen, is single-breasted, taken up nearly to neck, and has no collar; the edges of fronts are bound with silk braid. Straight cuffs are set to the bishop sleeves, which have only a slight fullness.

Hat of velveteen to match, trimmed with a wreath of roses. Materials required: 5 yards velveteen 24 inches wide, 4 buttons, 1 1/4 yards braid, 2 yards satin for lining.

SUFFERED FOR YEARS.

Kidney Trouble Caused Terrible Misery.

D. C. Taylor, 705 E. Central Ave., Wichita, Kan., says: "For years I suffered from kidney trouble and was often confined to bed. On one occasion while working the pain was so severe I was helpless and had to be carried into the house. I found no relief and was in terrible shape when I began taking Doan's Kidney Pills. They cured me completely, no sign of kidney trouble having shown itself in years. I have recommended Doan's Kidney Pills to at least one hundred people."



Remember the name—Doan's. For sale by all dealers. 50 cents a box. Foster-Milburn Co., Buffalo, N. Y.

UNGALLANT.



Bloom—I'm glad I met your wife. She seemed to take a fancy to me. Gloom—Did she? I wish you'd met her sooner.

FRENCH BEAN COFFEE, 1 CENT A POUND

It will grow in your own garden. Ripening here in Wisconsin in 90 days. Splendid health coffee and costing to grow about one cent a pound. A great rarity; a healthful drink.

Send us today 15 cents in stamps and we will mail you package above coffee seed with full directions and our mammoth seed and plant catalog free. Or send us 31 cents and we add 10 packages elegant flower and unsurpassable vegetable seeds, sufficient to grow bushels of vegetables and flowers. Or make your remittance 40 cents and we add to all of above 10 packages of wonderful farm seed specialties and novelties. John A. Salzer Seed Co., 182 S. 8th St., La Crosse, Wis.

Absent-Minded.
"There was \$105 in the left trousers pocket," paused a white-faced man as he all but fell into the little tailor's pressing and cleaning shop.

The tailor glanced at the excited citizen and went on pushing the goose.

After a minute the new arrival got his breath, but lost his temper. "I say there was \$105 in the left trousers pocket," he repeated, shaking his fist.

"Well, did I eed de 'vasn't?" the little tailor asked. "Dere iss de pants. Mebby he iss dere yet," pointing to a pair of trousers on a nail.

The left pocket gave up a roll of bills and a cigarette case, the right pocket a bunch of keys, penknife and a pound of other junk; the right back pocket a magazine pistol and a handkerchief, the left back pocket a big memorandum book and the fob pocket a watch with fob and charm attached and some bills tightly folded.

After the absent-minded one had given the tailor \$5 for his "honesty" the knight of the goose soliloquized: "Some day dot feller fergit his pants."

THE YOUNG BRIDE'S FIRST DISCOVERY

Their wedding tour had ended, and they entered their new home to settle down to what they hoped to be one long uninterrupted blissful honeymoon.

But, alas! the young bride's troubles soon began, when she tried to reduce the cost of living with cheap big cake baking powders.

She soon discovered that all she got was a lot for her money, and it was not all baking powder, for the bulk of it was cheap materials which had no leavening power. Such powders will not make light, wholesome food. And because of the absence of leavening gas, it requires from two or three times as much to raise cakes or biscuits as it does of Calumet Baking Powder.

Thus, eventually, the actual cost to you, of cheap baking powders, is more than Calumet would be.

Cheap baking powders often leave the bread bleached and acid, sometimes yellow and alkaline, and often unpalatable. They are not always of uniform strength and quality.

Now the bride buys Calumet—the perfectly wholesome baking powder, moderate in price, and always uniform and reliable. Calumet keeps indefinitely, makes cooking easy, and is certainly the most economical after all.

I honor any man anywhere, who, in the conscientious discharge of what he believes to be his duty, dares to stand alone.—Charles Sumner.

Sore Throat is no trifling ailment. It will sometimes carry infection to the entire system through the food you eat. Hamlin's Wizard Oil cures Sore Throat.

The entire object of true education is to make people not merely do the right thing, but enjoy the right thing.—Ruskin.

Dr. Pierce's Pellets, small, sugar-coated, easy to take as candy, regulate and invigorate stomach, liver and bowels. Do not gripe.

A mind content both crown and kingdom is.—Robert Greene.