

CONGRESS NOISILY WORKING WAY TO END OF SESSION

With Work Virtually Done,
Tremendous Show of
Energy Is Made.

By United Press
WASHINGTON, March 3.—With the clatter and bang which has become habitual with expiring congresses, the 67th Congress today was noisily working its way to the finish. Its work was virtually done.

Nevertheless, a tremendous show of energy was being made in both Houses. For the first time in years, the ending of Congress found the decks clear of major legislation. Only two bills of importance were left today to be acted on—the conference reports on farm credits and the third deficiency bill. The log jam was cleared away when the Senate's filibuster against ship subsidy ended, and since then many bills have slipped quietly down smooth waters, into a haven.

Many members seemed a bit bored with the undramatic death of the present congress. Some already have gone home, not caring to wait for the final curtain.

Small Bills Up
Many small bills still bobbed about today on the surface of the legislative waters, while congressional lumberjacks did their best to pole them into positions where they would be built into the "raft of legislation" which will make up the record of this congress.

"If we cannot have drama with our adjournment, let us have a few helpful little bills, that will be duly appreciated back home," remarked Pat Harrison, commenting on the last minute rush to get private and local measures through.

"This is the time you want to watch for snakes," warned a wise old Senate attaché, as he fingered a thick pile of bills, all of which had passed in recent days without anybody except their authors knowing what was in them. "Snakes" is congressional idiom for doubtful legislation.

Leaders Kill Time
Party leaders arranging today for the final hours, found it would be necessary to kill some time. Two or three bills that have some chance of passage will be thrown into the breach to fill up the gaps and keep out some of the important ones whose bills have not found favor.

After spending all of today and a good part of tonight in gathering up the legislative loose ends, both houses will recess until 11 a. m. Sunday. President Harding will go to the capitol to sign any last minute legislation.

CANNED FOODS BOOSTED

Silent Orator Carries Message in Interests of National Week.

In the interests of "Canned Food Week," the Silent Orator on the day-light corner will carry this message, beginning tonight:
"National canned foods week, March 3 to 10. Indiana canners produce over 250,000,000 cans of food products annually—second largest canned food producing State. Purity of its products due to improved sanitary methods. Indiana proud of this record. R. E. Mower, State chairman."

TAGGART INVITES SOLONS

Legislators to Visit French Lick as Ex-Senator's Guests.

Legislators today were planning to take advantage of an invitation to visit French Lick as the guests of ex-Senator Thomas Taggart.

Through the Democratic floor leaders, Representative Gottschalk and Senator Cravens, the Taggart invitation was extended to legislators, their wives, families and sweethearts, legislative employees and members of the press. Resolutions of acceptance and thanks were adopted.

Special cars will be attached to the regular French Lick train leaving Indianapolis late Tuesday.

rites of Mrs. E. E. Smith

Services Set for Sunday Morning—Two Sons Survive.

Funeral of Mrs. Anna Marie Smith, 61, wife of Elmer E. Smith, 4902 Broadway, who died Friday at her home, will be held at the St. Paul's M. E. Church at 10 a. m. Sunday. Burial will be in Crown Hill cemetery.

Mrs. Smith was born in Delphi. She had lived here more than forty years. She was a member of the St. Paul's M. E. Church.

Surviving are the husband, two sons, Roll R. and Troxel M., and a sister, Miss Ella M. Hertzog, all of Indianapolis.

Woman Is Arrested in Search for Girl



MRS. VELZIE POTTSIE



MYRTLE LEFFEW

Detectives today continued their search for Myrtle Leffew, 15, of 703 Stevens St., who disappeared a week ago. The mystery surrounding the girl's disappearance was no nearer solution today than when George Taylor, 34, colored, 2306 Fairview Ave., and Mrs. Velzie Pottsie, 24, white, proprietor of a fruit store at 341 Indiana Ave., were arrested Thursday night. Both claim they do not know where the girl has gone.

Women Detectives Rupert and Rogers, devoting their entire time to searching for Myrtle, are assisted by Detectives Fletcher and Lansing. Mrs. Pottsie, it was said, admitted the girl was at her store on Saturday, Feb. 24.

CHEST PUTS APPROVAL ON CHRISTAMORE DRIVE

Best Points Out No Provision Made for Building.

Bread and butter expenses of the city's welfare agencies are being supplied more generally than ever before, but no new buildings or equipment are included in the scope of the Community Chest. Homer W. Borst, executive secretary, said today to solicitors in the Christamore Settlement campaign to raise \$100,000 for a new building.

"Whenever you find a Community Chest contributor who thinks his pledge covers building funds as well as maintenance of philanthropic work, explain the difference between current and capital expense," Borst advised.

GIRL UNINJURED IN SPILL

Dorothy Nesbit, 15, Goes on to Party After Accident.

An automobile knocking her down and rolling her over at Washington and Noble Sts., did not prevent Dorothy Nesbit, 15, of 453 Fulton St., from attending a party, to which she was going when the accident occurred. The automobile was driven by J. G. Wilson, 3505 E. Twelfth St. The girl was not injured. Wilson took her on to the party.

FIRE CHIEF LAUDS WORK OF MEN IN BLAZE AT HOTEL

Chauffeur Who Risked Life
Overcome by Smoke at
Lorraine.

Fire Chief O'Brien today praised his men for extinguishing a fire which threatened the Hotel Lorraine, 201-203 W. Washington St., Friday evening.

"The boys did a wonderful piece of work," the chief said. "I hated to send them into that dense smoke, but they went without a murmur."

The chief discounted a bad cut over his left eye, received when he fell through a hole into the cellar of the Army and Navy Underselling Store, in the rear of the hotel building on Capitol Ave., where the fire started. The fire badly damaged the store, the loss has not been determined.

O'Brien said the blaze started in the basement, but the cause is unknown. Motor and interurban traffic was blocked by thousands of spectators.

Chauffeur Erwin Fossati of squad company No. 1 was overcome by smoke, but rallied quickly. He risked his life several days ago to save a woman's life, when he swerved his truck away from her and crashed into a street car at Delaware St. and Massachusetts Ave.

More than a dozen guests of the hotel were escorted down ladders to the street by firemen when smoke filled the upper floors.

COUNTERFEITER SOUGHT

Bogus \$20 Note Offered in Payment for Light Bill.

Police and Federal officers today were searching for the man who passed a \$20 counterfeit bill on Lee Kin, 327 N. Illinois St.

When Pang King, 119 N. Alabama St., attempted to pay Kin's light bill Friday afternoon at the Indianapolis Light & Heat Company the cashier immediately discovered the bill offered was worthless. Police took King to the office of Thomas E. Hally, Government secret service chief at the Federal building. King insisted Kin sent him to pay the light bill. The latter described the man who gave him the bill as white, 30 years old, of light complexion, smooth shaven and wearing dark clothes.

It Goes to the Root of the Trouble

Constipation, Catarrh, Stomach, Kidney, and other Troubles are promptly relieved by

Viuna Tonic

The Vegetable Builder

"IT GOES TO THE ROOT OF THE TROUBLE"

Sold by

CLARK & CADE

DOWNTOWN

If Your Neighbor Druggist Hasn't It He Will Get It

Put An End To Neuritis

Neuritis is an inflammation of the nerves, brought on by colds, injuries, bruises, malaria or infectious diseases. As a rule it settles in the shoulder, neck, forearm, thigh, leg or small of the back, causing merciless, stabbing pains that are often mistaken for rheumatism, sciatica or neuralgia.

Regardless of what caused your neuritis or where the pain is located, it is possible to obtain quick relief without taking narcotics or other dangerous drugs. An application of Tysmol over the part that hurts usually stops the misery. Tysmol is absorbed through the pores of the skin and has a soothing, healing effect upon the diseased nerves. Don't endure this agony another day. Get a supply of Tysmol from Hook Drug Co. or any reliable druggist. Price \$1 everywhere. Tysmol Company, Mfg. Chemists, 400 Sutter St., San Francisco. Advertisement.

DO YOU KNOW

—that every month—every day—every kind of fruit and vegetable is now in season

—that canned foods are prepared and canned in modern kitchens adjacent to the growing field

—that scientific study has shown that this method brings better products to your table

—that canned foods require no cooking—just heat and season to taste

—that the health of your family is improved by the use of a well-balanced diet that only canned foods can, at all times, supply

—that the canning industry is constantly engaged, through National Associations, in scientific research to improve its products

—that the tremendous growth in the consumption of canned foods is due to this improvement

—that they are more wholesome, more palatable, more serviceable than ever before

—that canned foods have improved the standard and reduced the cost of living

—that it is mighty convenient to have a well stocked pantry when called upon to serve unexpected guests—with no maid available.

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