Canada at the Chicago Land Show

WILL MAKE A MAGNIFICENT EX-HIBIT OF GRAINS AND GRASSES, VEGETABLES

and other of the products of Western singing.-Coleridge. Canada arrived at Chicago the other day, and is now installed in the Krs. Winslow's Southing Syrup for Children Colleges the United States leething, softens the gums, reduces inflamma-Colineum, where the United States land and irrigation exposition is under way. Those who are interested in the "Back to the land movement" will tures for all the Lord's sheep. find in the Canadian exhibit one of the best displays of the agricultural products of Western Canada that has ever been made. There are representative men there, who will be pleased to give the fullest information regarding the country.

The entitle shows what can be done on tue free grant lands of that country and most of the grain was produced on the farms of former restdents of the United States who have taken advantage of the homestead lands of Manitoba, Saskatchewan and

that they have the advantage of their brother, who is not able to secure fuel and the other conveniences of the

The crop conditions throughout Western Canada the past year have Prompt Relief-Permanent Cure been generally good, and some wonderful crop yields of wheat, cats and harley are recorded. The Canadian Government, under whose auspices the exhibit spoken of is being made. is preparing reports on crops in the different Western Canaca districts. and while these will not be ready for distribution at the land show commencing on the 18th of November and closing on Dec. 8th, application made to the Canadian Government egent nearest you will bring them to you as soon as they are published.

club. Her subject was "How to Cook."

Among the first was one for cold slaw. "To have this best," began the lecturer, "take a good-hearted cabhage and-

know the disposition of a cabbage?"—

enemy, don't forget that you may have to go into it yourself.

To streke at all involves a victory difference - Dickens.

Teli the desire you want a Lewis' Single Binder straight Se cieux.

No Proof. Blanche-Where was Percy educat-

Belle-In his head-but I don't won-

CHRISTMAS POST CARDS FREE Send leatamp for five samples of my very choicest Gold Embossed Christmas and New Year Post Card Club, Tel Juckson St., Topeka, Kansas

In the deepest night of trouble and sorrow, we have so much to be thank-A carload of grain in straw, grasses | ful for that we need never cease our

, allays pain, cures wind colle, 25c a bottle

There are still plenty of green pas-

CONDITION?

Then by all means get a bottle of

Hostetter's Stomach Bitters

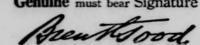
this very day. It makes weak stomachs strong, keeps the liver and bowels active.

GET HOSTETTER'S At All Druggists Committee the second second

Constipation Vanishes Forever

CARTER'S LITTLE LIVER PILLS never - act surely gently on the liver. Stop after

SMALL PILL, SMALL DOSE, SMALL PRICE. Genuine must bear Signature





Has all the elements of good style; most practical dress that can be worn this season. Most attractive house dress ever designed. Six sizes from 32 to 42 inches bust measure, requires 62 yards of material. Gingham, chambray percale and lawn are excellent materials for house war, soft silk and light magazine which has all the latest fashions, fancy work department, choicest short stories and many other special features we make thu special advertising offer good only 20 days. Send 10 cts. for special trial 3-mos. subscription, and if you also enclose names of five housekepers we will send you this popular dress pattern. Jree. Be sure to tell your fize when ordering, also say you want pattern No. 4520. Address at once, NEBRASSA FARM 2019NAL

BLOODHOUNDS Irish wolf he inds, Norwe-coon, ont, dogs. Hinstrated 45-page critalogue 4-cent stamp. BOOKWOOD KENARIS, Lexington, Ky

PETTIT'S EYE SALVE is what you need

Wisdom -ke flowers, requires cul- PATENTS Watson E. Coleman, Washington, D.C. Books free, Higher - Ballon. Best reaches



THERE is something about fringe which adapts it to millinery de PLANNED FOR THE AFTERNOON well. It is made of rich materials, as lace, chenille, satin and silk, and is Effective Costume in Plain Amethyst carefully and compactly put together. Now that it is so fashionable, many hats are trimmed with it, and some of

them entirely covered with the narrow silk fringes. There are so many bonnet-like shapes this season that are worn by young and old alike, that there is a of soft silk embroidery about five wider choice than heretofore for older women. These shapes are unusually softening and becoming and a very are cut Magyar, and open in front to agreeable change from turban and toque shapes which have been worn net at the top, and the material from for so many years. Older women bust to waist; lace insertian trims should consider them with favor. They are small, with roomy and comfortable head sizes. They fit well down over the crown of the head and stay in place without difficulty. Worn with a face veil, they are very neat, as there is no chance for the hair to blow about. There is a very great variety of these shapes, their main differences being in the backs. Some of them turn down, some are brimless at the back and others turn smartly upward, allowing room for a low coif-

In Fig. 1 a very attractive shape is shown which may be had in felt, velvet or any of the materials used for winter hats. Velvet loops and chenille fringe headed by a band of roses. form the trimming. This shape 's worn both by young and elderly women, with equal appropriateness.

More particularly designed for older women, the hat in Fig. 2 follows the lines of a bonnet. The crown is a soft puff of velvet and the trimming a plume effect made of fringe applied to quills and a fringed cabochon. This is a very new model, rich and dignified in effect. It is made in the darker shades of the rich colors which characterize this season's millinery. JULIA BOTTOMLEY.

Hair Ornaments.

Imitation amber and tortoise shell pins and barettes for the hair, handsomely studded with brilliants, are now in great demand, as the fashionable hair dressing, with the soft waved pompadour and Psyche knot dressed high on the head, calls for both the ornamental pins and barettes for evening wear. A revival of the mound or mop hair dressing in a becoming, and natural way. Jeweled in to match the vest. pins and the new buckle barette to Materials required: Five yards 46 hair dressing.—Harper's Bazar.

The hair is waved and softly parted ery the top of material. The waterat the left side of the head. The bar fall revers are trimmed with embroidis then coiled and piled high and ery; the trimming at back is arwide across the top of the head in a ranged to form a deep V, that is filled

match are very effective with this inches wide, embroidery for trimming, ½ yard tucked net.

White Serge for Winter.

For early winter wear white suits

suits, recently ordered for a miss of

fifteen, a large soft hat of white silk

frill of lace that finished the front of

Food After the Flood.

personal messages.

LITTLE POINTS TO REMEMBER | ow as long as she wears mourning.

Matters of Etiquette That Never Should Be Absent From the Memory.

When the luncheon guests are ladies exclusively the hostess leads the of cloth, corduroy or heavy ribbed way to the dining room, where places serge are very smart. The coats are are chosen at will or are fixed by cut on Empire lines, with a seam, dainty plate favors with the names in- just above the waist line, and im scribed on one side.

Many hostesses prepare for an informal musical and literary program To be worn with one of these smart

The hostess driving with another woman in a closed carriage allows her beaver, with a fetching flat tailored guest to take the choice of seats by bow of Persian lamb as its sole trimgiving her precedence in entering the ming, was chosen. The handsome

Only the most delicate scent is al- the coat was caught by another bit of owed on a lady's stationery, and it is Persian lamb better to dispense with perfumery in this line altogether. If used a sachet is introduced into the box in which the stationary is kept, the scent being the same as that affected by the own- have I given you all. But fiesh with

Black borders of equal width on thereof, which is the blood thereof, shall ye not eat.—Genesis ix;3-4.

Plain amethyst delaine is used for this very effective dress. The skirt just escapes the ground all round,

Delaine With Lace Insertion

and Embroidery.

and has a tunic simulated by a band inches wide, sewn on by the upper edge only. The sides of the bodice show a vest that is of finely tucked



much more graceful form is noted the lower edge of net, and embroid-

Postal cards are only proper for announcing meetings or the most im-

very cheap to make is: mense revers and large flap pockets brown sugar and add six ounces of but- soap without the salt and pepper. It give the suit a youthful appearance.

Spanish Student's Trials.

Melkinchilen

carefully stirring to keep it from

scorching, let it boil ten minutes, not

too rapidly, and then add a quart of

peanuts that have been shelled and

Magle Sugar Candy.-Break in

ball is formed when a little is dropped

in cold water. Remove from the heat

thirds of a cup of broken walnut meats.

of molasses, three cups of sugar, a

cup of boiling water and three table-

spoonfuls of vinegar, cook all together.

at the first boil add a half teaspoonful

of cream of tartar, when it is battle

when tried in cold water, it is ready to

cooked add a half cup of butter and a

is to be measured not so much

while trying to succeed.
-Booker T. Washington.

MEAT DISHES.

As a variety in the preparation of

is constantly aiming for, the follow-

lean beef in dice, season with a tea-

spoonful of salt, an eighth of a tea-

the yolk of an egg, a tablespoonful of

chopped parsley, two tablespoonfuls

of bread crumbs, a teaspoonful of

toes. Add a slice each of onion and

Cover closely and simmer three-

move the meat, season the sauce

with salt and paprika and strain on

Chicken With Macaroni.-Free cold

chicken from skin and bone, cut in

inch bits and simmer till very tender.

Cook macaroni or spaghetti to make

an equal bulk, mix with cooked chick-

en, adding any gravy that has been

left over. If not moist enough, add a

little cream or milk. Cover with

buttered bread crumbs and bake un-

Nellie Maxwell.

"An Autumn Soap."

Under this heading a helpful mag-

azine issued by a Chicago grocery

company instructs the reader: "For

creme marren take one quart of

chestnut meats, which have been skinned, stew till tender in water enough

to cover them. Press through a fine

sieve, add one quart of white stock,

pepper, a few drops of nutmeg, onion

and celery essence, lastly, one pint of

beaten cream. Color a rich green

with a few drops of spinach ex-

This reads like a very interesting

til hot and well browned.

a platter.

ing will be new to many:

pour into buttered pans. When nearly

fourth of a teaspoonful of soda.

Velvet Molasses Candy.—Take a cup

Cool and mark in squares.

waxed paper.



The food for the invalid or conva- directions are followed will be successlescent is of vital importance, as ful. often the return to health depends entirely upon the food taken to repair water and a fourth of a teaspoonful of waste tissue. The physician's orders cream of tartar. Boil without stirring in regard to food should be carefully until a little dropped in cold water followed, as the nature of the disease makes a soft waxy ball when rolled befrom which the patient is suffering modifies the kind and amount of syrup is boiling wash down the sides food taken. The following are a few of the pan with a swab dipped in cold that every home keeper may be glad water, to prevent the graining of the to know how to prepare:

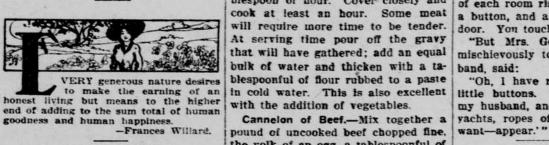
cake in a half cup of tepid water. on a buttered slab or large platter to Mix it with a quart of milk, new milk | cool. When cool enough to bear the if possible, and a tablespoonful of finger commence to stir with a woodsugar. Put into bottles and tie down en spoon until the mixture is white the corks with a stout cord. Let and creamy. It is now ready to be stand twelve hours in a warm place, flavored and molded with nuts or fruit then place on ice as needed. If the into any desired form. bottles are left upside down they are not so apt to throw out the corks, pieces a pound of maple sugar, put most thought the same, for my breath which they may do it not securely into a saucepan with three-fourths of fastened. Such milk may often be a cup of cream and a fourth of a cup taken by persons who dislike ordinary of water. Boil together until a soft

Quickly Made Beef Tea.-Broil a slice of round steak for a minute on and beat until creamy, adding twoeach side, then lay on a plate and score with a sharp knife, cutting only half way through. Turn and score closely on the other side at right angles. Pour hot water over the meat to half cover and set in a warm place. Turn often, pressing with a fork until the meat begins to look white. Squeeze in a meat press until quite dry, then add salt and serve either hot or cold.

Broth.-Young meat of any kind is not good for broth, as it lacks flavor and is not so nourishing as well-de-

in small pieces and have the bones cracked. After soaking for an hour let the water come slowly to a boil life as by the obstacles which he has and allow it to simmer for three or four hours. Strain and remove all fat. Season and serve full strength or dilute to suit the taste.

of strong chicken broth, a half cup of rich milk, a whole egg and the yolk of an egg, salt and pepper to taste. Beat the egg, add the liquid and strain into two small cups. Set the cups in a pan of hot water and bake in a slow oven.



Roll a cream cheese into balls an sait, a few dashes of pepper, the inch in diameter, then roll in chopped juice of half an onion, and a teaspoon pistachio nut, that has been previously of lemon juice. Form into a roll six blanched. Pile the balls in the center inches long and bake thirty minutes. of a chop plate and surround with a Baste every five minutes with butter wreath of orange or grapefruit mar-melted in a cup of boiling water. malade. Surround the marmalade Serve with tomato sauce poured with hot toasted crackers. Serve at around it. the close of a dinner or luncheon in place of the usual pudding.

from half of it, and add it to a cup of pork. Remove the meat from the milk; let this scald. Remove and add two eggs beaten and mixed with two flour to the remaining fat; brown level tablespoonful of sugar, one lightly and pour in gradually the fourth of a cup of preserved cheststrained liquor from a can of tomanuts, half a cup of bread crumbs. the juice of a lemon and a fourth of carret, a bayleaf and a bit of mace, a teaspoon of salt. Mix well and cook then return the meat to the sauce.

meringue made of the whites of two eggs beaten dry and four tablespoonfuls of sugar added with a half teaspoon of vanilla. Place in the oven

Ginger Ale Punch.-Melt a cup and

hot boiled potatoes through a ricer. For each quart add a teaspoonful of salt, four tablespoonfuls of butter. Add hot milk and cream to make of the right consistency, and pile into a baking dish. Brush over with white sauce and sprinkle with buttered bread crumbs. Set into a hot oven



-Henry Van Dyke.

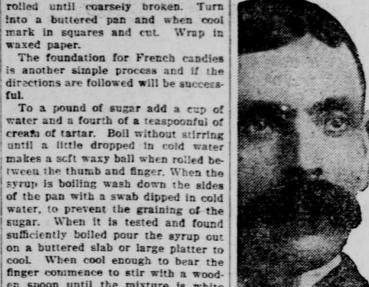
HOLIDAY CANDIES.

On of the most delicious candles and tract." Peanut Candy.—Take a pound of soap, but for ourselves we prefer a

ter (12 level tablespoonfuls) and place gets in our eyes. harshly upon the poor student, who

Degeneration of education in Spain can only make his application for exsince the days when the universities amination or for a degree on heavily of Salamanca and Alcala kept pace taxed paper. Many a poor Spanish with Oxford and Cambridge is student who has scraped together the sketched by S. L. Bengusan in "Home money for his examination is unable Life in Spain." Part of the trouble to secure the degree he has earned is caused, it seems, by a system of direct and indirect taxation put upon the already indigent student: "In squeezed by the impecunious profesthe first place, the government levies sor, who has the privilege of enforcing a tax by directing that all official his own text boks upon his classes

Could Hardly Eat. Gradually Grew Worse. Relieved by Peruna.



was offensive and I could not eat anything without great misery, and I gradually grew worse.

"Finally I concluded to try Peruna, and I found relief and a cure for that dreadful disease, catarrh. I took five bottles of Peruna and two of Manalin, and I now feel like a new man. There is nothing better than Peruna, and I keep a bottle of it in my house all the

MRS. GOLDE NOT IMPRESSED

Agent's Talk of the Efficiency of "Touch" Merely Amused Old Man's Darling.

Laurence A. Tanzer of the Citizens' union, was condemning in Albany certain features of the proposed New York charter.

"I don't want to see the city in the power of the bosses," he said. "I don't want to see the city placed in the position of old Gobsa Golde. "Gobse Golde, you know, married in

a very regrettable thing. "The fair young Mrs. Gobsa Golde was examining the royal suite in a 30story hotel of cream-colored stone one day, and the hotel manager was pointing out the suite's manifold conveni-

this onxy bath fills automatically. You touch a button, and the temperature of each room rises or falls. You touch a button, and a motor car is at the "But Mrs. Gobsa Golde, nodding

"'You touch a button,' he said, 'and

band said: "Oh, I have no use for your silly

Cannelon of Beef .- Mix together a vachts, ropes of pearls-anything I

ternational marriages, said the other

day in Waco: "The Honorable Maude Laclands, the little daughter of the earl of Laclands and a Chicago pork queen, once

asked her mother: "'Mamma, how long does a honey-

Paprika Schnitzel.-Cut two pounds "Lady Laclands with a bitter smile of thick veal steak into small pieces, made answer: "The honeymoon may be said to

> gins to pester you for money." Doubtless.

"She left me for some motive or another."

knees to me last night. Bella-Well, poor fellow, he can't help being bowlegged.

right side.-Mary D. Brine. A BRAIN WORKER.

Must Have the Kind of Food That Nourishes Brain. "I am a literary man whose nervous

energy is a great part of my stock in trade, and ordinarily I have little patience with breakfast foods and the extravagant claims made of them. But I cannot withhold my acknowledgment of the debt that I owe to Grate-Nuts food.

bulkiness of the ordinary diet was not calculated to give one a clear head, the power of sustained, accurate thinking. I always felt heavy and sluggish in mind as well as body after eating the ordinary meal, which diverted the blood from the brain to the digestive apparatus.

"I tried foods easy of digestion, but found them usually deficient in nutriment. I experimented with many breakfast foods and they, too, proved unsatisfactory, till I reached Grape-Nuts. And then the problem was solved.

fectly from the beginning, satisfying my hunger and supplying the nutriment that so many other prepared foods lack.

tle Creek, Mich. "There's a reason," and it is explained in the little book, "The Road to Wellville," in pkgs.

Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human



AND FRUIT.

The vegetable exhibit will attract a great deal of attention, and some marvelous potatoes, carrots, turnips, cabbage and cauliflower are shown. It is true that the homestead area ds being rapidly taken up and the bulk of that now to be had lies north of the Saskatchevan river in a pertion of the country known as the park country. Here there is a large quanfity of open prairie interspersed by beautiful groves of poplar and willow. Water is in abundance, hay is plentiful and consequently fodder for animals is right at hand. Those who have taken advantage of farming in these districts and watched the efforts of those in the prairie proper feel

park district or his own farm.

A well-known expert in cooking encountered trouble in a suburban comcausity the other afternoon when she prepared to lecture to the Mothers' She began by telling how much a man appreciates good cooking, and then the proposed to give various recipes.

rupted. She was eager to get all the information possible. "Tell me, please," she spoke up, "how is one to

When heating a furnace with your

achieved over sloth, inertness and in-

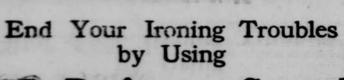
When You Think

gards as a natural necessity there is no woman who would not gardly be free from this recurring period of pain. Dr. Pierce's Favorite Prescription makes weak women strong and sick women well, and gives them freedom from pain. It establishes regularity, subdues inflam-mation, heals ulceration and cures fe-

eted with womanhood seem to be almost a miracle. While in general no woman rebels against what she re-

Sick women are invited to consult Dr. Pierce by letter, free. All correspondence strictly private and sacredly confidential. Write without fear and without fee to World's Dispensary Medical Association, R. V. Pierce, M. D., President, Buffalo, N. Y.

If you want a book that tells all about woman's diseases, and how to cure them at home, send 21 one-cent stamps to Dr. Pierce to pay cost of mailing only, and he will send you a free copy of his great thousand-page illustrated Common Sease Medical Adviser—revised, up-to-date edition, in paper covers. In handsome cloth-binding, 31 stamps.



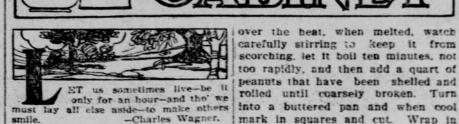
The most serviceable starch on the market today. Works equally well hot or cold and produces a finish unequaled by any other

and make you a confirmed user. See that you get "DEFIANCE" next time. Big 16-ounce package for 10 cents at

all grocers.

Manufactured by Defiance Starch Co. OMAHA, NEBRASKA

Hats for Matrons



DISHES FOR THE SICK ROOM.

Koumiss .- Dissolve a half a yeast sufficiently boiled pour the syrup out

veloped animals. Allow a pound of meat and bone to a pint of cold water. Cut the meat

Chicken Custard.-Take half a cup

spoon of sugar and dredge with a tablespoon of flour. Cover closely and cook at least an hour. Some meat will require more time to be tender. At serving time pour off the gravy All a water and thicken with a ta-VERY generous nature desires blespoonful of flour rubbed to a paste to make the earning of an in cold water. This is also excellent little buttons. I only need to touch means to the higher with the addition of vegetables.

In the sum total of higher with the addition of vegetables.

COMPANY DISHES.

a lemon, pare the thin yellow rind in fat formula for the roll in fat formula from half of the roll in fat formula from ha

until firm in the center. When cool spread over the top a fourths of an hour. When done re-

three-fourths of sugar in a cup of lemon juice and stir in a quart of ginger When the sugar is dissolved freeze to a mush. Serve in cocktail glasses with or after the meat course. Mashed Potatoes, Nantaise.-Press



Every moving thing that liveth shall be food for you; as the green berb a stamped paper. . . . It presses very chooses, every year.

communications are to be written on and of writing a new text book, if he



Mr. A. M. Ikerd, Box 31, West Burlington, Iowa.

writes: "I had catarrh of the stomach and small intestines for a numberof to a number of doctors and got no relief. and finally doctors sent me to Chicago, and I met the same fate. They

ing for me: said I had

his old age a beautiful young actressmeats is something the housewife Smothered Beef .- Cut a pound of

door. You touch a button-'

that will have gathered; add an equal mischievously toward her aged hus-

Revised Version. Representative Henry of Texas, in an eloquent and witty attack on iu-

moon last?

last, my dear, until your husband bepan and add two tablespoonfuls of

> "Probably another." - Lippincott's Magazine. The Mean Thing. Stella-Jack was on

> The bright side is sure to be the

"I discovered long ago that the very

"Grape-Nuts agreed with me per-

"I had not been using it very long before I found that I was turning out an unusual quantity and quality of work. Continued use has demonstrated to my entire satisfaction that Grape-Nuts food contains the elements needed by the brain and nervous system of the hard working public writer." Name given by Postum Co., Bat-

