WESTERN CANADA'S SPLENDID CROP YIELD FOR 1908.

AMERICANS PROFITED LARGELY AND SEND BACK SATISFACTORY REPORTS.

The census branch of the Department of Agriculture, Ottawa, Canada, has completed its returns of the showing of Western Canada's grain yield for 1908, and the reports make very interesting reading. In the three provinces of Manitoba, Saskatchewan and Alberta, which comprise what may be known as Central Canada, there was a total wheat yield of about 107,000,000 bushels, worth to the farmer about $85,000,000; in addition to this the oat, barley and flax crops were worth another $35,000,000. Letters have been received from many of the settlers from the United States. From these, that of Rev. Oscar L. King has been selected. He lives in the vicinity of Edmonton, Alberta, and what he says will be of interest to those who contemplate moving to Central Canada. Every line of the letter is interesting. Those who wish for the particulars as to how to secure homesteads and preemptions should write any Canadian Government agent. Mr. King says:

"Mr. M. V. McInnnes, Detroit, Michigan: I am well satisfied with Alberta. This country offers excellent opportunities for anyone to make a good home for himself and family if he is willing to put up with a few hard knocks for the first two or three years. But it is worth a few hard knocks to get a 160-acre farm of rich, productive land with no mortgage on it. This province is well fitted for grains, stock raising and dairying. We have found the climate generally healthful, more healthful than Michigan, and although the thermometer sometimes drops to 40 degrees below zero in winter, yet we do not seem to feel that temperature any more than we did 5 or 10 degrees below zero in Michigan. We like the winters.

"The Government takes great interest in the education of the people and quickly aids the settlers in establishing schools where they are called for. The schools, though graded differently than those in the States, are efficient and advancing. Our great drawback has been the limited and inadequate railway facilities, but new roads are being rapidly built and many more are projected through various parts of the province. The new policy of the Alberta government to construct a great many branch lines throughout the province will greatly help all parts of the country. If those new settlers who have to go back a considerable distance from existing railroads and towns to find free homesteads will but locate along the line of a projected railroad they will in two or three years be near both town and railroad. When I first came to this country three and a half years ago the homestead I took was 75 miles from a railroad town; now there is a railroad 25 miles north, another 25 miles south, and a third is being built through my neighborhood.

"I think the prairie country or country that is partly prairie offers much better opportunities than the hilly portions."

Wise Men.

Onçe 'pon a time a man clumb a tree ter git rid of a mad bull, a hurricane come 'long an' blowed him an' de tree down; den he crawled inter a hole in de groun', ter hide frum de hurricane, an' please God, here come a yearthquake an' swallowed 'im—shoes an' all. I tell you, folks, it's a wise man what know how ter dodge trouble!—F. L. S., in Atlanta Constitution.

Seems But Yesterday.

"I heard a girl say to-day that the Trilby craze was before her time. She was grown, too."

"What's the answer?"

"We are growing old, my boy. We are growing old."

Silence isn't always golden. Sometimes it is an admission of guilt.

Pittsburg is beginning to get the smoke out of its eyes.

Life does not make us, we make life.—Kavanagh.

MADE OF CHICKEN AND HAM.

Entree That May Be New to Some of Our Readers.

To two-thirds of a cold chicken add one-third cold boiled ham, mince and simmer in melted butter just an instant, then add milk and thicken with flour and melted butter to the consistency of patty filling and season as follows: One small bay leaf, paprika, pepper, salt and a dash of white wine. Prepare crust as follows: One quart of flour, salt, two teaspoonfuls of yeast powder, three-quarters of a cup of lard and work in perfectly until you can not detect particles of lard in flour, add milk (buttermilk preferred) until you can whip the dough with your hands; dust with flour and roll moist as possible; cut into biscuit forms, then roll each one out thinner; inclose about two tablespoonfuls of chicken as prepared above; pick out the chicken with as little of the cream or gravy, as possible, roll and close with a seam on top and bake in a moderate oven. When nicely browned remove and gently force each one open at seam in crust with dull edge of knife filling through the seam and covering with sauce prepared as follows: Melt slice of butter and add pint of fresh mushrooms or chapignons when simmered through, add to chicken gravy remaining. Serve in individual plates and very hot.

PRACTICAL HINTS for the HOUSEWIFE.

A tablespoonful of caramel added to the pot of black coffee served after dinner will add much to its flavor.

Mix pastry several hours before it is to be rolled out, and much labor is saved and a better result obtained.

Parmesan cheese sprinkled thickly over stewed tomatoes that are later browned in a baking dish gives them an added zest.

When brushing a room sweep toward the fireplace, otherwise the draft from the chimney draws the dust in that direction.

Always heat salt crackers before bringing them to the table with the soup. It makes them more crisp and appetizing.

Save your bacon fat and use it to fry fish in. It will give the fish a good flavor, and will also keep the fish from falling apart.

Break the eggs into a small-sized funnel. The whites will all pass through into the bowl below and the yolks will be left in the funnel.

How to Boil Meat.

A recent French writer on the science of cookery advises that in boiling meat the piece be first plunged into boiling water, and that after boiling for a few minutes enough cold water be added to lower the temperature to about 160 degres Fahrenheit, at which point the meat should be allowed to cook for several hours. This odd method, which the author acknowledges is diametrically opposed to common practice, will result, he says, in making the boiled meat as juicy as a good roast. The reason for adopting it is that the albumen of the meat will coagulate at once on contact with the boiling water, and will protect the fibrin from solution without opposing the passage of heat. The meat will thus cook slowly, after the addition of the cold water, without becoming tasteless, retining all its natural juices as when roasted.

Custard for Ices.

Make a custard with four eggs, a quart of milk, half a pound of sugar, and one teaspoonful of corn flour.

Mix the well-beaten eggs, the corn flour, and the sugar to a smooth paste, and then pour over it, stirring well all the time, a quart of boiling milk. Return the mixture to the fire for two or three minutes till it thickens, but do not let it boil. Pour into a basin, add any kind of flavoring desired, and freeze in the usual way. Bear in mind that the custard for ices must be flavored very highly, as a great deal of flavor is absorbed by the freezing process.

Tapioca Jelly.

Soak one-half a cupful of tapioca in one cup of orange juice over night and cook in one cup of sweet milk until soft and transparent. Add one-half cup of sugar, a pinch of salt,, the grated rind of one orange, the beaten yolks of four eggs, one-half pint of sweet cream, and lastly the beaten whites of the eggs. Pour into a buttered baking dish and bake in a moderate oven for 20 minutes. Let get cold, then run a knife around edge of pudding and carefully remove from dish on to a plate. Serve with either plain or whipped cream.

Bread Pancakes.

Break up half loaf of dry bread, enough hot water to mash well (potato masher is best), one egg, two teaspoonfuls of sugar, pinch of salt, one-fourth teaspoonful of soda mixed in a little sour milk, enough sour milk as you need; batter and flour enough to make a thick batter.

Victoria Salad.

Arrange together two peeled tomatoes, cut into quarters, two or three boiled potatoes, according to size, and thinly sliced, a head of lettuce and a few slices of truffles. Season as for ordinary salad.

To Prevent Dishes Cracking.

Before using place them in a kettle of cold water, with straw between each layer. Put them on stove and let them boil several hours. Do not remove until water is cold. The Chinese always do this.

ROUGH STUFFING.

The Tiger—It was bad enough to be cut off in my prime, but to be stuffed by an amateur taxidermist is really too hard to bear!

Noted Woman Press Agent.

Mrs. Charles Neave is the latest English woman of birth and education to go into business. She has become a press agent, and it is said by her friends that some of the best singers at Covent Garden, London, are largely indebted to her for their success this season. Mrs. Neave is the daughter of a man of title and the widow of an army officer.

Sorry He Spoke.

"My dear," said a thin little man to his wife, "this paper says that there is a woman who goes out and chops wood with her husband."

"Well, what of it? I think she could easily do it if he is as thin as you are. I have often thought of using you to peel potatoes with."—Stray Stories.

Down the Old Road.

The big autumn moon rolled up above the frosty pines.

"You like to go out driving?" he said after a long silence.

"Yes," she answered, nestling closer to him.

"And you always like to go with a young man who knows how to handle the ribbons?"

"Well, er—sometimes I like to go with a young man who knows how to drop them."

And after that the old horse jogged along unguided.

Was a Lucky Day for England.

Admiral Nelson was the recipient of favoritism in the matter of his appointment to the British naval service. Nelson's father could not have afforded to send his son to Osborne. "But if he had been Nelson would have been rejected as physically unfit," says a writer. "Nelson was shoveled into the navy under a bit of jobbery and pushed on by backdoor influence."

Freddie's Impression.

This little boy attending Sunday school for the first time was greatly impressed by the teacher and the larger boys of the class. On returning home his mother questioned him in regard to what was said and what he must learn for his next lesson. The child in a frank way, replied: "Oh, mamma, it was all about God and love and a lady named Eve, and how she gave an apple to a man called Adam, who never gave her a bite." The mother, to lead him on, said: "Who was Eve?" "Why, mamma, she was Mrs. Eve Adam, a friend of God's, who kept house in a garden!"

Beef and Potato Pie.

Required: One pound of gravy beef, two onions, two pounds of parboiled potatoes, salt and pepper, half a pound of pastry.

Cut the meat into pieces about half an inch thick and two inches square. Slice the onions and potatoes. Put a layer of potatoes at the bottom of a pie dish, then onion, pepper and salt, then meat and so on till the dish is full. The top layer must be of potatoes. Put in some gravy or water, but not too much, or the pie will be sodden. Put on a thick pie crust, make a hole in the middle. Bake about one hour and a half, and serve hot.

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"THE MARRYING SQUIRE."

Justice George E. Law Has Broken All Records.

George E. Law, Justice of the Peace, 13½ Franklin St., Brazil, Ind., is known far and wide as the "Marrying Squire," from the fact that he has married more couples than any other official in Indiana. Judge Law wrote a letter in 1906, recommending Doan's Kidney Pills, which he said had made a bad back well, enabled him to sleep better nights and feel more fit for work. The treatment also cleared up the urine. On January 5, 1909, Judge Law confirmed his previous testimony. "I have recommended this remedy to many people since I first used it," said he.

Sold by all dealers. 50 cents a box. Foster-Milburn Co., Buffalo, N. Y.

ON FAITH.

Fat Man—Did you polish 'em up nice?

Boy—Yep, look for yerself.

Fat Man—I'll take your word for it.

Town Run by One Family.

A curious fact is reported from a small township situated in the south of France, called Saint Martin. The whole municipal council is composed of one family, and has now been reelected. The mayor is Louis Guigo, and the councillors are Joseph, Alexandre, Pierre, Louis, Vincent, Jean Andre and Gabriel, all with the surname, Guigo.

Deserves Censure.

A Boston woman is charged with throwing a pie in her husband's face. That's a fine way to waste pie!

If one-half the world doesn't know how the other half lives, it ought to be informed that the process is the simple one of not paying its bills.

A woman wouldn't mind being poor so much if all her acquaintances were just a little poorer.

Even in fishing for husbands it is generally the big ones that get away.

Tell a married man he doesn't look it and he will be terribly flattered.

Daily health hint: Do not attempt to dispute the right of way with a determined woman armed with a hat pin.

About the easiest thing in the world for some people to make is a break.

Our powers owe much of their energy to our hopes.—Johnson.

Faith is obedience, not confidence.—Macdonald.