

## HOLIDAYING IN THE WINTER

AN IMMENSE AMOUNT OF MONEY SPENT BY WESTERN CANADIANS IN WINTER SEASON.

"An unusually large number of Western Canada people are leaving or preparing to leave to spend the Winter in California."

The above item of news was clipped from a Western Canada paper early in December. In the same paper were items of news conveying the intelligence that hundreds of Western Canadians were also taking a trip abroad, spending the Christmas season "at home," as they yet term the old land. The Scandinavian element participated largely in the holiday business of the railroads and the steamships, but they all had return tickets. Early in December the east bound trains and boats were loaded, and an estimate furnished by the railroad people gave upwards of twelve thousand as the number who would make the Christmas holiday visit abroad. This does not mean that these people are leaving to avoid the coldness of the winter, nor for any climatic conditions whatever. They have come out to Canada and have done so well that they can afford the hundred and fifty or two hundred dollars or more that it takes to carry them across and back. When they came to Canada they did not have that much money all told, but now they are wealthy and on their return will bring some of their friends with them.

Then there are those, too, who on their wheat farms have made sufficient money that they can afford to take a holiday, and what better winter holidaying ground could they have than California? How many in other farming districts of the continent could afford the money and the time that these people can?—Advertisement.

### Too Much for Him.

The elevator passed the homely man's floor.

"Here, boy," he cried, "let me out on the sixth. I thought you knew that was my floor."

"Excuse me, sah," replied the boy, stopping the elevator and returning to the sixth floor, "I ought to know your face, sah, but de trouble is I have to remember so many of 'em, an' you's am so complicated, sah."

### FREE BOX OF BISCUITS.

Every reader of this paper can secure absolutely free a box of assorted biscuits by simply cutting out the coupon from their ad appearing in another part of this paper and mailing it to Loose-Wiles Biscuit Co., Omaha, Neb. The firm is thoroughly reliable. Take advantage of this liberal offer and write them today.

### Determined to Be Observed.

"You may announce that I intend to retire to private life," said the industrious statesman.

"What for?"

"It seems to be the only method just now by which I can attract public attention."

**USE ALLEN'S FOOT-POWDER.**  
The Antiseptic powder to be shaken into the shoes for tired, aching feet. It takes the sting out of corns and bunions and makes walking a delight. Sold everywhere, 25c. Refuse substitutes. For FREE trial package, address A. S. Oimsted, Le Roy, N. Y. Adv.

### Just to Prove It.

"Pa, what is undying love?"

"That's the kind the gink has who shoots himself dead when he is rejected."

Dr. Pierce's Pleasant Pellets first put up 40 years ago. They regulate and invigorate stomach, liver and bowels. Sugar-coated tiny granules. Adv.

### Its Kind.

"This head work of yours is something of a tax, isn't it?"

"Yes; something of a poll-tax."

Smokers find LEWIS' Single Binder 5c cigar better quality than most 10c cigars. Adv.

### Evidently Was.

"Are you fond of a joke?"

"Is this a proposal?"

## YOU "Should Worry"

if you are neglecting or abusing the Stomach, Liver or Bowels. Sickness is sure to overtake you. Be wise in time and get a bottle of

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Missing Persons located all parts world with no publicity. Investors Service Bureau, 18 Tremont St., Boston.

# THE KITCHEN CABINET



**T**RUTH is as impossible to be soiled by any outward touch as the sunbeam. —Milton.

If you would create something, you must be something.

### CHICKEN DISHES.

There are so many nice dishes which one may prepare from the leftovers of a fowl—chicken soup, chicken salad, chicken sandwiches, chicken loaf and chicken croquettes. A most delicious soup is prepared by covering the bones of a stewed or roast chicken with water and simmer for several hours. The last half hour add a slice of onion and two stalks of celery, the coarse tops or leaves will do, cook until tender, then strain through a fine sieve. Put the strained soup in a saucepan, and bind with two tablespoonfuls each of chicken fat and flour cooked together; add a cup of rich cream to the broth, season with salt and cayenne pepper, and pour very gently over two well beaten eggs.

**Giblets on Toast.**—Simmer the giblets in water until tender, then chop fine, add slice of onion to two tablespoonfuls of onion; cook until the onion is yellow, remove it and add two tablespoonfuls of flour; cook until smooth, add a cup of rich milk, the giblets and serve on toast.

**Chicken Salad.**—Mix equal parts of chicken, cut in small bits, with celery if there seems to be too little of the chicken, add a few nuts and a chopped olive or two. Mix with salad dressing of any desired variety, serve on lettuce well chilled.

Chicken loaf is good to use up the bits of left-over chicken. The gelatine may be obtained from cooking the feet of the chicken. A pair or two of chickens will serve for gelatine; if not enough, add a tablespoonful of the commercial variety, the seasoned chicken chopped, a few hard cooked eggs sliced; pour over the broth with the gelatine, and mold. When sliced this makes a delicious salad, arranging a slice on a lettuce leaf.

**T**O BE as good as our fathers we must be better. Imitation is discipleship. When some one sets a cracked plate to China to have a set made, every plate in the new set had a crack in it. —Wendell Phillips.

### SOME WINTER DISHES.

Cut up two chickens and remove all the large bones, fry in a little hot fat for five minutes with a sliced onion. Use a slice of salt pork for the fat, finely cut. Put the chicken into a deep saucepan with just enough boiling water to cover; cook until tender, drain and arrange in a baking dish. Beat the yolks of three eggs, add a cup of milk, a tablespoonful of butter, salt and cayenne, and flour to make a stiff batter. Fold in the whites of the eggs, beaten stiff. Pour over the chicken and bake until brown; thicken the stock in the pan with flour, and a few mushrooms or oysters, and this gravy will be a great addition to the chicken pudding.

A few slices of nice salt pork dipped in corn meal or flour and fried brown and crisp are good, served with baked potatoes and a gravy made with milk and the fat left in the pan.

**Baked Corn and Cheese.**—Take two cups of corn, mix with a slightly beaten egg, two tablespoonfuls of melted butter, a cup of milk and salt and cayenne pepper to taste. Put into a well buttered baking dish, cover with grated cheese and the bread crumbs, dot with bits of butter and bake until brown.

**Sponge Cake With Jelly.**—Cut out the center of a round sponge cake, leaving the sides and bottom thick enough to hold a pint of jelly. Prepare an orange or lemon jelly, with bits of nuts and fruit, if liked, turn into the cake when it begins to get thick. Set on ice to mold and serve with sweetened whipped cream spread over the top.

**Shapleigh Cheese.**—Cut stale bread in half-inch slices, spread with butter and cut in finger-sized pieces. Stand the pieces close together around the edge of the baking dish and pour in the following mixture: Beat two eggs and add a cup of thin cream, a tablespoonful of butter, one teaspoonful of salt, a pinch of mustard and cayenne and a half pound of soft, mild cheese cut in small pieces. Bake thirty-five minutes.

### Peculiarities of Twins.

Many pairs of twins, as every one knows, are difficult or almost impossible to tell apart. In the case of these striking resemblances the similarity of character which accompanies it breaks out in curious ways. A newspaper recently drew attention to a couple of twins, named Evans, who bewildered the stranger by making the same remarks simultaneously, and begin humming the same song at the same moment. There are lots of similar cases on record.



**H**OWEVER dull a woman may be, she will understand all there is in love. However intelligent a man may be, he will never know but half of it. —Mad. Fes.

### A FEW WAYS WITH MEAT.

A change in the serving of meats is always welcomed.

**Lamb Cutlets.**—Sauté eight lamb chops on one side; on the cooked side place a teaspoonful of cooked, seasoned macaroni. Cover with buttered crumbs and let cook in the oven about eight minutes. Then serve hot. Tomato may be added to the macaroni, if desired.

**Veal Cutlets.**—Rub the cutlets with a little chopped onion, pepper and salt and broil. Serve on a bed of mashed potatoes. Do the seasoning with salt when the chops are cooked.

**Braised Calf's Liver.**—Lard the rounded side of the liver with strips of salt pork. Fry a sliced onion in a little salt pork fat; put the liver into a casserole (a stone covered dish), thicken the fat in the pan with a little flour, and pour the gravy over the liver in the casserole; season well, add stock or water, if needed, and cook covered for two hours.

**Veal Chops in Casserole.**—Wipe six chops with a damp cloth, to remove bits of bone; roll in flour, season and cook until brown in hot fat. Remove to a casserole, add a cup of broth, a half cup of cooked rice and a cup of tomato puree. Season with salt and cayenne, add half a dozen onions which have been parboiled, drain and brown them in a little butter. Add to the meat, and water if not enough liquid, and cook gently for an hour.

**Turkey Loaf.**—Chop a quart of cold roast turkey, mix with soft bread crumbs, two eggs, a small cup of chopped celery, salt and pepper. Press into a buttered tin, lay on strips of salt pork and bake an hour. Serve hot with giblet gravy.

**D**OING is the great thing. For if resolutely people do what is right, in time they come to like doing it. —Ruskin.

### THREE MEALS A DAY.

To plan meals for three hundred and sixty-five days in the year, three times a day, is no small task. To have well-balanced, well-served meals, well within the income, providing variety and leaving nothing wasted is yet another task which is the daily problem troubling thousands of women each day. Economy does not mean spending little; it means getting the best returns for the money spent. There is no better field for wise spending than for the table. Good food is essential for the physical health, not to speak of the mental and moral growth, which is no doubt largely dependent upon the right kind of food.

**Oyster and Celery Soup.**—Cook a cup of finely cut celery in boiling water until tender, add a well seasoned oyster stew with a few chopped oysters.

**Hamburg Steak.**—Press a strip of suet through an oblong of chopped steak to represent a bone, then a second long strip around the edge to look like the fat on the edge of a porterhouse. Cook in a very hot pan and arrange potato balls around the steak as it lays on a hot platter.

**Baltimore Pudding.**—Take half a cupful each of molasses, milk and chopped beef suet, one and one-half cups of flour, one cup of chopped raisins, juice and rind of a lemon, half a teaspoonful of soda, a teaspoonful of salt, a quarter of a teaspoon each of cloves and mace and a teaspoonful of cinnamon. Mix well and steam five hours.

**Dainty Salad.**—Remove the seeds from white or green grapes and arrange on lettuce leaves with French dressing. Over them put cream cheese, put through a ricer. Serve very cold.

*Nellie Maxwell.*

**Same Speech Thirteen Years.**  
M. D. Andrimont, a member of the Belgian chamber, celebrated for his speeches on questions of the consular service, was appealing eloquently for a reorganization of the service when the foreign minister said:

"That is the same speech you made last year."

"Just so," replied the deputy calmly. "I have made it annually, word for word for thirteen years. Nobody noticed it before."

### True Forgiveness.

Because he had been a naughty little boy—a very naughty little boy—he was sent to bed without any pudding. But in the evening, when his brothers and sisters all were fast asleep, he crept downstairs, a fearful little white-robed figure, and, going into the library, said to his mother: "Mummy, you told me never to go to sleep till I'd made peace with my enemies; so I've come down to forgive you and daddy for being so rude to me at dinner tonight."

## WATCH ON IRRIGATED LANDS

Few Observation Wells Will Give Desired Information About Ground Water on Farm.

Many irrigated tracts have so good natural drainage that with even wasteful irrigation the ground water will never rise sufficiently near the surface to cause water-logging or by evaporating from the soil cause alkali. On still other tracts prudent irrigation may be practiced indefinitely, while on others no amount of care in use of water will prevent the reservoir of the soil from filling and the ground water from rising dangerously near the surface on at least the lower level. Unfortunately, there is a large percentage of the latter classes of lands.

A high state of productivity very frequently just precedes swamping. During these markedly productive seasons the irrigator is elated over the results from what he calls natural subirrigation and little dreams that in a year or two his farm will be a salt grass pasture, an alkali bog or a tule swamp. Surface slopes only in a very general way indicate the slopes of the sub-surface layers, which, after all, determine the movements of the ground water and provide or cut off natural under drainage. Not infrequently an alkali bog will develop on a considerable slope apparently without cause until an investigation of the subsoil is made.

This spring is none too soon to begin observing the behavior of the ground water on your farm. If it is not rising you will be pleased to know it, and if it is rising you should know it and how fast. A few observation wells will give you the desired information and will announce the need of supplementing the natural drainage with artificial drainage before it is too late or very expensive. The drainage to check a rising ground water level is simple and inexpensive compared to that required to reclaim the same land after swamping or appearance of alkali. The above wells not only give the forewarning of danger, but show the rate of rise of ground water and give valuable information needed in planning the drainage system. Begin now to observe the ground water on your farm.

## IRRIGATION BY PUMPS GROWS

Method Has Advantages and Disadvantages and Usually Costs More Than Gravity System.

(By E. B. HOUSE, Colorado Experiment Station.)

Irrigation by pumping is growing all over the country. We have now hundreds of pumping plants where we had none a few years ago. It has its advantages and its disadvantages, it usually costs more than gravity irrigation, but it is available at any time and is a paying proposition on many of our farms. India irrigates over three million acres from wells, and the time will come when America will surpass this. A pumping supply of about 450 gallons a minute will be ample to irrigate 80 acres. One thing to remember is, when water is forced through a pipe, the faster it travels, the greater the loss in friction. This loss is equivalent to increasing the pumping head, hence it is better to use large pipes instead of small ones; it is also best to have as few turns or elbows as possible and it is simply a question which must be decided for each individual plant as to what size pipe will be the most economical. The larger the pipe the more it costs, and yet with large pipe the engine may be smaller and less fuel required to pump the required amount of water.

## TIME AND LABOR CONSERVED

Use Ordinary Breaking Plow in Beginning Ditch, Throwing Furrow-Slice to One Side.

When beginning a ditch, a great deal of time and labor can often be saved by using an ordinary breaking plow and throwing out a furrow over the course the ditch is to follow.

Of course, if the ditch makes many abrupt or short turns, makes Farm and Fireside, the difficulty will be somewhat increased.

The course of the ditch should first be determined. Directly over this the plow should pass, throwing a furrow-slice to one side. When the end of the course is reached the plow should be turned and the course followed back to the starting point, this time throwing the furrow-slice to the opposite side. The plow should cut as deep as possible. This gives a wide, deep furrow, which in a very few minutes has accomplished the largest part of what would be represented by the first spading. If the ditch is to serve for surface drainage only, and thus be only one or two spadings deep, no great width is required at the top. Often a single furrow is sufficient.

### Hay Should Not Sunburn.

The feeding value, as well as the market value, and palatability of hay, is lowered by being sunburned. The feeding value is probably hurt most by the loss of leaves. Sunburned clover and alfalfa lose a large part of the leaves in handling, and this is the best part of the crop.

When the sun is shining very brightly the alfalfa or grass should not be left in the swath long. A large part of the curing should be done in the windrow and the cock. Most of the hay is then shaded and so the damaging effect of intense sunshine is reduced to the exposed portion. And the stock cover will still further lessen the injury from sun as well as from rain.

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